



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 soybean curd produced right here on Koh Samui. Kamchan organic rice is sourced directly from small scale mills in Nakornpathom province.



THAI MENU

Khantoke Sets

A tradition of the Lanna north, khantoke dining offers the perfect way to taste a variety of dishes from across the kingdom.

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 Prew 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 roasted chilli paste 🌶️

Nam Prik Kapi – Shrimp chilli paste dipping with mixed vegetables 🌶️

Klouy Thod – Banana fritters

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 – Slow-cooked beef in massaman curry 🌶️

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 chilli paste dip with mixed vegetables 🌶️

Khao Niew Mamuang – Sticky rice with mango

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 🌶️

Kaeng 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 chilli paste dip with mixed vegetables 🌶️

Polamai Ruam – Seasonal fruit platter



🌀 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.

SEASONAL ABALONE MENU

From December to February our menu focuses on abalone shellfish, considered a delicacy in the far east. Our abalone is locally sourced from a sustainable abalone farm in Phuket which specialises in Haliotis diversicolor breed of abalone from Okinawa, Japan.

Hoy Paohue Phad Prik Klue 🌶️🌶️	580	Hoy Paohue Phad Cha 🌶️	680
Fried baby abalone, crushed chilli and sea salt		Stir-fried baby abalone with finger root, green pepper corn and chilli	
Tom Hoy Paohue	380	Hoy Paohue Phad XO Sauce 🌶️	680
Abalone soup with bamboo shoot, shiitake mushroom and crab meat		Wok fried abalone with XO sauce	
Hoy Paohue Nam Dang	890	Rad Na Hoy Paohue	680
24-hour slow braised abalone with Chinese kale, shiitake mushroom and abalone sauce		Wok fried flat noodle with Chinese kale and abalone gravy	
		Khao Tom You Lao Fan	420
		Boiled rice with braised abalone and spring onion	

SOUTHERN THAI SIGNATURES

Khao Yum Pak Thai 🇪🇹 🌶️	440	Kaeng Kua Kha Kae 🌶️	620
A rice dish originating in Songkhla, Southern Thailand with butterfly pea, jasmine rice, roasted coconut, dried shrimps, lemongrass, bean sprouts, green mango, dried chilli, long beans and lime leaf. Prepared at your table.		Braised lamb shank in Southern red curry and young galangal	
Tom Kati Normai Talay 🇪🇹	460	Phad Thai Chaya	480
A subtly flavoured coconut and bamboo shoot soup with local Koh Samui seafood		A Phad Thai originating in Surat Thani province, subtly flavoured with coconut milk and featuring rice noodles, tiger prawns, coconut milk, Chinese chives, bean sprouts and peanut	
Moo Hong 🇪🇹	470	Pak Boong Tai Round 🌿 🌶️	320
A Phuket specialty, slow braised pork belly in a rich sauce of dark soy, star anise, cassia bark and palm sugar		Crispy noodle and morning glory salad with tofu and spicy tamarind sauce	
Massaman Nua 🇪🇹 🌶️	850		
Southern dish of slow cooked beef short rib and crunchy peanut in massaman curry, flavoured with tamarind juice			
Kaeng Karee Poo Bai Cha Plu 🌶️	520		
Jumbo crab meat in yellow curry sauce with betel leaf and vermicelli noodle			



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SHARING APPETIZER PLATTERS (for two persons)

Eclipse Platter \	1,050	Chef's Platter \ \	950
<p>For those in search of a little piquancy, the eclipse platter is a selection of our popular dishes:</p> <p>Sai Grog Esan Barbequed sour pork sausage</p> <p>Larb Moo Minced pork salad with fragrant herbs</p> <p>Nue Yang Boran Grilled beef sirloin salad</p> <p>Thod Mun Pla Curried fish cakes</p> <p>Poo Jaa Fried Thai crab cake in crab shell</p>		<p>Variety is the spice of life and this appetizer platter presents a handful of chef specialties:</p> <p>Nam Tok Pla Northeastern style salad with deep-fried sea bass fillet</p> <p>Larb Pla Tuna Diced raw tuna salad with fragrant herbs</p> <p>Thod Mun Goong Deep fried patties of minced shrimp</p> <p>Gai Hor Bai Toey Marinated chicken wrapped in pandan leaves</p> <p>Som Tum Thai Northeastern salad of green papaya with dry shrimps and peanut</p>	

STARTERS

Satay Gai Marinated chicken skewers with homemade peanut sauce and a sweet and sour cucumber relish	280	Por Pia Larb Moo € 🐷 Our signature crispy minced pork spring roll served with a tamarind and soy sauce	310
Thod Mun Goong Deep fried patties of minced shrimp and coriander root, served with sweet and spicy tom yum sauce	380	Gai Hor Bai Toey Marinated chicken wrapped in pandan leaves with sweet soy and sesame dipping sauce	320
		Por Pia Sod ✓ Rice paper spring rolls with local vegetables and herbs, sweet and sour tamarind dipping sauce	290
		Thod Man Pla \ Deep fried Samui fish cake	340
		Poo Jaa Fried Thai crab cake in crake in crab shell	380



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SALADS

Yam Mamuang Poo Nim 🌶️	370	Larb Pla Tuna 🌶️	380
Green mango salad with Thai herbs, roasted chilli paste and crispy soft shell crab		Diced yellow fin tuna salad with fragrant flavours from spiny coriander, mint leaves, spring onion, crushed and wok-roasted sticky rice	
Som Tum Thai 🌶️🌶️	260	Yam Som – O 🌿🌶️	290
Northeastern salad of green papaya with dry shrimps, peanut, yard long bean and tomato in a tangy tamarind juice and palm sugar dressing		Pomelo salad with roasted chilli paste, shredded coconut and peanut	
Larb Moo or Gai 🌶️🐷	310	Yum Tua Plu 🌿	320
Choice of pork or chicken salad with fragrant flavours from spiny coriander, mint leaves, spring onion, crushed and wok-roasted sticky rice		Winged bean salad with roasted chilli paste, fried shallot and boiled egg	
		Nue Yang Boran 🌶️	440
		Grilled beef sirloin with sliced Thai eggplant, aromatic herb and roasted chilli paste sauce	

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 sawtooth coriander	
Poh Tak	410
Clear hot and sour soup with Samui seafood, lemongrass, kaffir lime leaves, galangal and holy basil	



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FRIED AND STEAMED DISHES

Gai Phad Med Ma Muang 🌶️ 390
Chicken thigh stir-fried with cashew nuts, onions, bell peppers, dry roasted chilli and spring onions

Pla Grapong Neung Manao 🌶️ 550
Steamed whole sea bass with Thai herbs and lime

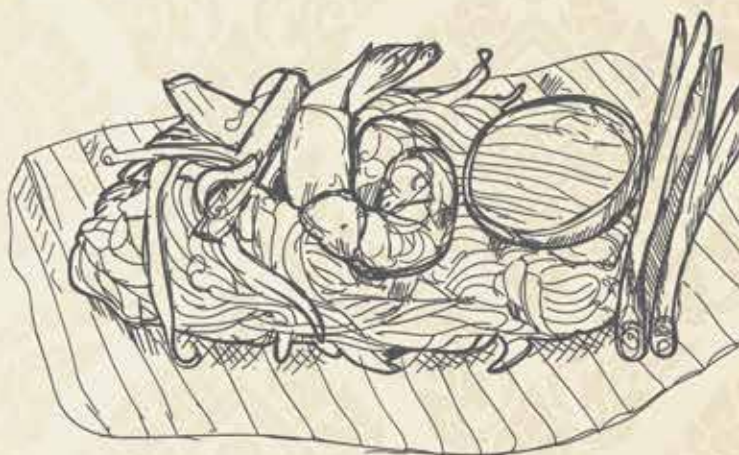
Phad Gra Prao 🌶️ 320
Wok-fried choice of minced pork or chicken with chilli and basil leaves

Goong Yang Ha Rod 490
Grilled tiger prawn with tamarind flavour, fried chilli, fried shallot and cashew nut

Tom Yum Talay Bok 🌶️ 420
Stir-fried Samui seafood with Siam herb and Tom Yum sauce

Poo Nim Thod Phad Prik Thai Dam 🌶️ 470
Deep-fried soft-shell crab with black pepper sauce

Phad Cha Nue Toon 🌶️ 320
Stir-fried braised beef brisket with finger root, green peppercorn and chilli



RICE AND NOODLES

Khao Soi Gai 🌶️ 460
Northern curry noodles with chicken thigh, egg noodles, crispy noodles, pickled cabbage, shallots, dry chilli oil and lime

Phad Thai Goong 490
Stir-fried rice noodles with tiger prawns, Chinese chives, bean sprouts, tofu, shallots, pickled radish, and dried shrimp and crushed peanut

Phad See Ew Moo 🐷 360
Wok-fried flat noodles with seasonal vegetables and locally raised Berkshire pork tenderloin

Phad Mee Sapam Dtao Huu 🌿 🌶️ 410
Stir-fried southern sapam noodle with bok choy and freshly pressed local soybean curd

Khao Phad Sabparod 440
Pineapple fried rice

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CURRIES



Kaeng Keaw Waan  480
A piquant creamy green curry with sweet basil, coconut milk and free range Sirin farms chicken

**Vegetarian option available with a choice of tofu or seasonal vegetables* 

Kaeng Phed Ped Yang   480
Roast duck cooked in red curry with pineapple, lychee, grapes and kaffir lime leaves


**Vegetarian option available with a choice of tofu or seasonal vegetables* 


Kaeng Hang Lay Moo    480
Northern dish of slow cooked pork neck in hang lay 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 on a curry dish? 1,250
Our curry platter will allow you to try four different curries of your choice:

Kaeng Phed Ped Yang
Red curry with roasted duck
**Vegetarian option available with a choice of tofu or seasonal vegetables* 

Kaeng Hang Lay Moo
Slow cooked pork neck curry
**Vegetarian option available with a choice of tofu or seasonal vegetables* 

Massaman Nua
Southern curry of slow cooked beef short rib and crunchy peanut

Kaeng Keaw Waan
Green curry with sweet basil, coconut milk and free range Sirin farms chicken



Chuchee Goong Choa Wang
Thick red curry with tiger prawn, ground peanut and fragrant kaffir lime leaf

Kaeng Karee Poo Bai Cha Plu
Jumbo crab meat in yellow curry sauce with betel leaf and vermicelli noodle

SIDE DISHES

Phad Pak Ruam 	220	Phad Hed Ruam Mit 	220
Mixed vegetable stir-fry with light soy sauce		Stir-fried mix of enoki, oyster, shiitake and straw mushrooms	
Phad Pak Boong Fai Dang 	220	Phad Makueyao Baihorapa	220
Stir-fried morning glory with oyster sauce		Stir-fried eggplant with garlic, chilli and sweet basil	

DESSERTS

Khao Niew Ma Muang 	280
Sweet sticky rice in coconut milk, yellow mango, caramelised mango, dehydrated coconut and coconut ice cream	
Polla-Mai Ruam	260
Mixed fruit platter of tropical Thai fruit	
Woon Kati Baitaye	240
Thai pandan coconut nut jelly with coconut water granite	
Mor Kang Tua	220
Baked mung bean cake with fried shallot	
Sorbets & Ice Creams:	120
Flavours of Thailand (per scoop)	
Coconut · Mango · Lychee · Ginger & Honey · Tamarind · Thai Tea	

