



气

CHI SAMUI
CELEBRATE FREEDOM

Price excludes 10% Service Charge & 7% Government Tax



Chi Samui

C E L E B R A T E F R E E D O M

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 Jack's Creek and Cape Grim, Jacks Creek is an Australian family run farm producing the best Black Angus and Wagyu Beef cattle for the last 30 years. 5 times winner of world's best steak. The Wagyu and Black Angus are bred and grown in prime agricultural areas of the Liverpool Plains in Northern New South Wales and the Darling Downs in South East Queensland. It is antibiotic free, has no added hormones and halal certified. The three key elements that make Jack's Creek desirable by consumers are flavour, juiciness and tenderness - Australia
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



REFRESHMENTS

FRESH COCONUT

Organic fresh chilled coconut water direct from source!

180

LOCAL ORGANIC TROPICAL FRESH FRUIT SHAKES

295

Banana

Pineapple

Watermelon

Mango

Passionfruit

Strawberry

Pomegranate

Green Apple

Choose your own blend

SODA

Coke

120

Coke Zero

120

Sprite

120

Fanta

120

Schweppes Ginger Ale

120

Schweppes Tonic

120

Red Bull Import

200

WATER

Evian Still 50cl

120

Evian Still 75cl

175

San Pellegrino Sparkling 50cl

160

San Pellegrino Sparkling 75cl

190

Perrier 75cl

230



REFRESHMENTS

CHI ARTISAN FRUIT SODA

180

Banana Strawberry
Pineapple Kiwi
Watermelon Green Apple
Mango Pomegranate
Passionfruit Mixed Fruit Shake

RAW COLD PRESSED JUICES

395

Fresh, organic & local where possible!

Green Juice

Spinach, Pineapple, Apple

Rich in vitamins A, C, K, and antioxidants. Boosts immunity, improves digestion, and supports heart health.

Orange Juice

Carrot, Chia Seeds, Passionfruit, Apple, Asian Pear

Loaded with beta-carotene, fiber, and omega-3s. Promotes skin health, aids digestion, and boosts the immune system.

Mauve Juice

Beetroot, Carrot, Apple, Ginger, Lime

High in antioxidants and anti-inflammatory compounds. Improves circulation, supports vision, and aids digestion.

Yellow Juice

Mango, Celery, Lemongrass, Pineapple, Apple, Ginger

Hydrating and rich in vitamin C. Boosts immunity, promotes digestion, and supports detoxification.

To add to the healing effects of the combined vitamins why not add some beneficial flowers and cannabinoids with your juice.

200

Non-Psychoactive Cannabis Flower Benefits

THCA-rich strains with CBD, CBG

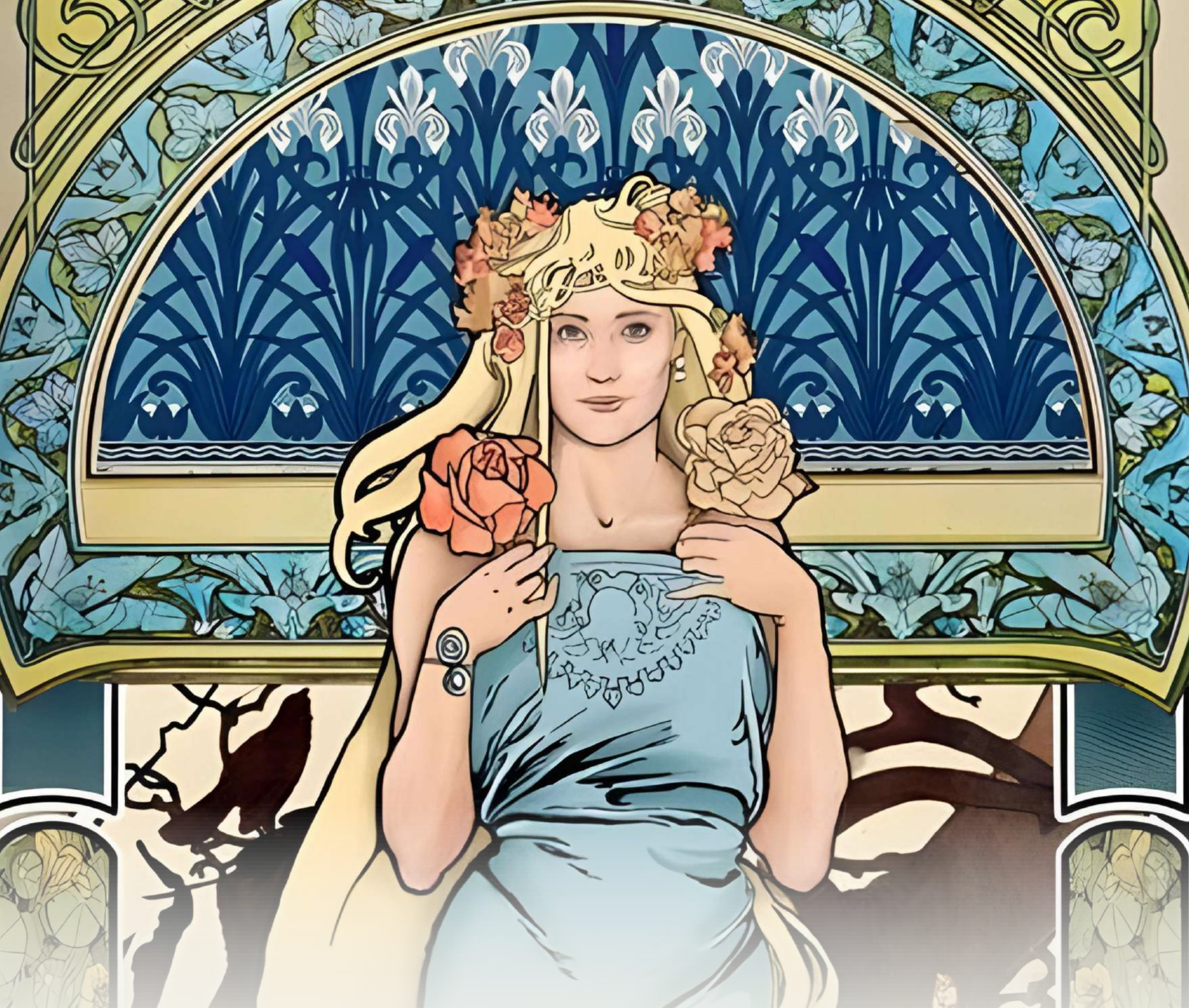
Anti-inflammatory, pain relief, neuroprotective, and helps with sleep, anxiety, and digestive health. Boosted by the entourage effect from other cannabinoids and terpenes for enhanced therapeutic benefits.

KRATOM

500

Traditionally, Kratom leaves are used as a medicine for ailments such as back pain, fever and cough. The water from the kratom leaves have also been used as traditional medicine for diabetes and hypertension. Laborers would ingest this leaf to combat fatigue caused by long working hours and improve work productivity

Raspberry
Mixed Berries
Coffee
Yuzu Lemonade
Lemon
Iced Tea



CHI TEA

*From Cannabis Infused to all your favourite brews -
find your flavour, let it steep & enjoy!*

PUKKA ORGANIC TEA

Three Mint
Chamomile
Vanilla & Manuka Honey
Mint Green Matcha
Elderberry & Echinacea
Three Ginger
After Dinner

155

HOMEMADE TEA

Fresh Mint Tea
Fresh Lemongrass & Bergamot
Fresh Ginger & Cinnamon

145

CANNABIS TEA

CBD leaves from our very own Koh Samui farm, served on ice or hot brewed
& infused to super boost your immune system

335

CHI NOIR

Made with Love from our XLVI Steamhammer

TERRA FELICE

Organic / Ecologic Coffee Roasted Beans

ORIGIN

Central and South America. From the high areas of Guatemala, Peru, Mexico and Brazil. The coffee is grown at heights of up to 1700 meters. In the cup we find it creamy with shades of hazelnuts and notes of chocolate and almonds.

QUALITY

Guaranteed quality throughout the entire supply chain, from its origin to its distribution.

TASTE

Persistent aroma, notes of dried fruit and a final accent of bitter chocolate.

Single Shot on Ice	90
Espresso	110
Espresso Macchiato	120
Double Espresso	140
Double on the rocks with Vanilla Sugar	150
Long Iced Hot Latte	200
Flavoured Latte Vanilla Caramel Salted Caramel Butterscotch	240
Cappuccino	200
Affogato Cold Brew Poured Over Coconut Ice Cream	290
Charlie Brown Espresso Martini	440
Golden Latte	280
<ul style="list-style-type: none">• Regulates blood pressure• Promotes intestinal wellbeing• Counteracts inflammation in the body• Supports the immune system, helping to fight cold symptoms• Helps keep cholesterol under control• Improves metabolism	
Matcha Latte	240
<ul style="list-style-type: none">• Contains high in cancer-fighting antioxidants, particularly the catechin epigallocatechin gallate (EGCG)• Contains fiber, which promotes healthy digestion• Contains vitamin C, chromium, magnesium, selenium and zinc• Helps reduce blood sugar and cholesterol• Boost the metabolism to help you burn more calories• Improve your mood	
The French Press	180
<i>With the coffee immersed in hot water for the duration of the brewing process, the result is a deliciously heavy body & robust tasting delicious coffee.</i>	
The Cold Brew – Dripping Tower	115
<i>The Dripping Tower is a captivating experience from start to finish which produces stellar cold brew coffee that's sweet and satisfying, low in bitterness – smooth, balanced & rich</i>	

BEERS

LEO Drinking Leo isn't just for out the front of 7/11. Aroma is a light malt, toasted with hints of sweet corn	155
SINGHA You've seen it on a vest in Bangkok, so now's the time to try this strong malty flavour which pairs perfectly with a curry	155
CHANG A mild beer with flavours of fermented grains, hops & rice. Some may call it - the official taste of Pattaya	155
TIGER Whilst not quite as magical as Charlie Sheen's tiger blood – this lager lives up to its name with a powerful pils malt & floral hops finish	155
SAN MINUEL LIGHT A light and reduced-calorie lager with an exceptionally smooth and crisp taste. Great for those who've eaten a few too many pies	155
PERONI A distinctly hoppy aroma with notes of banana and grapefruit, easy to drink with a crisp, elegant and refreshing taste – close your eyes & you're on a superyacht in Capri	180
HEINEKEN Often referred to as the ugly step-sister of beers, but this...no lager has stood the test of time. Crisp & refreshing and has a short & slightly bitter finish, much like expats in Thailand	180
KIRIN What do you get when you cross Germany with Japan? If you guessed Gapan, you're wrong. You get a pretty amazing lager! Kirin is built on the traditions of the Japanese but retaining the use of malted grains & hops imported from Germany.	220
ASAHI Is there anything the Japanese can't do? Crisp with a faint aroma of pale malt with floral notes. Drink too many & you could wind up being an Asa-hole	220
MENABREA ITALIAN BIRRA Scusa mi but this may be one of the best Italian lagers south of Sicily! Using delicate barley malts & maize, makes for a light crisp sip.	290
HOEGAARDEN We all wish we had one at home, but alas. Enjoy the fantasy here instead & indulge in this creamy & light but earthy sweetness derived from wheat	340
GREENE KING (440ML) IPA or OMG?! This delicious easy drinking, session ale with a hoppy taste and aroma making it clean, crisp and definitely moreish	325
OLD SPECKLED HEN (440ML) No one likes a spotty cock, but a speckled hen – now that's a different story. Full & smooth flavour and frankly every easy to drink with superb fruity aromas complemented by a delicious blend of malty tastes – the MG of beers.	325
WEXFORD (440ML) When the tasting notes sound like an actual Irishman. A tawny-red brew with a fluffy head & big nose. An ale everyone loves	325
WHALE PALE ALE Upfront hops & crisp earthy flavours with a grassy bitterness. Faint fruitiness of citrus and lime follows thereafter while malt is the backbone. Finally something those Aussie convicts can be proud of	350



Chi Samui
CELEBRATE FREEDOM

CIDERS

SAVANNA	235
THATCHERS GOLD	325
THATCHERS HAZE	325
THATCHERS CLOUDY LEMON	325
THATCHERS ROSE	325



GIN & TONIC

Jazz It Up with 2 of your choice
(Lime, Lemon, Cucumber, Mint, Thai Basil, Strawberry, Raspberry, Cinnamon, Apple)

	GLASS	BOTTLE
HAYMANS OLD TOM	280	
HAYMANS LONDON DRY	280	
HAYMANS SLOE	280	
BROKERS	280	
KILO	290	
GORDON	325	6,580
TANQUERAY	325	6,580
BOMBAY	325	6,580
BEEFEATER PINK	340	
ROKU	365	6,780
BRANA PIMENT D'ESPELETTE	380	
BRANA CITRON VERT	380	
HENDRICKS	390	7,280
BOTANIST	390	7,280
CAORUNN	390	7,280
STAR OF BOMBAY	440	9,780
TANQUERAY N.10	440	9,780
IRON BALL	440	9,780
MONKEY 47	440	9,780
EDINBURGH PINK	455	

Schweppes Tonic	120
Schwepps Light Tonic	120
Fentiman's Yuzu	180
Fentiman's Pink Grapefruit	180
Fentiman's Connoisseur	180
Fentiman's Botanical	180
Fever Tree Elderflower	180
Fever Tree Mediterranean	180
Fever Tree Premium India	180
Fever Tree Light Tonic	180
Fever Tree Aromatic	180
Fever Tree Ginger Ale	180

APERITIF

PASTIS	280
RICARD	280
SUZE	320
MARTINI Blanco/Rosso/Vermouth/Dry	320
CAMPARI	320
PIMM'S	320
APEROL SPRITZ	440
KIR ROYALE	440
BELLINI	440
MIMOSA	440
NEGRONI	440
AMERICANO	440
MANHATTAN	440



VODKA

SMIRNOFF
 SKY
 ABSOLUT
 HAKU
 TITOS
 CIROC
 BELVEDERE
 CRYSTAL HEAD
 GREYGOOSE

GLASS	BOTTLE	MAGNUM (1.75cl)
295		
295		
350		
370	6,180	
370	6,180	
380	7,180	
395	7,380	
420	8,580	
395	7,380	18,875

TEQUILA

SILVER
 OLMECA GOLD
 PATRON SILVER
 818 BLANCO
 KAH BLANCO
 AZUL PLATA
 PATRON EL CIELO

REPOSADO
 PATRON REPOSADO
 DON JULIO REPOSADO
 KAH REPOSADO
 818 REPOSADO
 CLASE AZUL REPOSADO

ANEJO
 PATRON ANEJO
 CODIGO ANEJO
 DON JULIO 1942
 818 RESERVE
 CLASE AZUL GOLD
 CLASE AZUL ANEJO
 CLASE AZUL ULTRA-EXTRA ANEJO

GLASS	BOTTLE	MAGNUM (1.75cl)
295		
390	7,480	
480	7,680	
520	7,880	
850	12,800	
880	13,800	
440	7,680	
680	8,780	
680	8,780	
780	10,800	
3,000	39,000	
480	7,980	
1,080	15,400	
1,380	22,750	52,000
2,580	38,800	
4,800	72,800	
8,580	128,800	
14,980	255,000	

MEZCAL

SILVER
 MONTELOBOS JOVEN ESPADIN
 CLASE AZUL DURANGO
 CLASE AZUL GUERRERO

GLASS	BOTTLE	MAGNUM (1.75cl)
480	7,680	
2,800	42,800	
3,080	45,800	

WHISKIES - BOURBONS COGNACS - CIGARS

We offer a fabulous selection of whiskies, bourbons, cognacs and cigars from all over the world.

Please ask your waiter for our dedicated menus.

RUM

WHITE RUM

CHALONG BAY
DIPLOMATICO RESERVA
BACARDI WHITE
CAPTAIN MORGAN
MARKET ROW
MOUNT GAY
BACARDI ANEJO 4 YEARS
DIPLOMATICO RESERVA
SAILOR JERRY
BACARDI 8 YEARS
APPLETON 12 YEARS
BACARDI 10 YEARS
APPLETON 21 YEARS
RON ZACCAPA 23 YEARS

GLASS	BOTTLE
280	
320	
320	
320	
340	6,800
350	
390	7,680
390	7,680
390	7,680
390	7,680
410	8,480
490	9,880
880	16,800
1,110	20,880

WONDERS OF THE WORLD

UNICUM ZWACK - Hungary
TOKKI SOJU BLACK (375ml) - Korea
TOKKI SOJU (750ml) - Korea
LEEGANGJU GOLD (750ml) - Korea
ABSINTHE (750ml) - France
SHICHIKEN EXPRESSION SPARKLING SAKE - Japan
KWEICHOW MOUTAI (1000ml) - China

GLASS	BOTTLE
290	
	3,780
	5,580
	5,800
480	7,800
	36,000
	99,800



COCKTAILS

FROM THE CHI LAB 440

PASSION FRUIT MOJITO

Chi infused Chalong Bay Rum, Mint, Passionfruit, Topped with Soda

CHARLIE BROWN ESPRESSO MARTINI

Vodka, Kahlua, Vanilla, Cold Brew Coffee

CHI SALTED CARAMEL ESPRESSO MARTINI

Salted Caramel Vodka, Salted Caramel, Cold Brew Coffee

MOSCOW MULE

Vodka, Lime, Fresh Ginger & Ginger Ale

PORNSTAR MARTINI – FROZEN OR CLASSIC

Vanilla Vodka, Passionfruit, Passionfruit Liqueur, Vanilla, Sparkling Wine

LYCHI MARTINI

Vodka, Lychee Liqueur, Chi Twist

GREEN SOBER

Vodka, Malibu, Fresh Lime, Mint, Brown Sugar

CHI SPARKLING

Saint Germain, Sparkling Wine

TOM KHA CHI

Rum, Triple Sec, Coconut Milk, Fresh Lime, Chili, Thai Herbs

TOM YUM CHI

Rum, Triple Sec, Fresh Lime, Chilli, Thai Herbs

WHISKY SOUR

Whisky, Lime Juice, Syrup, Bitters, Egg White

MANHATTAN

Whisky, Vermouth, Bitters

OLD FASHIONED

Jack Daniels, Sugar Cube, Bitters

AMERICANO

Campari, Vermouth, Soda

RUSTY NAIL

Whisky, Drambuie

CLASSICS

MOJITO
COSMOPOLITAN
CAIPIRINHA
BLOODY MARY
PINA COLADA
DAIQUIRI
LONG ISLAND ICE TEA
MARGARITA
FRENCH MARTINI
MAI TAI
SANGRIA
SEX ON THE BEACH

“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

Two organic free-range eggs, any style, accompanied by a Cumberland sausage, crispy bacon, mushrooms, roasted tomatoes, and a basket of assorted breads.
Served with your choice of freshly squeezed juice, tea, or coffee.

Continental

A selection of homemade morning pastries or bread, served with butter, jam, honey, and a fresh fruit platter.
Served with your choice of freshly squeezed juice, tea, or coffee.

Healthy Start

Organic free-range egg white frittata with asparagus, zucchini, tomato, goat cheese, and basil. Served with Samui wood-fired sourdough toast.
Includes locally made Greek yogurt and a fresh fruit platter.
Served with your choice of freshly squeezed juice, tea, or coffee.

Samui Special

Traditional Thai congee with a poached egg, ginger, spring onions, and your choice of pork or chicken.
Served with classic condiments, Patongo (Chinese dough), condensed milk, and a fresh fruit platter.
Served with your choice of freshly squeezed juice, tea, or coffee.

THB 1,490

Mucha

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

“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

Gourmet Selections

Breakfast of Champions

Grass fed Angus beef tenderloin served with a fried egg and roasted heirloom vegetables.
Comes with freshly baked bread, a mixed fruit platter, and local all-natural yogurt.
Served with your choice of freshly squeezed juice, tea, or coffee.

Swimmer's Omelette

Blue swimmer crab folded into a creamy omelette, paired with a refreshing mango and rocket salad.
Served with freshly baked bread, a fruit platter, and organic, all-natural yogurt.
Served with your choice of freshly squeezed juice, tea, or coffee.

Charred Broccoli (Vegan)

Crisp roti topped with beetroot hummus, charred broccolini, avocado cream, and toasted almonds, finished with a drizzle of sesame & avocado oil. Comes with freshly baked bread and a mixed fruit platter.
Served with your choice of freshly squeezed juice, tea, or coffee.

Wild Forest (Vegetarian)

Wild mushrooms sautéed in garlic vegan butter on a crisp sourdough base, topped with creamy truffle scrambled eggs and Parmesan. Served with freshly baked bread, a fruit platter, and organic yogurt.
Served with your choice of freshly squeezed juice, tea, or coffee.

Chi CBD Bake

Eggs and chorizo baked in a house-made chili and roasted pepper sauce, topped with chive crème fraîche and drizzled with CBD-infused pesto.
Comes with freshly baked bread, a mixed fruit platter, and organic yogurt.
Served with your choice of freshly squeezed juice, tea, or coffee.

Charcuterie Breakfast

A curated selection of house-cured meats and cheeses.
Served with freshly baked bread, a mixed fruit platter, and local yogurt.
Served with your choice of freshly squeezed juice, tea, or coffee.

THB 1,490

Mucha

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



ENTREES

Prunier Oscietra Caviar
Thirty Grams 4,400
Fifty Grams 7,200

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 460
Six 780
Twelve 1,500

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
 ♥ - Margaux, Du Chateau Margaux 2015 1.280 the glass

Edamame w Himalayan Pink salt 200

Venison Carpaccio 620
 Dressed with rocket, pickled shallots, pecorino crisp and parsnip puree

Organic Cow Bone Marrow 490
 Roasted Bone marrow with a light salsa Verde sauce accompanied by a crusty French baguette

Jamon Croquetas 420
 Lightly crumbed and fried Jamon Iberico bechamel served with a truffle mayonnaise

Foie Gras Terrine 790
 Accompanied with confit maple red onion and Chiang Mai fig.

Organic Thai Marinated Chicken Thigh 390
 Served with a trio of Thai-influenced local sauces

Koh Samui Garlic King Prawns 720
 BBQ King prawns with lashings of garlic butter and served with freshly baked baguette and mixed salad

Hokkaido Scallops 760
 Pan-seared scallops in a black truffle beurre blanc and topped with shavings of fresh black truffle
 ♥ - Petaluma Piccadilly, Australia 820 the glass

Atlantic King Crab 650
 King crab meat in a rich shellfish bisque

Bluefin Tuna Tartare 520
 Diced tuna mixed with Shallot, spring onion, capers, chili, ginger and sesame and garnished with sunflower shoots and wasabi mayonnaise

Hokkaido Scallop Ceviche 490
 Finely sliced scallops in a fresh chili, garlic and citrus marinade

Spanish Octopus 650
 Sous Vide with fried chorizo and sautéed potatoes

Organic Gazpacho 490
 Our delicious take on the traditional gazpacho cold soup, reflecting contemporary Spanish cuisine and the raw food movement, blended fresh heirloom vegetables

Baked Organic Chiang Mai Figs 460
 With a drizzle of honey and served with Confit red onion

SALADS

The Chicado Salad 480

El Mercado Truffle Brie with imported French 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 540

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





GRILL

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

Gundagai finest Australian free range lamb chops	1,890
Organic free range Whole roasted Baby chicken	890
Australian grain fed Wagyu tenderloin marble score 7/8	2,900
Cape Grim grass-fed Black Angus beef tenderloin	1,900

♥ Don Melchor, Cabernet Sauvignon, 2018, Chile - 9.680 the bottle

♥ Chateau Lynch Bages, Grand Cru Classe, Pauillac 2014, France -11.990 the bottle

♥ Margaux, chateau Priure-Lichine, 2012, France -18.800 the magnum (1.5L)

BUTTERS AND SAUCES

Add 150 Baht

Garlic butter
Marrow bone butter
Mixed herb and Anchovy butter
Chorizo butter

Peppercorn sauce
Red wine jus
Cream of Mushroom
Massaman
Rendang
Salsa verde

SIDES

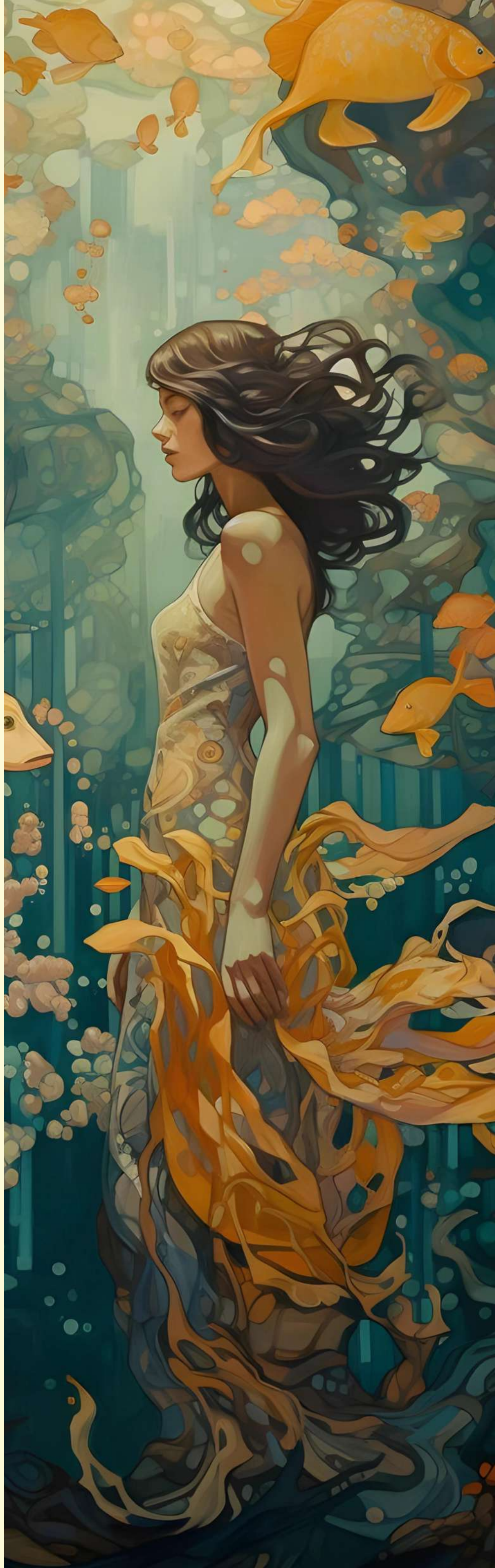
Spiced Rainbow Carrots, Pistachio Crumb And Tahini Dressing	320
Roasted Broccolini and Toasted Almonds	290
Sautéed Asparagus	250
Ratatouille	220
Confit Garlic Creamed Potatoes	220
Beef Tallow Triple Cooked Chips	250
Sautéed New Potatoes	190
Lanna Krabong Pumpkin Fries	190

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
Choo Chee Koh Samui King Prawns BBQ king Prawns finished with a rich choo Chee sauce and served with roasted heirloom vegetables and a crusty baguette	720
Koh Samui Snapper Wild-caught white snapper pan fried and served with seasonal vegetables, sautéed new potatoes and finished with a lemon caper butter	650
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	1,490
Wild Atlantic Salmon Baked salmon with an Oyster velouté and finished with tarragon oil	990
Northern Pacific Black Cod Miso marinated black cod with charred bok choy, pickled ginger and jasmine rice ♥ - Riesling, Albert Boxler, Grand Sommerberg 1.120 the glass	1,400
Seafood Linguine Linguine tossed in a rich seafood bisque with prawns, mussels and sous vide octopus	690

CHI SIGNATURES

Slow Cooked Cape Grim Beef Short Rib With a Massaman sauce, roasted baby carrots and sautéed potatoes	1,890
48 Hours Sous Vide New Zealand Lamb Shank Confit Garlic creamed potatoes and red wine jus	1,290
Accidental Butcher BBQ Pork Ribs With Beef tallow triple cooked chips and Chi house slaw	990
Crispy Slow Cooked White Pig Pork Belly Confit Garlic creamed potatoes, broccolini and an aromatic jus	720
Grass Fed Cape Grim Angus Beef Burger On a sesame seed bun with crisp lettuce, onion, tomato, homemade tomato relish and mayonnaise, add cheese and fried egg to your liking	690
Crispy Buttermilk Free-Range Chicken Thigh Burger On a sesame seed bun with crisp lettuce, onion, tomato and Sriracha mayonnaise	650
Beyond Plant Protein Burger In a focaccia bun filled with crisp lettuce, onion, tomato, and homemade tomato relish	650





ARTISAN PIZZA

Margarita Samui Pomodoro, mozzarella, fresh tomato, olive oil	490
Pepperoni Samui Pomodoro, mozzarella, pepperoni, olive oil	650
Goats Cheese Samui Pomodoro, mozzarella, goat cheese, fig, onion, rocket	650
Seafood Samui Pomodoro, mozzarella, shrimp, squid, mussels, bell pepper, chili oil	690
Chicken and Mushroom Samui Pomodoro, mozzarella, Cajun chicken, shimeji mushrooms, chili oil	650
Pad Kra Pao Chicken Samui Pomodoro, mozzarella, wok fried hot basil chicken	650
Truffle Truffle Brie, mozzarella, truffle prosciutto	820
Parma Ham Samui Pomodoro, mozzarella, Roquefort, Parma ham, Asian pear	690

VEGETARIAN

Roasted Squash and Quinoa Fritter Served on a bed of organic vegetables and rendang velouté.	590
Wild Mushroom Ravioli Porcini mushroom ravioli, wild mushrooms, Truffle oil, rocket and fresh black truffle	820
Parmesan Gnocchi Homemade Parmesan Gnocchi with a chestnut purée, roasted squash and sage butter	620
Black Truffle Linguine Linguine tossed in a creamy truffle brie velouté and topped with fresh black truffle	820

Biscuits LEFÈVRE-UTILE



DESSERTS

Panna Cotta, organic Chiang Mai figs with bee pollen	490
Homemade Lemon Meringue Tart	390
Homemade Raw Vegan Cheesecake	420
with dates and almond base, cocoa & cashew topping served with a coconut sorbet	
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)	22,800
Wonderful delineation, palate supremely well balanced with fine bead of acidity	
Vivino 4.7	
CHATEAU D'YQUEM, SAUTERNES, 2016, FRANCE (375ml)	29,800
MAGICAL...crushed all his competition with ease...	
Vivino 4.8	

SAMUI THANK YOU FOR VISITING CHI

