

Koh Samui and the Monkey

[Thai Kitchen + Bar]

Preset Menu \$30 per person

Starter

Crispy imperial rolls

Stuffed with ground pork, silver noodle and vegetables

Spare pork ribs

pork ribs, marinated in ginger, coriander, molasses, and whiskey, served with cucumber salad

Second Course

Tom Kra Gai

with chicken, mushroom and coconut milk, flavored with lemongrass, galangal and kaffir leaf

Devil Avocado

Avocado salad with boil egg and spicy lime juice dressing

Main Course

Chicken Basil

Sliced chicken with fresh basil green beans and chili garlic sauce

Emerald Curry

Sea scallop & Shrimp with green bean, eggplant and coconut meat, served in young coconut

Fire Cracker Seafood

Sizzling hot plate of prawns, squid, scallop, crab claw with spicy peanut sauce

Miracle Duck

Finest aromatic roasted duck with Chef's special simmered in red curry sauce and pineapple sliced

Accompaniments



Preset Menu \$35 per person

Sterter

Bag of Gold

Minced chicken, shrimps wrapped in rice paper sacks

Crab Rolls

Crab roll with mint leaf and noodle

Second Course

Tom Kra Gai

with chicken, mushroom and coconut milk, flavored with lemongrass, galangal and kaffir leaf

Green Papaya Salad

Shredded green papaya, prawn, cherry tomatoes and ground peanuts tossed in spicy lime juice

Main Course

Pla Andaman Sea

Steam sea bass fillets cooked with ginger sauce, vegetable garnished with shredded lime leaves

Aromatic Butternut Pumpkin Curry

Pumpkin curry with Chicken in red curry sauce served in pumpkin

Asian Beef

Chargrilled sirloin beef served with pineapple salad and Thai spicy sauce

Jurassic Prawns

Garlic Pepper Prawns on a bed of sautéed Napa cabbage

Accompaniments

King Mushroom

Pan fried mushroom with lemongrass, garlic and oyster sauce

Rice

Steamed Thai fragrant rice

Dessert

Monkey's Mummy

Flaming banana topped with flake coconut & orange zest served with coconut ice cream

Dessert

Monkey's Mango

Fresh mango served with sticky rice and mango sorbet

**** All prices excluded beverages gratuity and tax
18 % suggested gratuity will be added to your bill**

PRESET MENU \$40 per person

Starter

Special Mixed Starters

A platter of our best selected mixed appetizers: Fresh spring roll, Crispy imperial roll, Prawns, Sweet Corn, Mieng Kum, Chicken satay and Mango Salad

Second Course

Tom Kra Gai

with chicken, mushroom and coconut milk, flavored with lemongrass, galangal and kaffir leaf.

Green Papaya Salad

shredded green papaya, prawn, cherry tomatoes and ground peanuts tossed in spicy lime juice (Som Tum)*

Main Course

Alaskan Black Cod

Steam Black cod, mushroom with lemongrass, vegetable and ginger sauce

Emerald Curry

Sea scallop & Shrimp with green bean, eggplant and coconut meat, served in young coconut

Sri~Ra~Char Grilled Pork

Chargrilled sliced pork Served with mango salad and sweet chili sauce

Miracle Duck

Finest aromatic roasted duck with Chef's special simmered in red curry sauce and pineapple sliced

Accompaniments

Traditional Bangkok Noodle Pad Thai Prawns

Sticky rice noodle bean sprouts and lime topped with ground peanuts and tofu

Pad Pak Andaman

Pan fried sugar snap with fresh baby corn and garlic

Rice

Steamed Thai fragrant rice

Dessert

Chocolate cake

A divine marriage of chocolate cake and coconut ice cream served with whipped cream