

Samui Beach Village  
KOH SAMUI

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*Restaurant Menu*

# Samui Beach Village

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## Appetizers

Garlic Bread	120
Prawn Cocktail	220
<i>Shredded lettuce layered with prawns &amp; cocktail sauce</i>	
Bruschetta Mozzarella	160
<i>Diced tomatoes atop a toasted sliced baguette, drizzled with garlic oil, topped with a slice of mozzarella cheese</i>	
Potato Wedges	160
<i>Served with garlic aioli</i>	
Vegetable Spring Rolls	160
<i>Lightly fried, filled with mixed vegetables and glass bean noodles, served with sweet &amp; sour plum sauce</i>	
Fresh Spring Roll	180
<i>Fresh prawn &amp; mixed vegetables wrapped in rice paper</i>	
Satay Chicken Skewers	170
<i>Thai chicken skewers served with sweet cucumber and peanut sauce</i>	
Thod Man Goong	220
<i>4 deep fried shrimp cakes served with sweet &amp; sour plum sauce</i>	
Larb Gai	190
<i>Fried minced chicken with mild Thai herbs</i>	
Prawn & Vegetable Tempura	220
<i>Deep fried tempura prawn &amp; vegetables, served with your choice of sweet &amp; sour plum sauce or wasabi dressing</i>	
Calamari	170
<i>Deep fried calamari served with tartar sauce</i>	
Classic Combo	390
<i>Spring rolls, satay chicken skewers, deep fried calamari &amp; shrimp cakes served with sweet &amp; sour plum sauce</i>	
French Fries	130
<i>French fries served with tomato sauce</i>	

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## Salads

<b>Greek Salad</b>	220
<i>Organic green leaf salad with feta cheese, tomato, cucumber, black olives and peppers</i>	
<b>Chicken Ceasar Salad</b>	260
<i>Grilled chicken, egg, anchovies, crispy bacon &amp; croutons atop a bed of organic cos lettuce, with creamy Ceasar dressing &amp; parmesan cheese</i>	
<b>Salmon Salad</b>	280
<i>Fresh salmon with lemon juice, cos lettuce, tomatoes, peppers and topped with fresh mango drizzled with mango sauce</i>	
<b>Salad Caprese</b>	220
<i>Fresh buffalo mozzarella and tomato slices drizzled with basil olive oil</i>	
<b>Tuna Tartar</b>	260
<i>A layer of fresh tuna &amp; avocado with olive oil &amp; lemon dressing</i>	
<b>Som Tam</b>	180
<i>Spice up your taste buds! Shredded papaya and carrot, long beans, cherry tomatoes, coated with a spicy chili sauce and topped with peanuts, dressed with cucumber</i>	
<b>Yam Mamuang</b>	180
<i>A little spice! Traditional green mango, shallots, shredded carrot, cherry tomatoes, topped with peanuts and coated with chili lime juice and soy sauce</i>	
<b>Yam Som O</b>	180
<i>Spicy pomelo salad with chicken and boiled egg</i>	
<b>Yam Woon Sen</b>	210
<i>Glass noodle salad with prawns and minced pork</i>	
<b>Yam Talay</b>	230
<i>Seafood salad with lime and chili dressing</i>	
<b>Yam Nuea Yang</b>	220
<i>Spicy grilled beef salad with fresh Thai herbs</i>	

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## Soups

Leek & Potato - <i>served with a rustic bread</i>	240
Carrot, Orange & Coriander - <i>served with a rustic bread</i>	240
Roast Pumpkin - <i>served with a rustic bread</i>	240
Roast Yellow Capsicum - <i>served with a rustic bread</i>	240
Tom Yam Goong <i>Spicy sour soup with prawn and lemongrass</i>	190
Tom Kha Gai <i>Chicken in coconut milk soup flavoured with Thai herbs</i>	190
Tom Kha Talay <i>Mixed seafood in coconut milk soup flavoured with Thai herbs</i>	240
Gaeng Jurt Thow Hoo <i>Mixed vegetables soup with glass noodles &amp; egg tofu</i>	220

## Pasta

*All served with freshly grated parmesan cheese*

Penne Arrabiata <i>Penne with fresh plum tomatoes, black olives, garlic, chili and fresh parsley</i>	220
Penne Pesto <i>Penne with basil, garlic, pine nuts, olive oil and freshly grated parmesan cheese</i>	220
Spaghetti Carbonara <i>Spaghetti with bacon, garlic, onion, parsley in a delicious creamy sauce</i>	240
Spaghetti Bolognese <i>Traditional style spaghetti with minced beef in a rich tomato puree sauce</i>	240
Spaghetti Seafood Marinara <i>Traditional style spaghetti with garlic, onion &amp; fresh seafood in a rich marinara sauce</i>	280
Beef Lasagne <i>A delicious homemade lasagne with beef topped with mozzarella cheese</i>	390

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Vegetable Lasagne 390

*A mouth watering homemade lasagne with pumpkin, spinach, zucchini and eggplant in a white sauce, topped with mozzarella cheese*

## Pizza Corner

Pizza Margherita 240

*Plum tomato sauce, mozzarella cheese and fresh basil*

Pizza Ham and Mushroom 260

*Ham, mushroom and mozzarella cheese with plum tomato sauce*

Pizza Vegetable Delight 290

*Plum tomato sauce, zucchini, peppers, black olives, eggplant, spinach and mozzarella*

Pizza Hawaii 260

*Ham, pineapple and mozzarella cheese with plum tomato sauce*

Pizza Hot and Spicy 290

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

The Village Pizza 310

*Bacon, mushroom, pepper, black olives, salami, chili, mozzarella*

Seafood Pizza 340

*Mixed seafood, tomato, peppers, garlic and mozzarella cheese*

BBQ Chicken Pizza 310

*Chicken, mushroom, onion, peppers & mozzarella cheese with a rich BBQ sauce*

## Sandwiches & Burgers

*All served with salad and french fries*

<b>Steak Sandwich</b>	260
<i>A succulent grilled steak on toast with sautéed onions, mushrooms &amp; BBQ sauce</i>	
<b>Tuna Tempter</b>	220
<i>Toasted whole wheat bread with tuna, hard boiled egg and lashings of mayonnaise</i>	
<b>BLT</b>	230
<i>A twist on the traditional BLT, toasted white bread with grilled bacon, lettuce, tomato &amp; mayonnaise</i>	
<b>Grilled Ham and Cheese</b>	210
<i>Toasted fresh bread with ham and melted cheese</i>	
<b>Club Sandwich</b>	240
<i>Toasted fresh bread with layers of chicken, ham, bacon, fried egg, tomatoes, lettuce and mayonnaise</i>	
<b>Chicken &amp; Avocado Sandwich</b>	240
<i>Toasted fresh bread, grilled chicken, avocado, cheese &amp; mayonnaise</i>	
<b>Grilled Chicken Burger</b>	250
<i>With fresh lettuce, tomato, cucumber, cos lettuce &amp; tasty lashings of mayonnaise</i>	
<b>Village Burger</b>	250
<i>Prime beef burger on toasted sesame roll with lettuce, tomato, onion, and mayonnaise</i>	
<b>Fish Burger</b>	250
<i>Grilled filet of snapper, lettuce, tomato, cucumber &amp; tartar sauce</i>	
<b>Veggie Burger</b>	250
<i>With lettuce, tomato, gerkins, sautéed onions &amp; mushrooms with a mustard sauce</i>	
<b>Your choice of extra toppings with cheese or bacon</b>	60

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## Main Dishes

<b>Stuffed Chicken</b>	420
<i>Grilled chicken breast stuffed with spinach and ricotta cheese, served with vegetable ratatouille</i>	
<b>White Snapper</b>	490
<i>Pan fried white snapper fillet on a bed of tomato compote drizzled with caper and lemon sauce</i>	
<b>Tiger Prawns</b>	580
<i>Grilled tiger prawns and mango served with tumeric fried rice, coated with a delicious orange sauce</i>	
<b>Tuna Steak</b>	450
<i>Grilled yellow fin tuna and vegetables drizzled with homemade basil pesto with pepper sauce or mushroom sauce</i>	
<b>Lamb Cutlets</b>	950
<i>Pan fried lamb cutlets drizzled with our homemade jus, duchess potato &amp; steamed vegetables</i>	
<b>Beef Tenderloin</b>	890
<i>Grilled Australian beef tenderloin served with spinach and stir fried vegetables with pepper sauce or mushroom sauce</i>	
<b>Surf &amp; Turf</b>	1,080
<i>Grilled Australian beef tenderloin, topped with tiger prawns, a side of vegetables &amp; creamy garlic mash, drizzled with mustard sauce</i>	
<b>Beef Stroganoff</b>	420
<i>A traditional recipe - beef tenderloin, mushroom &amp; onion in our creamy stroganoff sauce. Served with rice</i>	
<b>Seafood Plate</b>	1,200
<i>Pan fried white snapper, muscles, calamari, tiger prawns &amp; bay lobster, served with a side of chips, thai style chili sauce &amp; seafood sauce</i>	
<b>Lobster</b>	2,500
<i>Cooked any style - mornay, thermidor, BBQ, green curry &amp; cashew nut or stir fried with black pepper. Please order 24 hours in advance</i>	

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## Thai Curry

*All Thai dishes served with steamed white or brown rice*

*Please advise your spice level - not spicy / medium spicy / very spicy*

Panang Nuea 220

*Red curry with tender beef*

Geang Khiew Warn 190/220

*Green curry, eggplant in coconut milk with chicken, beef, pork or prawns*

Gaeng Krarie Gai 190

*Yellow curry chicken with potatoes and fried shallots*

Gaeng Massaman 190

*Creamy peanut curry with chicken or beef, potatoes and onion*

Gaeng Phed Ped Yang 240

*Roasted duck curry with pineapple, baby eggplant and fresh tomatoes*

## Thai Main Dishes

Phad Pak Bung 160

*Stir fried morning glory in oyster sauce*

Phad Pak Ruam 160

*Stir fried mixed vegetables with oyster sauce*

Phad Kratiam Prik Thai 220/250

*Stir fried chicken, beef, pork or prawns with garlic & black pepper*

Gai Phad Med Mamuang Himmaphan 180

*Stir fried chicken with cashew nuts and dried chili*

Nuea Phad Nam Man Hoi 210

*Stir fried sliced beef with oyster sauce*

Phed Makham 240

*Grilled duck breast on a bed of yellow egg noodles with tamarind sauce*

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<b>Pla Prieu Warn</b>	230
<i>Deep fried fish with pepper, cucumber, onion, pineapple and sweet &amp; sour sauce</i>	
<b>Pla Thod Sam Ros</b>	230
<i>Deep fried snapper with three spice sauce</i>	
<b>Poo Nim Phad Pong Krarie</b>	320
<i>Stir fried soft shell crab with yellow curry and vegetables</i>	
<b>Goong Ma Kham</b>	360
<i>Deep fried prawns with tamarind sauce</i>	
<b>Pla Gao Thod Samun Prai</b>	380
<i>Deep fried Grouper with spice and Thai herb served with spicy lemon sauce</i>	
<b>Pla Krapong Nueng Manaow</b>	390
<i>Steamed white snapper with spicy lemon sauce</i>	

## Rice & Noodles

<b>Khao Phad</b>	160/190
<i>Fried rice and vegetables with your choice chicken, beef, pork or prawns</i>	
<b>Khao Phad Sapparod Gai</b>	180
<i>Stir fried rice with pineapples, raisins, cashew nuts, ham chicken &amp; shrimp</i>	
<b>Phad Kraprao Raad Khao</b>	160/190
<i>Your choice of stir fried diced chicken, beef, pork or prawns with Thai basil, chili and rice</i>	
<b>Phad Thai</b>	160/190
<i>Fried noodles with chicken, beef, pork or prawns, bean sprouts and peanuts</i>	
<b>Raad Na Talay</b>	220
<i>Fried thick noodles with seafood in a thick Chinese style sauce</i>	
<b>Phad Si-ew</b>	160/190
<i>Stir fried thick noodles with chicken, beef, pork or prawns and vegetables in soya sauce</i>	

## Vegetarian Delights

### Appetizers

<b>Bruschetta Mozzarella</b>	160
<i>Diced tomatoes atop a toasted sliced baguette, drizzled with garlic oil, topped with a slice of mozzarella cheese</i>	
<b>Potato Wedges</b>	160
<i>Deep Fried potato wedges, served with garlic aioli</i>	
<b>Fresh Spring Rolls</b>	160
<i>Mint leaf, sliced cucumber, parsley, sliced carrot and spring onion wrapped in rice paper. Served with tamarind sauce</i>	
<b>Lightly fried Spring Rolls</b>	160
<i>Lightly fried, filled with mixed vegetables and glass bean noodles. Served with sweet &amp; sour plum sauce</i>	
<b>Crudités</b>	200
<i>Sliced raw carrot, celery, cucumber, chinese radish, sliced green/ red peppers and cherry tomatoes. Served with our refreshing tzatziki dip</i>	
<b>Gado Gado</b>	160
<i>Steamed mixed vegetables, served with a peanut sauce</i>	
<b>Hummus &amp; Tahini</b>	180
<i>Hummus, Tahini with a drizzle of olive oil, served with our rustic bread</i>	
<b>Ratatouille</b>	200
<i>Ratatouille with a dollop of sour cream, served with our rustic bread</i>	
<b>Vegetable Tempura</b>	160
<i>Deep fried tempura vegetables, served with sweet &amp; sour plum sauce</i>	
<b>Tofu Satay</b>	150
<i>Tofu satay skewers, served with peanut dipping sauce</i>	
<b>Larb Thow Hoo</b>	180
<i>Minced tofu with Thai herbs</i>	

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## Salads

Greek Salad 220

*Organic green leaf salad with feta cheese, tomato, cucumber, black olives and peppers lightly dressed with our delicious balsamic dressing*

Cesar Salad 220

*Crispy croutons, egg atop a bed of organic cos lettuce, with our creamy caesar dressing & parmesan cheese*

Salad Caprese 220

*Fresh buffalo mozzarella and tomato slices, drizzled with basil olive oil*

Som Tam 180

*Spice up your taste buds! Shredded papaya and carrot, long beans, cherry tomatoes, coated with a spicy chili sauce and topped with peanuts, dressed with cucumber*

Yam Mamuang 180

*A little spice! Traditional green mango, shallots, shredded carrot, cherry tomatoes, topped with peanuts and coated with chili lime juice and soy sauce*

## Soups

Leek & Potato - served with a rustic bread 240

Carrot, Orange & Coriander - served with a rustic bread 240

Roast Pumpkin - served with a rustic bread 240

Roast Yellow Capsicum - served with a rustic bread 240

Gaeng Jurt Thow Hoo 220

*Mixed vegetable soup with glass noodles & egg tofu*

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## Main Dishes

<b>Cous Cous</b>	240
<i>Cous Cous topped with Ratatouille</i>	
<b>Penne Arrabbiata</b>	210
<i>Penne with fresh plum tomatoes, black olives, garlic, chili and fresh parsley</i>	
<b>Penne Pesto</b>	220
<i>Penne with basil, garlic, pine nuts, olive oil and freshly grated parmesan cheese</i>	
<b>Spaghetti Napolitana</b>	220
<i>Traditional style spaghetti with a rich tomato puree sauce and freshly grated parmesan cheese</i>	
<b>Pizza Margherita</b>	240
<i>Plum tomato sauce, mozzarella cheese and fresh basil</i>	
<b>Pizza Vegetable Delight</b>	290
<i>Plum tomato sauce, zucchini, peppers, black olives, eggplant, spinach and mozzarella</i>	
<b>Veggie Burger</b>	250
<i>With lettuce, tomato, gherkins, sautéed onions and mushrooms with a mustard sauce, served with salad and French fries</i>	
<b>Grilled Cheese &amp; Avocado Sandwich</b>	200
<i>Toasted whole wheat bread with melted cheese, served with salad.</i>	
<b>Greek Salad Wrap</b>	220
<i>Organic green leaf salad with feta cheese, tomato, cucumber, black olives &amp; peppers lightly dressed with our delicious balsamic dressing wrapped in a healthy traditional wrap</i>	
<b>Vegetable Lasagna</b>	390
<i>A mouth watering homemade lasagne with pumpkin, spinach, zucchini and eggplant in a white sauce, topped with mozzarella cheese</i>	
<b>Char Grilled Eggplant</b>	150
<i>Char grilled eggplant, drizzled with spring onion sauce, garnished with chili and garlic</i>	
<b>Sautéed Pumpkin</b>	150
<i>Sautéed pumpkin with basil and peanuts</i>	

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## Thai Dishes

*All served with steamed white or brown rice*

*Please advise your spice level – not spicy/ medium spicy/ very spicy*

**Panang Thow Hoo Phak Ruam** 190

*Dried red curry with tofu & mixed vegetables, eggplant & cherry tomatoes.*

**Gaeng Khiew Warn Thow Hoo Phak Ruam** 190

*Green curry with tofu, mixed vegetable, eggplant, cherry tomatoes in coconut milk.*

**Gaeng Massaman Thow Hoo Phak Ruam** 190

*Creamy peanut curry with tofu, mixed vegetables, potato & onion.*

**Phad Phak Bung** 160

*Stir fried morning glory in oyster sauce*

**Phad Phak Ruam** 160

*Stir fried mixed vegetables with oyster sauce*

**Sweet & Sour Phad Phak** 160

*Stir fried mixed vegetables in sweet & sour sauce*

**Fug Thong Phad Thow Hoo** 180

*Stir fried tofu, pumpkin with cashew nuts and dried chili*

**Khao Phad Phak** 160

*Fried rice with vegetables*

**Khao Phad Sapparod** 160

*Stir fried rice with pineapples, raisins and cashew nut*

**Phad Kraprao Thow Hoo Raad Khao** 180

*Stir fried tofu, mushroom, long bean, cashew nut with Thai basil, chili and rice*

**Phad Thai Phak** 160

*A traditional Thai fried noodle dish with bean sprouts, tofu and peanuts*

**Phad Si-Ew Phak** 170

*Stir fried thick noodles, tofu and vegetables in soya sauce*

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## Desserts

Tropical Fruit <i>Seasonal fresh fruit platter</i>	150
Coconut Banana <i>Sweet banana in warm coconut milk</i>	170
Crêpes Suzette <i>French crêpe with orange sauce served with vanilla ice cream</i>	180
Banana Split <i>Selected Ice cream of your choice served with a fresh banana drizzled with chocolate topping</i>	220
Banana Fritter <i>Served with vanilla ice cream &amp; chocolate</i>	180
Crème Brûlée <i>Custard cream with a sugar crust</i>	230
Cheese Cake <i>Strawberry cheesecake with a mouthwatering strawberry cream sauce</i>	240
Chocolate Mousse <i>A delicious rich chocolate mousse</i>	240
Ice Cream <i>2 scoops - your choice of chocolate, vanilla or coconut</i>	150
Palette of Sorbets <i>3 scoops - your choice of mixed fruit, passion fruit, lemon or strawberry</i>	200
Pancake Stack <i>Your choice of banana or pineapple pancakes drizzled with honey or a rich strawberry sauce</i>	200
Cheese Plate <i>A selection of continental cheeses</i>	350

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## *Soft Drinks*

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

## *Mineral Still Water*

Evian	110
Voss	130

## *Mineral Sparkling Water*

Perrier	130
Voss	150

## *Juices*

Pineapple juice	80
Grape juice	80
Apple juice	80
Orange juice	80
Young coconut	80

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## Fruit Shakes

Banana	100
Watermelon	100
Lime	100
Pineapple	100
Orange	100
Fresh Mango	100
Papaya	100
Mixed Fruit	110
Coconut	100
Healthy Delight	110
<i>Pineapple / orange juice &amp; fresh watermelon</i>	
Healthy Glow	120
<i>Pineapple / orange juice, fresh pineapple, honey, yoghurt</i>	

## Milk Shakes

Vanilla, Chocolate, Strawberry or Coconut - <i>with ice cream</i>	120
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## Samui Beach Smoothies

Any fresh fruit blend or choose	120
Morning Sunrise - mango, pineapple, banana & yoghurt	120
Sunshine Glee - orange, papaya, strawberry, mango & yoghurt	120
Tropical Splash - Banana, orange, pineapple & yoghurt	120
Holiday Blitzter - banana, strawberry & yoghurt	120

## Hot Teas

Lipton tea	60
English breakfast tea	80
Pure peppermint tea	80
Earl grey tea	80
Jasmine green tea	80

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## *Coffees*

Coffee or iced coffee	90
Cappuccino	90
Café latte or iced café latte	90
Americano	90
Espresso	90
Double Espresso	110
Hot chocolate or iced chocolate	110

## *After Dinner Coffees*

Irish Coffee	190
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## *Bottled Beers*

Chang	90
Singha	100
Tiger	100
Leo	100
Heineken	110

## *Imported Beers*

San Miguel Light	120
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## Mocktails

Coco Colada	140
<i>Pineapple juice, coconut milk, coconut ice cream &amp; syrup</i>	
Daiquiri Delight	140
<i>Strawberry sorbet, milk, grenadine &amp; syrup</i>	
Mock Mojito	140
<i>Lime wedges, mint leaves, sugar &amp; soda</i>	
Virgin Mai Tai	140
<i>Orange juice, pineapple juice, lemon juice, grenadine &amp; syrup</i>	
Sorbet Lemon Cooler	140
<i>Lemonade, lemon sorbet, lime</i>	
Samui Passion	140
<i>Passion fruit sorbet, pineapple juice &amp; syrup</i>	
Fruitini	140
<i>Apple juice, orange juice, pineapple juice &amp; cranberry juice</i>	

## Cocktails

S.B.V. Signature	190
<i>Vodka, Blue Curaçao, lime juice &amp; syrup</i>	
Monkey Madness	190
<i>Bailey's, Malibu, banana syrup &amp; milk</i>	
Samui Dream	190
<i>Bailey's, Kahlua, vanilla ice cream, milk &amp; syrup</i>	
B'57	190
<i>A bit of a twist on the original B'52. Vodka, Bailey's, Kahlua &amp; coconut milk</i>	
Cosmopolitan	190
<i>Vodka, Triple sec, grapefruit juice, cranberry juice</i>	
Mojito	190
<i>Rum, lime, sugar, mint leave, soda</i>	

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<b>Daiquiri</b>	190
<i>Bacardi, Triple sec, lemon juice &amp; syrup</i>	
<b>Fruit Daiquiri</b>	190
<i>Bacardi, Triple sec, mango, banana, pineapple or strawberry</i>	
<b>Tequila Sunrise</b>	190
<i>Tequila, orange juice, grenadine</i>	
<b>Harvey Wallbanger</b>	190
<i>Vodka, Galliano, orange juice</i>	
<b>Coco Loco</b>	190
<i>Bacardi, Malibu, white Crème de cacao, coconut juice &amp; coconut milk</i>	
<b>Piña Colada</b>	190
<i>Light rum, coconut rum, pineapple juice, coconut milk</i>	
<b>Maitai</b>	190
<i>Light rum, dark rum, Amaretto, Triple sec, orange/pineapple/lime juice &amp; grenadine</i>	
<b>Gin Fizz</b>	190
<i>Gin, lime juice, sugar syrup, soda</i>	
<b>Bloody Mary</b>	190
<i>Vodka, tomato juice, Worcestershire sauce, tabasco, with a sprinkle of salt &amp; pepper</i>	
<b>Singapore Sling</b>	190
<i>Gin, Cherry Heering, grenadine, lime juice, soda</i>	
<b>Dry Martini</b>	190
<i>Gin, dry Vermouth</i>	
<b>Margarita</b>	190
<i>Tequila, Cointreau, lime juice, syrup</i>	
<b>Long Island Ice Tea</b>	220
<i>Tequila, Vodka, Triple sec, Gin, light rum, lime juice, cola</i>	

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## *Aperitif*

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

## *Rum*

Captain Morgan Dark Rum	200
Bacardi White Rum	200

## *Tequila*

Sierra Tequila	200
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## *Vodka*

Smirnoff Vodka	200
Barton Vodka	200
Absolute Vodka, Citron & Raspberry	200

## *Gin*

Gordons London Dry Gin	200
Barton London Extra Dry Gin	200
Beefeater London Dry Gin	200
Bombay Dry Gin	200
London Dry Gin	200

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## *Cognac*

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

## *Eaux de Vie*

Sambuca	210
Grappa	210

## *Liqueur*

Malibu	200
Cointreau	200
Kahlua	200
Grand Marnier	200
Tia Maria	200
Drambuie	200
Bailey's Irish Cream	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 brown	200
Crème de Menthe	200
Amaretto	200

## *Port & Sherry*

Tio Pepe	210
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## *Irish Whisky*

Jameson 200

## *Bourbon Whisky*

Jim Beam 200

Jack Daniel's 200

## *Scotch Whisky*

100 Pipers 200

Ballantine's 200

Black Label 200

Red Label 200

Chivas Regal 200

## *Thai Whisky*

Regency V.S.O.P. (Thai Brandy) 200

Mekhong (Thai Whisky) 200

Sang Som (Thai Whisky) 200

## *Cigarettes*

LM Red, Light, Menthol 110

Marlboro Red, Light 130

Lighter 30

## Wine List

Wine makes every meal an occasion, every table more elegant, every day more civilized.

~Andre Simon, "Commonsense of Wine"

### House Wine

#### RED

**2010 Mont Clair - Red - South Africa - by the glass** 170

*Fruity & balanced, made from the Shiraz & Cabernet Sauvignon grapes. Ideal with pasta, beef, lamb & spicy dishes.*

#### WHITE

**2010 Mont Clair - White - South Africa - by the glass** 170

*Fresh & aromatic, made from the Chardonnay & Colombard grapes. Ideal with seafood, white meats & vegetable dishes.*

### White Wine

#### ARGENTINA

**Uma Chardonnay, Barrancas, Maipú, Mendoza, 2010** 990

*Tropical fruits, intense & varietal. Crisp, well balanced and youthful wine. Light bodied with a fresh, spicy mouth feel, long lingering aftertaste. Enhances most seafood or light chicken dishes.*

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## AUSTRALIA

**Taras Chardonnay, 2010** 950

*An elegant combination of fresh citrus flavours & ripe buttery finish, lightly seasoned with oak.*

**Hardy VR, Sauvignon Blanc, 2009** 990

*Displays aromatic flavours of citrus, lychee & passion fruit, with subtle herbaceous characters, ideal with seafood & chicken dishes.*

**Hardy VR, Chardonnay, 2009** 990

*Live with rich varietal melon & peach flavours & a crisp dry finish. Enjoy with flavoursome pasta, seafood & chicken dishes.*

**Hardy's Stamp, Chardonnay / Semillon, 2009** 1050

*Displays lively citrus fruit characters, subtle oak & a crisp dry finish. Suited to seafood, white meats, mild cheeses & salads.*

## CHILE

**Talamanca Sauvignon Blanc, Central Valley, 2009** 950

*A refreshing, crisp white wine with fresh, grassy aromas. A ideal companion to seafood & Asian dishes.*

**Gato Negro Chardonnay, Central Valley, 2009** 990

*An aroma of delicate overtones of bananas, peaches & pineapple, softly balanced with tropical flavours. Companions well with oily fish, lobster & white meat.*

## NEW ZEALAND

**Nobilo Regional Pinot Grigio, 2008** 1590

*A versatile food wine with a great balance & finesse. With apple, honey & melon aromas with ripe flavours of pear. Delicious on its own or paired with seafood, chicken & salad.*

## SOUTH AFRICA

**Stony Cape, Chenin Blanc, 2009** 1100

*A full bodied white wine with delicate flavours. Compliments well with white meat or simply on its own with friends.*

# Samui Beach Village

KOH SAMUI

Wine makes daily living easier, less hurried, with fewer tensions and more tolerance.

~Benjamin Franklin

## Rose Wine

### AUSTRALIA

**Hardy's Stamp of Australia Grenache, Shiraz Rosé 2009** 1050

*Vibrant in colour, showing lifted raspberry & strawberry fruit flavours with a refreshingly crisp palate.*

## Red Wine

### ARGENTINA

**Uma Colección Shiraz, Barrancas, Maipú, Mendoza, 2009** 990

*Spices, mint & raspberries. Displays red fruits, plums & morella cherries on the palate. A balanced, easy to drink wine.*

### AUSTRALIA

**Taras Shiraz, 2009** 950

*Rich with spicy fruit & berry aromas, firm tannins & rounded off by ageing in oak.*

**Hardy VR, Merlot, 2010** 990

*A medium bodied wine. Fruity flavours of cherry, red currants & plums, displaying velvety tannins & toasty oak notes with a lingering finish.*

**Hardy's Stamp, Cabernet / Merlot, 2009** 1050

*Ripe berry & plum fruity flavours complemented by a soft, sweet vanillin oak background.*

# Samui Beach Village

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## CHILE

**Talamanca Cabernet Sauvignon, Central Valley, 2009** 950

*A typically fruity, soft & full-bodied red wine with a depth of colour. It is ideal on its own or with meat, game or cheese.*

**Gato Negro Merlot, Central Valley, 2009** 990

*Bright ruby red. Ripe, red berry fruit aroma. Full-bodied, juicy wine packed with jammy fruit, goes perfectly with white meat, pastas & creamy cheeses.*

## CALIFORNIA

**Robert Mondavi Woodbridge Zinfandel, 2008** 1590

*Deep berry character, infused with delicious peppery notes. A nice drop with steak & grilled vegetables.*

## SOUTH AFRICA

**Stony Cape, Pinotage - Cinsault, 2009** 1100

*Sweet raspberry aromas with layers of spicy plums & a generous long lasting palate with soft tannins. Versatile, partners any fine meal.*

## Sparkling Wine

### GERMANY

**Schloss Arras Trocken, NV.** 990

### ITALY

**Zccotti Garganega Prosecco Blue, NV.** 1190

Wine to me is passion. It's family & friends. It's warmth of heart & generosity of spirit. Wine is art. It's culture. It's the essence of civilization & the art of living.

~Robert Mondavi, "Harvests of Joy"