

BEVERAGE LIST

Chilled Juices 190

Green Guava, Lime, Pineapple, Yellow Mango

Fresh Juices 250

Watermelon, Orange, Samui Young Coconut

Non Alcoholic Cocktails 195

Thai Lemonade, Apple Virgin Mojito, Pink Banana, Homemade Lemonade, Cranberry Delicious

Signature Cocktails 350

Anantara Club, Lawana Sling, Thai Coco, Vanilla Sky, Pina Lawana, Illusion, Spicy's Pool Bar, Santi-jito

Cool and Classic Cocktails 300

Cuba Libre, Mai Tai, Mojito, Moscow Mule, Pina Colada, Whisky Sour, Singapore Sling, Cosmopolitan

Beers

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|------------------|--------------|--------------|----------|-----|
| Chang Draft | S 160 | L 300 | | |
| Chang | | 160 | Heineken | 160 |
| Asahi | | 160 | Singha | 160 |
| San Miguel light | | 190 | Corona | 300 |

Siam Cocktails 300

Thai Sabai, On The Beach, Mekhong Lemon Drop, Mekhong Fusion, Sang Som Honeymoon

Aperitif 260

Campari, Martini Dry/ Bianco/ Rosso, Ricard, Pernod, Fernet Blanca

Rum

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| Bacardi Rum, Captain Morgan Dark Rum | 260 |
| Havana Club 7 Years Rum, Leblon Cachaca Rum | 350 |
| Phraya Rum | 450 |

Gin

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| Gordon's | 260 |
| Tanqueray, Bombay Sapphire | 350 |
| Caorunn, Henrich | 550 |

Vodka

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| Smirnoff | 260 |
| Absolut Vodka; Original, Vanilla and Raspberry | 300 |
| Ketel One, Grey Goose, Ciroc, Belvedere | 350 |

Tequila 260

Sierra Silver Tequila

Whisky 260

Jim Beam, Jack Daniel's, Canadian Club, John Jameson, Red Label, Regency, Mekhong, Sangsom

Single Malt

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| Cragganmore 12 Yrs., Glenfiddich 12 Yrs., | 350 |
| Accnoc 12 Yrs., Old Pulteney 12 Yrs. | 350 |
| Ardbeg 10 Yrs., Glenmorangie 10Yrs. | 450 |
| Singleton 15 Yrs., Dalwhinnie 15 Yrs. | 550 |
| Singleton 18 Yrs., Glenfiddich 18 Yrs. | 650 |

Cognac VSOP

Hennessy, Martell, Remy Martin 500

Cognac & Armagnac XO

Hennessy, Remy Martin, Sempe 650

Liqueurs 260

Bailey's, Amaretto, Cointreau, Drambuie, Kahlua, Midori, Grand Marnier, Jagermeister, Sambuca White or Black, Southern Comfort

V-Vegetarian **P-Contains Pork** **N-Contains Nuts**

Prices are in Thai Baht and subject to 10% service charge and applicable taxes

HB Additional supplement charge for the guest with Half Board package

OCEAN KISS MENU

SALAD AND APPETIZERS

Greek salad 420

Classic salad with Kalamata olives, cucumber, feta cheese, onion, bell pepper and oregano oil - **V**

Caesar salad

Romaine lettuce with classic Caesar dressing, anchovy, crispy bacon, crouton and shaved parmesan cheese - **P**

Grilled chicken breast 420

Slipper lobster tempura 450

Smoke salmon 490

Organic green 290

Mixed lettuce, carrot, beetroot, tomato, onion, cucumber, avocado

Finish with your choice of dressing

(Balsamic dressing/ French dressing/ Red wine and mustard vinaigrette/ Thousand Island dressing)

Tuna open sandwich 300

French baguette with tuna and mayonnaise served with French fried

Tuna salad 420

Raw black fin tuna coating with sesame seed, sea lettuce, turnip, organic leaf and soy sauce vinaigrette

Pot of mussel 450

Fresh Samui green mussel with white wine and basil

Seafood fritter 500

Deep fried medley of seafood with zucchini, eggplant and coriander aioli

SOUP

Wild mushroom soup 370

Blend wild mushroom soup with mushroom bruschetta infuse with truffle oil - **V**

Green asparagus soup 380

Green asparagus soup with seared scallop and quail egg

Seafood soup 400

Fresh seafood cooked in spicy tomato broth served with garlic crouton

PASTA

Create your own pasta

1. Choose your favorite (Spaghetti, Tagliatelle, Linguine and penne)
2. Choose your accompany sauce

Alla pomodorino 290

Very own recipe of tomato sauce with basil

Alla arrabiata 290

Tomato sauce with chilli and garlic

Alla Carbonara 290

Italian bacon with egg, black pepper and parmesan cheese

Pesto alla Genovese 290

Italian basil blend with garlic, walnut, parmesan cheese and olive oil

Alla bolognese 320

Beef ragout in tomato and herbs

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SPECIAL PASTA

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|---|-----|
| Linguine Vongole | 350 |
| Linguine pasta with fresh clam, parsley, white wine, chilli and olive oil | |
| Lasagne | 500 |
| Layer of homemade pasta with béchamel and double cheese | |
| Spaghetti alla pescatora | 550 |
| Spaghetti with mixed seafood in tomato sauce and chili | |

PIZZA

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| Margherita | 390 |
| Tomato, Italian basil, mozzarella, extra virgin olive oil - V | |
| Romana | 450 |
| Anchovy, capers, mozzarella cheese, tomato | |
| Salciccia | 490 |
| Italian pork sausage, oregano, mozzarella cheese - P | |
| Prosciutto | 490 |
| Parma ham, rocket salad, mozzarella, parmesan cheese - P | |
| Quattro Formagi | 490 |
| Goat cheese, gorgonzola, mozzarella, ricotta cheese - V | |

FROM THE BUTCHER

MEAT

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|------------------------------|-------|
| Bone less spring chicken | 450 |
| Kurobuta pork cutlet | 490 |
| Angus beef Striploin 200 g | 900 |
| Australian lamb chop 3 chops | 1,100 |
| Angus beef rib eye 250 g. | 1,300 |
| Angus beef tenderloin 200 g. | 1,400 |

FISH AND SHELL FISH

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|--------------------------|-----|
| Seabass | 480 |
| Norwegian salmon 200g. | 520 |
| Samui king prawns 3 pcs. | 850 |

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| “Surf & turf” Special grilled for two | 4,500 |
| Grilled beef tenderloin, lamb cutlet, lobster, king prawns | |

Choose your sauce

For meat (Red wine sauce / Green peppercorn sauce / Wild mushroom sauce / Béarnaise sauce)

For Fish (Lemon butter sauce / White wine sauce / Garlic Beurre Blanc sauce / Thai spicy sauce)

Choose your side dish

House potato fried / Creamy mashed potato / Gratin potato / Sautéed mushroom, Wok fried vegetables / Sautéed spinach / Butter vegetables / French fried

For extra side dish 120each

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SANDWICHES AND BURGERS

Chicken Schnitzel 450

Crispy breaded chicken sandwich with tomato marmalade, pretzel bread, gherkin, tartare sauce

Falafel Pita 450

Pita bread stuffed with falafel, coriander, slices tomato, cucumber, red onion, tahini - **V**

Black Angus Burger 490

Grilled 180 gm Australian Black Angus beef patty, organic tomato, ice berg lettuce, gherkin, brioche bun

Supplements; 120each

Avocado

Grilled bacon – **P**

Gruyere cheese

Blue cheese

Sauté mushrooms

Fried egg

Chef's Burger 520

Simply with Australian Black Angus beef patty, caramelized onion, gherkin, gruyere cheese, brioche bun

THAI TRADITION

STARTERS

Som Tam Goong 370

Raw papaya salad with poached shrimps, long beans, peanuts, fish sauce, tomato srida - **N**

Poh Pia Phak 370

Crispy fried vegetable spring rolls with glass noodles, homemade sweet chili dressing - **V**

酥炸粉丝蔬菜春卷配甜辣椒酱

Gai Thod 370

Crispy chicken pieces marinated with Thai herbs, served with sesame chili sauce

Thod Man Goong 390

Homemade prawn cakes with coriander, lemongrass served with tangy plum sauce

Satay Gai 390

Marinated chicken satay with turmeric, coriander paste, peanut sauce, cucumber, red onion - **N**

Poh Phia Sod 390

Fresh spring roll with avocado, crunchy vegetables, served with sweet chili peanut sauce - **V / N**

Yam Talay 420

Thai style seafood salad with green mango, peanuts, celery, lemongrass - **N**

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SOUPS

Tom Kha Gai 370

Chicken and herbal coconut soup with lemongrass, galangal, kaffir lime, mushrooms

Tom Yam Goong 390

A traditional Thai soup with local shrimps, lemongrass, galangal, shallots, coriander

THAI FAVORITES

Phad Phak Boong 270

Stir fried morning glory with yellow bean sauce, garlic, fresh chili – **V**

Phad Phak Ruam 270

Stir fried mixed vegetables with garlic, soy sauce, crispy garlic - **V**

Eggplant and Tofu 390

Stir fried eggplant with soy bean curd, onion, chili oil, Thai basil – **V**

Gai Phad Mhed 390

Stir fried chicken breast with dried red chili, capsicum, cashew nuts, onion, scallion – **N**

Piew Warn Moo 390

Stir fried pork, sweet and sour sauce, cucumber, tomato, pineapple – **P**

Squid Phad Kai Keam 450

Local squid fried in salted egg, onion, scallion

Prawn and Peas 490

Stir fried sugar snap peas with local prawns, garlic, oyster sauce

Goong Kratiem Prik Thai 550

Stir fried Koh Samui prawns with garlic, chili, green peppercorn sauce

Pla Phad Cha 720

Additional supplement charge for the guest with Half Board package **HB300**
Stir fried fish with Thai herbs, ginger, chili, green pepper corn

Goong Makham 750

Additional supplement charge for the guest with Half Board package **HB400**
Homemade tamarind sauce, crispy shallots, fried tiger prawns, sweet basil

RICE AND NOODLES

Khao Phad 370

Thai style fried rice with your choice of meat or seafood, served with fried egg

Phad Woon Sen 390

Stir fried glass noodles with seafood, cabbage, black mushrooms, crispy garlic, scallion

Phad Ka Prow 390

Stir fried your choice of meat or seafood, holy basil, garlic, chili, steamed rice, fried egg

Phad Thai Goong 390

Fried Thai noodles with shrimp tails, egg net, peanuts, tamarind sauce, bean sprouts - **N**

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DESSERTS

Banana Fritters 290

Coated with sesame, chocolate sauce, honey, coconut ice cream - **V**

Fruits Platter 290

Freshly cut fruits in season - **V**

Apple Tart 320

Freshly baked with almond frangipane, cinnamon dust, vanilla ice cream - **V / N**

**Please allow us 20 minutes for the preparation*

Chocolate Tube 320

Belgian dark chocolate mousse, chocolate brownies, strawberries, raspberry sorbet – **V**

Sticky Rice with Mango 320

Narm dok mai mango, coconut sauce, black sesame ice cream - **V**

SWENSEN'S ICE CREAM

Founded 1948 in San Francisco by Earle Swensen, following the principles of using only the finest ingredients and techniques.

Please select your favorite and let us scoop for you
(Price per scoop)

| | |
|------------------------|-----|
| Vanilla | 120 |
| Sticky Chewy Chocolate | 120 |
| Strawberry Cheese Cake | 120 |
| Black Sesame | 120 |
| Macadamia Nut | 120 |
| Coconut | 120 |
| Raspberry Sorbet | 120 |

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