

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**



## **THAI AUTHENTIC FLAVORS**

### **Amuse Bouche**

**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

### **Green Chicken Curry**

Green curry with chicken, Thai eggplants, tofu, chilies

### **Mango Sticky Rice**

Classic sticky rice with coconut milk served with sweet mangoes

### **Thai Sweet Treats**

## **INTERNATIONAL FAVORITES**

### **Amuse Bouche**

### **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

### **Roasted Snow Fish**

Tapenade, pumpkin puree, lemon & black pepper butter

### **Panna Cotta With Citrus Salad**

Classic panna cotta served with mixed citrus

### **Petit Four**

# 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)**

## THAI SET MENU

### STARTERS

Crispy Thai Prawn Crackers  
Vegetable Green Curry Spring Rolls  
Pink Pomelo Salad  
Pandan Chicken  
Mango Salad

### MAINS

Pineapple Fried Rice  
Pad Thai River Prawns  
Tom Kha Gai  
Som Tum Nue Yang  
Deep-Fried Sea Bass with Tamarind Sauce

### SIDES

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

### DESSERTS

Mango Sticky Rice  
Seasonal Fruits, Lime & Mint

## 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

### 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

### 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

# *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**



## THAI AUTHENTIC FLAVORS

### AMUSE BOUCHE

#### SHARING MENU

##### 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

##### Massaman Nua

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

#### DESSERT

##### Tum Tim Grob

Water chestnut in pandan syrup served with coconut milk and jackfruits

### THAI SWEET TREATS

## INTERNATIONAL FAVORITES

### AMUSE BOUCHE

#### 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

#### MAIN

##### Grilled Wagyu Beef

Served with roasted long beans and eggplant puree, red wine jus

#### DESSERT

##### Passion Fruit Brûlée Tart

Vanilla gelato, powdered sugar

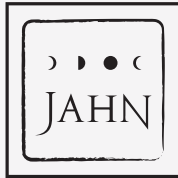
### PETIT FOUR

# *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)**





### **Cured Salmon**

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

### **Tuna**

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

### **Gnocchi**

Roasted pearl shallots, black truffle brown butter

### **Grilled Lobster**

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

or

### **Beef Tenderloin**

Foie Gras, Café de Paris butter, roasted confit pumpkin

### **Sundae**

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

### **Mini Chocolates**

# 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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