
The Beach House

The Beach House restaurant offers an irresistible menu of delicacies sourced from the land and sea with a breathtaking view of the Gulf of Thailand and neighboring Koh Phangan

Indulge in a fine array of dishes curated by our Executive Chef Arnaud Violtat and his brigade of culinary artisans

From seafood fresh from the Samui daily fish market, to local or imported cuts and the unique union of flavors of Thai street food, the choice is all yours

Excite your palate with our tantalizing crispy and light pizza prepared true to original recipes or rediscover Mediterranean classics inspired by long-standing traditions

At The Beach House, delicious comes in waves.

All our creations are always paired with aqua waters, silky sand, sea breezes, tropical vistas and a paradise setting.

STARTERS

Savor reimagined classics and enticing Mediterranean or Thai inspired creations to begin your culinary journey

THAI CUCUMBER AND HERB SALAD    	320
Mixed Thai herbs, mustard leaves, crispy onions, peanut and lemongrass-garlic dressing	
GRILLED SHRIMP AND SCALLOP SALAD 	440
Avocado and poppy seed dressing	
DUCK CONFIT SALAD  	680
Arugula, endive, blue cheese, walnut vinaigrette	
GREEK SALAD   	320
Red wine vinegar and oregano dressing	
PANZANELLA SALAD 	380
Vine tomato, sourdough bread, red onion, fresh mozzarella	
BRUSCHETTA TRIO 	380
Bocconcini & tomato salad, Roasted mushroom & Parmigiano Reggiano, and black olive capenade anchovy on homemade focaccia	
TRUFFLE BURRATA 	580
Serrano ham, tomatoes and micro herbs	
THAI MANGO SALAD    	320
Peanut and sesame dressing	
CAESAR SALAD  	420
Romaine lettuce, caesar salad dressing, Parmigiano Reggiano	
roasted chicken breast, Thai herbs	440
OR	
Grilled prawns, Thai herbs, lime	480

 Daily  Seafood  Gluten free
 Nuts  Vegetarian  Vegan  Raw  Sustainable

Prices are subject to 10% service charge and 7% tax

SOUPS

Warm your soul or chill your mood with our array of hot and cold soup

FRENCH ONION SOUP 	360
Onion, white wine, baguette toast, gruyere	
SAFFRON FISH SOUP  	420
Marinated fish fillet, garlic focaccia croutons	
BUTTERNUT SQUASH SOUP 	360
Squash, pine nuts, maple syrup	

PASTA

La Molisana has been producing 100% Italian durum wheat premium pasta in the mountains of southern Italy since 1912. It is featured in all these classic, traditional main courses

LINGUINE AL PESTO	  	420
Homemade pesto, pine nuts, Parmigiano Reggiano		
PENNE ALL'ARRABBIATA		420
Onion, garlic, pepper flakes, crushed tomato		
RIGATONI ALLA BOLOGNESE		450
Slow cooked beef ragu with vegetables		
SPAGHETTI ALLO SCOGLIO		640
Clams, mussels, scallops, shrimps, squid rings, garlic, cherry tomatoes, white wine, parsley		

Italian Pasta? French Wine!
Browse our Wine List to your favorite one!



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FISH & SEAFOOD

Lavish levels of seafood are perfectly paired with a bottle of bubbly.
An exquisite treat under the Samui stars,
you can gaze and graze the evening away
with this decadent and delicious tower of taste

SEAFOOD PLATTER ON ICE (SERVES ONE) Shrimps, oysters, crab meat, rock lobster, mussels, tuna ceviche and condiments	1,250
SEAFOOD ON ICE (SERVES TWO) Shrimps, oysters, crab meat, rock lobster, mussels, tuna ceviche and condiments	2,850
GRILLED WHOLE LOCAL WHITE SNAPPER	820
STEAMED WHOLE GROUPER, GINGER, SOY SAUCE	980
RAINBOW LOBSTER Prepared to your liking, any style	2,800
MUEK YANG หมึกย่าง Grilled squid with egg fried rice and seafood sauce	440
POO MAA NEUNG ปูม้านึ่ง Steamed blue crab, seafood sauce	550
PLA KAPONG DAENG TOD ปลากระพงแดงทอด Deep fried sea bream, fried garlic with Thai style seafood sauce	850
GOONG LAI SEUA YANG กุ้งลายเสือย่าง Grilled Tiger prawns, steamed rice, seafood sauce	900

Looking for the perfect wine pairing?
Our General Manager suggest a bottle of Ferrari Perlé



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SANTIBURI STEAKHOUSE

Our premium imported cuts are prepared perfectly to please your palate
Rare, medium, or well instead,
none are complete without your favorite bottle of red!

BLACK ANGUS BEEF TENDERLOIN BM ₂	1,840
BLACK ANGUS STRIPLOIN BM ₃	1,740
AUSTRALIAN RACK OF LAMB	1,300

SIDE ORDERS

Hand cut French fries	240
Mashed truffle potatoes 	280
Boulangier potatoes 	220
Mac and cheese 	260
Baked potatoes with sour cream 	260
Green asparagus and mushrooms  	320
Creamy spinach  	280
Garlic button mushrooms  	280

Have you ever tried Thai Wagyu Beef?
Turn this page to learn more!



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SANTIBURI STEAKHOUSE EXCLUSIVELY FOR THE BEACH HOUSE

THAI TAJIMA WAGYU BEEF

Highly skilled, experienced farmers and pristine grazing conditions ensure well-cared for cows, good Tajima genetics and decadently marbled, mouth-watering meat

Sustainably sourced from certified farms in northeast Thailand, Thai Wagyu beef produces an enlightening taste and texture without the environmental cost of importing

Taste for yourself!

RIB-EYE STEAK BM ₃		1,580
BEEF TENDERLOIN BM ₆		1,650
BEEF STRIPLOIN BM ₆		1,580

Our Executive chef recommends to pair your wagyu with one of the following sauce

SAUCES

Green pepper sauce	
Thyme jus	
Garlic herb butter	
Red wine sauce	

SIDE ORDERS

Hand cut French fries		240
Mashed truffle potatoes		280
Boulangier potatoes		220
Mac and cheese		260
Baked potatoes with sour cream		260
Green asparagus and mushrooms	 	320
Creamy spinach	 	280
Garlic button mushrooms	 	280

We believe this unique cut goes well with any highlighted wine...
the choice is yours



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GOURMET PIZZA

72 hours to prepare the dough. Hand-picked premium ingredients.

Wood-fired to perfection It's a simple recipe

Simplicity is the trademark of genius

It's genius

It's delicious

It's irresistible

BURRATA POMODORO FRESCO  	590
Tomato, burrata cheese, sundried tomatoes	
TOM YUM 	580
Tom yum sauce, shrimp, squid, mussels, cilantro	
QUATTRO FORMAGGI  	520
Camembert, blue cheese, bocconcini, parmesan, apple, pistachio	

For the ultimate experience
pair your Gourmet Pizza with a glass of champagne



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MAINS

Locally sourced ingredients are the base for these mouthwatering dishes that are certain to satisfy the most discerning and sophisticated palates

GRILLED SCALLOP & BABY OCTOPUS SKEWER     780
Crushed baby potatoes, basil vinaigrette

SICILIAN STYLE GRILLED TUNA STEAK   720
Tomatoes, olives, capers, orange, pistachios

SPANISH STYLE GARLIC SHRIMP   650
Peeled shrimp, Espelette chilies, arugula and spinach salad

POMEGRANATE LAMB SKEWERS  780
Cumin marinated lamb, hummus

KALBI BRAISED WAGYU SHORTRIBS BM₄ 1,260
Braised in brown sugar, soy sauce and mirin, Okinawan potato, Brussel sprout



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DESSERTS

TROPICAL FRUIT PLATTER 	220
Assorted seasonal local fruits	
COCONUT PANNA COTTA  	280
Caramelized bananas with Koh Phangan honey	
GINGER LEMONGRASS CRÈME BRÛLÉE  	270
Thai basil whipped cream	
MANGO STICKY RICE   	260
Glutinous rice, coconut sauce with fresh ripe mango	
GRANOLA TART 	260
Coconut yogurt and mixed berries	
ICE CREAM  	120
Vanilla, chocolate chip, caramel salted butter, coffee, and rum raisin	
SORBET  	120
Coconut, mango, passion fruit, strawberry and raspberry	