CONRAD
KOH SAMUI

Destination Dining

Discover the pinnacle of island romance with a private dining experience designed to elevate the senses. From the tranquil shores of the Gulf of Thailand to candlelit settings on the sand, every moment becomes unforgettable at Lower Beach, the Pier, and Jahn.



Romantic Dinner

By The Beach

Immerse yourself in the ultimate romantic escape at our Lower Beach, where every detail is designed to delight the senses. Savor an intimate dining experience, where exquisite flavors meet heartfelt moments, as the sun sets over the Gulf of Thailand. Let the magic of Koh Samui's golden horizon transform your evening into an unforgettable memory.

THB 12,900++ per couple
THB 1,200++ per person wine pairing



THAI AUTHENTIC FLAVORS

Amuse Bouche

Prosecco Doc Brut Organic Terre Dei Brut Veneto, Italy

Vegetable Spring Rolls
served with sweet plum sauce

Pomelo Salad
Southern pomelo with Thai chili paste, red chilies and cashew nuts

Lobster Pad Thai
Stir-fried noodles with traditional condiments

Sauvignon Blanc J. De Villebois Loire Valley, France

Green Chicken Curry
Green curry with chicken, Thai eggplants, tofu, chilies

Mango Sticky Rice
Classic sticky rice with coconut milk served with sweet mangoes

Kabir Moscato Di Pantelleria Dop Donnafugata Sicily, Italy

Thai Sweet Treats

INTERNATIONAL FAVORITES

Amuse Bouche

Prosecco Millesimato Rose Brut Villa Sandi Veneto, Italy

Scallops Ceviche
Scallops, mango diced, chili, garlic and coriander essence

Beetroot With Feta & Pickled Onion
Roasted beetroot, pickled onion and white feta cheese

Beef Salad
Poached egg, cucumber, cherry tomatoes, pistachio, balsamic dressing

Pinot Noir, Pennautier Languedoc, France

Roasted Snow FishΩ
Tapenade, pumpkin puree, lemon & black pepper butter

Panna Cotta With Citrus Salad
Classic panna cotta served with mixed citrus

Kabir Moscato Di Pantelleria Dop Donnafugata Sicily, Italy

Petit Four

All prices are in Thai Baht (THB) and are subject to 10% Service Charge and 7% Government Tax.
Kindly notify our team members of any dietary preferences or food allergies.

Family Dinner by The Beach

Gather for an unforgettable family feast at our Lower Beach, a private sanctuary where the gentle waves harmonize with the laughter of your loved ones. From a carefully curated menu to the soft glow of starlight dancing on the sand, every detail is designed to celebrate the joy of family togetherness.

THB 5,500++ per person (Minimum of 3 people)
THB 1,200++ per person wine pairing

THAI SET MENU

STARTERS
Crispy Thai Prawn Crackers
Vegetable Green Curry Spring Rolls
Pink Pomelo Salad
Pandan Chicken
Mango Salad
Prosecco Doc Brut Organic Terre Dei Brut Veneto, Italy

MAINS
Pineapple Fried Rice
Pad Thai River Prawns
Tom Kha Gai
Som Tum Nue Yang
Deep-Fried Sea Bass with Tamarind Sauce
Sauvignon Blanc J. De Villebois Loire Valley, France

SIDES
Stir-Fried Kale & Fried Garlic
Deep-Fried Mixed Vegetable & Sweet Chili Sauce

DESSERTS
Mango Sticky Rice
Seasonal Fruits, Lime & Mint
Kabir Moscato Di Pantelleria Dop Donnafugata Sicily, Italy

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INTERNATIONAL SET MENU

STARTERS

Charcutier & Cheese Board
Cucumber Tzatziki
Summer Bowl - brown rice, chickpeas, tomatoes, cucumber, red onion, soy yoghurt dressing
Caesar Salad
Marinated Ortiz White Anchovies
Selection Of Warm Breads

Prosecco Millesimato Rose Brut Villa Sandi Veneto, Italy

MAINS

Grilled 1/2 Chicken
Sautéed Asparagus & Cherry Tomatoes
Spaghetti Meatballs
Spicy Chili Tomato, Capers, Eggplants, Baby Basil
Burrata Pizza
Cashew Nut Pesto, Olive Oil, Rocket
Whole Baked Sea Bass
Red & Green Chimichurri, Soft Shell Tacos, Sour Cream, Lime, Pico De Gallo

Pinot Noir, Pennautier Languedoc, France

SIDES

Roasted Potatoes, Garlic & Rosemary
Steamed Mixed Vegetables
Parmesan Fries

DESSERTS

Lemon Curd Pizza, Caramelized Sugar, Blueberries & Chantilly Cream
Bowls of Mixed Ice Cream Flavors
Seasonal Fruits, Lime & Mint

Kabir Moscato Di Pantelleria Dop Donnafugata Sicily, Italy

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Romantic Dinner
At The Pier

Experience an unforgettable evening where world-class gastronomy meets the raw beauty of our coastal horizon. Follow a shimmering candlelit path to a night of whispered secrets and exquisite flavors, perfectly complemented by the gentle rhythm of the ocean and the sparkle of starlight.

THB 16,900++ per couple
THB 1,200++ per person wine pairing



THAI AUTHENTIC FLAVORS

AMUSE BOUCHE

Prosecco Doc Brut Organic Terre Dei Brut Veneto, Italy

Goong Thord Gratiam
Fried jumbo tiger prawns with crispy garlic served with green papaya salad

Tom Yum Goong Mung Korn
Poached Maine lobster in fragrant hot and sour Thai soup

Pla Nueng Buay
Steamed local sea bass fillet with pickled plum sauce served with steamed jasmine rice

Sauvignon Blanc J. De Villebois Loire Valley, France

Massaman Nua
Thai Massaman curry, braised beef cheek, served with steamed jasmine rice

DESSERT
Tum Tim Grob
Water chestnut zzn pandan syrup served with coconut milk and jackfruits

Kabir Moscato Di Pantelleria Dop Donnafugata Sicily, Italy

THAI SWEET TREATS

INTERNATIONAL FAVORITES

AMUSE BOUCHE

Prosecco Millesimato Rose Brut Villa Sandi Veneto, Italy

STARTER
Premium Smoked Salmon Tartar
Caviar with crème fraiche

SALAD
Beetroot with Feta & Pickled Onion
Roasted beetroot, pickled onion and white feta cheese

FIRST COURSE
Baked River Prawns
Coriander butter

Pinot Noir, Pennautier, Languedoc, France

MAIN
Grilled Wagyu Beef
Served with roasted long beans and eggplant puree, red wine jus

DESSERT
Passion Fruit Brûlée Tart
Vanilla gelato, powdered sugar

Kabir Moscato Di Pantelleria Dop Donnafugata Sicily, Italy

PETIT FOUR

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Candlelit Dinner
At Jahn

Experience the art of dining in its most intimate form with a private, candlelit setting at Jahn. A sanctuary of refined elegance, where every detail is thoughtfully curated to create a truly personalized journey. Indulge in a bespoke menu inspired by Jahn's celebrated culinary artistry, showcasing rich heritage, creative flair, and the finest locally sourced ingredients.

THB 6,000++ per person (Maximum of 4 people)
THB 1,200++ per person wine pairing



JAHN

Cured Salmon
Toasted brioche, finger lime, chives, lemon zest, basil oil, yuzu

Sparkling Rosé, Chandon, Australia

Tuna
Ponzu, raw cauliflower, miso & olive oil dressing, pomelo

Gnocchi
Roasted pearl shallots, black truffle brown butter

Chardonnay, Morgan Bay, USA

Grilled Lobster
Vol-au-vent, baby vegetables, salmon roe, Jerusalem artichoke

or

Beef Tenderloin
Foie Gras, Café de Paris butter, roasted confit pumpkin

Syrah, Famille Perrin, Côtes-Du-Rhône, France

Sundae
Valrhona chocolate, dark chocolate fudge, caramel topping,
chocolate shavings, white brownie chunks, marshmallows

Chenin Blanc, Monsoon Valley, Thailand

Mini Chocolates

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In-Villa

PRIVATE BBQ

Elevate your evening with a personalized culinary experience in the comfort of your villa. From the sizzle of the grill to the soothing sea breeze, every moment is designed to create a deeper sense of connection. Delight in a chef-curated selection of premium meats and the freshest local seafood, an intimate celebration of flavor, elegance, and unforgettable moments.

THB 6,500++ per person (Minimum of 2 people)



MENU

STARTERS

Marinated Olives, Rosemary & Garlic
Charred Sweet Peppers - Olive Oil, Sherry Vinegar & Roasted Garlic
Eggplant Caviar, Parsley
Heritage Tomato Salad - Olive Oil, Basil & Aged Balsamic
Roasted Beet Hummus, Toasted Pumpkin Seed Granola

MAINS

Simply Grilled Squid - Lemon, Parsley & Olive Oil
Giant Fresh Water Prawns – Burnt Tangerine, Macadamia Nuts
Whole Baked Fish, Red & Green Chimichurri, Soft Shell Tacos
Wagyu Fillet Steak – Lemon & Mustard
Grilled Chicken

SIDES

Baked Sweet Potatoes & Roasted Sweet Corns
Watermelon & Feta Salad
Grilled Green Asparagus

DESSERTS

Basque Cheesecake, Brûlée Crust
Yoghurt Panna Cotta, Citrus Salad

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