

SALADS

Western Salads



Classic Caesar

romaine cos lettuce leaves & poached egg with bread crisps, pancetta, Parmigiano, anchovy dressing and smoked chicken 350

Chicken and Bacon

char grilled avocado with oven dried tomatoes, mixed lettuce leaves, creamy mozzarella and rosemary leaves 360

Thai Salads

Pomelo Salad (yam som o)

southern Thai salad of juicy pomelo and water chestnut with dry roasted coconut, fresh mint leaf and a touch of chilli, shallots and peanuts (v) 270

Green Mango Salad (yam mamuang)

young sour green mango and cherry tomatoes with dry shrimp, peanut, cashew nuts, coriander, chilli & crisp deep fried Asian sea bass 280

Young Papaya Salad (som tam)

the famous muddled green papaya and spice with cherry tomato, garlic, snake beans, peanuts and dried shrimp 280

Waterfall Chicken Salad (namtok gai yang)

sliced grilled chicken with shallots, ground toasted rice, spice, local Thai herbs and touch of lime juice 280

SOUPS

Thai Soups

Coconut Soup (dtom kha)

organic chicken in a coconut and lemongrass soup with galangal, kaffir lime, chilli, mushroom, shallots and spring onion 280

STARTERS

Western Starters

Fish Tartare

lime cured Asian sea bass or trout with freshly grated coconut and compressed mango, roasted chilli flakes & lime leaf with coriander 350

Thai Starters

Spring Rolls (popia pak)

deep fried vegetable spring rolls with a red pepper ginger marmalade, grilled cabbage and cucumber (v) 260

Peanut Chicken (satay gai)

peanut marinated grilled chicken thigh & breast with pickled cucumber and a spiced peanut sauce (4 sticks) 290

SANDWICHES

Western Sandwiches (with complimentary chips)

Singha Taco

crispy beer battered Asian sea bass with a tomato & cucumber salsa, red cabbage, avocado, sour cream and grated lime zest 370

Tent Clubhouse

roasted chicken triple decker house brown or white sandwich, paprika mayonnaise, bacon, smoked cheese and roquette 380

Chicken Miso

shredded smoked chicken mixed with garlic miso mayonnaise and garlic chips, roquette & romaine cos lettuce, grilled pitta 370

Angus Burger

Australian beef 'chuck & rib' on our toasted brioche bun with caramelised onions, aged cheddar, bacon and gherkins 450

PIZZA / PASTA

Western

Buffalo Pizza

Italian tomatoes and buffalo mozzarella topped with fresh Italian basil and shaved Parmigiano (v) 380

chicken, salami, bacon, beef, shrimp, ham, N'duja sausage 80 each

Garlic Truffle White Pizza

garlic and black truffle butter with pan fried mushrooms and sliced Parmigiano & Pecorino, thyme leaves and pepper mascarpone (v) 390

Four Cheese Pizza

Gorgonzola, buffalo mozzarella, goats cheese and Parmigiano with Italian tomatoes, thyme leaves (v) 380

Serrano Pizza

Italian tomato and buffalo mozzarella topped with Parmigiano, Serrano ham and roquette leaves 400

Pecorino Pesto Pasta

almond and tomato Trapanese pesto with linguine, roasted cherry tomatoes, pecorino cheese and organic olive oil (v) 350

Truffle, Porcini Tagliatelle Pasta

pan fried mushrooms with black truffle, porcini over tagliatelle pasta with lemon mascarpone and parsley (v) 390

MAIN COURSE

Western seafood

Beer Battered Fish

Asian sea bass dipped in singha beer batter served with

chips, lemon tartare sauce, crushed minted peas

MAIN COURSE

Thai seafood

Pineapple Rice (kao pad sapparat) jasmine rice through the wok with chunks of pineapple and shrimp, cashews and curry powder	300
Tamarind Seafood Noodle (pad thai) wok fried rice noodles, mixed seafood, egg, tofu, tamarind sauce, chives and beansprouts	380
Crab Curry (gang puu) aromatic local curry of blue swimming crab and coconut laced with turmeric and finished with betel leaf & Thai basil	400

Thai meat

Holy Basil (pad grapow) wok fried minced organic pork or chicken with hot holy basil and chilli served with a fried duck egg over jasmine rice	330
Beef Peanut Curry (gang penang nua) grilled Australian striploin and peanut coconut curry with kaffir lime leaf, Thai basil (h)	450
Beef Oyster Sauce (nua pad nahm man hoy) Australian striploin and straw mushrooms with brown & spring onion, oyster sauce, soy (h)	400

MAIN COURSE

Western vegetarian

Mushroom Arancini crisp deep fried black truffle mushroom, carnaroli rice arancini with Parmigiana, charred asparagus and pan roasted mixed local mushrooms (v)	290
Grilled Avocado Japanese soba noodles with fine sliced carrots, sugar snap peas, charcoal grilled avocado dressed with a ponzu sauce and togarashi spice & soy beans (v)	290

Thai vegetarian

Young Banana Curry (gang gluay orn) young banana and griddled pineapple red coconut curry with kaffir lime leaf and coconut jasmine rice (v)	300
Wok Fried Fern Shoots (pad pak kood) fiddlehead ferns wok fried with soy sauce, shallots and mild green chillies, topped with crisp shallots (v)	230



DESSERTS

Western desserts

Tarte Tatin

baked puff pastry with salted caramel & banana, black treacle brown bread ice cream and toasted pecans 280

The Samui Mess

Balinese meringue with sable biscuit, compressed mango and mango lemongrass jam, whipped kaffir lime cream, mango mousse 280

Coconut Brulee

burnt coconut set cream - compressed rum pineapple with passion fruit cremaux, Thai basil, coconut rum ice cream 275

Apple Crumble

Slow cooked apple with ginger and a crumble of oats, sunflower seed and cinnamon with vanilla bean ice cream 260

Valrhona

salted milk chocolate ganache with chocolate soil, apricot fluid gel and opalys mousse, cocoa sable and an earl grey tea ice cream 290

Chocolate Fondant

warm soft centered Valrhona Manjari chocolate fondant with raspberry gel, sorbet and freeze dried powder cocoa nib tuille 290

Cheese Board

Manchego, Brie, Gorgonzola, Saint Paulin, oat cracker, fruit & celery 440

House Made Ice Cream

Treacle Brown Bread - Mango - Maldon Sea Salted Palm Sugar
Vanilla - Minted Chocolate Chip - Coconut Rum
Raspberry Sorbet - Earl Grey Tea 90

Thai desserts

Mango Sticky Rice

ripe mango with sticky rice and mango ice cream
salted coconut cream with crisp yellow beans 190

Coffee

Piazza DORO coffee, Italy 150

Teas

Dilmah - Prince of Kandy, Brilliant Breakfast, Nuwara Eliya Pekoe, Darjeeling, Earl Grey, Hyson Green, Single Estate Oolong, Silver Tips, Tie Guan Yin 150

Chaidim (organic Thai) - Green Dragon Jasmine, White Tiger Silver Needle, Dong Ding Oolong 130