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CHI SAMUI
CELEBRATE FREEDOM

Price excludes 10% Service Charge & 7% Government Tax



Chi Samui

CELEBRATE FREEDOM

Our owner is obsessive about all things,
especially food!

After a combined 100 years of studying nutrition,
produce and alchemy. We are delighted to present our
philosophy and interpretation of Hippocrates
“Let food be thy medicine.”

All of our produce from our French grass-fed, naturally
churned butter to our Tasmanian Cape Grim steaks,
is researched for its quality, purity, and taste.

Yes, this comes at a cost, but we believe that if there is
anything worth spending extra on in life, it's on you and
your family's fuel, memories, and enjoyment.

Salute !!!

PROVENANCE OF PRODUCE

ABOUT OUR SEAFOOD

Fine de Claire oysters

Our Fine de Claire oysters are cultured on the French Atlantic coast, Fine de Claire is the favourite oyster of people who love less fleshy and more juicy oysters with a balanced taste - French Atlantic

Dover sole

Our Wild line caught Dover sole is known for its delicate, mild and sweet flavour and firm texture - Brittany, France.

Monkfish

Our Monkfish is known for its tight, meaty white flesh. It has a mild, sweet flavour similar to lobster - The Bay of Biscay France

Octopus

Our Octopus is perfectly tender and soft with a mild and slightly sweet flavour - Spain

Black cod

Our Black cod is a decadent, buttery fish known for its rich buttery-sweet flavour and velvety flaky flesh - Northern Pacific

King prawns

Our King prawns are locally sourced on Samui at our local market and chosen carefully daily by our chefs .
They have a firm and meaty texture with a sweet and delicate flavour – Samui

ABOUT OUR MEAT

Lamb

Developed by Gundagai Lamb, the GLQ Score is the grade awarded to each lamb based on three key measures: lean meat yield, intramuscular fat and overall animal health. It has no added hormones, antibiotics or additional chemicals and is Halal certified – Australia

Chicken

Our Chicken comes from Klong Phai Farm, it is Welfare Free-Range Poultry. Free range chickens are able to forage outdoors and can exhibit their natural behaviours like scratching for food and dust bathing. They have a complete Tender texture and are juicy and bursting with Natural Flavour - Thailand

Beef

For our beef we use 2GR Wagyu and Cape Grim, sourced from premium Wagyu cattle raised across the pristine grazing regions of Australia, 2GR Wagyu is produced on expansive farms where cattle are carefully grain-fed to develop exceptional marbling and depth of flavour. Known for its rich, buttery texture and consistent quality, 2GR Wagyu has earned international recognition and is featured in leading restaurants around the world. Cape Grim, Tasmania was set up as a grass farm growing the world's finest organic grasses in one of the planet's purest environments, the cattle were introduced later as a secondary business where they are free to roam around in a completely natural habitat feasting on the world's best grasses. Cape Grim Beef is hand-selected and rigorously graded, rewarding you with incredible succulent flavourful steaks

ABOUT OUR VEGETABLES

Heirloom Tomatoes

Our Heirloom tomatoes are known for their variety of flavours from sweet, fruity and citrus to earthy, rich and meaty – Holland

Yellow Courgette

Our yellow courgettes are a mix of two aptly named varieties: Sunlight and Goldy. Not just chosen for their beauty, they have the sweet, succulent flavour that we always look for in a good courgette, as well as a firmer, crisper texture than most green varieties – Holland

Rainbow Baby Carrots

Our Rainbow baby carrots are a mix of colourful carrot varieties picked at their immature stages for young harvest. Typical varieties that are grown for the mix are yellow stone, white satin, purple haze, black knight, nantes and atomic red making for a perfect array of tender-crisp, sweet and earthy carrots – Portugal

Long Stem Broccolini

Our Broccolini lands somewhere in the middle. It's mellower and less bitter than standard-issue broccoli, with a mild sweetness much more akin to Chinese broccoli. Our favourite part of broccolini is its texture. The long stems have a pleasant crunch, and the ratio of stem to leaf to bud is pretty perfect with its mild sweet and earthy taste - Spain

“What nicer thing can you do for somebody than make them breakfast?”

Anthony Bourdain

Breakfast of Your Choice
Served with your preferred Coffee or Freshly Pressed Juice

Signature Breakfasts

Full English 990.-

Two organic free-range eggs, any style, two Cumberland sausages, two English back bacon, sautéed mushrooms, roasted tomato, beans, toasted sourdough.
Your choice of freshly squeezed juice, tea or coffee.

Healthy Start 850.-

Organic Free-range egg, frittata with asparagus, zucchini, sun dried tomato and goat cheese, topped with pesto, wild rocket salad, toasted sourdough.
Your choice of freshly squeezed juice, tea or coffee.

Breakfast of Champions 1,650.-

Grain fed Angus beef tenderloin, two fried eggs, roasted tomato, sautéed broccolini, toasted sourdough.
Your choice of freshly squeezed juice, tea or coffee.

Swimmer's Omelette 850.-

Blue swimmer crab folded into a creamy omelette, salsa verde, toasted baguette, mixed salad.
Your choice of freshly squeezed juice, tea or coffee.

Chi Omelette 650.-

Parma ham and red onion omelette, parmesan cheese, toasted baguette, mixed salad.
Your choice of freshly squeezed juice, tea or coffee.

Smoothie Bowl 500.-

Mixed fruit smoothie, topped with homemade granola, fresh fruits, chia seeds. Your choice of freshly squeezed juice, tea or coffee.

Fruit Platter 500.-

Selection of freshly cut fruits. Your choice of freshly squeezed juice, tea or coffee.

Baguette or Sandwich 450.-

Your choice of:
Bacon, Sausage, Egg, Cheese.
Tomato, Fried Onion, Mushrooms.

Prices are subject to 10% service charge and applicable Government Tax

Mucha
1193



ENTREES

Prunier Oscietra Caviar	
Thirty Grams	4,600
Fifty Grams	7,500
Fine De Claire Oyster	
Our Fine de Claire oysters are cultured on the French Atlantic coast, Fine de Claire is the favourite oyster of people who love less fleshy and more juicy oysters with a balanced taste	
Three	480
Six	860
Twelve	1,600
Charcuterie	
Cold cut meats and cheeses sourced from the best of the best European-wide and imported twice a week Create your signature charcuterie board from our display fridges - Priced according to display	
Chef's choice for sharing	1,900
Chef's choice of 3 cold cuts and 3 cheeses to share	
Edamame	220
Garlic, Soy, Sesame seeds	
Venison Carpaccio	780
Dressed with rocket, pickled shallots, pecorino crisp and parsnip puree	
Organic Cow Bone Marrow	650
Roasted bone marrow, chimichurri sauce, French baguette.	
Jamon Croquetas	450
Lightly crumbed and fried Jamon Iberico bechamel served with a truffle mayonnaise	
Foie Gras Terrine	890
Accompanied with confit maple red onion and Chiang Mai fig.	
Black Angus Beef Tartare	980
Served with freshly toasted baguette	
Hokkaido Scallops	990
Pan-seared scallops in a black truffle beurre blanc and topped with shavings of fresh black truffle	
Atlantic King Crab	710
King crab meat in a rich shellfish bisque	
Bluefin Tuna Tartare	560
Diced tuna mixed with Shallot, spring onion, capers, chili, ginger and sesame and garnished with sunflower shoots and wasabi mayonnaise	
Spanish Octopus	650
Charred octopus, Romesco sauce, roasted pepper, crispy potato, chili oil, lemon.	
Braised Crispy Beef Massaman	650
Served with massaman sauce and lotus chips	

SALADS

The CHI Salad 480
Imported French Truffle Brie with
sun-dried tomatoes, organic Chiang Mai figs
on a bed of organic mixed leaves

Caesar Salad 480
Our take on the classic, organic chicken on hydroponic
Koh Samui cos lettuce garnished with white anchovies,
dehydrated egg yolk, pecorino, pancetta and focaccia croutons

Bluefin Tuna Niçoise 520
Lightly seared tuna coated in sesame seeds on a bed
of organic mixed leaves with long beans, olives, shallots,
capers, tomatoes, potatoes, white anchovies and a free-range
poached egg

Organic Chiang Mai Fig Salad 490
Fresh Chiang mai figs on a bed of organic leaves with confit
red onions, goat cheese and toasted walnuts

Hua Hin Burrata with Organic Heirloom Tomatoes 580
A Delicate Burrata served with heirloom tomatoes, fresh
local Italian basil, black olive crumb and Himalayan pink salt

Quinoa Salad 520
Perfectly cooked quinoa layered with avocado cream,
fresh mango, beetroot hummus and finished with dukkah

Sweet Potato & Honey Salad 450
Roasted sweet potato, hot honey, whipped goat cheese cream,
toasted seeds.





FROM THE FARM

Please choose from the options below or from our in-house dry ager for the finest selection of imported free-range, grass fed meats in Thailand. Served with your choice of sauce and side

21 Day Aged Wagyu Tomahawk, Marble Score 5-6 (2 people)	7,200
28 Day Aged Wagyu Prime Rib on the Bone, Marble Score 6-7	4,500
28 Day Aged Wagyu Rib Eye, Marble Score 8-9, 250g	2,900
28 Day Aged Wagyu Striploin, Marble Score 6-7, 250g	2,500
Australian grain fed Wagyu tenderloin marble score 7 8	2,900
Black Angus beef tenderloin	2,200
Gundagai finest Australian free range lamb chops	2,290
Organic free range Whole roasted Baby chicken	1,250

BUTTERS AND SAUCES

Add 150 Baht

- Garlic butter
- Peppercorn sauce
- Red wine jus
- Cream of Mushroom
- Massaman
- Blue cheese sauce
- Chimichurri sauce

SIDES

Spiced Rainbow Carrots, orange and honey glaze	390
Roasted Broccolini and Toasted Almonds	340
Sautéed Asparagus	280
Ratatouille	220
Confit Garlic Creamed Potatoes	220
Triple Cooked Chips	270
Sautéed New Potatoes	210
Sweet Potato Fries	210

FROM THE SEA

Sesame Bluefin Tuna Lightly seared tuna with a sesame crust accompanied by a Chi-slaw, seaweed salad, pickled ginger, wasabi and soy	820
Lobster Risotto Butter poached lobster tail, asparagus, lemon, saffron, shellfish reduction	1,950
Koh Samui Snapper Wild-caught white snapper pan fried and served with seasonal vegetables, sautéed new potatoes and finished with a lemon caper butter	690
Wild line Caught Dover Sole Whole Dover sole served with new potatoes, roasted vegetables and a brown butter sauce	2,990
French Monkfish Roasted monkfish wrapped in Parma ham and served with asparagus, sautéed potatoes and a delicious butter parsley sauce	1,590
Wild Atlantic Salmon Roasted salmon in a Lemon parsley cream sauce, served with sautéed asparagus	990
Northern Pacific Black Cod Miso marinated black cod with charred bok choy, pickled ginger and jasmine rice	1,450
Koh Samui Garlic King Prawns BBQ King prawns with lashings of garlic butter and served with freshly baked baguette and mixed salad	850

CHI SIGNATURES

48 Hours Sous Vide New Zealand Lamb Shank Confit Garlic creamed potatoes and red wine jus	1,350
Accidental Butcher BBQ Pork Ribs Triple cooked chips and Chi house slaw	1,250
Crispy Slow Cooked White Pig Pork Belly Confit Garlic creamed potatoes, broccolini and an aromatic jus	790
Grass Fed Cape Grim Angus Beef Burger Toasted brioche bun, Gruyere cheese, bacon, crispy shallots, lettuce, homemade burger sauce.	750
Crispy Buttermilk Free-Range Chicken Thigh Burger Toasted brioche bun, lettuce, onion, pickled Jalapeno, Sriracha mayonnaise.	650
Beyond Plant Protein Burger Homemade focaccia bun, avocado crema, picked red onion, lettuce.	690
Slow Braised Beef Cheek Wholegrain mustard mash potatoes, roasted carrot, crispy pancetta	910

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ARTISAN PIZZA

Margarita Italian pomodoro, mozzarella	520
Pepperoni Italian Pomodoro, mozzarella, pepperoni	650
Goats Cheese Italian Pomodoro, mozzarella, goat cheese, honey, onion, rocket	650
Seafood Italian Pomodoro, mozzarella, shrimp, squid, mussels, bell pepper, chili oil	690
Chicken and Mushroom Italian Pomodoro, mozzarella, Cajun chicken, shimeji mushrooms, chili oil	650
Pad Kra Pao Chicken Italian Pomodoro, mozzarella, wok fried hot basil chicken	650
Truffle Truffle bechamel, truffle brie, mozzarella, fresh truffle	890
Parma Ham Italian Pomodoro, mozzarella, Roquefort, Parma ham, Asian pear	750
4 Cheese Bechamel, mozzarella, goats cheese, parmesan, camembert	680

PASTA

Wild Mushroom Ravioli (v) Porcini mushroom ravioli, wild mushrooms, Truffle oil, rocket and fresh black truffle	820
Parmesan Gnocchi Tomato and Mascarpone sauce, fresh basil, mozzarella	620
Black Truffle Linguine Linguine tossed in a creamy truffle brie velouté and topped with fresh black truffle	820
Seafood Linguine Linguine tossed in a rich seafood bisque with prawns, mussels and sous vide octopus	750
Spaghetti Bolognese Ragu of Cape Grim beef, Parmesan fresh basil	690
Pesto Rigatoni, pesto, parmesan	690
Pad Kra Pao Pasta Pad kra pao chicken, pesto sauce, chili, Thai basil	690

SIDES

Spiced Rainbow Carrots, orange and honey glaze	390
Roasted Broccolini and Toasted Almonds	340
Sautéed Asparagus	280
Ratatouille	220
Confit Garlic Creamed Potatoes	220
Triple Cooked Chips	270
Sautéed New Potatoes	210
Sweet Potato Fries	210

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THAI FAVOURITES

Tom Yum Hot and sour Thai soup with fragrant herbs, chili, lime, and mushrooms.	490
Tom Kha Creamy coconut soup with galangal, lemongrass, kaffir lime, and fresh herbs.	490
Pad Thai Stir-fried rice noodles with tamarind sauce, egg, bean sprouts, and peanuts.	490
Pad Krapow Stir-fried meat with holy basil, chili, garlic, and savory Thai sauce.	490
Fried Rice Wok-fried jasmine rice with egg, vegetables, and Thai seasoning.	490
Laab Chicken Minced chicken salad with lime, chili, roasted rice powder, and fresh herbs.	490
Yum Woon Sen Glass noodle salad with herbs, chili, lime dressing, and fresh vegetables.	490
Som Tam Crisp green papaya salad with chili, lime, fish sauce, palm sugar, and tomatoes.	350
Grilled Pork Marinated pork grilled and served with a tangy Thai dipping sauce.	590
Stir-Fried Morning Glory Wok-fried morning glory with garlic, chili, and soybean sauce.	350
Your choice of: Chicken, Pork, Beef, Prawns	





FLAVOURS OF THAILAND

Spicy Pork belly Crispy fried pork belly in spicy Thai chilli paste, long bean and thai basil	650
Fried Snapper with Green Mango Salad fried snapper tossed in a sweet and salty sauce with a refreshing spicy green mango salad, finished with fresh herbs.	590
Roasted Duck Leg Curry Crispy roasted duck leg served in a rich Thai red curry with coconut milk, fragrant herbs, and a gentle spicy finish.	650
Choochee River Prawn Grilled river prawns coated in a creamy choo chee curry sauce with coconut cream, kaffir lime leaf, and aromatic Thai spices.	750
Soft Shell Crab Yellow Curry Crispy soft shell crab served in a fragrant yellow curry with coconut milk, peppers and thai herbs	490
Green Curry Fragrant green curry simmered in rich coconut milk with fresh Thai herbs and spices,	650
Penang Curry Rich and creamy Penang curry with coconut milk, kaffir lime leaf, and roasted spices,	650
Banana Blossom Salad Shredded banana blossom with minced chicken, herbs, and a chili, lime dressing.	350
Pomelo Salad Refreshing pomelo tossed with fresh herbs, chili, toasted coconut,and a bright lime dressing.	350

Your choice of: Chicken, Pork, Beef, Prawns



Biscuits LEFÈVRE-UTILE

DESSERTS

Honey Panna Cotta, organic Chiang Mai figs with bee pollen	490
Homemade Lemon Meringue Tart	390
Homemade Raw Vegan Cheesecake	420
Almond base, cocoa & cashew topping served with a coconut sorbet	
Sticky Toffee Pudding	450
Served with toffee sauce, vanilla ice cream	
Mango Sticky Rice	390
Sweet coconut sticky rice served with ripe mango and finished with a drizzle of rich coconut cream.	
Raspberry and white chocolate cheesecake	420
Fresh raspberry and vanilla cream	
Choice of Rossini Ice Creams	
Vanilla, Chocolate, Strawberry, Coconut, Mint Choc Chip	
1 scoop	100
2 scoops	190
3 scoops	280

Please visit our dessert fridge for your heart’s desire

DIGESTIF

Sambuca	320
Limoncello	
Amaretto	
Amarula	
Tia Maria	
Kahlua	
Grappa	
Jägermeister	
Baileys	

DESSERT WINES

BEN RYE, PASSITO DI PANTELLERIA, DONNAFUGATA, 2017, ITALY (375ml)	5,980
Extraordinary rich bouquet with outstanding aromas obtained from the dried grapes: apricots and candied orange peel. Vivino 4.5	
CHATEAU D’YQUEM, SAUTERNES, 2019, FRANCE (375ml)	24,800
Wonderful delineation, palate supremely well balanced with fine bead of acidity. Vivino 4.7	
CHATEAU D’YQUEM, SAUTERNES, 2016, FRANCE (375ml)	32,500
MAGICAL...crushed all his competition with ease...Vivino 4.8	

MAISON KALARA

CELEBRATE FREEDOM

FOUNDED 2018

Samui

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Champagne
Sake
Whisky
Tequila
Cigars
Marijuana



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