thin tai

Thai Southern
Restaurant

APPETIZER

Por Pia Sod Goong
Fresh rice paper spring roll with vegetable or shrimp

270

Goong Sarong
Deep fried prawn wrapped in rice vermicelli, served with sweet chili sauce

270

Yang Tao Than Satay
Charcoal grilled chicken satay skewers, served with peanut sauce and pineapple-cucumber pickle salad

320

Por Pia Poo / Pak   270 / 220
Deep fried crab meat or vegetarian spring roll, served with sweet plum sauce

🌿 Vegetarian   🌶 Chili   🦞 Locally sourced seafood   🌾 Gluten

💧 Lactose   🥜 Nuts

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

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

SALAD

**Yam Som O
Tabtim Siam** 🦐 🌶️

Pakpanang pink pomelo
salad with tiger prawn crispy
shallot and roasted chili dressing

350

Laab Hed 🌿 🌶️ 🌾   **250**

Spicy minced mushroom salad with
roasted rice and local herbs

**Yam Pla Gao Tod
Samunpri** 🦐 🌶️   **350**

Deep fried Grouper fish with
local herb salad
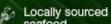

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FROM THE GRILL

Farmer's Special

*served with Nam Jim Jaew

Suea Rong Hai   650
Grilled black Angus beef brisket

Kor Moo Yang   450
Grilled Kurobuta pork neck

Gai Yang   450
Grilled organic spring chicken

Ao Thai Bay's Special

Ao Thai Bay is the bay surrounding Samui island
providing our chefs with locally sourced fresh
seafood.
* All items in this section are served with homemade
Nam Jim seafood sauce

Pla Krapong Yang   650
Grilled whole seabass with Thai herbs
25min cooking time needed

Goong Lai Suear   750
Grilled tiger prawns

Pla Muk   550
Grilled calamari

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Soup & Curries

Tom Yam Goong Nam Sai 🦐 🌶️   320

Hot and sour soup with prawn, galagal, lemongrass and coriander

Tom Kha Hed 🌿 🌶️   280

Mushroom in fragrant Thai coconut soup

Gaeng Kati Poo Ma 🦐 🌶️   550

Blue swimmer crab in homemade yellow curry

Moo Hong   350

APhuket braised pork belly with soy sauce and cinnamon

Keam Wua Tun Gaeng Massaman 🥜 🌶️

Braised beef cheek in Massaman curry

480

Noodle & Rice

Phad Mee Nakorn Sri 🦐   320

Nakorn Sri Tamarat's wok fried rice noodle with chicken, bean sprout, toasted peanut and coconut, roasted chili sauce

Phad Thai Goong 🦐 🥜   490

Stir fried rice noodle with prawns, bean sprout, chive and tamarind sauce

Khao Soi Gai 🌿   350

Northern style curry with noodle and braised chicken, served with its condiment

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WOK FRIED

Pla Phad Tonhom Kienchai 🦐 🌸

Wok fried grouper with spring onion and Chinese celery

420

Pla Muk Phad Kaikem Chaiya 🦐 🌸 💧   380

Wok fried calamari with Chaiya's salted egg

Moo Kluar Klour 🌶   350

Local style wok fried pork belly with salt, garlic and chili

Nua Phad Horapa 🌶   420

Wok fried beef with garlic, chili and sweet basil

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💧 Lactose 🥜 Nuts

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Goong Phad Sator

Stir fried prawn with string bean, chili and shrimp paste

450

VEGETARIAN

Phad Pak Ruam   250
Wok fried seasonal vegetable

Phad Hed   250
Wok fried mixed mushroom

Tao Hoo Pad Med   320
Wok fried tofu with cashew nut

Vegetarian   Chili   Locally sourced seafood   Gluten

Lactose   Nuts

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DESSERT

thin thai Thai Southern Restaurant

Kluay Tod 🌿 🌰
Deep fried banana and coconut ice cream

280

Bua Loy
Sticky rice dumpling in warm sweet coconut milk

220

Kao Niew Mamuang
Mango sticky rice

220

Ba-Bin 🌿
Local coconut pancake with coconut and rum sauce

220

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