



## ALL DAY DINING

### · SMALLER DISHES ·

#### GOONG SOM TUM MAMUANG

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

#### THOM KHA HED (V, VE)

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

#### THOM YUM KUNG

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

#### PHAK TOM KATI (V, VE)

Mixed vegetables and Thai herbs in a fragrant coconut milk soup  
210 THB

#### YUM TALAY

A spicy mixed local seafood salad with young coconut  
280 THB

#### SATAY GAI

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

#### HERBAL SALAD (V)

A bowl of fresh, seasonal salad and herb greens with feta cheese, toasted cashews, goji berries and a balsamic vinaigrette  
250 THB

#### VEGETABLE SPRING ROLLS (V)

Steamed vegetables in a light filo pastry  
190 THB



## ALL DAY DINING

### · MAIN DISHES ·

#### KHAO PAD MOO OR GAI

Thai wok-fried wholegrain rice with your choice of pork or chicken, topped traditionally with an egg and wholegrain rice  
220 THB

#### KHAO PAD GOONG OR POO

Thai wok-fried wholegrain rice with your choice of prawns or crab meat, topped traditionally with an egg and wholegrain rice  
280 THB

#### KAO KRATIEM

Garlic fried wholegrain rice with grilled chicken skewers  
290 THB

#### PHAD THAI GOONG

Thai-style wok-fried noodles with your choice of prawns or chicken served with lime and peanuts and sweetened using a natural monk fruit sugar  
310 THB

#### PHAD THAI PHAK (V, VE)

Thai-style wok-fried noodles with tofu and vegetables served with lime and peanuts and sweetened using a natural monk fruit sugar  
220 THB

#### PAD KRAPOW

Stir-fried spicy minced chicken, pork or prawns, topped traditionally with an egg  
210 THB

#### KIEW WAN PHAK (V, VE)

Mixed vegetables in a green coconut curry  
230 THB

#### MASSAMAN TOFU (V, VE)

Tofu in a coconut massaman curry with vegetables and sweetened using a natural monk fruit sugar  
230 THB

#### KHAO PHAD PHAK (V, VE)

Fried wholegrain rice with vegetables  
220 THB

### · SIDES ·

#### PHAD PAK RUAM

Seasonal vegetables wok-fried with garlic and chilli  
190 THB

#### STEAMED WHOLEGRAIN & WILD RICE

A bowl of simple steamed wholegrain & wild rice to accompany your main  
40 THB



## ALL DAY DINING

### DESSERTS ·

#### FRESH MANGO WITH STICKY RICE

Sticky wild rice in coconut milk sweetened with monk fruit sugar 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 WITH VANILLA ICE CREAM

Dragonfruit, Mango, Mangosteen, Pineapple, Papaya or Guava, depending upon the season, served with a creamy vanilla ice

210 THB



## DINING FOR LITTLE ONES

### · SMALL PLATES ·

#### LIGHT CHICKEN, VEGETABLE & COCONUT SOUP

A delicate chicken broth flavoured with vegetables and coconut milk  
150 THB

#### VEGETABLE SPRING ROLLS

Crispy vegetable spring rolls  
150 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

#### CHICKEN LOLLIPOPS WITH CRUDITES

Grilled chicken breast gently marinated in mild spices and served on skewers with vegetable sticks  
200 THB

#### TINY PHAD THAI

Wok-fried rice noodles with chicken, beansprouts and vegetables  
220 THB

### · DESSERT ·

#### SEASONAL FRUIT WITH YOGHURT

Dragonfruit, Mango, Mangosteen, Pineapple, Papaya or Guava, depending upon the season, served with whole yoghurt  
120 THB

#### COCONUT ICE CREAM

A small scoop of our coconut ice cream with a cute wafer



120 THB



## THAI CANAPÉS

### MIANG KAM

A traditional Thai canapé of betel leaves, roasted coconut, fresh ginger, red onion, lime, peanut and seeds served with sweet coconut sauce for you to wrap and dip yourself and enjoy with a drink

250 THB

### LARB GAI

Thai seasoned minced chicken served in cucumber cups

220 THB

### THAI SPICED CASHEW NUTS

Delicately Thai spiced and roasted cashew nuts

190 THB



## HOUSE COCKTAILS

### LEMONGRASS AND LIME G&T

350 THB

Our simple interpretation of this classic, refreshing favourite. Hendricks Gin is served muddled with lime and lemongrass syrup and served with a refreshing tonic side

### MANGO AND THAI BASIL COLADA

290 THB

A classic cocktail, reworked for The Beach Samui. Local coconut milk is infused with Koh Samui Alambic Rum, mango and Thai basil for the true taste of holidays

### THYME & ORANGE CHILI SPRITZ

490 THB

Refreshing, simple and oh-so perfect. The classic Italian aperitif, bitter Aperol Spritz with Prosecco and a little soda finished with a sprig of thyme

### CUCUMBER AND ROSEMARY COOLER

350 THB

Fragrant and refreshing, this light vodka cocktail sees Dutch Effen vodka with fresh cucumber, rosemary and lemon, sweetened with a little agave syrup and topped with Prosecco and served long and cool



## HOUSE WINES, CHAMPAGNE & ALE

· HOUSE WHITE BY THE BOTTLE ·

Chateau d'Arricaud, Graves, Semillon Sauvignon Blanc, France  
1,400 THB

· HOUSE RED BY THE BOTTLE ·

Conviviale Montepulciano D'Abruzzo, Italy  
1,100 THB

· HOUSE ROSÉ BY THE BOTTLE ·

Château d'Esclans, Whispering Angel, France  
1,550 THB

· HOUSE PROSECCO BY THE BOTTLE ·

Le Dolce Colline Prosecco Spumante DOC, Italy  
1,200 THB

· DRAFT RED WINE ·

Merlot, France  
Glass 180 THB  
Carafe 530 THB

· DRAFT WHITE WINE ·

Pinot Grigio, France  
Glass 180 THB  
Carafe 530 THB

· HOUSE LAGER & CRAFT ALE ·

Singha 90 THB  
Leo Beer 90 THB  
Heineken 120 THB  
ChaLaWan Pale Craft Ale 190 THB



## HOUSE NON-ALCOHOLIC & HERBAL INFUSIONS

· HOUSE NON-ALCOHOLIC ·

Seasonal Fruit Smoothie 120 THB

Mixed Seasonal Fruit Smoothie 150 THB

SABAI SABAI™ Smoothie (Apple, Banana, Broccoli, Carrot, Beetroot, Apple & Orange) 150 THB

Orange Juice 120 THB

Blackcurrant Squash 100 THB

Schweppes Soda Water, Lime Soda Water, Tonic Water or Dry Ginger Ale, 35 THB

Coke Zero or Sprite 35 THB

Baby Coconut 60 THB

Anti-Inflammatory Herbal Bael Juice 100 THB

Acqua Panna Mineral Water 90 THB

Perrier Sparkling Mineral Water 120 THB

· TEA & COFFEE ·

Espresso 80 THB

Latte, Americano, Mocha or Cappucino 100 THB

Iced Americano, Cappucino, Late 120 THB

English Breakfast Tea 80 THB

Earl Grey Tea 80 THB

Green Iced Tea 120 THB

Milky Thai Iced Tea spiced with Cardamom & Star Anise 120 THB

✿ Channabis CBD Tea 100 THB

Lemongrass Tea 80 THB

Chamomile Tea 80 THB

Almond Milk Shot 40 THB

Oat Milk Shot 40 THB

Coconut Milk Shot 40 THB