

CHI SAMUI CELEBRATE FREEDOM



Here at CHI we completely understand & appreciate we are not the cheapest – but at the heart of all that we do, is the ancient wisdom of let food be thy medicine.

Based on this philosophy all of our ingredients are non-GMO and pesticide and hormone free.

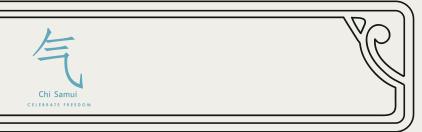
We grow our own or buy organic produce where ever possible

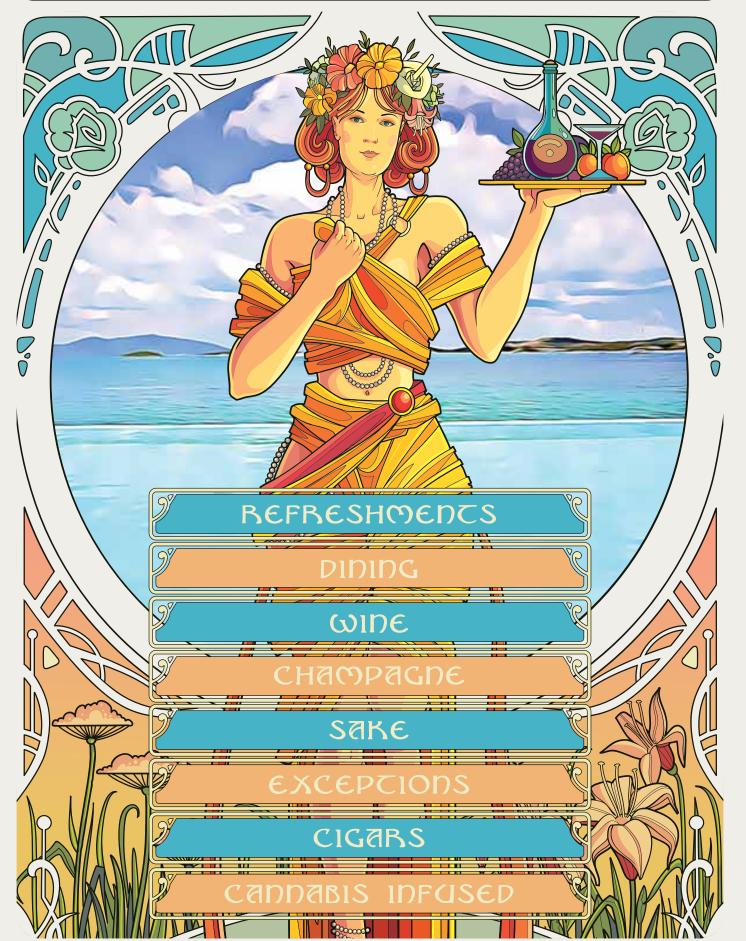
We do not add refined sugars or GMO seed oils

We only use nutritious grass-fed Ghee, Olive, Sesame & Coconut oils

We truly feel that when it comes to fuelling your body the extra expense is absolutely worth it

CELEBRATE FOOD. CELEBRATE FREEDOM







WHERE IT ALL BEGINS

Edamame w Himalayan Pink Salt V / VG / K / GF / P	150
Fine De Claire Oysters 3/6/12 GF / K / P	270/540/1000
Beetroot Hummus VG / V/ GF / K	260
Tuna Tartare K / GF	380
Rice Paper Roll VG / V / GF	160
*Add Shrimp or Chicken	65/50
Chicken Tacos	250
Soft Shell Crab Tacos	350
Shrimp Tacos	290
Raw Organic Veggies V / VG / GF / K / P	140
Chicken Satay GF / K	250
Lanna Krapong Pumpkin Fries VG / GF / K	200
Chicken Yakitori K / GF	250
Samui Wood Furnace Sourdough or Baguette VG	120
Coconut Shrimp	290
Pan Seared Scallops K / GF	240
Pomelo Shrimp Salad K / GF	320
Soft Shell Crab & Mango	380

FOR THE LOVE OF BOARDS

The Chi GF / K

Parma Ham, Coppa and Camembert accompanied by Onion Marmalade, Olives, Sun-blushed Tomatoes, Mixed Nuts & Rocket Salad

The Cheese VG / GF / K

Cheddar and Fresh Burrata with Tomatoes, Apple, Onion Marmalade, Olives, Sun-blushed Tomatoes & a Rocket Salad

The Vegan V / VG

Our Homemade Beetroot Hummus with a side of Roasted Peppers, Chickpea Falafel, Charred Sweet Corn & Mixed Raw Vegetables

Select any board & 2 glasses of house wine for only

590

FROM THE GARDEN

450

Hoké Poké VG / K

A Rainbow of Vegetables with Raw Tuna, Brown Rice and Topped with Mixed Seeds

Yummy Woon Sen GF / VG

Glass Noodles with Samui Shrimp, Calamari, Mussels, Local Celery, Shallots, Chilli & a fresh Seafood Sauce

King Julius VG / K / GF

Our take on the classic with Roasted Garlic & Rosemary Chicken, Hydroponic Samui Romaine and garnished with White Anchovies, Dehydrated Egg Yolk, Focaccia, Pecorino & Pancetta

Whole Lotta Larb K / GF / VG

Minced Tuna with Thai Aromatics & Roasted Rice, served with Raw Veg & Rice

Frenchie GF / VG / V / K

Lightly Seared Tuna Loin atop of Romaine Lettuce, Long Bean, Black Olives, Onions, Capers, Tomato, Diced Potato, White Anchovies & Poached Egg

Som Tum K / GF

A Thai Institution made from Shredded Young Papaya, Peanuts, Lime, Tomato & Fresh Chilli

Sweet Dreams Are Made of Cheese VG / K / GF Delicate Thai Burrata & Mozzarella with Zero Farm Heritage Tomatoes and topped with Sweet Basil & Crushed Salt

Wingnut K / GF / VG

Minced Chicken & Shrimp mixed with Egg, Wing Beans & a Roast Chilli Dressing

FROM THE SEA

Little Tokyo K / GF Lightly Seared Tuna with a Sesame Crust accompanied by a Chi-slaw, Sunflower Sprouts, Wasabi & Soy	620
Choo Chee GF / K Pan Seared Snapper Fillets with a Choo Chee Sauce, Mixed Vegetables & Steamed Rice	390
Quite The Caper GF / K Pan Seared Snapper Fillets with a Lemon & Caper Butter, Mixed Vegetables & Steamed Rice	390
Thai Styly Battered Whole Snapper accompanied by a Lemongrass & Herb Salad with Cashew Nuts	390
Fire & Spice GF / K Baked Whole Snapper served with tangy Som Tum, Steamed Rice and a Homemade Seafood Sauce	390
Sweet & Sour GF / K Fresh Steamed Whole Snapper topped with a Homemade Chilli Lime Sauce	390
Heart & Sole GF / K Pan Fried Sole in Brown Butter with Seasonal Vegetables & Potatoes	820
The Disciple GF / K Roasted Monkfish with Asparagus, Potatoes & a delicious Parsley Sauce	520
Some Like It Pink GF / K Teriyaki glazed Salmon with a side of Bok Choy & Steamed Rice	520
King of Kings K / GF Barbecued King Prawns with lashings of Garlic Butter & a Freshly Baked Baguette	520
Underwater Lover GF / K Fresh & Cooked Prawns, Lobster Tail, Crab, Squid, Oysters & Mussel Min 2 People - 24hr advance order required	1990 Is
FROM THE GRILL	

rnow the Grill

Tenderloin GF / K Melt In Your Mouth Beef Served With Pommes Anna Potato, Roasted Carrot, Red Onion & a Pepper Sauce	950
Ribs Marinated Pork Ribs with Homemade slaw, French Fries & BBQ Sauce	480
Belly Slow Cooked Pork Belly served with Pak Choi, Steamed Rice & an Aromatic Sauce	590
Rack K / GF Tender Lamb Rack with Pea & Mint Puree, Roasted Veg & a Red Wine Sauce	850
Massaman GF / K Lamb Tenderloin in a Massaman Sauce & Lotus Seeds served with Steamed Brown Rice	650
LOCAL LOVERS	260

Tom Yum Hot & Spicy Soup $\, \, \mathsf{K} \,$ 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

Tofu 40/ Chicken 60/ Pork 60/ Prawns 80 / Squid 80/ Vegan Plant Based Meat 60





FROM ICALY WICH LOVE

	Where the Wild Things Are VG / V Porcini Mushroom Ravioli, Truffle Oil & topped with Chives	450
	Frutti Di Mare Linguine with Pan-fried Mussels, Squid & Grilled Prawns in a Light Tomato Sauce	520
١	Like Mamma Makes Slow-cooked Beef Bolognese Linguine in a Rich Tomato Sauce	480
	Pesto VG Strozzapreti with freshly Grilled Chicken & Sundried Tomatoes in a Homemade Pesto Sauce topped with fresh Parmesan & Rocket	450
	Gnocching On Heaven's Door VG Homemade Parmesan Gnocchi with Wild Mushrooms Duxelles & a Chestnut Puree	390
	Risotto GF / VG Arborio Rice with Grilled Chicken, White Wine, Wild Mushrooms & Shallots	450
	HOMEMADE PIZZA	
	Margarita VG / V Samui Pomodoro • Mozzarella • Tomato • Olive Oil	350
	Pepperoni Samui Pomodoro • Mozzarella • Sliced Pepperoni • Chili Oil	480
	The G.O.A.T VG Samui Pomodoro • Mozzarella • Goats Cheese • Rocket Red Onion • Dried Fig	480
	Seaside Samui Pomodoro • Mozzarella • Shrimp Squid • Mussels • Peppers	520
	Chicken & Mushroom	480

BURGERS & SLIDERS Full Size 480 | Sliders 300

Samui Pomodoro • Mozzarella • Chicken • Wok Fried Hot Basil

480

280

Wagyu K/GF

Samui Pomodoro • Mozzarella Cajun Chicken • Shimeji Mushroom

Pad Kra Pow Chicken

A Delicious Wagyu Patty Topped with Cheddar Cheese, Tomato, Onion, Lettuce, Ketchup & Mayonnaise

Tuna K/GF

Sesame Crusted Tuna Steak with Nori, Tomato, Rocket & Wasabi Mayo

Chicken K / GF

Cajun Marinated Chicken Breast with Tomato, Onion, Lettuce, Ketchup & Mayonnaise

Beyond Meat $\,\,$ VG / V / K

The World's Best Vegan Based Burger with Tomato, Onion, Lettuce & Ketchup

I DOD'C WAD CHAC KID'S MENU

Beef Burger Slider Cheeseburger Slider Bolognese Pasta Margarita Pizza VG / V



DESSERT

Brûlée Du Jour VG / GF / K Please Ask Your Server For Today's Flavour	260
Summer Berry Cheesecake	290
Sticky Toffee Pudding VG with Hot Toffee Sauce	290
Pineapple Tarte Tatin VG with French Vanilla Ice Cream	270
Apple & Blackberry Crumble VG with Clove Sugar & Custard	290
Mango Sticky Rice VG / GF / K	260
Banoffee Pie Deconstructed VG with Caramel, Banana, Cream & Coffee Macaroon	320
Raw Vegan Cheesecake V/VG/GF with a Date & Almond Base, Cocoa & Cashew Topping & Coconut Sorbet	290
Assiette Chi Miniature Selection Brûlée Du Jour Pineapple Tarte Tatin Summer Berry Cheesecake	390
Cheese Plate VG/GF/K Chonburi Seriously Aged 2 Year Cheddar Nakhon Sawan - Heaven On Cheese Camembert Goats Cheese & Jungle Honey	480

ICE CREAM

1 Scoop **150** 2 Scoops **200** 3 Scoops **300**Vanilla **VG/GF**Strawberry **VG/GF**Chocolate **VG/GF**Mint Choc Chip **VG/GF**Salted Caramel **VG/GF**

Vegan VG/K/GF/V

Chocolate Peanut Butter

Sorbet VG / K / GF / V

Passionfruit
Coconut
Mango
Mojito
Wasabi
Italian Basil
Butterfly Pea & Lime

