

A decorative graphic of a green leafy branch with several leaves, curving around the text area.

Our Commitment to the Environment

At Anantara Bophut Koh Samui Resort we are committed to making environmentally and socially responsible decisions in all aspects. As well as eliminating plastic straws from all of our properties, at Eclipse we are proud to offer a menu of 100% locally sourced high quality Thai ingredients.

We have worked closely with small scale suppliers, dedicated to sustainable production while maintaining a low carbon footprint.

Included in our menu are free range, corn fed chicken from Chiang Rai province, Thai raised high welfare Berkshire pigs from Sloan's butchers as well as organic mushrooms and fresh pressed soy bean curd produced right here on Koh Samui. Our Kamchan organic rice is sourced directly from small scale mills in Nakornpathom province.



THAI MENU

Kantok Sets

Kantok refers to the low round table used to hold the food, and its origins can be traced back to 1953 when Mr. Kraisee Nimmanahaeminda who was recognized as an Outstanding Northern Cultural Advocate, held a dinner party for some important guests. This traditional dinner ritual is from Lana tribes, the tribe which live in northern part of Thailand. The dining experience is based upon seven different specialties from the northern region of Thailand. Mouth tantalizing appetizers, raw vegetable salad, curies and dessert, an authentic experience to take home!

Chaba Set • 1,400 per set

- Kong Wang Ruam Rod – Chicken satay, fish cakes, shrimp spring rolls and chicken salad
- Kaeng Lieng – Vegetable soup with tofu ✓
- Kiew Wan Gai – Green curry with chicken 🍲
- Phad Prieu Wan Moo – Stir-fried sweet and sour pork 🐷
- Phad Pak Boong Fai Dang – Sautéed morning glory ✓
- Pla Muek Phad Prik Pao – Stir-fried squid with roast chili paste 🍲
- Nam Prik Kapi – Shrimp chili paste dipping with mixed vegetables 🍲
- Klouy Thod – Banana fritters

Dhalah Set • 1,650 per set

- Kong Wang Ruam Rod – Chicken satay, fish cakes, shrimp spring rolls and chicken salad
- Tom Kha Gai – Chicken in a mild coconut broth with lemongrass and lime leaf 🍲
- Gang Phed Ped Yang – Red curry with roast duck breast 🍲
- Nuea Phad Nam Man Hoi – Stir-fried beef with oyster sauce and mushrooms
- Woon-sen Phad Khai Tao Hoo – Stir-fried glass noodles with egg and tofu ✓
- Poo Nim Phad Prik Thai Dam – Deep-fried soft shell crab with black pepper sauce 🍲
- Nam Prik Kapi – Shrimp chili paste dipping with mixed vegetables 🍲
- Polamai Ruam – Seasonal fruit platter

Kradang-nga Set • 1,900 per set

- Kong Wang Ruam Rod – Chicken satay, fish cakes, shrimp spring rolls and chicken salad
- Tom Yum Goong – Hot and spicy prawn soup 🍲
- Beef short rib Massaman – Massaman curry with slow cooked beef 🍲
- Gai Phad Med Mamuang – Stir-fried chicken with cashew nuts
- Pad Normai Farang – Stir-fried green asparagus ✓
- Pla Tod Kratiem – Deep-fried seabass with crispy garlic
- Nam Prik Kapi – Shrimp chili paste dipping with mixed vegetables 🍲
- Khao Niew Mamaung – Sticky rice with mango

🍷 Eclipse Signature Dish

🍲 Spicy Dish

✓ Vegetarian Option

🐷 Contains Pork

📅 Seasonal

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have any dietary requirements or allergies please contact one of our staff members and we will be more than happy to assist.

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax.



SHARING APPETIZER PLATTERS (for two persons)

Eclipse Platter • 1,050

For those in search of a little piquancy, the Eclipse Platter is a selection of our most popular dishes:

Sai Grog Esan

Barbequed sour pork sausage

Larb Moo

Minced pork salad with fragrant herbs

Nam Tok Nua

Grilled beef sirloin salad

Thod Mun Pla

Curried fish cakes

Kra Thong Thong

Golden flower cup served with minced chicken and prawn filling

Chef's Platter • 950

Variety is the spice of life and this appetizer platter presents a handful of chef specialties:

Nam Tok Pla

Northeastern style salad with deep fried fillet of sea bass

Larb Pla Tuna

Diced raw tuna salad with fragrant herbs

Thod Mun Goong

Deep fried patties of minced shrimp





Gai Hor Bai Toey

Marinated chicken wrapped in pandan leaves

Som Tum Thai

Northeastern salad of green papaya with dry shrimps and peanut

STARTERS

Satay Gai	280
Marinated chicken skewers with homemade peanut sauce and a sweet and sour cucumber relish	
Thod Mun Goong	380
Deep fried patties of minced shrimp and coriander root, served with sweet and spicy tom yum sauce	
Por Pia Larb Moo  	310
Our signature crispy minced pork spring roll served with a tamarind and soy sauce	
Sai Grog Esan 	340
Barbequed sour pork sausage, a northeastern specialty	
Gai Hor Bai Toey	320
Marinated chicken wrapped in pandan leaves with sweet soy and sesame dipping sauce	
Kra Thong Thong 	290
Golden flower cup served with an aromatic minced chicken and sweet corn filling	

 Eclipse Signature Dish  Spicy Dish  Vegetarian Option  Contains Pork  Seasonal

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SALADS

Pla Krapong Sa Moon Prai 🌶️	370
Chunks of crispy sea bass flavored with ginger, shallots, cashew nuts, mint, raw mango, lemongrass and lime dressing	
Yam Mamuang Poo Nim 🌶️ 📅	370
Green mango salad with Thai herbs, roast chili paste and crispy soft shell crab	
Som Tum Thai 🌶️	260
Northeastern salad of green papaya with dry shrimps, peanut, yard long bean and tomato in a tangy tamarind juice and palm sugar dressing	
Larb Moo or Gai 🌶️ 🐷	310
Choice of pork or chicken salad with fragrant flavors from spiny coriander, mint leaves, spring onion, crushed and wok roast sticky rice	
Larb Pla Tuna 🌶️ 🐟	380
Diced yellow fin tuna salad with fragrant flavors from spiny coriander, mint leaves, spring onion, crushed and wok roasted sticky rice	
Nam Tok Nua 🌶️	480
Northeastern style grilled beef sirloin with aromatic herb and lime dressing	

SOUPS

Tom Yum Goong 🌶️	490
Thailand's famous clear hot and sour soup of tiger prawn, lemongrass, kaffir lime leaves, galangal and straw mushroom	
Tom Kha Gai 🌶️	370
Aromatic coconut soup with free range chicken, lemongrass, kaffir lime leaves, galangal and saw tooth coriander	
Goong Tom Som Mamuang 🌶️ 📅	490
Southern style prawn soup with raw mango, chili and lime	
Tom Kati Normai Talay 🌶️	460
A subtly flavored coconut and bamboo shoot soup with local Koh Samui seafood	

FRIED AND STEAMED DISHES

Gai Phad Med Ma Muang 🌶️	390
Chicken thigh stir fried with cashew nuts, onions, bell peppers, dry roast chili and spring onions	
Nua Phad Prik Thai Dam	490
Stir fried slices of locally sourced beef tenderloin with black pepper, capsicum, spring onion, long red chili and oyster sauce	
Pla Grapong Neung Manao 🌶️	550
Steamed whole sea bass with Thai herbs and lime	
Poo Nim Phad Pong Garee 🌶️	550
Deep fried soft shell crab with yellow curry, turmeric, evaporated milk and whisked egg	
Moo Hong 🇪🇺 🐷	470
A Phuket specialty, slow braised pork belly in a rich sauce of dark soy, star anise, cassia bark and palm sugar	
Phad Gra Prao 🌶️	320
Wok fried choice of minced pork or chicken with chili and basil leaves	
Goong Pad Nam Ma-kham Piek 🌶️ 📅	550
Southern dish of stir-fried tiger prawns with a sweet and sour tamarind sauce, spring onion and crisp shallot	

RICE AND NOODLES

Khao Soi Gai 🌶️	460
Chiang Mai curry noodles with chicken thigh, egg noodles, crispy noodles, pickled cabbage, shallots, dry chili oil and lime	
Phad Thai Goong	490
Stir fried rice noodles with tiger prawns, Chinese chives, bean sprouts, tofu, shallots, pickled radish, dried shrimp and crushed peanut	
Phad See Ew Moo 🐷 📅	360
Wok fried flat noodles with seasonal vegetables and locally raised Berkshire pork tenderloin	
Khao Yum Pak Thai 🇪🇺 🌶️	440
A D.I.Y rice dish originating in Songkla, Southern Thailand with butterfly pea jasmine rice, roasted coconut, dried shrimps, lemongrass, bean sprouts and green mango, dried chili, long beans and lime leaf	

🇪🇺 Eclipse Signature Dish
🌶️ Spicy Dish
🌿 Vegetarian Option
🐷 Contains Pork
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CURRIES

Gang Keaw Waan 🌶️	480
A piquant creamy green curry with sweet basil, coconut milk and free range Sirin farms chicken	
Massaman Nua 🌶️	850
Southern dish of slow cooked beef short rib and crunchy peanut in massaman curry, flavored with tamarind juice	
Gang Phed Ped Yang 🌶️	480
Roast duck cooked in red curry with pineapple, lychee, grapes and kaffir lime leaves	
Gang Hang Lay Moo 🌶️🐷	480
Northern dish of slow cooked pork neck in a mild curry paste with ginger, pickled garlic and shallots	
Chuchee Goong Choa Wang 🌶️📅	580
Thick red curry with tiger prawn, ground peanut and fragrant kaffir lime leaves	



CURRY DEGUSTATION 🌶️🌶️

Can't decide a curry dish? Our curry degustation will allow you to try four different curries. 1,250

Gang Keaw Waan Green curry with sweet basil, coconut milk and free range Sirin farms chicken	Massaman Nua Southern curry of slow cooked beef short rib and crunchy peanut	Gang Phed Ped Yang Red curry with roast duck	Gang Hang Lay Moo Slow cooked pork neck curry
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VEGETARIAN


Yam Som – O 🌶️🌿📅	290
Pomelo salad with roast chili paste, shredded coconut and peanut	
Por Pia Sod 🌿📅	290
Rice paper spring rolls with local vegetables and herbs, sweet and sour tamarind dipping sauce	
Phad Mee Sapam Dtao Huu 🌶️🌿	410
Stir fried southern sapam noodle with local greens and freshly pressed local soy bean curd	
Gang Keaw Waan 🌶️🌿	420
A piquant creamy green curry with sweet basil, coconut milk and freshly pressed local soy bean curd	

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SIDE DISHES

Phad Pak Ruam  	220
Mixed vegetable stir fried with light soy sauce	
Phad Pak Boong Fai Dang 	220
Stir fried morning glory with oyster sauce	
Phad Hed Ruam Mit  	220
Stir fried mixed Enoki, Oyster, Shitake and Straw mushroom	

DESSERTS

Our Khao Niew Ma Muang 	280
Sweet sticky rice in coconut milk, yellow mango, caramelized mango, dehydrated coconut and coconut ice cream	
Tub Tim Grob 	260
Red rubies water chestnut dumpling in syrup with young coconut and jackfruit	
Polla-Mai Raum	260
Mixed fruit platter of tropical Thai fruit	
Khao Niew Dam Nam Gathi 	260
Sweet black sticky rice in coconut milk and longan	
Sorbets & Ice Creams: Flavours of Thailand (per scoop)	140
Coconut sorbet · Mango sorbet · Lychee sorbet · Tamarind sorbet · Lemongrass sorbet Thai tea ice cream · Honey ice cream	