
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 and 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 longstanding traditions

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, red 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		
TOFU & KALE SALAD		320
Quinoa, tofu, sweet corn, kale, tahini paste		
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		
or		
Grilled prawns, Thai herbs, lime		
		480

 Nuts  Dairy  Seafood  Gluten free
 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

- CUCUMBER AND AVOCADO GAZPACHO     380
Cucumbers, avocado, Greek yoghurt, dill oil, quinoa,
Espelette chili powder
- SAFFRON FISH SOUP   420
Marinated fish fillet with garlic croutons
- MINISTRONE SOUP  380
Onion, carrot, celery, tomato, elbow pasta, cannellini bean



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PASTA

Inspired and selected by our Italian General Manager, these are some of the most celebrated and classic pasta recipes that have captivated people from around the world for generations

LINGUINE AL PESTO	  	420
Homemade pesto, pine nuts, parmigiano veggiano		
PENNE ALL'ARRABIATA		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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THAI CLASSICS

In Thailand, food is life. A Thailand experience is not complete without enjoying the exhilarating harmony of unique flavors of Thai classic fare, one of the best cuisines in the world

LOCAL SELECTIONS

SOM TUM ส้มตำ   	320
Papaya salad, green beans, dried shrimps and cherry tomatoes with prawns	340
with soft shell crab	380
YUM KOR MOO YANG ยำคอหมูย่าง 	450
Thai grilled pork salad, cucumbers, shallots, mint and fresh herbs	

SOUPS

TOM YUM GOONG ต้มยำกุ้ง  	400
Hot & sour prawn soup laced with shiitake mushrooms, palm heart and lemongrass	
TOM KHA GAI ต้มข่าไก่ 	380
Chicken soup, galangal, kaffir lime leaves, coconut milk	



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THAI STREET FOOD

Bringing Bangkok to the Beach.

Sold by vendors from food carts at bustling markets and on local streets, street food is a staple of Thai existence.

You can enjoy this cooking tradition while luxuriating in uncommonly beautiful tropical exclusivity

PAD THAI GOONG ผัดไทยกุ้ง 🍤🥜	490
Stir fried rice noodles with tiger prawns, tofu and roasted peanuts	
KHAO PAD ข้าวผัด 🍤	
Stir fried rice with pork, chicken, beef, prawns or seafood	
pork / chicken / beef	360
prawns / seafood	420
PAD SEE EW ผัดซีอิ๊ว 🍤	
Stir fried rice noodles and vegetables with pork, chicken, beef, prawns or seafood	
pork / chicken / beef	340
prawns / seafood	400
PAD KAPAOW ผัดกะเพรา 🌿🍤	
Stir fried hot basil with pork, chicken, beef, prawns or seafood served with steamed rice	
pork / chicken / beef	400
prawns / seafood	460
MUEK YANG หมึกย่าง 🍤	440
Grilled squid with egg fried rice and seafood sauce	
POO MAA NEUNG ปูม้าหนึ่ง 🍤	550
Steam blue crab, seafood sauce	
PLA KAPONG DAENG ปลากระพงแดง 🍤	850
Deep fried sea bream, fried garlic with Thai style seafood sauce	
GOONG LAI SEUA YANG กุ้งลายเสือย่าง 🍤	900
Grilled Tiger prawns, steamed rice, seafood sauce	

AUTHENTIC THAI VEGETABLES

PAD PAK BOONG ผัดผักบุ้ง 🍤	300
Stir fried morning glory with fermented soya bean and oyster sauce	
PAD BOK CHOY ผัดบ็อกชอย 🍤	300
Stir fried bok choy with oyster sauce	
KHAO PAD SAPPAROD ข้าวผัดสับปะรด 🍤🌿	490
Stir fried rice with pineapple, prawns, and chicken	



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 salad	
LOBSTER ROLL 	420
Rock lobster, mayonnaise, wholegrain mustard, tarragon, brioche bun	
CHICKEN PICCATA	780
Pounded chicken breast, lemon caper sauce & garden vegetable penne pasta	



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PIZZA

72 hours to prepare the dough. Add ingredients. Cook in wood fire oven. It's simple.
Simplicity is the trademark of genius

It's genius
It's delicious
It's irresistible

VEGETARIAN  	360
Original basil pesto, mushrooms, mozzarella	
MARINARA 	380
Tomatoes, oregano, olive oil	
MARGHERITA  	440
Tomatoes, mozzarella and basil	
CHORIZO 	480
Tomatoes, bell peppers, onions, garlic, smoked paprika, Espelette pepper, chorizo, green olives and mozzarella	
PROSCIUTTO 	520
Tomatoes, button mushrooms, prosciutto cotto, basil, Kalamata olives and mozzarella	

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Around-the-World Gourmet Burgers

Indulge in Chef Arnaud's exquisite Around-the-World Gourmet Burgers, crafted with passion and inspired by the finest flavors from Miami to Los Angeles, traversing Texas and beyond.

With an unparalleled love for burgers, Chef Arnaud has savored the best America and other regions have to offer.

Experience his unique take on how a burger should tantalize your taste buds, captivate your senses, and provide ultimate satisfaction.

Bon Appetit!

ALL-AMERICAN BURGER 	620
2 beef patties, American cheese, roasted mushrooms and onions, bacon, lettuce, tomato	
BIG BANGKOK BURGER  	520
Fried chicken, Siracha mayonnaise, Thai papaya salad	
MEXICAN BURGER 	620
Beef patty, guacamole, tomato salsa, cheddar cheese, Mexican Cholula sauce	
JAPANESE BURGER 	620
Beef patty, Japanese slaw, cheddar cheese, katsu sando sauce, cucumber yuzu salad	



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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	

The art of indulgency? Explore our handpicked dessert wines...



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