

INTERNATIONAL MENU

TO START

Beetroot and Avocado Salad + Miso Dressing and Walnut Brittle 220 🥕

Lightly Cured Salmon + Vanilla, Pink Peppercorns and Dill Crème Fraîche 320

Chicken Liver and Foie Gras Pâté + Suckling Pig Terrine and Orange Compote 320 🍖

Bang Bang Chicken + Sesame Paste and Rice Stick Noodle Salad 280 🌶️

Confit Duck Salad + Lyonnaise Sausage, Olives, Beans, White Anchovies and Potato 320 🍖

Mustard Seed Smoked Beef + Soft-Boiled Quail Eggs and Hazelnuts 320

Tomino Piemontese and Speck + Cherry Tomatoes and Basil 350 🍖

Roasted Portobello Mushrooms + Goat's Curd 300

Grilled King Prawns and Haloumi + Watermelon and Tabbouleh 350

Seared Quail + Corn Puree and Bacon Popcorn 320 🍖

LIQUID

Tomato and Turmeric Soup + Toasted Seeds and Nuts 220 🥕

Smoked Haddock and Shellfish Chowder 280 🍖

BETWEEN BREAD

Rye Bread Pastrami Sandwich + Coleslaw and Yellow Mustard 220

Classic Club Sandwich + Bacon, Egg, Chicken and Tomato 320 🍖

Croque Monsieur - Toasted Leg Ham and Cheese Sandwich + Cheese Sauce 320 🍖

Croque Madame - Croque Monsieur + a Sunny Side Up Egg 340 🍖

Double Cheeseburger + Homemade Pickles 400

The Kitchen Table Burger - Ground Wagyu Patty + Bacon, Gruyere Cheese, Tomato and Chili Relish and Zucchini Pickle 480 🍖

MAKING IT BIG

Paccheri Pasta + Tomato Sauce and Parmesan 380 🥕

Broccoli and Mascarpone Ravioli + Anchovy, Chilli and Lemon 400

Squid Ink Fettuccine + Crab and Chilli 480 🌶️

Pan-Roasted Kingfish + Fregola, Soy Beans and Harissa 520 🍖🌶️

Candied Citron Crusted Turbot + Samphire and Rhubarb Compote 580 🍖

Char-Grilled Spring Chicken + Carrot and Red Quinoa Salad, Harissa and Lemon Date Chutney 480 🌶️

Dukkah Dusted Lamb Cutlets + Quinoa and Eggplant Salad 580

350g Grass-Fed Beef Rib Eye, Chili Salt-Crusted + Roasted Bone Marrow, Anchovy Butter, Lemon and Sautéed Potato 950

250g Grass-Fed Beef Tenderloin + Bordelaise Sauce, Potato Cakes and Creamed Spinach 900

A BIT ON THE SIDE

Mixed Organic Leaves + Feta, Chiang Mai Strawberries and Almonds 180

Steamed Green Vegetables + Lemon Scented Olive Oil 180

Potato Puree + Truffle Scent and Chives 180

Hand Cut Chunky Chips 180

Steamed Jasmine Rice 60

CHEESE

Samui Made Cheeses, in the style of Camembert, Pave d'Affinois and Buche de Chevre + Apple and Grape Compote, Truffle Honey and Homemade Wafers 420

GO ON, YOU DESERVE IT!

Blond Chocolate Panna Cotta + Chocolate Caramel and Coconut 320

Yoghurt Mousse + Mango Purée and Tonka Bean Custard 320

Warm Pistachio Pudding + Vanilla Crème Anglaise Mousse 320

Passion Fruit and Vanilla Cheesecake + Citrus Salad and Honeycomb 280

Chocolate + Pink Pepper and Banana 280

Warm Chocolate Fondant + Prune and Armagnac Ice Cream 350

🍖 Contains Pork 🥕 Vegetarian 🌶️ Spicy

Whatever/Whenever you need - simply let us know of any special requirements, allergies and so on and we will happily enhance your dining experience

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes

THAI MENU

TO START

Larb Vegetables - Pomegranate, Sweet Corn, Rice Berry, Pearl Barley + Shallot and Green Onions 220 🥕

Larb Kai - Spicy Minced Chicken Salad + Shallot and Mint Leaves 280 🌶️

Kai Satay - Marinated Chicken + Peanut Dipping Sauce 250

Som Tam Thai - Green Papaya Salad + Garlic, Chili and Cherry Tomatoes 220 🥕🌶️

Yam Som O Goong - Pomelo and Prawns Salad + Roasted Coconut and Shallots 320

LIQUID

Tom Kha Kai - Chicken, Coconut Milk + Mushroom and Galangal 220

Tom Yam Goong - Smoked Chili Paste + Kaffir Lime Leaves, Lemongrass and Tiger Prawn 260 🌶️

Hed Tom Cummin - Mushroom and Fresh Young Turmeric 180 🥕

MAKING IT BIG

Gieow Nam - Shrimp and Crab Wonton + Bok Choy 380

Kar Prao Kai - Chicken + Red Chili and Hot Basil Leaves 380 🌶️

Pla Thod Ka Tiam - Fried Whole Fish + Coriander Root, Black Peppercorn and Young Turmeric 450

Goong Makham - Tiger Prawns + Shallot and Tamarind Sauce 420

Panang Salmon - Panang Salmon Curry + Kaffir Lime Leaves 420 🌶️

Khao Soi Kai - Northern Thai Coconut Curry Noodles Soup + Chicken 380 🌶️

Preaw Wan Tofu - White Tofu + Pineapple, Onion, Tomato, Capsicum and Green Onion 350 🥕

Phad Med Mamuang - Wok Fried Cashew Nuts, Mushrooms and Bell Peppers 350 🥕

Gaeng Keow Wan Kai - Green Curried Chicken, Vegetables + Sweet Basil 380 🥕

Gaeng Curry - Yellow Curry with Potato and Onion 350 🥕🌶️

Veal Massaman - Veal Shank Massaman Curry + Crispy Potatoes 450

Kao Phad Sup Pa Rod - Fried Rice + Pineapple, Raisins, Yellow Curry Powder and Egg 350 🥕

Poo Nim Phad Prik Gleua - Crispy Soft Shell Crab Stir Fried Garlic and Chili 400 🌶️

Pla Nung Khing - Snow Fish + Mushrooms, Soy, Ginger and Coriander 420

Goong Nueng Ma Nao - Steamed Tiger Prawns with Spicy Lime Sauce 420 🌶️

NOODLES

Phad Thai - Rice Stick Noodles + Tamarind, Garlic Chives, Tofu and Salted Radish 350 🥕

Phad Kee Mao - Rice Noodles + Young Green Peppercorns, Hot Basil Leaves and Sweet Soy 350 🥕🌶️

Phad Si Ew - Flat Rice Noodles + Kale, Broccoli, Mushroom and Egg 350 🥕

Enhancements for the noodle dishes above;
Seafood + 100 THB
Prawns + 100 THB
Pork + 50 THB
Chicken + 50 THB

Kuy Teav Nam Nuea - Braised Beef Cheek + Rice Noodles and Sweet Basil 380

GO ON, YOU DESERVE IT!

Khao Nieow Mamuang - Mango Plate + Sticky Rice, Basil Seeds and Coconut Cream 220

Fruits of the Kingdom + Black Sticky Rice and Coconut Custard in Banana Leaf 220

Bualoy Nam King - Glutinous Rice Flour + Chestnut, Taro, Sesame Seeds and Hot Ginger Tea 220

Tub Tim Krob - Jellied Water Chestnut + Vanilla Maple Syrup and Coconut Milk 220

The W Gluay Buat Chee - Coconut Stewed Banana and Sweet Potato + Roasted Almond 220