

SONGKRAN

CONRAD®
KOH SAMUI

BEACH BBQ DINNER AT UPPER BEACH

STARTERS

Live Som Tum Station (Papaya Salad)
Khao Yum (Southern Thai Rice Salad)
Mangosteen Salad
Laab Moo Thord
Torch Ginger Flowers Pomelo Salad
Thai Cucumber Salad
Oyster Mushrooms with Crispy Tofu

LIVE SKEWERS STATION

Chicken Satay
Pork Satay
Meat Ball
Mushroom
Tofu
Condiments: Satay sauce, Nam Jim Jaew,
Cucumbers, Shallots, Lime

BARBECUE

Beef Wellington with Thai Flavor
Lemongrass Prawn Skewers
Fish Cake
Issan Sausages
BBQ Prok Ribs
Chimichurri, BBQ Sauce, Nam Jim Jaew,
Southern Thai Style Seafood Sauce, Lime

HOY THORD STATION

Thai Oyster Omelet
Oysters
Iris Farm Egg
Bean Sprouts, Chili Sauce, Coriander

THB 3,800++ PER ADULT
THB 1,790++ PER CHILD
(6-12 YEARS OLD)

CURRY, SOUP & RICE STATION

Massaman Beef & Sweet Potatoes
Vegetables & Shrimp Soup
Green Curry Chicken with Eggplants
Thai Braised Pork in Soy & Star Anise
Tofu Red Curry
Pineapple Fried Rice
Steamed Taro Rice
Selection of Condiments

ROAST MEAT

Marinated Charcoal Chicken
Miso-Rubbed Sirloin of Beef
Whole Roasted Barramundi
Chimichurri, BBQ Sauce, Nam Jim Jaew,
Southern Thai Style Seafood Sauce

VEGETABLES

Cabbage with Dried Shrimps
Kale with Fried Garlic
Steamed Vegetables
Sweet Corns

DESSERTS

Live Coconut Pancake
Pumpkin Custard
Sticky Rice with Egg Custard
Mango Sticky Rice
Tropical Fruit Platters
Mango Pudding
Thai Banana Fritters
Luk Choop
Kanom Foy Thong
Kanom Thong Yord
Kanom Jaak



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.



AOW THAI

MOO KRA TA Night

APPETIZERS CORNER

Som Tum Je

Green Papaya Salad, Tomatoes, Apple, Cashew Nuts,
Tamarind Dressing

Larb Ped

Thai Duck Salad, Coriander, Onions, Kaffir Lime, Mint Leaves, Chillies,
Thai Herbs, Lime Dressing

Pla Luy Suan

Crispy Fish, Lemongrass, Spring Onions, Coriander, White Turmeric,
Green Mangoes, Thai Dressing

Yam Makeua Yao

Grilled Eggplant Salad, Prawns, Chicken, Thai Celery, Coriander,
Cashew Nuts, Spicy Dressing

Tam Khao Pod Kai Khem

Corn Salad, Dried Shrimps, Salted Eggs, Tomatoes, Long Beans,
Fish Sauce

Yum Hua Plee

Banana Blossom Salad, Dried Shrimps,
Shallots, Peanuts & Coconut Dressing

MOO KRA TA

Angus Beef Striploin, Homemade Chorizo Snail Sausages, Pork Belly,
Chicken Breast, Baby Squids, Prawns, Fish Cake, Oysters, Glass Noodle,
Oyster Mushrooms, White Cabbage, Eggs

**A supplementary charge of THB 1,000 is applicable
for half a Phuket Lobster.**

DESSERTS STATION

Bua Loy Kai Waan

Glutinous Rice Dumplings in Coconut Syrup, Quail Egg,
Shredded Coconut

Luk Choop

Glazed Mung Beans Marzipan, Coconut Milk

Khao Niew Mamuang

Mango Sticky Rice, Coconut Sorbet, Sesame Seed

Tropical Fruit Platters

Selection of Homemade Ice Cream & Sorbet with Condiments

Ice Cream: Vanilla, Chocolate, Strawberry

Sorbet: Coconut, Mango, Passion Fruit

Condiments: Palm Seeds, Sweet Corns, Peanuts, Raisins,
Coconut Flakes, Cashew Nuts, Strawberries, Compote,
Chocolate Sauce, Caramel Sauce, Rose Meringues

**THB 2,890++ PER ADULT
THB 1,490++ PER CHILD (6-12 YEARS OLD)**

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