



Thin Tai

Modern Thai
Cuisine

Welcome to Thin Tai, a modern Thai restaurant where tradition and innovation fuel a culinary adventure worth traversing the world for. Settle among tropical serenity to find a relaxed atmosphere where exceptional food takes centre stage and memories are made by the lotus pond.

Let our talented chefs delight you with refined Thai dishes that artfully combine sustainably sourced native ingredients with Western culinary techniques, such as delicious seafood from the local fishermen.

At Thin Tai, vibrant colours, intricate plating and thoughtful presentation elevate your dining experience, while a selection of vegetarian and plant-based options ensure a delightful meal for every palate.



STARTER

- Por Pia Gai** 🌿 🍷 🍷 240
Crispy Fried Chicken Spring Rolls with Roasted Chili Dip
- Pla Salmon** 🌿 360
Spicy Norwegian Salmon Salad with Lemongrass, Kafir Lime, Chili and Mint
- Koi Tuna** 🌿 🍷 350
Fresh Tuna Tartare with Kafir Lime, Miso Dressing, Crispy Squid Ink Sago Cracker and Isaan Spices
- Tod Man Pu** 🍷 🌿 🍷 🌿 🍷 330
Crab Cakes with Sriracha Aioli and Mango Chutney
- Caesar Salad Muek Sai** 🍷 🌿 🍷 🍷 290
Little Gem Salad with Anchovies Dressing and Crispy Baby Octopus, Parmesan Cheese
- Khao Tang Natang** 🍷 🍷 🍷 320
Crispy Rice Cracker, Blue Crab, Minced Chicken, Prawns, Coconut Milk, Peanuts Paste
- Yam Nuea Yang** 🌿 🍷 🐟 🍷 360
Grilled Buriram Beef Salad with Thai Herbs
- Pizza Tom Yum** 🌿 🍷 🌿 🍷 🍷 340
Tangy and Spicy Sauce with Lemongrass, Kafir Lime, Chili, Tiger Prawn, Mozzarella

SOUP

- Tom Yum Lobster Bisque** 🍷 🌿 🍷 🐟 🍷 550
Aromatic Lobster Soup with Coconut, Lemongrass, Kafir Lime, Chili, Lobster Dumpling
- Tom Kha Gai** 🍷 🐟 280
Creamy Coconut Soup with Galangal, Kafir Lime, Chili Oil, Locally Sourced Free-Range Chicken
- Khao Soi** 🌿 🐟 420
Grilled Norwegian Salmon, Yellow Curry from Chiang Mai with Egg Noodles and Pickled Vegetables







Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of food borne illness. Please inquire with team member if you have any dietary restrictions, allergies or special considerations

We offer daily fresh fish and seafood sourced directly from local fishermen around Koh Samui, alongside high-quality meat products from the best, ethically sourced local ingredients. Our free-range pigs, chickens, and ducks come from high-welfare farms across Thailand, ensuring the most natural and sustainable products possible.




Prices are in Thai Baht, subject to a 10% service charge and 7% applicable government tax.

MAIN COURSE

Gaeng Massaman Kae     **480**
48 Hours Braised Lamb Shank in Aromatic Massaman Curry, Young Coconut and Roasted Peanuts
Served with Roti





Pad Thai Pu Nim     **480**
Stir-Fried Rice Noodle with Crispy Fried Soft-Shell Crab and Tamarind Sauce

Gaeng Phed Ped Yang     **360**
Thai-Style Duck Confit in Red Curry, with Lychee and Pineapple
Served with Rice

Khao Pad Tom Yum    **380**
Fried Rice with Tiger Prawns, Lemongrass, Kafir Lime Leaf, Red Chili Paste




Pla Kapong Yang Bai Tong     **460**
Grilled Local Seabass in Banana Leaf with Green Mango Salad
Served with Rice

Pad Kee Maw    **370**
Thai Style Spaghetti with Seafood and Green Pepper Corn, Chili and Holy Basil



Moo Hong     **350**
Soy Braised Pork, Black Pepper, Garlic, Pickled Turnip
Served with Rice

VEGETARIAN

Por Pia Pak     **200**
Crispy Fried Mushroom Spring Rolls with Roasted Chili Dip

Pad Thai Tao Hoo    **350**
Stir-Fried Rice Noodle with Fried Tofu, Egg, Bean Sprout, Chive and Tamarind Sauce

Khao Pad Khai    **240**
Fried Rice with Garlic and Egg

Gaeng Karee Pak   **250**
Yellow Curry with Potato, Baby Corn, Bok Choy and Soft-Boiled Egg
Served with Rice
















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PLANT-BASED

- Por Pia Sod Tao Hoo**    200
Fresh Spring Rolls with Marinated Tofu, Thai Herbs and Tamarind Sauce
- Tom Kha Hed**    200
Creamy Coconut Soup with Mushroom, Lemongrass, Kafir Lime, Chili Oil
- Phad Pak Ruam**    230
Wok Fried Seasonal Vegetables with Garlic and Soy Sauce
- Gaeng Phed Tao Hoo**     240
Red Curry with Tofu and Vegetables

DESSERT

- Coconut Panna Cotta**     250
Ginger and Coconut Crumble and Mango Sorbet
- Kao Niew Mamuang**    260
Mango Sticky Rice with Coconut Sorbet
- Kluay Tod**    250
Deep-Fried Banana with Chocolate Fudge Sauce and Vanilla Ice Cream
- Pollamai Ruam**   250
Assortment of Samui's Seasonal Tropical Fruits
Served with Coconut Sorbet



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