

Starters

OCTOPUS CARPACCIO 360

Thinly sliced octopus, wasabi mayonnaise, rocket, drizzled in lemongrass-olive oil vinaigrette

CHICKPEA & ROASTED GARLIC WITH MERGUEZ 320

Roasted garlic chickpea puree, beef and lamb merguez sausage, pickled chili, pine nuts, mint

GRILLED EGGPLANT & BERRY TOMATOES 260

Open fire grilled local purple eggplant, red berry tomatoes, Thai basil leaves

GRILLED SNAPPER WITH GREEN MANGO 270

Grilled snapper, green mango salad, fresh herbs, cashew

FRIED SHRIMP FRITTER 280

Shrimp and sweet corn fritter, spring onion, chili and lime aioli

PAN SEARED MEATBALLS 240

Northern Thai style pork meatballs, pickled garlic, fish sauce, chili sauce

CHICKEN SATAY 320

6 grilled sesame and herb marinated chicken skewers, spicy peanut sauce, fish sauce, pickled vegetables

KOH SAMUI ESCAPE SHARING PLATTER 680

Chicken satay, chickpea and roasted garlic with merguez, grilled eggplant and berry tomatoes, fried shrimp fritter, pan seared meatballs

Raw Bar

SNAPPER CRUDO 320

Local fresh snapper, mango, cucumber, red onion, ginger, fish sauce, Thai basil

THAI STYLE SHRIMP COCKTAIL 290

Fish sauce marinated shrimp, bitter melon, chili, lime, mint

THAI OYSTERS 640

Local Koh Samui oysters, nam jim seafood sauce, sweet chili jam, fried shallots, raw garlic, sliced chili, tree herb

CATCH OF THE DAY CEVICHE 380

Local fisherman's catch of the day prepared and served tableside

Salads

TOMATOES & THAI AVOCADO 320

Chiang Mai tomatoes, local avocado, Thai basil oil

THAI BEEF SALAD 490

Jack's Creek rib eye beef, shallots, spring onion, coriander, lime fish sauce

SHRIMP & POMELO 460

Traditional pomelo salad with grilled shrimp, pomegranate, roasted peanuts, sweet lime vinaigrette, toasted coconut

THAI PORK SALAD 340

Crispy pork belly, cucumber and herb salad, chili lime vinaigrette, fish sauce

ESCAPE SALAD 360

Thai asparagus, spinach, red onion, sugar snap peas, local berry tomatoes, red radish, lemongrass-olive oil vinaigrette topped with local herbed feta crumble

GLUTEN DAIRY NUTS SHELLFISH VEGETARIAN VEGAN
ALL PRICES ARE IN BAHT ฿.

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES

Mains

From The Land

ROASTED THAI SQUASH 480

Half a butternut squash sous vide and finished over a charcoal grill, topped with local feta and pine nuts, drizzled with Thai basil oil

THAI STYLE BABY CHICKEN 740

Baby chicken, spicy garlic butter, kaffir lime leaf, chili marinated olives, local feta

KUROBUTA PORK CHOP 640

Roasted garlic marinated pork chop, confit potatoes, smoked almond and chili romesco sauce

GRILLED LAMB CUTLETS 960

Lamb cutlets, asparagus, Thai mint and basil sauce

From The Sea

LOCAL CALAMARI 520

Grilled squid and zucchini, chorizo and olive sauce vierge, red berry tomato, wild rocket, lemon

OCEAN OF THAILAND SEAFOOD STEW 560

Mix of local clams, mussels, shrimp and squid served in a sweet tangy baby tomato sauce

MEDITERRANEAN STYLE SHRIMP & FETA 640

Fresh local tiger shrimp, tomato sauce, feta crumble, parsley

LINGUINE DI MARE 480

Fresh Thai shrimp, mussels, locally caught squid, cherry tomatoes, garlic, white wine

GRILLED SHRIMP KABOBS 580

Marinated Thai shrimp, Greek yogurt, olive oil, lemon zest, garlic, thyme, cumin, oregano, cayenne pepper

MUSSELS IN THAI BROTH 560

Thai mussels, tomatoes, basil, galangal, lemongrass, onion, kaffir lime leaf, focaccia bread

CATCH OF THE DAY 780

Local fisherman's catch of the day, cooked in banana leaf over hot charcoal

On The Side

PAN ROASTED KING OYSTER MUSHROOMS 150	CONFIT POTATOES 180
GRILLED THAI BROCCOLINI 170	GARDEN SALAD 140
GRILLED PUMPKIN 160	STEAMED JASMINE RICE 100

Something Sweet

COCONUT CRÈME BRULÉE 250

Roasted coconut, white chocolate

MANGOMISU 220

Mango mascarpone cheese, fresh mango, mango gel, Savoiardi biscotti crumble

ICE CREAM & SORBET 160

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Champagne

	GLASS	BOTTLE
ERNEST REPENEAU BRUT	600	4500
PIPER-HEIDSIECK CUVÉE		6500
PIPER-HEIDSIECK ROSÉ		8500

Wine

White

	GLASS	BOTTLE
ROTHBURY ESTATE, CHARDONNAY, HUNTER VALLEY, AUSTRALIA, 2020	350	1800
MATUA, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2021		2400
PASCAL JOLIVET, SANCERRE, LOIRE VALLEY, FRANCE, 2018		4500

Rosé

	GLASS	BOTTLE
MONT GRAS, ESTATE ROSÉ, CENTRAL VALLEY, CHILE, 2020	350	1800
CHÂTEAU MIRAVAL, ROSÉ, PROVENCE, FRANCE, 2021		2700
CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE, 2021		3200

Red

	GLASS	BOTTLE
ROTHBURY ESTATE, SHIRAZ - CABERNET, HUNTER VALLEY, AUSTRALIA, 2020	350	1800
MATUA, PINOT NOIR, MARLBOROUGH, NEW ZEALAND, 2019		2400
VILLA CAVARENA, AMARONE, VENETO, ITALY, 2016		4200

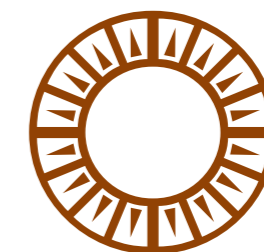
PLEASE ASK A TEAM MEMBER FOR OUR FULL WINE SELECTION

Cocktails

	GLASS
LIPA NOI BREEZE Bacardi rum lychee mint	345
ESCAPE SUNSET Grey Goose vodka strawberry lime	345
KOH SAMUI CALLIN' Drambuie orange honey	345

Beer

	BOTTLE
SINGHA LAGER, THAILAND	140
CHANG LAGER, THAILAND	140
HEINEKEN, LAGER, THE NETHERLANDS	140



ESCAPE
BEACH RESTAURANT

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