

SALA THAI

— at SANTIBURI —

100 MILES DINING EXPERIENCE

We are proud to present the 100 Miles Dining Program, This Program is an authentic Thai culinary journey celebrating local flavours. Traditional recipes are reimaged with innovative twists and crafted exclusively from ingredients sourced within a 100-mile radius from the Resort.

This new dining experience showcases the region's vibrant produces, from ocean-fresh seafood to hand-harvested ingredients, offering a true taste of Surat Thani's rich culinary heritage.

100 Miles Dining highlights Santiburi Koh Samui commitment to sustainability and its deep connection to the local community.

Amuse Bouche

Surat Thani Oyster
Som'O "Ponzu", Sea Grapes, Nitro Sriracha

Starter

Samui Lobster Carpaccio
Tom Yum Caviar, Peanut Cracker

Soup

Samui Mackerel Consommé
Star Gooseberry, Fried Dried Shrimp

Main

Surf' n' Earth

"Nornuea" Thai Wagyu Beef Cheeks
Local Squash Mousse
Samui Red Snapper, Yellow Curry "Surat" Crab Sauce

Dessert

Mongkut Thale
Caramelized Banana
"Koh Phangan" Coconut Milk Ice Cream

This exclusive set menu has been masterfully crafted by
Chef Natthaphat Songchoo (Pop), Sous Chef of Sala Thai at Santiburi