

### **LUNCH**

Served either in your suite, the lobby or poolside, lunch at The Beach Samui has a Thai home cooking focus. Comfort food and some of our favourite dishes both locally and from across the Kingdom, served daily from 11:00 – 15:00.

Vegan and vegetarian dishes are indicated below and we will do all we can to accommodate alternative dietary preferences or needs.

Please ask a member of our Front of House team when you wish to dine with us.

#### ·APPETISERS.

GOONG SOM TUM MAMUANG

A spicy green mango salad with local prawns in a coconut sauce  $$180\,\mathrm{THB}$$ 

THOM KHA HED (V, VE)

A light mushroom and coconut cream soup served with a garlic crouton 209 THB

PHAK TOM KATI (V, VE)

Mixed vegetables in a coconut milk soup served with steamed rice 209 THB

TOM YUM GOONG

A traditional hot and sour Thai soup with shrimp 200 THB

TOM KHA GAI

Chicken in a coconut milk soup with turmeric lemongrass and galangal 200 THB

TOM KHA SEAFOOD

Mixed seafood in a coconut milk soup with turmeric lemongrass and galangal  $$\,^{259}\,\mathrm{THB}$$ 

YUM TALAY

A spicy mixed local seafood salad with avocado and young coconut 220 THB

SATAY GAI

Grilled chicken skewers served with a peanut sauce and papaya sauce 259 THB

GAI HAW BAI TOEY

Lightly battered fried chicken wrapped in a pandan leaf 200 THB

LIGHT GREEN SALAD (V)

A bowl of fresh, seasonal salad greens with sheep milk cheese and a balsamic vinaigrette.

220 THB



## **LUNCH**

· MAINS ·

KHAO PAD

Thai fried rice with your choice of prawns, chicken, pork, or crabmeat with egg 200 THB

KAO KRATIEM

Garlic fried rice with grilled chicken skewers in pandan leaf 259 THB

PHAD THAI GOONG

Thai-style fried noodles with your choice of prawns or chicken served with lime and peanuts 200 THB

PAD KRAPOW

Stir-fried rice with holy basil and fried egg with your choice of either chicken, pork or prawns 189 THB

CHOO CHEE PLA

A lightly battered fish fillet with a red coconut curry 250 THB

PANAENG GOONG

Lightly battered prawns with a zesty red Panaeng curry 269 THB

KIEW WAN PHAK (V, VE)

Mixed vegetables in a green coconut curry served with steamed rice 200 THB

MASSAMAN TOFU (V, VE)

Tofu in a coconut massaman curry with vegetables served with steamed rice.  $$\sf 200\ THB$$ 

KHAO PHAD PHAK (V, VE) Fried rice with vegetables 179 THB

PHAD THAI PHAK (V, VE)

Thai-style fried noodles with tofu and vegetables served with lime and peanuts  $\ensuremath{\text{189}}$  THB

· DESSERTS ·

JACK FRUIT Jack fruit served with a coconut milk nectar 109 THB



# **INFUSED CANAPÉS**

Our small plate Thai canapés provide an opportunity to sample gourmet cannabis-infused food whilst savouring the flavours of traditional Thai home cooking. Canapés can be served with or without infusion, depending upon guest preference and prescription

## SON IN LAW EGGS (V)

Deep-fried, hard-boiled eggs served with a tamarind and fish sauce with crispy shallots
Non-Infused 150 THB Infused 300THB

MAR HOR (V, VE)

Shallot, garlic, chilli, coriander and peanut-topped pineapple bites Non-Infused 200 THB Infused 350THB

NORTHERN THAI PORK LETTUCE CUPS Stir-fried minced pork served in lettuce cups
Non-Infused 200 THB Infused 350THB

LEMONGRASS PRAWN COCKTAIL CUPS Cucumber prawn cocktail cups

Non-Infused 200 THB Infused 350THB

COCONUT TAMARIND CHICKEN PRAWN CRACKER CUPS \*\*
Zesty and sweet minced chicken served in prawn cracker cups
Non-Infused 200 THB Infused 350THB

TOFU NUGGETS WITH SWEET CHILI DIP (V, VE) \*\*
Lightly battered tofu pieces served with a sweet chilli dipping sauce
Non-Infused 200 THB Infused 350THB