

APPETIZERS

Bruschetta classica <i>Garlic bread, fresh & sundried tomato, Italian basil, olive oil</i>	220
Bruschetta salmon <i>Garlic bread, salmon tartar, crispy capers</i>	320
Classic beef carpaccio <i>Rocket salad, parmesan shavings, X.V. olive oil</i>	380
Alaskan scallop pan fried in cocoa butter <i>With Venetian salsa verde</i>	580
Salmon – beetroot gravlax <i>in a carrot choux puff, avocado & horseradish cream</i>	420
Red Tuna tartar “Sashimi grade” <i>With Mediterranean herbs & wasabi cracker</i>	450
Neapolitan Burrata cheese <i>Serrano ham, cherry tomato, radicchio & secret garden basil</i>	580

SALADS

Tomato (V) <i>Cherry tomato, sun-dried tomato, shallot, basil, red wine vinegar, olive oil</i>	210
Mixed salad (V) <i>Mixed lettuce, tomato, cucumber, green apple, grated carrot, olives</i>	230
Rejuvenator (V) <i>Apple, carrot, beetroot, sundried blueberries, sunflower seeds, apple cider vinegar, hazelnut oil</i>	240
Body revival (V) <i>Red cabbage, mixed micro greens, celery, cashew nut, feta cheese</i>	260
Octopus salad Sicilian style <i>With marinated artichokes & parmesan crisp</i>	460
Chiang Mai goat cheese <i>Cherry tomatoes, rocket, pistachio dressing</i>	480
Infinity <i>Grilled oregano chicken, bacon, avocado, rocket, cherry tomato, roasted hazelnut, green apple, parmesan shavings, croutons, Caesar dressing</i>	380

SOUPS

Lobster cream soup <i>With tiger prawn chunks</i>	450
Fisherman’s soup <i>Mix seafood, garlic dip & crouton</i>	390
Pumpkin-hazelnut soup (V) <i>Coconut foam & parmesan shavings</i>	250

MAIN COURSES

Seabass fillet <i>Stuffed with mozzarella, holy basil “beurre blanc” & carrot mousseline</i>	690
Roasted Organic Japanese Jidori chicken for two <i>Apple compote & rosemary roasted potatoes *30 minutes preparation time</i>	850
Eggplant & zucchini parmiggiana <i>Oven baked with mozzarella, tomato & oregano</i>	380
Lobster open raviolo <i>Shiitake cream & smoked ricotta</i>	980
Poppy & herbs crusted lamb rack <i>Sun dried tomato mash, tandoori spices sabayon</i>	950
Whole oven baked Canadian lobster <i>Stuffed with herbed king prawns and saffron sauce</i>	2,100
*There is a 500 Thai Baht supplementary charge for All luxury Treats & Half Board packages	

FROM THE GRILL

SEAFOOD & FISH	
Red tuna steak (200g)	680
Salmon fillet (200g)	720
Barracuda fillet (200g)	450
Whole white snapper (500g +)	720
Giant tiger prawns (300g)	890
Ocean mix seafood (can be for 2) <i>King prawns, squid, Samui blue swimmer crab, N.Z. mussels. Alaskan king crab claws, barracuda & white snapper fillet</i>	1,290
<i>seafood & fish dishes are served with Chili – lime sauce, tartar sauce & cocktail sauce</i>	
MEAT	
Lemongrass chicken skewer (2 pieces)	520
Prime U.S. Black Angus Tenderloin (220g)	1,350
Prime U.S. Black Angus Rib Eye (300g)	1,250
<i>served with your choice of sauce: Green pepper cream Béarnaise Café de Paris Mushroom Blue cheese Italian style: garden rocket, parmesan, extra virgin olive oil, Maldon salt & Kampot pepper</i>	

ALL DISHES FROM THE GRILL ARE SERVED WITH RATATOUILLE, VEGGIES AND A CHOICE OF BELGIAN FRIES, BAKED POTATO OR MASHED POTATO

SIAM SQUARE

Por pia sod <i>Vietnamese rice paper rolls with prawn & herbs</i>	260
Por pia tod (V) <i>Home-made spring-rolls with home-made plum & sweet chili sauce</i>	240
Gai satay <i>Chicken satay served with a peanut sauce and cucumber relish</i>	240
Yam nuea <i>Spicy beef tenderloin (Angus) salad with shallot, chili, mint leaves & lime</i>	490
Yam woon sen talay <i>Warm glass noodle salad with mix seafood, celery, lime, chili & coriander</i>	390
Tom kha gai <i>Chicken and coconut soup, lemongrass, galangal, coriander, mushrooms, cherry tomatoes</i>	280
Tom yam koong <i>Hot and sour prawn soup flavored with lemongrass, coriander roots, galangal, lime juice, fish sauce, straw mushrooms</i>	360
Geang kiew warn gai <i>Chicken green curry in a coconut shell, apple eggplant & holy basil</i>	390
Mussaman khar-gae <i>A mildly spiced local southern curry of slowly braised Australian lamb shank with potato & roasted peanuts</i>	690
Pad Thai Bangkok <i>Fried noodles Bangkok style with prawns, beansprout, roasted peanut, spring onion wrapped in an egg nest</i>	380
Gai pad met ma muang <i>Wok fried chicken with roasted cashew nut, onion, bell pepper & dried chili</i>	370
Pla neung manao <i>Steamed whole white snapper with lime, spicy seafood sauce & coriander</i>	650
Choo-chee pla salmon <i>Salmon filet in sweet orange curry & kaffir lime</i>	720
Kao ob sapparot <i>Chicken fried rice in pineapple boat with cashew nut, Thai raisin, bell pepper & curry powder</i>	350
Kao hom mali <i>Organic jasmine rice: The base of all meals in South – East Asia</i>	60

DESSERT

Rose apple tart with homemade vanilla ice-cream	380
Yoghurt & mango panna cotta with cats tongue	320
Chocolate fondant served with homemade vanilla ice-cream	420
Tasting of crème brûlée <i>Coconut, lychee & lemongrass</i>	480
Home-made Italian ice-cream, <i>Vanilla, chocolate, coconut, strawberry, salty caramel</i>	1 scoop 110
Home-made sorbet, <i>Lemon, passion fruit</i>	1 scoop 110

DRINKS

SOFT DRINKS ♦		110
Coke, Diet Coke, Sprite, Fanta Orange	32.5 cl.	
Tonic Water, Ginger Ale, Soda Water	32.5 cl.	
BEER		
Singha, Chang ♦	33 cl.	150
Heiniken	33 cl.	210
Corona, Asahi	33 cl.	230
Blanche De Bruxelles	33cl.	230
Memminger Weibier	50cl.	230
MINERAL WATER ♦		
Evian	50 cl.	170
Evian	75 cl.	250
San Pellegrino	50 cl.	170
San Pellegrino	75 cl.	250
FRESH FRUIT JUICES ♦		190
Orange, Pineapple, Lemon, Coconut, Water melon, Mango		
CHILLED FRUIT JUICES ♦		170
Tomato, Apple, Guava, Lychee, Grapefruit, Cranberry		
SMOOTHIES ♦		240
Single Smoothie <i>Banana, Mango, Coconut or other seasonal fruit Smoothie</i>		
Strawberry Smoothie <i>Strawberry syrup, Yoghurt and Milk</i>		
Tropical Fruit Smoothie <i>Fresh Mango, Banana and Passion Fruit, Orange juice</i>		
Mango – Banana Smoothie <i>Fresh Mango and Banana, mixed with Orange juice</i>		
MILK SHAKES ♦		200
Banana, Chocolate, Vanilla, Strawberry, Coconut		
HOT BEVERAGES ♦		180
Ristretto, Espresso or Americano		
Cappuccino or Café Latte		200
Double Espresso or Latte Macchiato		210
Irish Coffee		280
Irish Whiskey, Sugar, Espresso, Whipping Cream		
Selection of Teas <i>Earl Grey, English Breakfast, Whole Camomile Jasmin Mao Feng, Emperor Sencha Shizouka, Fresh Ginger, Green Peppermint, Aromatic Lemongrass</i>		180
ICED TEAS & NON-ALCOHOLIC COCKTAILS ♦		230
Napasai Punch <i>Orange juice, Pineapple juice, Lemon juice, Grenadine</i>		
Mango Cooler <i>Mango juice, Fresh Pineapple, Soda Water</i>		
Thai Summer <i>Pineapple juice, Passion Fruit juice, Lychee, Kaffir lime leaves</i>		
Summer Kids <i>Pineapple juice, Apple juice, Orange juice, Lemon juice, Watermelon juice</i>		
Mango Iced Tea <i>Mango Iced Tea with pieces of fresh Mango</i>		
Pineapple Iced Tea <i>Black Tea with fresh Pineapple and Pineapple juice</i>		
Thai Iced Tea <i>Thai Tea traditionally blended with Milk</i>		

* (V) = Vegetarian

♦ Items included in the All Luxury Treats Package

All prices are in Thai Baht and subject to service charge and applicable government tax

COCKTAILS

NAPASAI SIGNATURE COCKTAILS ♦ 280

Lychee & Basil Mojito

Rum, Mint, Lychee, Thai Basil leaf, Lime, Brown Sugar, Soda water

Kaffir Lime - Passion Fruit Mojito

Rum, Mint, Kaffir Lime leaf, Passion Fruit juice, Lime, Brown Sugar, Soda water

Napasai Garden

Samui Lemon Rum, Melon liqueur, Passion Fruit juice, Lime juice, Sugar syrup, Thai Basil, Soda water

Spicy Mango Daiquiri

Rum, Mango juice, Spicy Mango syrup, Sour Mix

Strawberry Margarita

Tequila, Triple-Sec, Lime juice, Strawberry syrup

Nathon Calling

Samui Rum, Pineapple Rum, Lemon Rum, Lime juice

Honeymoon

Samui Coconut Rum, Blue Curacao, Coconut Cream, Pineapple juice, Grenadine, Lime juice

Tom Yam Siam

Tequila, Triple Sec, Lemongrass, Kaffir leaves, Galanga, Chili, Sour Mix

Sparkling Napasai

Vodka, Mango Nectar, Soda Water

Infinity

Vodka, Crème de Banane, Mango juice, Lime juice

Samui Sour

Samui Lemon Rum, Melon liqueur, Sour Mix

Mai Tai

White Rum, Dark Rum, Orange Curacao, Pineapple juice, Orange juice, Lime, Grenadine

Samui Colada

White Rum, Samui Coconut Rum, Malibu, Pineapple juice, Coconut Milk

Ban Tai Passion

Rum, Passion juice, Passion syrup, Sour Mix

Q-Cumber Delight

Gin, Lemon juice, Lychee juice, Cucumber syrup, fresh Cucumber

OTHER COCKTAILS ♦ 280

Is your desired cocktail not on the menu?

We are delighted and able to create most internationally known cocktails. Let us know your desired cocktail.

We do our best to create it for you.

APERITIF ♦

Campari, Aperol, Ricard, Pernod 4 cl. 230
Martini Bianco, Rosso or Extra Dry 4 cl. 230

TEQUILA ♦

Montezuma 4 cl. 230

VODKA

Absolut, Stolichnaya ♦ 4 cl. 230
Grey Goose, Belvedere, Ketel One 4 cl. 320

GIN

Gordon's, Bombay ♦ 4 cl. 230
Martin Miller's 4 cl. 320
Hendrick's 4 cl. 360

RUM and Rum like Beverages

Samui Rum (Different Flavors) ♦ 4 cl. 230
Sang Som (Thai Quality Rum) ♦ 4 cl. 210
Bacardi White, Captain Morgan Dark ♦ 4 cl. 230
Harvana Club 7 years, 4 cl. 320
Havana club Celecion de Maestros 4 cl. 420
Phraya Golden Thai Premium Rum 4 cl. 420

SCOTCH WHISKY

Johnnie Walker Red Label ♦ 4 cl. 230
Dewar's "White Label" ♦ 4 cl. 230
Johnnie Walker Black Label 4 cl. 280
Ballentine's Gold Seal 4 cl. 280
Chivas Regal 4 cl. 280
Chivas "Royal Salute" 4 cl. 620

SINGLE MALTS

Glenfiddich 12 years ♦ 4 cl. 280
Glenfiddich 18 years 4 cl. 450
Glenmorangie "The Quinta Ruban" 4 cl. 350
Glenmorangie "The Lasanta" 4 cl. 350
Glenfarclas 12 years 4 cl. 350
Glenfarclas 21 years 4 cl. 620

BOURBON

Jack Daniel's, Jim Beam ♦ 4 cl. 280
Jefferson Reserve 4 cl. 350

OTHER WHISKY

Canadian Club, Jameson, HongThong ♦ 4 cl. 230

COGNAC

V.S.O.P.; Remy Martin ♦ 4 cl. 280
Hennessy 4 cl. 300
X.O.; Hennessy, Remy 4 cl. 480

THAI BRANDY

Regency ♦ 4 cl. 210

LIQUEURS

Amaretto, Bailey's ♦ 4 cl. 260
Frangelico, Malibu, Sambuca, Tia Maria ♦ 4 cl. 260
Grand Marnier, Cointreau, Kahlua 4 cl. 280

EAUX DE VIE

Grappa Bianco, Fine Calvados ♦ 2 cl. 260
Poire Williams 2 cl. 280
Nonino Grappa di Chardonnay 2 cl. 320

WINE SELECTION

Sparkling & Champagne	Chamdeville, Blanc de Blancs Brut, France, NV, Chardonnay	300	1,350	
	Chamdeville Rosé, France, NV Pinot Noir	330	1,680	
	Prosecco Millesimato "Pitars", Friuli Giulia, Italy, NV	350	1,900	
	Lombard & Cie, Brut, Champagne, France, NV Pinot Noir / Pinot Meunier / Chardonnay		3,800	
	Piper Heidsieck, Brut, Champagne, France, NV Pinot Noir / Pinot Meunier / Chardonnay		6,700	
	Moët & Chandon Ice, Brut, Champagne, France, NV Pinot Noir / Pinot Meunier / Chardonnay		10,800	
	Billecart-Salmon, Brut, Champagne, France, 2004 Pinot Noir / Pinot Meunier / Chardonnay		21,200	
	Salon, Blanc de Blancs Brut, Champagne, France, NV Chardonnay		26,400	
	Aromatic White	Monsoon Valley, Hua Hin, Thailand, 2015, Colombard	290	1,740
		La Capra, Darling, South Africa, 2014 Chenin Blanc		1,850
Alma Mora, San Juan, Argentina, 2014 Pinot Grigio		340	2,050	
Penfolds "Koonunga Hill", 2011 Barossa Valley, Riesling, Australia			3,500	
Pio Cesare "Gavi", Piedmont, Italy, 2012 Cortese			3,750	
Elegant Cool White		Rothbury, Hunter Valley, Australia, NV Semillon / Sauvignon Blanc	240	1,440
		Fairview Estate, Darling, South Africa, 2009, Sauvignon Blanc	300	1,800
		La Minga, Central Valley, Chile, 2015 Sauvignon Blanc	340	2,050
		Pascal Jolivet "Attitude", Loire, France, 2014, Sauvignon Blanc	390	2,300
		Sileni Estates, Marlborough, New Zealand, 2014, Sauvignon Blanc		2,400
	Martin Codex, Rias Baixas, Spain 2013 Albarinno		2,720	
	Chardonnay Lovers	Elegant White, South Eastern Australia, Australia, 2012, Chardonnay	175	1,050
		Penfolds "Koonunga Hill", Barossa Valley, Australia, 2015, Chardonnay	395	2,370
		Louis Latour "Pouilly Fuisse", France, 2012, Chardonnay		4,900

Rose	Monsoon Valley, Hua Hin, Thailand, 2014, White Shiraz	290	1,740	
	Gerard Bertrand Pays d'Oc, France, 2014 Gris Blanc		1,980	
	M de Minuty, Provence, France, 2014 Grenache / Tibouren / Cinsault	390	2,300	
	Pascal Jolivet "Attitude", Loire, France 2013 Cabernet Franc / Pinot Noir / Gamay	390	2,300	
	Château d'Esclans "Whispering Angel", Côtes de Provence AOC, France, 2012 Grenache		3,900	
	Warm Hearted Red	Monsoon Valley, Hua Hin, Thailand, 2014, Shiraz	290	1,740
		Sutter Home, Sonoma, California, USA, 2011, Zinfandel		1,750
		Château Bellevue La Randée, AOC, Bordeaux, France, 2011, Bordeaux Blend		1,870
		La Minga, Central Valley, Chile, 2015 Cabernet Sauvignon / Merlot	340	2,050
		Château Saint-Lô, Saint-Emilion Grand Cru, France, 2008 Bordeaux Blend		2,300
Gérard Bertrand "Cigalus Rouge", IGP Aude Hauterive, France, 2008, Bordeaux Blend			2,400	
Penfolds "Koonunga Hill", Barossa Valley, Australia, 2014 Shiraz / Cabernet Sauvignon			2,500	
Smooth Classic Red		Berri Estate, South Eastern Australia, Australia, NY, Shiraz	175	1,050
		Fairview Estate, Paarl, South Africa, 2013, Pinot noir	270	1,600
		Pascal Jolivet "Attitude", Loire, France, 2013, Pinot noir	390	2,300
	Penfolds "Bin 2", Barossa Valley / McLaren Valley, Australia, 2012 Shiraz / Mourvedre	390	2,300	
	Sileni Estates "The Plateau", Hawkes Bay, New Zealand, 2014 Pinot Noir		3,250	
	Louis Latour, Cotes de Nuits, France, 2012 Pinot Noir		4,900	
	Southern Hemisphere	Miguel Torres "Hemisferio", Central Valley, Chile, 2012 Cabernet Sauvignon		1,650
		Haymaker, Hawkes Bay, New Zealand, 2012 Merlot		1,800
		Chakana, Mendoza, Argentina, 2013 Malbec		2,800
		Kaiken Ultra, Mendoza, Argentina, 2010 Malbec		3,500

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*If a specific vintage is out of stock, we will provide you with an alternative vintage.
Please ask your waiter for an extended wine list.