

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 3 guests)

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 & Min

INTERNATIONAL SET MENU

STARTERS

Charcutier & Cheese Board
Cucumber Tzatziki
Summer Bowl - Brown Rice, Chickpeas,
Tomato, 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 Bake 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

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

Tum Tim Grob

Water chestnut in pandan syrup served with coconut milk and jackfruits

Thai Sweet Treats

INTERNATIONAL FAVORITES

Amuse Bouche

Premium Smoked Salmon Tartar

Caviar with crème fraiche

Beetroot With Feta & Pickled Onion

Roasted beetroot, pickled onion and white feta cheese

Baked River Prawns

Coriander butter

Grilled Wagyu Beef

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

Passion Fruit Brule Tart

Vanilla gelato, powdered sugar

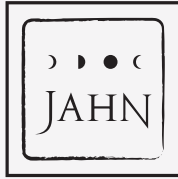
Petit Four

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 4 adults)





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



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
½ 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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