



(N) Cooked with nuts

(V) Suitable for vegetarians

🔥 Mild 🔥🔥 Medium 🔥🔥🔥 Hot

*We can vary the heat to most of our dishes so please don't hesitate to ask a member of staff.
Please let the staff know of your dietary requirements or restrictions when ordering.*

Starters

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|---|---------------|
| 1. Prawn Crackers with sweet chilli sauce | £2.95 |
| 2. Boiled salted soy beans in the pod | £3.90 |
| 3. Samui's Sharing Mixed Platter (N) For Two People
<i>A selection of chicken satay, vegetable spring rolls, Thai fishcakes, prawn toast and Thai dim sum served with dipping sauce</i> | £14.95 |
| 4. Duck Spring Roll
<i>Thai spring roll filled with duck, mixed vegetables and served with hoisin sauce</i> | £6.80 |
| 5. Aromatic Crispy Duck
<i>Aromatic crispy duck marinated with Thai herbs served with steamed pancake
Side dishes include carrots, spring onion, cucumber and Hoi sin sauce</i> | £7.95 |
| 6. Vegetable spring roll (V)
<i>Thai spring roll filled with vermicelli, carrot, celery, cabbage, black fungus served with sweet chilli sauce</i> | £4.95 |
| 7. Chicken Satay (N)
<i>Grilled marinated chicken in our homemade satay recipe served with peanut sauce, A-jad sauce and cucumber relish</i> | £7.25 |
| 8. Thai Fish Cake (N)
<i>Homemade fresh fish blended in red curry paste, green bean and Thai herbs served with chilli sauce topped with cucumber relish and crushed peanuts</i> | £5.95 |
| 9. Prawns on Toast
<i>A layer of minced prawns on toast seasoned with garlic, coriander and coated in sesame seeds then deep fried. Served with A-jad sauce topped with cucumber relish</i> | £6.50 |
| 10. Prawns Tempura
<i>Deep fried prawns coated in a light crispy batter served with sweet chilli sauce</i> | £7.95 |
| 11. Luxury Pork Ribs
<i>Marinated pork spare ribs with Thai herbs served with red wine sauce and topped with sesame seeds</i> | £7.95 |
| 12. Steamed Mussels 🔥
<i>Thai style mussels cooked delicately with sweet basil, lemongrass served with spicy chilli sauce</i> | £6.80 |
| 13. Samui's spicy prawns 🔥🔥
<i>Steamed prawns with herbs topped with chef's special spicy sauce</i> | £6.50 |
| 14. Thai Calamari 🔥
<i>Golden fried squid with Thai herbs, pepper, spring onion and chilli served with sweet chilli sauce</i> | £6.50 |
| 15. Thai Dim Sum
<i>Steamed pork and prawn dumpling served with dark soy sauce</i> | £6.50 |
| 16. Samui's Scallops 🔥🔥
<i>Grilled scallops with a spicy dressing</i> | £7.50 |

Soups (Please select the meat or seafood you would like to accompany your dish)

Jumbo King Prawns **£11.95** Prawns **£7.95** Chicken **£6.50**

17. Tom Yum 🌶️🌶️

The most famous soup in Thai Cuisine with mushroom, tomatoes, fresh chilli, lemongrass, Galangal, lemon juice topped with coriander

18. Tom Kha 🌶️

Thai coconut milk soup with mushroom, tomatoes, lemongrass, galangal, chilli oil and lemon juice topped with coriander

19. Samui Seafood 🌶️🌶️

Another all time traditional hot and sour soup with mushrooms, Thai herbs and dry chilli

£9.95

Thai Salad

20. Beef Salad (Yum Neau Yang) 🌶️🌶️

Chargrilled sliced sirloin steak with spring onion, cucumber, shallots, tomatoes, coriander, chilli and lemon juice topped with mint leaves

£13.50

21. Larb Gai 🌶️🌶️

Minced chicken with ground rice, red onion, chilli, coriander, lime juice and fish sauce

£9.50

22. Papaya Salad (Som Tum) (N) (V) 🌶️🌶️

Som Tum is the most popular in Thai cuisine. Hot & sour Thai green papaya salad with chilli, garlic, green beans and lime juice topped with peanuts

£9.50

23. Mixed Seafood Salad 🌶️🌶️

Mixed seafood cooked with onion, chilli, spring onion, celery with a lime dressing

£13.50

Curry Dishes (Please select the meat or seafood you would like to accompany your dish)

Jumbo King Prawns	£16.50	Prawns	£11.95	Slow cooked lamb	£12.50
Duck	£12.50	Beef	£11.50	Chicken	£10.95
Pork	£10.50	Seafood	£15.95	Vegetable Tofu	£ 8.50
Sirloin	£15.95	Crispy Seabass	£15.95		

24. Thai Pa-neang Curry (Gang pa-neang) 🌶️🌶️

Authentic Thai dry curry cooked in coconut milk, fine beans, chilli and Thai basil leaves topped with kaffir lime leaves

25. Thai Red Curry (Gang Phed) 🌶️🌶️

Thai red curry cooked in coconut milk with bamboo shoots, aubergine, fine beans, chilli and sweet basil leaves

26. Thai Green Curry (Gang Kiew Wan) 🌶️🌶️

Famous Thai green curry cooked in coconut milk with bamboo shoots, aubergine, fine beans, chilli and sweet basil leaves

27. Thai Yellow Curry (Gang Garee) 🌶️

Aromatic mild curry cooked in coconut milk with potatoes, onion, tomatoes and topped with crispy shallots

28. Thai Massaman Curry (Gang Massaman) (N) 🌶️

A popular Thai curry dish from the south of Thailand cooked in coconut milk, potatoes, onion and Thai herbs topped with cashew nuts and crispy shallots.

29. Jungle Curry (Gang Pha) 🌶️🌶️🌶️

A very spicy curry cooked with bamboo shoots, chilli, fine beans, Thai aubergine, baby corn, Thai herbs and basil leaves.

Stir fried Dishes

Choice of:

Chicken	£10.25	Pork	£10.50	Duck	£12.95	Beef	£10.50
Sirloin	£15.95	Seabass	£15.95	Squid	£12.95		
Salmon	£15.95	Prawns	£10.50	Jumbo King Prawns	£16.50		

30. Pad Med Ma Muang (N)

Stir fried with onion, mushroom, red & green peppers, spring onions, dried chilli and cashew nuts

31. Pad Khing

Stir fried with fresh ginger, garlic, mushrooms, onion, spring onion, red chilli

32. Pad Kra Praow

A popular Thai stir fried dish with fine beans, mushrooms, onion, chilli, garlic and Thai basil leaves

33. Pad Nam Man Hoi

Stir fried with broccoli, onion, mushrooms and mixed peppers in an oyster sauce.

34. Pad Prieu Wan

Stir fried sweet & sour sauce with pineapple, onion, cucumber, tomatoes and mixed peppers

35. Pad Kra Tiem

Stir fried with fresh garlic and mixed peppers served on a bed of lettuce

36. Pad Phed

Stir fried Thai red curry with chilli, fine beans, corn, krachai (wild ginger) and Thai herbs

37. Pad Prik Pao

Stir Fried Thai chilli oil with mixed peppers, onion, spring onions and Thai basil leaves

38. Pad Prik Thai Dum

Stir fried with mixed peppers, onion, spring onions, celery in black pepper sauce

Grilled & Sizzling Dishes

39. Grilled Chicken (Gai Yang)

Grilled marinated chicken with Thai herbs served with sweet chilli sauce

£13.95

40. Weeping Tiger (Neau Yang)

Marinated ribeye steak chargrilled & sliced topped with our homemade sauce

£16.95

41. Sizzling Scallops (Hoi Shell Kra ta Ron)

Stir fried scallops with black pepper, onion, spring onions & ginger

£16.50

42. Samui's Jumbo King Prawns

Stir fried jumbo king prawns with vegetables in chef's special homemade sauce

£16.95

43. Talay Pad Cha

Mixed seafood stir fried with chilli, mixed peppers, fine beans, bamboo shoots and mixed Thai herbs with sweet basil leaf

£15.95

Duck and Seafood Dishes

Choice of:

Duck	£13.50	Crispy Seabass	£15.95	Salmon	£15.95
Prawns	£14.50	Jumbo King Prawns	£16.50	Mixed Seafood	£15.95

44. Tamarind Sauce (Ma-Karm) (N)

With Chef's special tamarind sauce topped with cashew nuts & crispy shallots

45. Thai Sweet Chilli Sauce (Rad Prik)

In batter topped with Thai homemade sweet chilli sauce & Thai sweet basil.

46. Chu Chee Curry

Jumbo king prawn, seabass or salmon cooked in creamy Thai red curry with chilli, basil leaves topped with kaffir lime leaves

47. Seafood Pad Pong Garee 

Stir fried mixed seafood in a rich & aromatic mild curry with garlic, celery, onion, spring onion, chilli and pepper

48. Seafood Pad Prik Pao  

Stir fried mixed seafood in chilli oil with fresh chilli, garlic, onion, spring onions, pepper and Thai sweet basil

49. Seabass Neung See-Ew

Steamed seabass, salmon or jumbo king prawn with ginger, spring onions in a light soy sauce

50. Seabass Neung Ma Now  

Steamed seabass, salmon or jumbo king prawns with Thai herbs, lime juice & chilli dressing

Noodles & Rice Dishes

Choice of:

Jumbo King Prawn	£16.50	Duck	£12.95	Prawns	£10.50
Chicken	£10.50	Beef	£10.50	Pork	£10.50
Vegetable & Tofu	£ 8.95				

51. Pad See-ew

Stir fried rice noodles cooked with eggs & vegetables in light sauce

52. Pad Kee Mao  

Stir fried rice noodles cooked with vegetables, fresh chill, garlic & Thai herbs

53. Pad Chow Mein

Stir fried egg noodle cooked with vegetables, bean sprouts, spring onion in light soy sauce

54. Samui's Fried Rice

Special fried rice Thai style with assorted seafood & vegetables

55. Pad Thai (V) (N)

Famous & popular dish rice noodle fried with our special sauce, egg, bean sprouts, spring onions, carrots, crushed peanuts & lime

56. Khao Pad Sapparod (N)

Special fried rice with prawns, egg, pineapple and spring onions topped with cashew nuts

Accompaniments**57. Kao Suay**

Steamed Thai jasmine rice

£2.95

58. Kao Pad

Egg fried rice

£3.50

59. Kao Ma Praow

Steamed jasmine rice with coconut

£3.50

60. Kao Niew

Steamed sticky rice

£3.95

61. Plain Egg Noodle

Stir fried egg noodle with carrot, bean sprouts and spring onion

£4.50

62. Pak Choi Garlic

Stir fried pak choi with garlic

£7.95

63. Pak Choi Oyster

Stir fried pak choi with oyster sauce

£7.95

64. Samui's Special Chips 

Our Chef's special signature dish with peppers, spring onions, chilli and Thai herbs (just perfect with Weeping Tiger)

£4.50

65. Samui's Garden (N) (V)

Steamed assorted vegetables with peanut sauce

£4.95

66. Spicy Chilli Bean Sprouts 🌶️ £4.95
Thai classic stir fried bean sprouts, chilli, garlic and a soya bean past

Chef's Specials

67. Gai-Yang Som Tum (N) 🌶️🌶️ £15.95
Grilled chicken in our homemade marinade with Thai herbs and served with green papaya salad Thai style with fresh chilli, garlic, lime juice and sticky rice

68. Goong Pao Som Tum 🌶️🌶️ £17.50
Chargrilled jumbo king prawns served with green papaya salad Thai style with fresh chilli, garlic, lime juice and sticky rice

69. Lamb Shank Massaman (N) 🌶️ £15.95
Slow cooked lamb shank served with Thai massaman curry topped with cashew nuts and crispy shallots.

70. Lamb Shank Prik Thai Dum 🌶️ £15.95
Stir fried slow cooked lamb shank with onion, spring onions, celery, red chilli, garlic, pepper and black peppercorn

71. Lamb Shank Pa-naeng 🌶️ £15.95
Slow cooked lamb shank served with Thai pa-naeng curry sauce

72. Talay Pad Cha 🌶️🌶️ £16.95
Hot and spicy dish. Stir fried mixed seafood with aubergine, rhizomes, chilli in an aromatic sauce and Thai herbs

Samui's Vegetarian Options

Starter

73. Tofu Samui's style 🌶️ £5.95
Garlic, onion, spring onions, herbs and chilli

74. Mushroom Cup (N) £5.95
Garlic seasoning, mushroom, homemade herbs

75. Golden Sweetcorn 🌶️ £5.95
Sweetcorn, red curry and kaffir lime leaves

76. Veggie Crispy £5.95
Golden batter fried, sweet chilli sauce

Soup

77. Tom Yum 🌶️🌶️ £4.95
Thai style hot & sour soup with vegetables

78. Tom Kha £4.95
Vegetables in coconut soup

Main Course

79. Vegetable Green Curry 🌶️🌶️ £8.95
Assorted vegetables mixed in green curry

80. Tofu Pa-Naeng 🌶️ £8.95
Tofu in pa-naeng curry, fine beans, chilli and basil leaves

81. Mushroom Hot Basil 🌶️🌶️ £8.95
Sautéed mushroom, garlic, chilli and hot basil

82. Aubergine Soy Bean 🌶️ £8.95
Aubergine stir fried, bean paste, chilli and Thai basil.

83. Vegetable Delight £7.95
Assorted vegetable stir fried with light soy sauce

84. Samui Potatoes (N) **£7.95**
Potatoes stir fried, onion, pepper, spring onions and cashew nuts

85. Set Menu A (For Two People) **£56.00**

Starter - Mixed Platter (N)

A section of chicken satay, vegetable spring rolls, Thai fish cakes, Thai Dim Sum and prawn toast served with dipping sauce

Main Course

Duck Red Curry *Thai red curry with duck cooked in coconut milk, bamboo shoots, aubergine, fine beans, chilli and Thai basil leaves*

Pla Rad Prik *Fillet of Seabass with sweet chilli sauce*

Pad Pak Ruam *Stir fried mixed vegetables in light soy sauce*

Kao Sauy *Steamed jasmine rice*

Dessert

Select from our dessert menu or banana fritter with ice cream

86. Set Menu B (For Two People) **£62.00**

Starter - Mixed Platter (N)

A section of chicken satay, vegetable spring rolls, Thai fish cakes, Thai Dim Sum and prawn toast served with dipping sauce

Soup - Tom Yum Goong

Hot and sour prawn soup, chilli, lemon juice, Thai herbs and topped with coriander

Main course

Chu-Chee Goong *Jumbo King Prawn cooked in creamy Thai red curry and Thai basil*

Ped Ma-Kharm *Golden fried boneless duck with tamarind sauce*

Weeping Tiger *Marinated sirlion steak chargrilled, sliced and topped with our homemade sauce*

Pad Pak Ruam *Stir fried mixed vegetables in light soy sauce*

Kao Kai or Kao Suay *Egg rice or steamed rice*

Dessert

Select from our dessert menu or banana fritter with ice cream and tea or coffee