
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
Executive Chef Jan Van De Voorde
and his brigade of culinary artisans.

















From seafood fresh from the Samui daily fish market,
to local or imported cuts and authentic South Eastern Asian flavors,
The choice is all yours.

Excite your palate with our tantalizing crispy and light pizza
prepared true to original recipe or rediscover
classics inspired by longstanding traditions.

Here, delights come in waves as tasty bites paired with crystal waters,
soft sands, sea breezes and stunning views.





STARTERS

A Selection of re-imagined classics, blending Mediterranean delights and Thai-inspired creations to begin your culinary journey.

THAI CUCUMBER AND HERB SALAD	   	320
Mixed Thai Herbs, Mustard Leaves, Crispy Onions, Peanuts and Lemongrass-Garlic Dressing		
GRILLED SHRIMP AND SCALLOP SALAD		540
Avocado and Poppy Seed Dressing		
GREEK SALAD	  	390
Red Wine Vinegar and Oregano Dressing		
BURRATA	 	620
Serrano Ham, Tomatoes and Micro Herbs		
THAI MANGO SALAD	 	320
Peanut, Dried Shrimp, and Sesame Dressing		
CAESAR SALAD	  	420
Romaine Lettuce, Caesar Salad Dressing, Parmigiano Reggiano, Croutons		
With Roasted Chicken Breast, Ginger, Garlic		440
or		
With Grilled Prawns, Coriander Root, Garlic, Lime		480

SOUPS

Warm your soul or soothe your mood with our fragrant soups.

FRENCH ONION SOUP		360
Onions, White Wine, Baguette Toast, Gruyère		
SAFFRON FISH SOUP	 	420
Marinated Fish Fillet, Garlic Focaccia Croutons		
CREAMY TOMATO SOUP		360
With Bread Croutons, and Cream Cheese		

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	  	490
Homemade Pesto, Pine Nuts, Parmigiano Reggiano, Garlic		
PENNE AI TRE POMODORI		420
Onion, Garlic, Pepper Flakes, Crushed Tomatoes		
RIGATONI ALLA BOLOGNESE		550
Slow-Cooked Beef Ragu with Vegetables		
SPAGHETTI ALLE VONGOLE		690
Clams, Garlic, Cherry Tomatoes, White Wine, Parsley		

Fancy a glass of vino?
Browse our wine list to pick your favorite.

FISH & SEAFOOD

Delight your senses with traditional seafood recipes from Samui and southern Thailand.

Chef U-tid and his team invite you to savor the most authentic local flavors, and recommend pairing your selection with your favorite Chardonnay or Sauvignon Blanc.

GRILLED SEAFOOD PLATTER 	1,500
Grilled Tiger Prawns, Squid, White Snapper, Scallops, Rock Lobster, and Traditional Condiments	
GRILLED WHOLE LOCAL WHITE SNAPPER  	890
STEAMED WHOLE GROUPER, WITH GINGER, AND SOY SAUCE  	980
RAINBOW LOBSTER  	2,800
Prepared To Your Liking	

SANTIBURI STEAKHOUSE

Our premium imported cuts are prepared perfectly to please your palate.
Rare, medium, or well instead,
none are complete without full bodied bottle of red!
All steaks are served with spring vegetables.

BLACK ANGUS BEEF TENDERLOIN	BM ₂	2,200
BLACK ANGUS STRIPLOIN	BM ₃	1,900
AUSTRALIAN RACK OF LAMB		1,500

SAUCES

- Green Pepper Sauce
- Thyme Jus
- Garlic Herb Butter
- Red Wine Sauce
- Bearnaise

SIDE ORDERS

Hand Cut French Fries	240
Mashed Potatoes	280



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

- Nuts
- Vegetarian
- Dairy
- Vegan
- Seafood
- Gluten free
- Raw
- Sustainable


Prices are subject to 10% service charge and applicable government taxes.

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!
Our premium imported cuts are prepared perfectly to please your palate.

RIB-EYE STEAK	BM3		1,800
BEEF TENDERLOIN	BM6		1,900
BEEF STRIPLOIN	BM6		1,700

Our Executive Chef recommends pairing your Thai wagyu with one of the following sauces.

SAUCES

- Green Pepper Sauce 
- Thyme Jus 
- Garlic Herb Butter 
- Red Wine Sauce
- Bearnaise 

SIDE ORDERS

- Hand Cut French Fries 240
- Mashed Potatoes  280

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

 Nuts

 Vegetarian

 Dairy

 Vegan

 Seafood

 Gluten free

 Raw

 Sustainable

Prices are subject to 10% service charge and applicable government taxes.

PIZZA

72 hours to prepare the dough.
Then we add delicious toppings and cook it in the wood-fired oven.
Simple, handcrafted, delicious.

VEGETARIAN	   	360
Original Basil Pesto, Mushroom, 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		480
Tomatoes, Button Mushrooms, Prosciutto Cotto, Basil, Kalamata Olives and Mozzarella		
QUATTRO FORMAGGI		620
Camembert, Blue Cheese, Mozzarella, Parmesan		
BURRATA CON POMODORI SECCAGNI	 	650
Tomato, Burrata Cheese, Sun Dried Sicilian Tomatoes		
TOM YUM		660
Tom Yum Sauce, Shrimp, Squid, Mussels, Cilantro		

For an elevated experience,
pair your gourmet pizza with a glass of Champagne.















A JOURNEY THROUGH SOUTH EAST ASIA

Expand your horizons through a selection of recipes from Samui’s neighboring regions.

BEEF YAKITORI 	720
Beef Yakitori Served on the Robata Grill, Sprinkled with Sesame Seeds, and Spring Onions.	
CRAB CAKES  	590
Homemade Surat Thani Crab Cakes, with Sweet and Sour Dip.	
SZECHUAN CHICKEN	450
Szechuan Sticky Chicken Lollipops with Scallions.	
GRILLED OCTOPUS  	720
Grilled Surat Thani Octopus with Korean Gochujang Paste, Sprinkled with Sesame Seeds.	
BUTTER FISH & MISO  	890
Pan Fried Butter Fish with Miso Cream, Soba Noodle, and Spring Onions.	
GRILLED RED SNAPPER   	850
Whole Red Snapper Grilled in Banana Leaves, Marinated with Sambal Matah, Served with Coconut Rice.	
BEEF CHEEK RENDANG	890
Slow Cooked Beef Cheek in Rendang Sauce Served with Bok Choy and Basmati Rice.	
WAGYU YAKINIKU	2,400
Wagyu Ribeye Served with on Robata Grill, Served with Yakiniku Sauce, and Eringi Mushroom.	
BUTTER CHICKEN 	620
North Indian Butter Chicken Served with Roti.	

SIAM PAR EXCELLENCE

The most beloved specialties every traveler needs to savor while in the Land of Smiles.

MASSAMAN LAMB CHOPS 	1,590
Grilled Australian Lamb Chops in Massaman Curry Served with Roti.	
SANTIBURI PHAD THAI   	650
Royal Santiburi Phad Thai with Giant River Prawns, Tofu and Roasted Peanuts.	
GAENG KIEW WAAN GAI  	650
Sous Vide Baby Chicken in Green Curry, Eggplants, Basil, Served with Jasmine Rice.	
STEAMED BUTTER FISH 	790
Steamed Butterfish with Fresh Herbs from our Garden , Served with Jasmine Rice.	
KA PROW KANG  	790
Stir-Fried Samui Rock Lobster with Holy Basil Leaves, Served with Jasmine Rice, and Topped with Fried Egg.	
MOO YANG  	750
Thai-Style Grilled Pork Chop Served with Spicy Dipping Sauce.	
GOONG LAI SUEA YANG 	990
Grilled Tiger Prawns Served with Homemade Seafood Sauce.	
TUNA STEAK 	750
Grilled Tuna Steak with Ponzu Sauce and Green Asparagus.	
KHAO PHAD GOONG MAENAM 	620
Fried Rice with Giant River Prawns.	

Deep drive into Thailand’s culinary heritage by booking a tantalizing dining experience at “Sala Thai at Santiburi”, a refined sanctuary of flavors and spices.

DESSERTS

Complete your The Beach House experience with a sweet treat inspired by tropical island flavors.

TROPICAL FRUIT PLATTER		220
Assorted Seasonal Local Fruits		
COCONUT PANNA COTTA		280
Caramelized Bananas with Koh Phangan Honey		
GINGER LEMONGRASS CRÈME BRÛLÉE	 	270
Whipped Cream Finished with Locally Sourced Basil		
MANGO STICKY RICE	  	350
Glutinous Rice, Coconut Sauce with Fresh Ripe Mango		
GRANOLA TART	  	260
Coconut Yogurt and Mixed Berries		
GELATO	 	140
Vanilla, Chocolate Chip, Caramel Salted Butter, Coffee, and Rum Raisin		
SORBET	 	140
Coconut, Mango, Passion Fruit, Strawberry and Raspberry		

More flavors of our homemade Gelato are available at The Pool House enhanced by the creativity of our Pastry Chef.