



Chi Samui
CELEBRATE FREEDOM



STARTERS

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

*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

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

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

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

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





气
Chi Samui
CELEBRATE FREEDOM

ARTISAN PASTA

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

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

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

Beef Burger Slider

Cheeseburger Slider

Bolognese Pasta

Margarita Pizza V • VG

DESSERT

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

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

