

Samui Beach Village
KOH SAMUI

Restaurant Menu

Light Dishes

Bruschetta Topped with tomato, prawns and drizzled with garlic oil	150
Potatoe Wedges Served with garlic aioli	160
Vegetable Spring Rolls Mixed vegetables wrapped in Thai pancake, lightly fried and served with plum sauce	145
Chicken Satay Thai chicken skewers served with sweet cucumber and peanut sauce	170
Thod Man Goong Deep fried shrimp cakes served with plum sauce	220
Prawn Tempura Deep fried prawn tempura served with a Wasabi dressing	220

Salads

Greek Salad Organic green leaf salad with feta cheese, tomato, cucumber, black olives and peppers	220
Cesar Salad Crispy bacon atop a bed of organic Cos lettuce with creamy Caesar dressing	200
Salad Capresse Fresh buffalo mozzarella and tomato slices drizzled with basil olive oil	220
Smoked Salmon Roll Smoked salmon and pomelo salsa wrapped in rice sheet served with a green bean salad	250
Tuna Tartar A layer of fresh tuna and avocado with olive oil and lemon dressing	260

Main Dishes

Stuffed Chicken Grilled chicken breast stuffed with spinach and ricotta cheese, served with vegetable ratatouille	360
White Snapper Pan fried white snapper fillet on a bed of tomato compote drizzled with caper and lemon sauce	390
Tiger Prawns Grilled tiger prawns and mango served with turmeric fried rice and orange sauce	450
Tuna Steak Grilled yellow fin tuna and vegetables drizzled with homemade basil pesto	450
Beef Tenderloin Grilled Australian beef tenderloin with tagliatelle and spinach with mustard sauce	790

Pasta

Penne Arrabiata (V) Penne with fresh plum tomatoes, black olives, garlic, chili and fresh parsley	210
Penne Pesto (V) Penne with basil, garlic, pine nuts, olive oil and freshly grated parmesan cheese	210
Spaghetti Carbonara Spaghetti with bacon, garlic, onion, parsley in a delicious creamy sauce	240
Spaghetti Bolognese Traditional style spaghetti with minced beef and rich tomato plum sauce	240

Pizza Corner

Margherita (V) Plum tomato sauce, mozzarella cheese and fresh basil	240
Ham and Mushroom Ham, mushroom and mozzarella cheese with plum tomato sauce	250
Vegetable Delight (V) Plum tomato sauce, zucchini, peppers, black olive, eggplant, spinach and mozzarella	250

Hot and Spicy 290
Spicy salami, black olives, mozzarella cheese,
plum tomato sauce and chili flakes

The Village 310
Bacon, mushroom, pepper, black olives, salami,
chili, mozzarella and tomato sauce

Sandwiches/Burgers

All served with salad and French fries

Tuna Tempter 210
Toasted whole wheat bread with tuna,
hard boiled egg and lashings of mayonnaise

BLT 230
A twist on the traditional BLT, toasted white bread
with grilled bacon, lettuce, tomato, mayonnaise

Toasted fresh bread with ham and melted cheese 210

Club Sandwich 230
Toasted fresh bread with layers of chicken, ham,
bacon, fried egg, tomatoes, lettuce and mayonnaise

Village Burger 250
Prime beef burger on toasted sesame roll
with lettuce, tomato, onion and mayonnaise

**Your choice of extra toppings
with cheese or bacon** 60

Thai Cuisine Appetizers

Som Tam 150
Spicy papaya salad with dried shrimp and peanuts

Yam Som O 160
Spicy pomelo salad with chicken and boiled egg

Yam Woon Sen 210
Glass noodle salad with prawn and minced pork

Yam Talay 210
Seafood salad with lime and chili dressing

Yam Neau Yang 210
Spicy grilled beef salad with fresh Thai herbs

Thai Soups

Tom Yam Goong Spicy sour soup with prawn and lemongrass	190
Tom Kha Gai Chicken in coconut milk soup flavored with Thai herbs	190
Tom Kha Talay Mixed seafood in coconut milk soup flavored with Thai herbs	220

Thai Curry

Penang Nuea Dried red curry with Australian beef	220
Geang Khiew Warn Goong Sod Green curry with prawn and eggplant in coconut milk	190
Geang Krarie Gai Yellow curry chicken with potatoes and fried shallots	190
Geang Massaman Gai Rue Nuea Creamy peanut curry with chicken, potatoes and onion	190
Geang Phed Ped Yang Roasted duck curry with pineapple, baby eggplant and fresh tomatoes	240

Main Dishes

All served with steamed rice

Phad Pak Ruam Stir fried mixed vegetables with oyster sauce	150
Gai Phad Med Mamuang Himmapharn Stir fried chicken with cashew nuts and dried chili	180
Nuea Phad Nam Man Hoi Stir fried sliced Australian beef with oyster sauce	210
Pla Prieu Warn Deep fried fish with pepper, cucumber, onion, pineapple and sweet & sour sauce	220
Pla Thod Sam Ros Deep fried snapper with three spice sauce	220

Poo Nim Phad Pong krarie Stir fried soft shell crab with yellow curry and vegetables	300
Goong Ma Kham Deep fried prawns with tamarind sauce	360
Pla Gao Thod Samun Prai Deep fried grouper with spice and Thai herb served with spicy lemon sauce	380
Pla Krapong Nueng Manaow Steamed white snapper with spicy lemon sauce	390

Rice & Noodles

Khao Pad Fried rice and vegetables with your choice of chicken, pork, beef or prawns	150/180
Khao Phad Sapparod Stir fried rice with pineapples, raisins and cashew nuts	150
Phad Kraprao Raad Khao Stir fried pork, chicken, beef or prawns with Thai basil, chili and rice	140/170
Phad Thai Fried noodles with prawns, bean sprouts and peanuts	190
Raad Na Talay Fried thick noodles with seafood in a thick Chinese style sauce	200
Phad Si-ew Stir fried thick noodles with prawns, pork, chicken or beef with vegetables in soya sauce	150/180
Kouy Teiw Nam Gai Rice noodle soup with chicken and bean sprouts	170
Phed Makham Grilled duck breast on a bed of yellow egg noodles with tamarind sauce	240

Desserts

Fruit Plate Seasonal fresh fruit platter	120
Ice Cream and Sherbet of your choosing 2 scoops of ice cream – Vanilla, Chocolate, Strawberry, Coconut, Lemon or Raspberry	150
Crepes Suzette French crepe with orange sauce served with ice cream vanilla	180
Banana Split Selected Ice cream of your choice served with a fresh banana	200
Coconut Cream Brulee Coconut custard cream with a sugar crust	230
Chocolate Mousse Chocolate mousse with orange, chocolate cream sauce	240
Cheese Cake Strawberry cheesecake with strawberry ice cream and strawberry cream sauce	240
Dark Chocolate Cake Dark chocolate cake with strawberry compote	240

Bottled Beers

Heineken	110
Chang	90
Singha	100
Tiger	100
Leo	100

Imported Beers

San Miguel Light	120
------------------	-----

Soft Drinks

Coke	60
Diet Coke	60
Fanta Orange	60
Sprite	60
Soda	60
Tonic	60
Ginger Ale	60
Ice Tea Lemon	60
Red Bull / Shark Cool Bite	60
Drinking Water	50

Mineral Still Water

Evian	105
Voss	130

Mineral Sparkling Water

Perrier	130
Voss	150

Shakes & Juices

Banana	80
Watermelon	80
Pineapple	80
Apple	80
Lime	80
Orange	80
Mixed Fruits	100
Young Coconut	80

Coffees

Cappuccino	90
Latte	90
Americano	90
Espresso	90
Double Espresso	110

After Dinner Coffees

Irish Coffee	190
--------------	-----

Hot Teas

Imported Tea	80
Lipton Tea	55

Cigarettes

LM Red, Light, Menthol	110
Marlboro Red, Light	130

Cocktails

Cosmopolitan Vodka, Triple sec, Grape fruit juice, Cranberry juice	190
Mojito Rum, lime, sugar, mint leave, soda	190
Fruit Daiquiri Bacardi, Triple sec, fresh fruit, lemon juice	190
Tequila Sunrise Tequila, orange juice, grenadine	190
Harvey Wallbanger Vodka, galliano, orange juice	190
Coco Loco Bacardi, Malibu, coconut juice	190
Piña Colada White rum, coconut rum, pineapple juice, coconut milk	190
Long Island Ice Tea Tequila, Vodka, Triple sec, Gin, light rum, lime juice, cola	200
Maitai White rum, dark rum, Triple sec, fruit punch	190

Aperitif

Martini Extra Dry	200
Martini Rosso	200
Campari	200
Pastis	200
Fernet Branca	200
Pimm's No.1	200

Spirits

Captain Morgan Dark Rum	200
Bacardi White Rum	200
Sierra Tequila	200
Smirnoff Vodka	200
Barton Vodka	200
Absolute, Citron, Raspberry Vodka	200
Gordons Dry Gin	200
Barton Dry Gin	200
Beefeater Dry Gin	200
Bombay Dry Gin	200

Whiskys

Jameson	200
Jim Beam	200
Jack Daniel's	200
100 Pipers	200
Ballantine's	200
Black Label	200
Red Label	200
Chivas Regal	200
Regency V.S.O.P. (Thai Brandy)	200
Mekhong (Thai Whisky)	200
Sang Som (Thai Whisky)	200

Cognac

Hennessy V.S.O.P.	270
Remy Martin V.S.O.P.	270

Liqueur

Malibu	200
Cointreau	200
Kahlua	200
Grand Marnier	200
Tia Maria	200
Drambuie	200
Bailey's	200
Galliano	200
Triple sec	200
B52	200
Blue Curaçao	200
Cherry Heering	200
Cherry Brandy	200
Crème de Cacao white	200
Crème de Cacao dark	200
Crème de Menthe	200
Amaretto	200

Port & Sherry

Tío Pepe	210
----------	-----

Eaux de Vie

Grappa	210
Sambuca	210

White Wine

Argentina

Uma Chardonnay, Barrancas, Maipú, Mendoza
2010 890

Australia

Hardy's Stamp, Chardonnay / Semillon
2008 1050

Hardy VR, Chardonnay
2009 990

Hardy VR, Sauvignon Blanc
2009 990

Taras Chardonnay
2009 850

Chile

Gato Negro Chardonnay, Central Valley
2009 990

Talamanca Sauvignon Blanc, Central Valley
2009 950

New Zealand

Nobilo Regional Pinot Grigio
2009 1590

South Africa

Stony Cape, Chenin Blanc
2009 1100

White Wine

Australia

Hardy's Stamp Grenache / Shiraz
2009 1050

Red Wine

Argentina

Uma Colección Shiraz, Barrancas, Maipú, Mendoza
2009 890

Australia

Hardy's Stamp, Cabernet / Merlot
2008 1050

Hardy VR, Merlot
2009 990

Taras Shiraz
2009 850

Chile

Gato Negro Merlot, Central Valley
2008 990

Talamanca Cabernet Sauvignon, Central Valley
2009 950

Stony Cape, Pinotage - Cinsault
2009 1100

California

Robert Mondavi Woodbridge Zinfandel
2008 1590

Sparkling Wine

Germany

Schloss Arras Trocken
NV. 990

Italy

Zuccotti Garganega Prosecco Blue
NV. 1190