

Available every day
12:00 pm – 5:00 pm

4-Course Set for THB 899 per set
Steamed rice included with all sets

Taste of Samui

Bai Liang Phad Khai 🌿 🥚 🍄 🍤
Samui local malindjo leaves stir-fried with garlic and egg.

Gang Kua Poo Bai Cha Plu ☆ 🍄 🍤
Samui local yellow curry with crab meat and wild betel leaf.

Moo-Ko Samui ☆ 🍄 🍄
Original roasted pork belly with garlic and salt.

Tom Som Pla Ka-Pong 🍄 🐟
Seabass sour soup with wild ginger and herbs.

Taste of Pak Tai

Gai Tom Kamin 🍄
Southern-style soup with organic chicken, turmeric, lemongrass, shallots, kaffir lime leaves, and galangal.

Kua Kling Moo 🍄 🍄 🍄
Minced pork stir-fried with curry paste, kaffir lime leaves, chilli, herbs, and peppercorn.

Bai Liang Phad Khai 🌿 🥚 🍄 🍤
Samui local malindjo leaves stir-fried with garlic and egg.

Pla In-See Thod Nam Pla 🍄 🐟 🍄
Deep-fried king mackerel fillet with fried garlic, coriander, and a spicy and sour sauce.

Taste of the Sea

Gang Som Pla Ka-Pong 🍄 🐟
Southern spicy and sour curry with seabass, pineapple, palm heart, fish sauce, and tamarind juice.

Kai-Jiew Goong 🍤 🍤 🍄
Thai omelette with white Samui prawns, garlic, spring onion, and coriander.

Goong Phad Kapi Sator 🍄 🍤 🍄
Samui prawns with sator beans (stink beans), shrimp paste, shallots, kaffir lime leaves, chilli, and lemongrass.

Pla Muek Tom Ta Krai 🍄 🍤
Samui local squid in spicy and sour soup with lemongrass, chilli, kaffir lime, and fresh lime juice.

A La Carte

Southern Thai Soups

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10
- 11
- 1

Gai Tom Kamin

Traditional Southern Thai chicken soup with aromatic turmeric, fresh lemongrass, shallots, kaffir lime leaves, and galangal.

THB 350
- 2

Pla Muek Tom Ta Krai

Local Samui squid cooked in a spicy and sour broth with fragrant lemongrass, chilli, kaffir lime, and fresh lime juice.

THB 380
- 3

Tom Som Pla Ka-Pong

Sour and spicy seabass soup with wild ginger and fresh herbs, a signature flavour of Southern Thailand.

THB 400

Southern Thai Deep-Fried

- 4

Moo-Ko Samui

Samui-style roasted pork belly, marinated and cooked to crispy perfection with garlic and salt.

THB 370
- 5

Pla In-See Thod Nam Pla

Deep-fried fillet of king mackerel topped with fried garlic and coriander, served with a tangy spicy and sour sauce.

THB 400

Southern Thai Stir-Fried

- 6

Bai Liang Phad Khai

Stir-fried local malindjo leaves with garlic and egg, a simple and flavourful vegetable dish from Samui.

THB 290
- 7

Kua Kling Moo

Spicy minced pork stir-fried with fragrant curry paste, kaffir lime leaves, chilli, fresh herbs, and peppercorns.

THB 370
- 8

Kai-Jiew Goong

Thai-style omelette filled with succulent white Samui prawns, garlic, spring onion, and fresh coriander.

THB 400
- 9

Goong Phad Kapi Sator

Samui prawns stir-fried with sator beans (stink beans), shrimp paste, shallots, kaffir lime leaves, chilli, and lemongrass for bold Southern flavours.

THB 450

Southern Thai Curry

- 10

Gang Som Pla Ka-Pong

Southern spicy and sour curry with seabass, pineapple, palm heart, fish sauce, and tamarind juice for a vibrant balance of flavours.

THB 400
- 11

Gang Kua Poo Bai Cha Plu

Rich Samui yellow curry with fresh crab meat and wild betel leaf, delivering a unique and authentic taste of the region.

THB 570

Vegetarian
 Contains Soy
 Contains Peanut

Spicy
 Contains Shellfish
 Contains Milk Products

Organic
 Contains Pork
 Contains Egg

Gluten Free
 Contains Fish
 Contains Alcohol

Contains Tree Nuts
 Contains Sesame
 Signature Dish

All prices are in Thai Baht and subject to 10% service charge and 7% government tax.