

## INTERNATIONAL MENU

### TO START

Beetroot and Avocado Salad + Miso Dressing and Walnut Brittle 320 🥕

Lightly Cured Salmon + Vanilla, Pink Peppercorns and Dill Crème Fraiche 400

Chicken Liver and Foie Gras Pâté + Suckling Pig Terrine and Orange Compote 480 🍷

Bang Bang Chicken + Sesame Paste and Rice Stick Noodle Salad 350 🌶️

Confit Duck Salad + Lyonnaise Sausage, Olives, Beans, White Anchovies and Potato 400 🍷

Mustard Seed Smoked Beef + Soft-Boiled Quail Eggs and Hazelnuts 480

Tomino Piemontese and Speck + Cherry Tomatoes and Basil 450 🍷

Roasted Portobello Mushrooms + Goat's Curd 450 🥕

Grilled King Prawns and Haloumi + Watermelon and Tabbouleh 450

### LIQUID

Tomato and Turmeric Soup + Toasted Seeds and Nuts 320 🥕

Smoked Haddock and Shellfish Chowder 420 🍷

### BETWEEN BREAD

Rye Bread Pastrami Sandwich + Coleslaw and Yellow Mustard 420

Classic Club Sandwich + Bacon, Egg, Chicken and Tomato 420 🍷

Croque Monsieur - Toasted Leg Ham and Cheese Sandwich + Cheese Sauce 420 🍷

Croque Madame - Croque Monsieur + a Sunny Side Up Egg 450 🍷

Double Cheeseburger + Homemade Pickles 540

The Kitchen Table Burger - Ground Wagyu Patty + Bacon, Gruyere Cheese, Tomato and Chili Relish and Zucchini Pickle 650 🍷

### MAKING IT BIG

Paccheri Pasta + Tomato Sauce and Parmesan 500 🥕

Broccoli and Mascarpone Ravioli + Anchovy, Chilli and Lemon 540

Squid Ink Fettuccine + Crab and Chilli 580 🌶️

Pan-Roasted Kingfish + Fregola, Soy Beans and Harissa 860 🍷🌶️

Candied Citron Crusted Turbot + Samphire and Rhubarb Compote 960 🍷

Char-Grilled Spring Chicken + Carrot and Red Quinoa Salad, Harissa and Lemon Date Chutney 680 🌶️

Dukkah Dusted Lamb Cutlets + Quinoa and Eggplant Salad 1,300

350g Grass-Fed Beef Rib Eye, Chili Salt-Crusted + Roasted Bone Marrow, Anchovy Butter, Lemon and Sautéed Potato 1,450

250g Grass-Fed Beef Tenderloin + Bordelaise Sauce, Potato Cakes and Creamed Spinach 1,300

### A BIT ON THE SIDE

Mixed Organic Leaves + Feta, Chiang Mai Strawberries and Almonds 320

Steamed Green Vegetables + Lemon Scented Olive Oil 220

Potato Puree + Truffle Scent and Chives 220

Hand Cut Chunky Chips 220

Steamed Jasmine Rice 80

### 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 560

### GO ON, YOU DESERVE IT!

Blond Chocolate Panna Cotta + Chocolate Caramel and Coconut 400

Yoghurt Mousse + Mango Purée and Tonka Bean Custard 400

Warm Pistachio Pudding + Vanilla Crème Anglaise Mousse 450

Passion Fruit and Vanilla Cheesecake + Citrus Salad and Honeycomb 380

Chocolate + Pink Pepper and Banana 380

Warm Chocolate Fondant + Prune and Armagnac Ice Cream 450

🍷 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 300  

Larb Kai - Spicy Minced Chicken Salad + Shallot and Mint Leaves 340 

Kai Satay - Marinated Chicken + Peanut Dipping Sauce 320


Som Tam Thai - Green Papaya Salad + Garlic, Chili and Cherry Tomatoes 300 

Yam Som O Goong - Pomelo and Prawns Salad + Roasted Coconut and Shallots 400

### LIQUID

Tom Kha Kai - Chicken, Coconut Milk + Mushroom and Galangal 340

Tom Yam Goong - Smoked Chili Paste + Kaffir Lime Leaves, Lemongrass and Tiger Prawn 400 

Hed Tom Cummin - Mushroom and Fresh Young Turmeric 280 


### MAKING IT BIG

Gieow Nam - Shrimp and Crab Wonton + Bok Choy 480

Kar Prao Kai - Chicken + Red Chili and Hot Basil Leaves 440 


Pla Thod Ka Tiam - Fried Whole Fish + Coriander Root, Black Peppercorn and Young Turmeric 680

Goong Makham - Tiger Prawns + Shallot and Tamarind Sauce 540

Panang Salmon - Panang Salmon Curry + Kaffir Lime Leaves 620 

Khao Soi Kai - Northern Thai Coconut Curry Noodles Soup + Chicken 480 


Preaw Wan Tofu - White Tofu + Pineapple, Onion, Tomato, Capsicum and Green Onion 400 


Phad Med Mamuang - Wok Fried Cashew Nuts, Mushrooms and Bell Peppers 400 

Gaeng Keow Wan Kai - Green Curried Chicken, Vegetables + Sweet Basil 480 

Gaeng Curry - Yellow Curry with Potato and Onion 400  

Beef Massaman - Braised Beef Cheek Massaman Curry + Crispy Potatoes 720 


Kao Phad Sup Pa Rod - Fried Rice + Pineapple, Raisins, Yellow Curry Powder and Egg 400 



Poo Nim Phad Prik Gleua - Crispy Soft Shell Crab Stir Fried Garlic and Chili 540 


Pla Nung Khing - Snow Fish + Mushrooms, Soy, Ginger and Coriander 680


Goong Nueng Ma Nao - Steamed Tiger Prawns with Spicy Lime Sauce 540 

### NOODLES

Phad Thai - Rice Stick Noodles + Tamarind, Garlic Chives, Tofu and Salted Radish 420 

Phad Kee Mao - Rice Noodles + Young Green Peppercorns, Hot Basil Leaves and Sweet Soy 420  

Phad Si Ew - Flat Rice Noodles + Kale, Broccoli, Mushroom and Egg 420 

Enhancements for the noodle dishes above;  
Seafood + 120 THB  
Prawns + 120 THB  
Beef + 120 THB  
Pork + 80 THB   
Chicken + 80 THB

Kuy Teav Nam Nuea - Braised Beef Cheek + Rice Noodles and Sweet Basil 480

### GO ON, YOU DESERVE IT!

Khao Nieow Mamuang - Mango Plate + Sticky Rice, Basil Seeds and Coconut Cream 300

Fruits of the Kingdom + Black Sticky Rice and Coconut Custard in Banana Leaf 300

Bualoy Nam King - Glutinous Rice Flour + Chestnut, Taro, Sesame Seeds and Hot Ginger Tea 300

Tub Tim Krob - Jellied Water Chestnut + Vanilla Maple Syrup and Coconut Milk 300

The W Gluay Buat Chee - Coconut Stewed Banana and Sweet Potato + Roasted Almond 300