



ALL-DAY DINING

Served either in your suite, the lobby or on the beach, dining at The Beach Samui comes with both a conscious Thai home cooking focus and a homage to the Blue Zone countries of the world where people live longer healthier lives. You will find some of our favourite dishes from across the Kingdom and beyond, nourishing food, consciously cooked with lower sugar, wholegrains and the freshest ingredients, served daily from 12:00 – 21:00.

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.

· SALADS ·

CHICKEN CEASAR

Grilled, anchovy marinated chicken breast, croutons, poached egg and crispy bacon
320 THB

GREEK SALAD (V, VE)

Seasonal leaves, sun-dried tomatoes, onions and capers with feta cheese
in a greek-style dressing
280 THB

WATERMELON & FETA (V)

Lime & mint dressed watermelon with toasted cashews, feta cheese, Thai basil, crispy shallots and a lime vinaigrette
280 THB

HERBAL (V, VE)

Fresh, seasonal salad and herb greens with toasted sunflower seeds, goji berries
and a balsamic vinaigrette
250 THB

· BLUE ZONE FLAVOURS ·

PAPRIKA DUSTED WHITE SNAPPER

Lightly dusted White Snapper with lemon, roe tartar, wholegrain bread & salad
280 THB

HOUSE MADE SPINACH GNOCCHI AGLIO OLIO (V)

Hand-made spinach gnocchi with chilli and garlic
280 THB

PASTA ARRIABATTA (V)

Italian penne pasta with a delicately spiced tomato sauce, grilled peppers, parmesan and crispy garlic
280 THB

TOPLESS GRILLED FISH BURGER

Grilled seabass fillet atop a charcoal bun with salad, pickles and roe tartar, served with house string fries
320 THB

SURF & TURF CLUB SANDWICH

A triple-layered wholewheat sandwich of fried egg, bacon, chicken, cheese and smoked salmon
320 THB

GRILLED SPICED CHICKEN

Spiced and grilled chicken breast with pan-fried tomato and red onion, served with a quinoa salad
390 THB

BAKED SEA BASS

Baked fillet of sea bass with a green pea puree, served with pan-grilled potato and a lime butter sauce
450 THB



ALL-DAY DINING

· TRADITIONALLY THAI ·

GOONG YUM MAMUANG

A spicy green mango salad with local grilled prawns in a light coconut sauce
280 THB

THOM KHA HED (V, VE)

A light and fragrant mushroom and coconut cream soup infused with Thai herbs
210 THB

THOM YUM GOONG

Spicy and sour prawns in a lemongrass-infused fragrant soup
280 THB

SATAY GAI

Grilled chicken skewers served with a peanut sauce and papaya relish
280 THB

SEASONAL VEGETABLE HAND ROLLS (V)

Crunchy vegetables with green mango, rolled in Thai herbs and rice paper with a tamarind
and sweet chili dipping sauce
200 THB

KHAO PAD MOO, GAI OR GOONG

Thai wok-fried wholegrain rice with your choice of pork, chicken or prawns with island vegetables
250 THB

KAO KRATIEM GAI

Garlic fried wholegrain rice with grilled chicken skewers
290 THB

PHAD THAI GAI OR GOONG

Thai-style wok-fried noodles with your choice of chicken or prawns served with lime, peanuts and beansprouts
310 THB

PAD KRAPOW MOO OR GAI

Stir-fried spicy minced chicken or pork and holy basil, topped traditionally with a fried egg and served
with wholegrain and wild rice
250 THB

LARB GAI

Thai seasoned minced chicken in iceberg lettuce cups with garden herbs
240 THB

PHAD PAK RUAM

Wok-fried seasonal vegetables with garlic and chilli
190 THB



ALL-DAY DINING

· TRADITIONALLY THAI ·

YUM WOONSAN

Glass noodles with a minced pork and prawn salad
320 THB

GEANG JUED TAOHU MOO SUB

A clear soup with minced pork and egg tofu
250 THB

GOONG RAD SAUCE MAKAM

Grilled jumbo tiger prawns with a tamarind sauce
450 THB

PAD SE EAW

Stir-fried large noodles and egg with your choice of pork, chicken or prawn with local vegetables
280 THB

PANANG RAD KAO

Panang curry with your choice of chicken or pork served with wholegrain and wild rice
250 THB

GEANG KEAW WAN TAO HU

A green tofu and vegetable curry (VE)
220 THB

PAD HORAPA RAD KAO

Your choice of pork or chicken stir-fried with roasted chilli, onion and sweet basil served with wholegrain and wild rice
250 THB

PAD PEAU WAN

Sweet and sour prawns, chicken or pork
350 THB



ALL-DAY DINING

· CANAPÉS & SNACKS & SIDES ·

STEAMED WHOLEGRAIN & WILD RICE

A bowl of simple steamed wholegrain & wild rice

40 THB

HOUSE STRING FRIES

Nori seasoned string fries

150 THB

GREEN PEA GUACAMOLE

Green pea guacamole served with tortilla chips and pickled chillies

200 THB

THAI SPICED CASHEW NUTS

Cashew nuts toasted with fresh chilli and spring onions

150 THB

CRISPY SPRING ROLLS

Wok-fried vegetable spring rolls served with a tamarind sweet chilli dipping sauce

190 THB

SAUTÉ MUSHROOMS

Mushrooms sautéed with tomato and red onion

150 THB

MIXED LEAF SALAD

A mixed leaf side salad with a balsamic dressing

150 THB

GARLIC BREAD

Charcoal garlic bread with cheese

150 THB

FISH STICKS

Southern style crispy fish sticks served with a tamarind and sweet chilli sauce

190 THB



ALL-DAY DINING

· DESSERT ·

FRESH MANGO WITH STICKY RICE

Sticky wild rice in coconut milk sweetened served with fresh mango

220 THB

DEEP-FRIED BANANA SPRING ROLLS

Served with coconut ice cream and a side of caramel sauce

250 THB

SEASONAL FRUIT PLATTER

Dragonfruit, Mango, Mangosteen, Pineapple, Papaya or Guava, depending upon the season

210 THB

THAI CHOCOLATE MOUSSE

A rich chocolate mousse with pouring cream

180 THB

CHOCOLATE & PISTACHIO MACARON

A delicate chocolate macaron served with a frozen pistachio cream

180 THB

RASPBERRY & CREAM MACARON

A sweet raspberry macaron served around a frozen cream

180 THB

SUNDAE

Coconut, vanilla or strawberry ice cream with our house crumble mix, wild mango jam and cream

220 THB



DINING FOR LITTLE ONES

· SMALL PLATES ·

VEGETABLE SPRING ROLLS

Crispy vegetable spring rolls
100 THB

CHICKEN LOLLIPOPS

Grilled chicken breast gently marinated in mild spices and served with a tomato yoghurt
100 THB

FISH GOUJONS

Lightly crumbed fish goujons served with house string fries and sugar-free ketchup
100 THB

SIMPLE PASTA

Penne pasta with butter and parmesan cheese
100 THB

FRIED WHOLEGRAIN RICE WITH CHICKEN

Wholegrain rice, gently fried in butter with tiny chopped vegetables and chicken
180 THB

FRIED WHOLEGRAIN RICE WITH PRAWNS

Wholegrain rice, gently fried in butter with tiny chopped vegetables and prawns
220 THB

