

How to order Thai food? In Thailand, guests are invited to “Eat rice” “Kin Kao”.

This expression shows the importance of rice in Thai social life

Thai dishes use a wide variety of herbs, spices and leaves rarely found in the West and across the Globe.

It is also very well known

for its enthusiastic use of fresh ingredients and local produce and this is our base for “Paddy”.

Our accomplished and Thai chef’s prepare traditional dishes from all over Thailand and use a variety of

Meat cuts and Seafood

of the highest quality and fresh from the local market.

Lai Thai’s pride lies in being able to “hand-pick” fresh ingredients from our “Secret Garden” where we

grow local fresh herbs and spices along

With a handful variety of tropical fruits which grows seasonally which sets us apart in Koh Samui.

Our a la carte dishes, set menus and desserts have been carefully chosen for you to enjoy the best of the

Thai cuisine on the island.



= Organic



= Vegetarian dish



= Detox friendly (the cheese will be take out from some recipes if you are in a detox program)






Starters

Por pia thod 🌿	240
Home-made spring-rolls with home-made plum & sweet chili sauce	
Laab ped	340
Minced duck country style, roasted rice powder, shallot, mint & lime	
Laab pla ka-pong	290
Minced steamed white snapper, roasted rice powder, shallot, mint & lime	
Koong choup pang tord sai maprao	320
Deep fried prawns in Singha beer batter & coconut chunks, served with home - made plum sauce	
Mieng kam set	320
Wild betel leaves filled with lime, chili, shallot, ginger, dried shrimps, peanuts, Toasted coconut, served with shrimp paste & tamarind sauce	
Gai satay	240
Chicken satay served with a peanut sauce and cucumber relish	
Thod man pla	290
Fried fish cakes with red curry, kaffir lime leaves, diced long beans, served with sweet chili sauce	
Thod man koong	340
Fried prawn cakes with garlic, coriander, soy-sesame oil, served with sweet chili sauce	
Kantok Chiang Mai plate to share	680
Spring rolls, chicken satay, sunburst pomelo salad, fish fritters & prawns in Singha beer batter	
Thai salads	
Yum nuea	490
Spicy beef tenderloin (Angus) salad with shallot, chili, mint leaves & lime	
Yum som O 🌿 🌿	380
Sunburst pomelo salad with prawns & roasted coconut	
Yam hua plee gai 🌿 🌿	380
Banana flower salad with free range chicken breast, lemongrass, shallots, chili paste & lime	
Som tum & gai yarng 🌿	390
Shredded young papaya & carrot salad with lime, chili, dried-shrimps and roasted peanuts, Long beans & cherry tomato served with free range grilled chicken leg	
Yam woon sen talay	420
Warm glass noodle salad with mix seafood, celery, lime, chili & coriander	
Naem kao 🌿	320
Crispy coconut rice salad with homemade Laotian lemongrass sausage	
Soups	
Tom yam koong	360
Hot and sour prawn soup flavored with lemongrass, coriander roots, galangal, Lime juice, fish sauce, straw mushrooms	
Tom kha gai 🌿	360
Free range chicken & coconut soup, lemongrass, galangal, coriander, button mushrooms and cherry tomatoes	
Tom kha-ti pla 🌿	380
Seabass & coconut soup lemongrass, galangal, coriander, button mushrooms and cherry tomatoes	
Khao soi gai 🌿	480
Chiang Mai style free range chicken & egg noodles in a rich coconut curry soup	





Seafood from our local Samui Fishermen

Pla muk kratiam prik thai	320
Baby calamari with garlic & black pepper	
Pla neung manao  	650
Steamed whole white snapper with lime, spicy seafood sauce & coriander	
Pla priew warn	650
Deep fried whole seabass sweet & sour	
Koong makham (300g)  	720
King prawns with tamarind sauce, cashew nut & little palm sugar	
Pou nim pad pong karee	560
Soft shell crab fried with yellow curry	
Homok talay  	580
Traditional wedding dish: seafood soufflé, red curry, coco & herbs	
Pla sak lard prik 	560
Wok fried barracuda filet with sweet chili sauce & crispy holy basil	
Pad Thai Bangkok	380
Fried noodles Bangkok style with prawns, bean sprout, roasted peanut, spring onion wrapped in an egg nest	

Meat

Gai pad med ma muang 	450
Wok fried free range chicken with roasted cashew nut, onion, bell pepper & dried chili	
Nuea pad narm mun hoi	680
Stir fried beef tenderloin (Angus) with oyster sauce served on a "Hot Sizzling Plate" With bell pepper, mushroom, mix onion & carrot	
Moo pad priew warn	400
Wok fried sweet & sour, crispy pork belly with pineapple, cucumber & cherry tomato	
Ped yang makham  	580
Roasted duck with tamarind sauce, cashew nut & little palm sugar	
Kao ob sapparot 	450
Pineapple fried rice boat with free range chicken, cashew nut, Thai raisin, curry powder, bell pepper	
Khao soi gai 	480
Chiang Mai style free range chicken & egg noodles curry	

Curry and spices

Panaeng neua	680
Panaeng curry with beef tenderloin (Angus) scented with kaffir lime leaves	
Geang kiew warn gai 	520
Free range chicken green curry in a coconut shell, apple eggplant & holy basil	
Gaeng karee koong	680
King prawns in yellow curry with sweet potato & broccoli	
Cucci pla salmon  	720
Salmon filet in sweet orange curry & kaffir lime	
Geang phed pet yarg	520
Red curry with duck breast served with rambutan, grape, pineapple, water chest nut & cherry tomatoes	
Mussaman khar-gae	760
A mildly spiced local southern curry of slowly braised Australian lamb shank with potato & roasted peanuts	
Panaeng lobster 	1,900
Panaeng mild curry with a whole Canadian lobster scented with kaffir lime leaves	

Rice

“Kin Kao” Discovery rice tasting	180
Kao dam hom mali, kao kop, kao kiew, Basmati rice	
Kao hom mali 	60
Organic jasmine rice: The base of all meals in South – East Asia	
Kao dam hom mali  	80
Organic brown jasmine rice: subtle nutty flavor, floral aroma, best complement to vegies or meat stir-fries	
Kao niaw	70
White sticky rice: North-East Thailand’s preferred all day rice	
Kao krop	70
White sticky rice cracker, it is a must with the eggplant dip	
Kao luang  	80
Yellow rice perfumed with turmeric, goes well with the seafood soufflé	
Kao kiew 	80
Green rice perfumed with Secret Garden pandan leaves, the perfect match of the Panaeng lobster	
Kao daeng 	80
Red rice perfumed with rosella flower, great accompany with roasted duck with tamarind sauce	
Basmati rice	90
The most aromatic long grain rice, try with any curries or stir-fries	
Side dishes	
Pad pak bung 	260
Fried morning glory stir fried with oyster sauce	
Four good friends 	260
Black mushrooms, sweet corn, Thai spinach, white cabbage & oyster sauce	
Pad pak ruam 	230
Fried mixed vegetables with button mushrooms	
Mie luang pad siyou 	140
Wok fried plain yellow noodle with soy	
Hed yeepoon yarng  	180
Char grilled Enoki mushrooms	
Kao pad pak 	210
Wok fried organic Jasmine rice with vegetable	
Kao pad poo 	420
Wok fried organic Jasmine rice with Samui crab meat	
Kao pad gai 	360
Wok fried organic Jasmine rice with free range chicken	
Jaew ma keua   	190
Eggplant dip with garlic and coriander	

Thai Discovery Meat

Tom kha gai

Chicken & coconut soup, lemongrass, galangal, coriander,
Button mushrooms and cherry tomatoes

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Yam hua plee laab moo

Banana Flower Salad with minced pork lemongrass,
Shallots, chili paste & lime

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Ped yang makham

Roasted duck with tamarind sauce, cashew nut & little palm sugar

Panaeng neua

Panaeng curry with beef tenderloin (Angus) scented with kaffir lime leaves

*The sharing main course is served with
Rosella rice, organic jasmine rice and wok fried veggies*

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Sung-ka-yhar sarm rod

Tasting of crème brûlée: coconut, lychee & lemongrass

THB 1,150 per person, minimum for 2 people

Thai Discovery Seafood

Tom yam talay

Hot and sour prawn soup flavored with lemongrass, coriander roots,
Galangal, lime juice, fish sauce, straw mushrooms and fresh prawns

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Yam woon sen talay

Warm glass noodle salad with mix seafood, celery, lime, chili & coriander

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Pla priew warn

Deep fried whole seabass sweet & sour

Choo-chee koong

Tiger prawn in sweet orange curry & kaffir lime

*The sharing main course is served with
Green pandan rice, organic jasmine rice and wok fried veggies*

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Por-pia kluai

Banana spring roll, Murray River salt caramel cream, coconut ice-cream

THB 1,450 per person, minimum for 2 people

Bites from around the world






Starters

Marinated salmon – beetroot gravlax , avocado & horseradish cream	420
Lemongrass skewer stuffed with prawn , Laotian tamarind dip 	390
Good Morning Vietnam : rice paper roll with smoked salmon, mint & avocado 	420
Green bean & herbs hummus with raw dippers 	320
Rosemary smoked Samui crab , tomato water jelly & tonka bean avocado  	440
Chickpeas stuffed eggplant with couscous & tahini sauce 	360
Baby calamari salad Sicilian style with marinated artichokes & parmesan crisp	390
Tunisian pistachio crusted Alaskan scallop , Noilly sabayon & piquillos velvet veil	620
Carpaccio di Roma : beef tenderloin (Angus) foie gras curls, rocket & parmesan	520
Neapolitan Burrata cheese , Serrano ham, cherry tomato, radicchio & secret garden basil	580
Pan seared foie gras “des Landes” with caramelized apples, macadamia nut & sherry reduction	890
Empanadas de carne de Buenos Aires : beef & cheddar cheese patties with chimichurri dip	360
Lobster bisque flamed with VSOP Cognac, laced with Canadian lobster morsels 	460

Healthy tour in our garden

Tomato salad  	210
Cherry tomato, sundried tomato, shallot, basil, red wine vinegar, olive oil	
Mixed salad   	230
Mixed lettuces, tomato, cucumber, green apple, grated carrot, olives	
Rejuvenator   	240
Apple, carrot, beetroot, sundried cranberries, sunflower seeds, apple cider vinegar, hazelnut oil	
Colorful detox   	260
Avocado, pomelo, cherry tomato, pecan nut, cauliflower snow, coco-lime dressing	
Quinoa, avocado & black sesame 	
Cherry tomato, Thai spinach, avocado, apple & sesame dressing	320
Iron & vitamin K booster  	280
Rocket, lentils, roasted sesame, Danish blue cheese & honey caramelized pear	
Body revival   	260
Red cabbage, mixed micro greens, celery, cashew nut, feta cheese	

Mains

Sicilian seafood couscous , seabass, red snapper, calamari, tiger prawns & mussels	780
Fish & Alaskan scallop chowder , the best soup of New England	580
Parillada de peixe : prawns, squid & sword fish on the grill, squid ink cream sauce, saffron rice 	720
Oven baked Seabass in zucchini & basil dress, Vera Cruz sauce & spinach custard	760
Steamed white snapper ,-olive-herbs salsa, holy basil sautéed pumpkin & black sesame seeds 	720
Free range chicken roasted in coconut oil, quinoa-garlic fried rice & cashew nut sauce 	580
Scottish salmon in Asian pesto crust, stuffed with goat cheese & dill, quinoa, Hamilton sauce 	980
Javanese lamb rendang stew , coconut, lemongrass & kaffir lime, wild pine nut fried rice 	750

Poppy & herbs crusted N.Z. Lamb rack , sun dried tomato mash, tandoori spices sabayon	1150
Slow cooked Australian beef cheeks in Burgundy wine	950
Prime U.S. Black Angus Tenderloin (220g)	1,350
Served with ratatouille, veggies & a choice of Belgian fries, baked potato or mashed potato And 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	