

Starter & Salads

Lunch Service 12.00 – 17.00 hrs.

Classic Caesar P E D : Freshly Tossed Crisp Romaine Lettuce, Parmesan Cheese, Bacon Bits, Traditional Caesar Dressing, Garlic Herb Croutons	
Plain V	370
Homemade Falafel V	370
Chicken	450
Prawns SH	520
Roasted Asparagus & Burrata V N D	490
With Lukewarm, Grilled Tomato, Walnuts & Chimichurri Dressing	
Fresh Rice Paper Rolls GF LF	340
Rice Paper wrapped, Seared Teriyaki Salmon & Smoked Duck Rolls with Crunchy Greens; served with Sweet Chili Sauce	
Rocket Salad N D GF LF 🌿	470
Crumbed Goat Cheese, Toasted Walnuts, Cherry Tomato, Red Onions, Virgin Olive Oil-Mustard Dressing	
Samui Garden Greens Salad W V D GF	350
Avocados, Mozzarella, Crisp Lettuce, Cucumber, Tomato, Yellow Mango, Red Shallot, Virgin Olive Oil Lime Dressing	
Fried Burrata & Romesco D	550
Golden-Fried Burrata with Homemade Romesco, Fresh Basil, & Crostini	
Tiger Prawns on Somtam N SH GF LF 🌿	480
Grilled Garlic Marinated Tiger Prawns, Thai Style Spicy Papaya Salad	
Yam Nua Yang SP GF LF	490
Spicy Thai Beef Salad with Onion & Thai Celery	
Gai Satay N	320
Chicken Satay, Peanut & Cucumber Relish	
Por Pia Puk Thod W V LF	320
Crispy Vegetable & Glass Noodle Spring Rolls with Sweet Plum Dipping Sauce	

Soups

Tom Yam Goong SP SH GF LF 🌿	420
Thai Spicy Lemongrass Soup with a Choice of Seafood or Prawns	
Tom Kha Gai GF LF	350
Coconut Soup with Galangal, Chicken & Mushrooms	
Ba-Mee Nam Moo Dang P LF 🌿	360
Noodle Soup with Shrimp Wonton & Red Pork	
Roasted Pumpkin Soup V D	370
Served in a Whole Wheat Bread with Sunflower Seeds, Avocado oil, Sour Cream	



Signature Dish

W: Wellbeing Dish

V: Vegetarian Dish

N: Nuts

P: Contains Pork

SP: Spicy

E: Egg

D: Dairy

SH: Shellfish

GF: Gluten-Free

L: Locally Sourced

LF: Lactose-Free

prices are inclusive of service charge and government tax

All meats are prepared and distributed by Halal Certified suppliers

Pasta & Risotto

Lunch Service 12.00 – 17.00 hrs.

Linguini Pesto N D SH LF	460
Prawns, Pine Nuts, Garlic, Parmesan, Basil & Olive Oil	
Rigatoni Carbonara P E D	420
Egg Yolk, Pancetta, & Olive Oil	
Spaghetti Seafood SH LF	490
Seafood, Chili, Virgin Olive Oil, Capers & Kalamata Olives	
Fettuccini Pork Ragout P E D	450
Pork Ragout, Sun-Ripened Tomato Concassé with Fresh Basil	
Salmon Pesto Risotto N D LF 🍷	680
Char-Grilled Salmon Fillet, Roasted Bell Pepper Slaw, Virgin Lemon Oil	
Spaghetti alle Vongole SH E	490
Classic Spaghetti with Fresh Clams, Cooked in Garlic, White Wine and a Hint of Chili	
Fettuccine with Mushrooms & Asparagus V E D	450
Silky Fettuccine with Seasonal Mushrooms and Asparagus, Finished with Light Garlic and Lemon Oil Emulsion.	

Pizza Choices

Margherita Pizza V D	390
Tomato Concasse, Mozzarella Cheese, Basil	
Seafood Pizza SH D 🍷	470
Seafood, Tomato Concasse, Mozzarella Cheese	
Prosciutto Pizza P D	450
Prosciutto, Tomato Concasse, Mozzarella Cheese	
Pepperoni Pizza P D	450
Pepperoni, Tomato Concasse, Mozzarella Cheese	
BBQ Chicken Pizza D	420
BBQ Cajun Chicken, Tomato Concasse, Mozzarella Cheese	
Plant-Based Bolognese Pizza V D 🍷	420
Plant-Based Meat, Tomato Concasse, Mozzarella Cheese	

Side Dish

Parmesan Truffle Sea Salt Fries D	260
Stuffed Garlic Pita Bread D	260
Onion Rings & Blue Cheese Dip E D	260
Crispy Battered Cauliflower, Lemon Garlic Aioli E D	260



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Sandwiches

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- Ham & Cheese Sandwich** | N | P | D **450**
Prosciutto Ham, Buffalo Mozzarella Cheese, Sliced Sun-Ripened Tomato, Pesto Oil-Focaccia
- Club Sandwich** | P | E | D **450**
Tomato, Egg, Ham, Bacon & Chicken Breast, Served with French Fries or Potato Wedges
- Open-Faced Sandwich** | V **450**
Multigrain Bread, Plant-Based Meat, Pumpkin Mash, Avocado, Cherry Tomato, Cucumber Slices, Sunflower Seeds, & Rocket Salad
- Chicken Quesadilla** | D **470**
Spinach & Cajun Chicken Quesadilla, Oven Warm Tortilla, Cajun Grilled Chicken, Mozzarella, Sautéed Butter, Spinach, Served with French Fries or Potato Wedges

Burgers Choices

- Fish Tales Signature Burger** | E | D  **650**
Juicy beef filet burger with Gruyère Cheese, Jalapeños, Bell Peppers, Caramelized Onion & House BBQ Sauce. Served with a Garden Salad and French Fries
- Cheese Burger** | P | E | D **650**
Homemade Grounded Black Angus Beef Burger with Cheddar Cheese, Crisp Bacon, Spinach, Sautéed Mushrooms, Served with French Fries or Potato Wedges
- Chicken Burger** | P | E | D **520**
Free Range Chicken Thigh from Chiang Mai, with Gruyere Cheese, Crisp Bacon, Spinach, Sautéed Mushrooms, Served with French Fries or Potato Wedges
- Fish Burger** | E | D | L **470**
Grilled Fillet of Seabass, Gruyere Cheese, Spinach, Sautéed Mushrooms. Served with French Fries or Potato Wedges
- Plant-Based Burger** | V | E | D **430**
Black Bean Plant-Based Burger, Cheddar Cheese, Spinach, Tomato, Sautéed Mushrooms Served with French Fries or Potato Wedges
- Fish & Chips** | D | L **570**
Samui Local Seabass Beer Batter Fish & Chips, Lemon Wedge, Tartar Dip & French Fries



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Hearty Western & Thai Choices

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Rosemary Pork Prime Rib (350g) P GF LF	950
Served with Chimichurri Sauce, prepared at your Table & Ratatouille	
Butterflied Garlic Prawns SH D 	950
Roasted Sea Prawns in Garlic Parsley Butter, Served with A Garden Salad, Garlic Bread, & Lemon	
Cajun-Spiced Blackened Chicken Thigh D GF 	790
Free- Range Chicken from Chiang Mai, Truffled Mash Potato, French Beans, Sautéed Mushrooms; Served with Mustard Cream Sauce	
Roasted Beef Fillet E D 	890
Tender Fillet of Beef Served with Classic Béarnaise Sauce, Crisp Green Salad, & Golden French Fries.	
Prime Black Angus Filet Mignon E D MBS3  	1450
Sous Vide Australian Grain Fed Beef Filet Mignon [200gram] Mixed Garden Green Salad, Wild Tomatoes, Béarnaise Sauce, Truffle-Parmesan Fries	
Seafood Extravaganza for 1 Person SH E D L	1500
Our Selection of mixed Grilled Prawns, Rock Lobster, Fillet of Sea Bass, Calamari, Green Mussels, Grilled Oyster with Seafood Sauce, Garlic Butter, Cocktail Sauce and Vegetables & a Garden Salad	
Rad Nha Sirloin SH GF LF	590
Wok Fried Flat Rice Noodles with Grilled Beef Sirloin & Kale in a Gravy Sauce	
Phad Thai Goong Yang N SH E LF	450
Stir Fried Chantaburi Noodles, BBQ Prawns, Egg, Shallots, Pickled Turnip, Peanuts, Dried Shrimps, Bean Sprouts & Tamarind Sauce	
Phad Mee Sapam Talay SH E LF	450
Wok Fried Yellow Egg Noodles with Seafood (Prawns, Squid, & Fish)	
Gai Yang Somtam N SP LF	420
Thai Papaya Salad, Grilled Herb Chicken	
Phad Kra Prao Moo P or Gai SP SH E GF LF	360
Stir-Fried Minced Pork or Chicken with Garlic, Chili, Holy Basil & a Fried Egg, with Jasmine Rice	
Kao Phad Pak V E GF LF	290
Fried Rice with Vegetable	
Kao Phad Gai or Goong SH E GF LF	340 390
Fried Rice with Chicken or Prawns	



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- Gaeng Kiew Wan Gai** | SP | GF | LF **390**
Thai Green Coconut Curry, Chicken, Crisp Eggplant & Basil
Served with Jasmine Steamed Rice
- Peking Duck in Red Curry** | SP | GF | LF **420**
Thai Red Duck Curry with Pineapple, Cherry Tomatoes,
Authentic Red Curry Spices, Coconut Milk, Served with Jasmine Steamed Rice
- Panaeng Pla Gub Kao Man** | N | SP | L | LF **450**
Grilled Fillet of Sea Bass with a Panaeng Curry Sauce, Served with Coconut Rice
- Beef Shank in Massaman Curry** | N | SP | LF **490**
Beef Shank in Massaman Curry with Peanuts, Onion, Potato, Star Anis, Cinnamon,
Tamarind Juice & Coconut Cream, Served with Roti

Meat Alternative's

- Fish Tales Rice Bowl** | W | V | GF | LF **450**
Rice Salad, Mango, Long Bean, Betel Leaves, Cucumber, Tomato,
Avocado, Roasted Coconut, Pineapple, Mixed Seeds
Tongsai Tamarind Lemongrass Dressing
- Vegan Green Curry** | V | SP | LF **350**
Plant-Based Meat Balls, Eggplant, Tofu, Thai Basil
- Veggie Salad** | W | V | D | LF **350**
Plant-Based Meat Balls, Tomato, Cucumber, Red Onion,
Feta Cheese & Crunchy Chilled Broccoli Tossed in Garlic, Lime & Coriander Dressing
- Vegetable Parsley Risotto** | V | N | D | GF **390**
Slow Cooked Risotto, Parmesan Cheese, Truffle Oil
- Mediterranean Grilled Vegetables** | V | D | GF **390**
Herb Infused Grilled Vegetables, Garlic, Mozzarella, Balsamic-Olive Oil Dressing
- Phad Kra Prao Plant Based** | V | SP | E | LF **320**
Stir-Fried Plant Based Meat, Garlic, Chili, Holy Basil & a Fried Egg with Jasmine Rice
- Larb (Minced Plant Based Meat)** | V | SP | LF **340**
Spicy Plant-Based Meat Salad, Ground Roasted Rice, Shallots, Garlic,
Fresh Mint leaves, Onion, Chili flakes



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Dessert

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Passionfruit Cheesecake E D GF 	350
Topped with Lychee Compote & Served with Coconut Ice Cream	
Mango Crepes E D	350
Mango Filled Crepes with Grand Marnier, Fresh Mango, And a Scoop of Vanilla Ice-Cream	
Lime & Coconut Cheesecake E D GF	350
A Tropical Mascarpone, Lime Cheesecake with Coconut Flakes	
Vegan Chocolate Tart V N D GF	350
A Refined, No-Bake Nut Crust Layered with Vibrant Pistachio Paste and Finished with A Silky, Indulgent Chocolate Ganache, Elegantly Served with Coconut Ice Cream	
Classic Tiramisu Magic at the Table E D 	350
The Italian classic Prepared at your Table	
Mango & Sticky Rice V GF LF	350
The Beloved Thai Dessert – Mango & Sticky Rice And a side of Sweet Coconut cream sauce	
Exotic Fruit Platter V GF LF	290
ICE-CREAM D AND SORBET V GF LF	Per Scoop 170
Ice Cream: Coconut Banana Rum Raisin Vanilla Strawberry Pistachio N Chocolate Peanut Butter N	
Sorbet V GF LF	Per Scoop 170
Raspberry Mango Lemon Mojito	



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