



Chi Samui  
CELEBRATE FREEDOM



## STARTERS

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Edamame w Himalayan Pink Salt V • VG • GF • K • P  
Beetroot Hummus V • VG • GF • K  
Fine De Claire Oysters 3/ 6/ 12 GF • K • P  
Tuna Tartare GF • K  
Scallop Ceviche GF • K  
Pan Seared Scallops GF • K  
Soft Shell Crab & Mango  
Coconut Shrimp  
Pomelo Shrimp Salad GF • K  
Rice Paper Roll V • VG • GF  
Rice Paper Roll Chicken GF  
Rice Paper Roll Shrimp GF  
Chicken Satay GF • K  
Chicken Tacos  
Shrimp Tacos  
Soft Shell Crab Tacos  
Raw Organic Veggies V • VG • GF • K • P  
Lanna Krapong Pumpkin Fries VG • GF • K  
Samui Wood Furnace Sourdough or Baguette VG

## COLD CUTS & CHEESE

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*Delivered fresh every day from **El Mercado Bangkok**.... create your own board or add any items as a delicious accompaniment to your meal!*

Truffle Brie 30g  
Roquefort Papilo 30g  
Manchego 12 months 30g  
Jambon Cebo de Campo 30g  
Prosciutto Crudo with Truffle 30g  
Saucisson with Black Pepper 30g

## SALADS

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**Poke Bowl** VG • K  
A rainbow of vegetables with raw tuna, brown rice and topped with mixed seeds

**Yum Woon Sen** VG • GF  
Thai-style glass noodles with Samui shrimp, calamari, mussels, local celery, shallots, chilli & a fresh seafood sauce

**Caesar Salad** VG • GF • K  
Our take on the classic with roasted garlic & rosemary chicken, hydroponic Samui romaine and garnished with white anchovies, dehydrated egg yolk, focaccia, pecorino & pancetta

**Chicado Salad** VG • GF  
El Mercado's truffle Brie, imported French sun-dried tomatoes & figs on a bed of organic mixed leaves

**Tuna Larb** VG • GF • K  
A Thai favourite with minced tuna with Thai aromatics & roasted rice, served with raw veg & rice

**Tuna Niçoise** V • VG • GF • K  
Lightly seared tuna loin atop of romaine lettuce, long beans, black olives, onions, capers, tomato, diced potato, white anchovies & poached egg

**Som Tum** GF • K  
A Thai institution made from shredded young papaya, peanuts, lime, tomato & fresh chilli

**Burrata & Mozzarella** VG • GF • K  
Delicate Thai burrata & mozzarella with fresh ripe tomatoes and topped with sweet basil & crushed salt

**Thai Wing Bean Salad** VG • GF • K  
Minced chicken & shrimp mixed with egg, wing beans & a roast chilli dressing



## SEAFOOD

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### Sesame Tuna GF • K

Lightly seared tuna with a sesame crust accompanied by a Chi-slaw, sunflower sprouts, wasabi & soy

### Choo Chee Snapper GF • K

Pan seared snapper fillets with a choo chee sauce, mixed vegetables & steamed rice

### Lemon & Caper Snapper GF • K

Pan seared snapper fillets with a lemon & caper butter, mixed vegetables & steamed rice

### Thai Style Fried Snapper

Battered whole snapper accompanied by a lemongrass & herb salad with cashew nuts

### Thai Style Baked Snapper GF • K

Baked whole snapper served with tangy som tum, steamed rice and a homemade seafood sauce

### Sweet & Sour Steamed Snapper GF • K

Fresh steamed whole snapper topped with a homemade chilli lime sauce

### Brown Butter Sole GF • K

Pan fried sole in brown butter with seasonal vegetables & potatoes

### Monkfish GF • K

Roasted monkfish wrapped in Parma ham with asparagus, potatoes & a delicious butter parsley sauce

### Teriyaki Salmon GF • K

Teriyaki glazed salmon with a side of bok choy & steamed rice

### Garlic King Prawns GF • K

Barbecued king prawns with lashings of garlic butter & a freshly baked baguette

### Seafood Tower

*Min 2 People - 24hr advance order required*

King prawns, lobster tails, New Zealand green lip mussels, sea urchin & oysters

## GRILL

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### Tenderloin GF • K

Melt in your mouth beef served with pommes anna potato, roasted carrot, red onion & a pepper sauce

### Pork Ribs

Marinated pork ribs with homemade slaw, French fries & BBQ sauce

### Pork Belly

Slow cooked pork belly served with pak choy, steamed rice & an aromatic sauce

### Rack of Lamb GF • K

Tender lamb rack with pea & mint puree, roasted veg & a red wine sauce

### Lamb Massaman GF • K

Lamb tenderloin in a massaman sauce & lotus seeds served with steamed brown rice

## THAI FAVOURITES

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*Made from love & steeped in tradition, choose your spice level and choice of Tofu | Chicken | Pork | Prawn | Squid | Vegan Plant Based Meat*

### Tom Yum Hot & Spicy Soup K

### Pad Thai

### Chi Fried Rice V • VG • GF

### Green Curry K

### Red Curry K

### Penang Curry K

### Massaman Curry K

### Wok Fried Yellow Curry K

### Wok Fried Cashew Nuts K

### Wok Fried Hot Basil - Pad Kra Pow K

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## ARTISAN PASTA

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### Mushroom Ravioli V • VG

Porcini mushroom ravioli, truffle oil & topped with chives

### Seafood Linguine

Linguine with pan-fried mussels, squid & grilled prawns in a light tomato sauce

### Bolognese

Slow-cooked beef bolognese linguine in a rich tomato sauce

### Pesto VG

Strozzapreti with freshly grilled chicken & sundried tomatoes in a homemade pesto sauce topped with fresh parmesan & rocket

### Gnocchi VG

Homemade parmesan gnocchi with wild mushrooms duxelles & a chestnut puree

### Risotto VG • GF

Arborio Rice with grilled chicken, white wine, wild mushrooms & shallots

## ARTISAN PIZZA

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### Margarita V • VG

Samui pomodoro • mozzarella • tomato • olive oil

### Pepperoni

Samui pomodoro • mozzarella • sliced pepperoni • chili oil

### Goats Cheese VG

Samui pomodoro • mozzarella • goats cheese • rocket red onion • dried fig

### Seafood

Samui pomodoro • mozzarella • shrimp • squid • mussels peppers

### Chicken & Mushroom

Samui pomodoro • mozzarella • Cajun chicken • shimeji mushroom

### Pad Kra Pow Chicken

Samui pomodoro • mozzarella • chicken • wok fried hot basil

## BURGERS & SLIDERS

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### Wagyu Cheese GF • K

A delicious wagyu patty topped with cheddar cheese, tomato, onion, lettuce, ketchup & mayonnaise

### Tuna GF • K

Sesame crusted tuna steak with nori, tomato, rocket & wasabi mayo

### Chicken GF • K

Cajun marinated chicken breast with tomato, onion, lettuce, ketchup & mayonnaise

### Beyond Meat V • VG • K

The world's best vegan based burger with tomato, onion, lettuce & ketchup

## CHILDREN'S MENU

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### Beef Burger Slider

### Cheeseburger Slider

### Bolognese Pasta

### Margarita Pizza V • VG



## DESSERT

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### **Brûlée Du Jour VG**

Please ask your server for today's flavour

### **Summer Berry Cheesecake**

### **Sticky Toffee Pudding VG**

With hot toffee sauce

### **Pineapple Tarte Tatin VG**

With French vanilla ice cream

### **Apple & Blackberry Crumble VG**

With clove sugar & custard

### **Artisanal Profiteroles**

Freshly baked & filled with delicious homemade custard, covered with rich chocolate & served with French vanilla ice cream

### **Lemon Meringue**

Everyone's favourite creamy & zesty lemon dessert made with love

### **Mango Sticky Rice VG • GF**

### **Banoffee Pie Deconstructed VG**

With caramel, banana, cream & coffee macaroon

### **Raw Vegan Cheesecake V • VG • GF**

With a date & almond base, cocoa & cashew topping & coconut sorbet

### **Assiette Chi Miniature Selection**

Brûlée du jour

Pineapple tarte tatin

Summer berry cheesecake

### **Cheese Plate VG • GF • K**

Truffle Brie

Roquefort Papilo

Manchego 12 months

## ICE CREAM

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1 Scoop    2 Scoops    3 Scoops

Vanilla **VG • GF**

Strawberry **VG • GF**

Chocolate **VG • GF**

Mint Choc Chip **VG • GF**

Salted Caramel **VG • GF**

### **Vegan VG • GF**

Chocolate

Peanut Butter

### **Sorbet VG • GF**

Passionfruit

Coconut

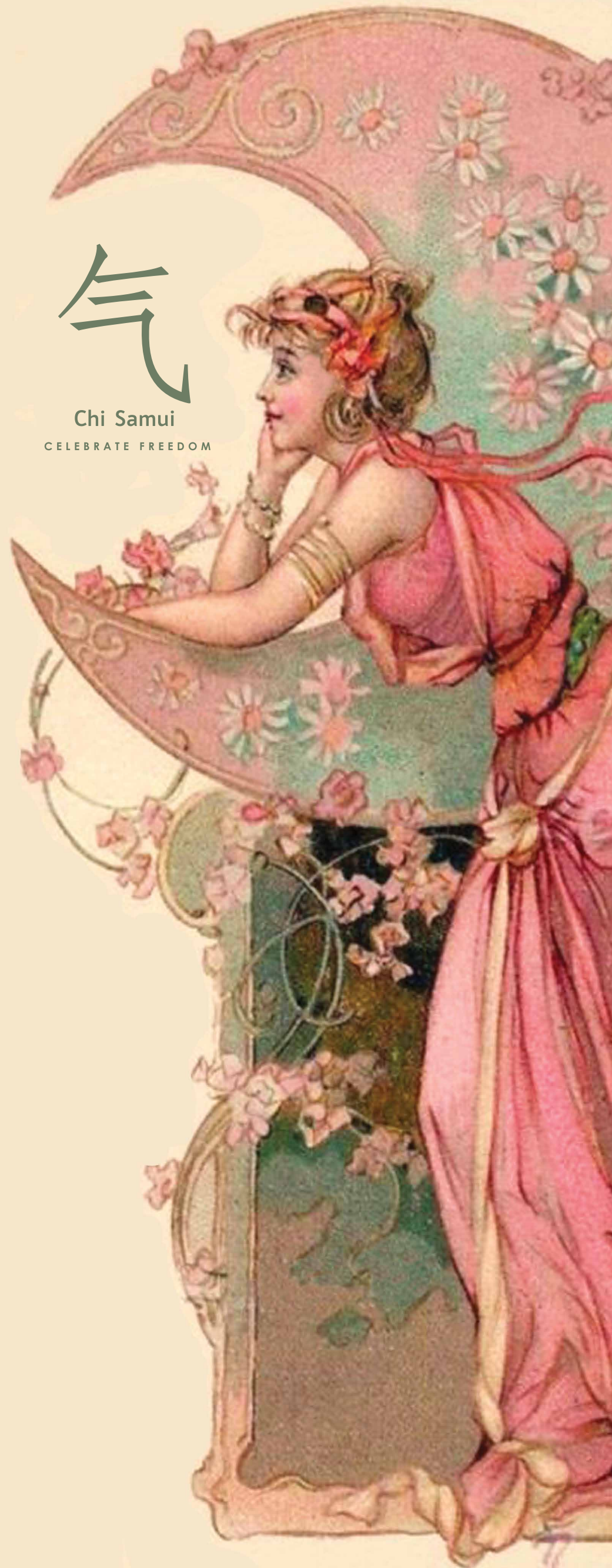
Mango

Mojito

Wasabi

Italian Basil

Butterfly Pea & Lime



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