Starter & Salads

Lunch Service 12.00 – 17.00 hrs.

Classic Caesar: Freshly Tossed Crisp Romaine Lettuce, Parmesan Cheese, Bacon Bits, Traditional Caesar Dressing, Garlic Herb Croutons

Plain 370

Homemade Falafel 370

Chicken 450

Prawns 520

Roasted Asparagus & Burrata 490
With Lukewarm, Grilled Tomato, Walnuts & Chimichurri Dressing

Fresh Rice Paper Rolls | GF | LF 340
Rice Paper wrapped, Seared Teriyaki Salmon & Smoked Duck Rolls with Crunchy Greens; served with Sweet Chili Sauce

Rocket Salad | GF | LF 470
Crumbed Goat Cheese, Toasted Walnuts, Cherry Tomato, Red Onions, Virgin Olive Oil-Mustard Dressing

Samui Garden Greens Salad | GF 350
Avocados, Mozzarella, Crisp Lettuce, Cucumber, Tomato, Yellow Mango, Red Shallot, Virgin Olive Oil Lime Dressing

Fried Burrata & Romesco 550
Golden-Fried Burrata with Homemade Romesco, Fresh Basil, & Crostini

Tiger Prawns on Somtam | GF | LF 480
Grilled Garlic Marinated Tiger Prawns, Thai Style Spicy Papaya Salad

Yam Nua Yang | GF | LF 490
Spicy Thai Beef Salad with Onion & Thai Celery

Gai Satay 320
Chicken Satay, Peanut & Cucumber Relish

Por Pia Puk Thod | LF 320
Crispy Vegetable & Glass Noodle Spring Rolls with Sweet Plum Dipping Sauce

Soups

Tom Yam Goong | GF | LF 420
Thai Spicy Lemongrass Soup with a Choice of Seafood or Prawns

Tom Kha Gai | GF | LF 350
Coconut Soup with Galangal, Chicken & Mushrooms

Ba-Mee Nam Moo Dang | LF 360
Noodle Soup with Shrimp Wonton & Red Pork

Roasted Pumpkin Soup 370
Served in a Whole Wheat Bread with Sunflower Seeds, Avocado oil, Sour Cream

Wellbeing Dish · Signature Dish · Contains Nuts · Vegetarian Dish

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Pasta & Risotto

Lunch Service 12.00 – 17.00 hrs.

Linguini Pesto | LF **460**
Prawns, Pine Nuts, Garlic, Parmesan, Basil & Olive Oil

Rigatoni Carbonara **420**
Egg Yolk, Pancetta, & Olive Oil

Spaghetti Seafood | LF **490**
Seafood, Chili, Virgin Olive Oil, Capers & Kalamata Olives

Fettuccini Pork Ragout **450**
Pork Ragout, Sun-Ripened Tomato Concassé with Fresh Basil

Salmon Pesto Risotto | LF **680**
Char-Grilled Salmon Fillet, Roasted Bell Pepper Slaw, Virgin Lemon Oil

Spaghetti Squid Ink | LF **490**
Grilled Octopus Over Squid Ink Pasta, Tomato, Garlic, Caper Lemon Pomodoro

Pizza Choices

Margherita Pizza **390**
Tomato Concasse, Mozzarella Cheese, Basil

Seafood Pizza **470**
Seafood, Tomato Concasse, Mozzarella Cheese

Prosciutto Pizza **450**
Prosciutto, Tomato Concasse, Mozzarella Cheese

Pepperoni Pizza **450**
Pepperoni, Tomato Concasse, Mozzarella Cheese

BBQ Chicken Pizza **420**
BBQ Cajun Chicken, Tomato Concasse, Mozzarella Cheese

Plant-Based Bolognese Pizza **420**
Plant-Based Meat, Tomato Concasse, Mozzarella Cheese

Side Dish

Parmesan Truffle Sea Salt Fries **260**
Stuffed Garlic Pita Bread **260**
Onion Rings & Blue Cheese Dip **260**
Crispy Battered Cauliflower, Lemon Garlic Aioli **260**

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Sandwiches & Burgers

Lunch Service 12.00 – 17.00 hrs.

Ham & Cheese Sandwich — 450
Prosciutto Ham, Buffalo Mozzarella Cheese, Sliced Sun-Ripened Tomato,
Pesto Oil-Focaccia

Club Sandwich — 450
Tomato, Egg, Ham, Bacon & Chicken Breast,
Served with French Fries or Potato Wedges

Open-Faced Sandwich — 450
Multigrain Bread, Plant-Based Meat, Pumpkin Mash, Avocado, Cherry Tomato,
Cucumber Slices, Sunflower Seeds, & Rocket Salad

Fish Tales Signature Burger — 650
Juicy beef filet burger with Gruyère Cheese, Jalapeños, Bell Peppers,
Caramelized Onion, & House BBQ Sauce. Served with a Garden Salad and French Fries

Chicken Quesadilla — 470
Spinach & Cajun Chicken Quesadilla, Oven Warm Tortilla, Cajun Grilled Chicken,
Mozzarella, Sautéed Butter, Spinach, Served with French Fries or Potato Wedges

Burgers Choices

Cheese Burger — 650
Homemade Grounded Black Angus Beef Burger with Cheddar Cheese, Crisp Bacon,
Spinach, Sautéed Mushrooms, Served with French Fries or Potato Wedges

Chicken Burger — 520
Free Range Chicken Thigh from Chiang Mai, with Gruyere Cheese, Crisp Bacon,
Spinach, Sautéed Mushrooms, Served with French Fries or Potato Wedges

Fish Burger — 470
Grilled Fillet of Seabass, Gruyere Cheese, Spinach, Sautéed Mushrooms.
Served with French Fries or Potato Wedges

Plant-Based Burger — 430
Black Bean Plant-Based Burger, Cheddar Cheese, Spinach, Tomato,
Sautéed Mushrooms Served with French Fries or Potato Wedges

Fish & Chips — 570
Samui Local Seabass Beer Batter Fish & Chips, Lemon Wedge,
Tartar Dip & French Fries

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Hearty Western & Thai Choices

Lunch Service 12.00 – 17.00 hrs.

Rosemary Pork Prime Rib (350g) | GF | LF — **950**
Served with Chimichurri Sauce, prepared at your Table & Ratatouille

Butterflied Garlic Prawns — **950**
Roasted Sea Prawns in Garlic Parsley Butter, Served with A Garden Salad, Garlic Bread, & Lemon

Cajun-Spiced Blackened Chicken Thigh | GF — **790**
Free- Range Chicken from Chiang Mai, Truffled Mash Potato, French Beans, Sautéed Mushrooms; Served with Mustard Cream Sauce

Roasted Beef Fillet — **890**
Tender Fillet of Beef Served with Classic Béarnaise Sauce, Crisp Green Salad, & Golden French Fries.

Prime Black Angus Filet Mignon | MBS3 — **1450**
Sous Vide Australian Grain Fed Beef Filet Mignon [200gram] Mixed Garden Green Salad, Wild Tomatoes, Béarnaise Sauce, Truffle-Parmesan Fries

Seafood Extravaganza for 1 Person — **1500**
Our Selection of mixed Grilled Prawns, Rock Lobster, Fillet of Sea Bass, Calamari, Green Mussels, Grilled Oyster with Seafood Sauce, Garlic Butter, Cocktail Sauce and Vegetables & a Garden Salad

Rad Nha Sirloin | GF | LF — **590**
Wok Fried Flat Rice Noodles with Grilled Beef Sirloin & Kale in a Gravy Sauce

Phad Thai Goong Yang — **450**
Stir Fried Chantaburi Noodles, BBQ Prawns, Egg, Shallots, Pickled Turnip, Peanuts, Dried Shrimps, Bean Sprouts & Tamarind Sauce

Phad Mee Sapam Talay — **450**
Wok Fried Yellow Egg Noodles with Seafood (Prawns, Squid, & Fish)

Gai Yang Somtam | LF — **420**
Thai Papaya Salad, Grilled Herb Chicken

Phad Kra Prao Moo or Gai | GF | LF — **360**
Stir-Fried Minced Pork or Chicken with Garlic, Chili, Holy Basil & a Fried Egg, with Jasmine Rice

Kao Phad Pak | GF | LF — **290**
Fried Rice with Vegetable

Kao Phad Gai or Goong | GF | LF — **340 I 390**
Fried Rice with Chicken or Prawns

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Hearty Western & Thai Choices

Lunch Service 12.00 – 17.00 hrs.

Gaeng Kiew Wan Gai | GF | LF **390**
Thai Green Coconut Curry, Chicken, Crisp Eggplant & Basil
Served with Jasmine Steamed Rice

Peking Duck in Red Curry | GF | LF **420**
Thai Red Duck Curry with Pineapple, Cherry Tomatoes,
Authentic Red Curry Spices, Coconut Milk, Served with Jasmine Steamed Rice

Panaeng Pla Gub Kao Man | LF **450**
Grilled Fillet of Sea Bass with a Panaeng Curry Sauce, Served with Coconut Rice

Beef Shank in Massaman Curry **490**
Beef Shank in Massaman Curry with Peanuts, Onion, Potato, Star Anis, Cinnamon,
Tamarind Juice & Coconut Cream, Served with Roti

Meat Alternative's

Fish Tales Rice Bowl | GF | LF **450**
Rice Salad, Mango, Long Bean, Betel Leaves, Cucumber, Tomato,
Avocado, Roasted Coconut, Pineapple, Mixed Seeds
Tongsai Tamarind Lemongrass Dressing

Vegan Green Curry | LF **350**
Plant-Based Meat Balls, Eggplant, Tofu, Thai Basil

Veggie Salad | LF **350**
Plant-Based Meat Balls, Tomato, Cucumber, Red Onion,
Feta Cheese & Crunchy Chilled Broccoli Tossed in Garlic, Lime & Coriander Dressing

Vegetable Parsley Risotto | GF **390**
Slow Cooked Risotto, Parmesan Cheese, Truffle Oil

Mediterranean Grilled Vegetables | GF **390**
Herb Infused Grilled Vegetables, Garlic, Mozzarella, Balsamic-Olive Oil Dressing

Phad Kra Prao Plant Based | LF **320**
Stir-Fried Plant Based Meat, Garlic, Chili, Holy Basil & a Fried Egg with Jasmine Rice

Larb (Minced Plant Based Meat) | LF **340**
Spicy Plant-Based Meat Salad, Roasted Sticky Rice, Shallots, Garlic,
Fresh Mint leaves, Onion, Chili flakes

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Dessert

Lunch Service 12.00 – 17.00 hrs.

Mango & Passionfruit Cheesecake **350**
Topped with Mango-Lychee Compote & Served with Coconut Ice Cream

Mango Crepes **350**
Mango Filled Crepes with Grand Marnier, Fresh Mango,
And a Scoop of Vanilla Ice-Cream

Lime & Coconut Cheesecake **350**
A Tropical Mascarpone, Lime Cheesecake with Coconut Flakes

Flourless Chocolate Banana Cake | GF | LF **350**
Made with Organic Banana, Vegan Chocolate, & a Hint of Rock Salt

Classic Tiramisu Magic at the Table **350**
The Italian classic Prepared at your Table

Mango & Sticky Rice | GF | LF **350**
The Beloved Thai Dessert – Mango & Sticky Rice
And a side of Sweet Coconut cream sauce

Exotic Fruit Platter | GF | LF **290**

ICE-CREAM AND SORBET Per Scoop **150**
Ice Cream: Coconut | Banana | Rum Raisin | Vanilla | Strawberry
Pistachio | Chocolate | Peanut Butter | GF | LF

Sorbet | GF | LF Per Scoop **150**
Raspberry | Mango | Lemon | Mojito

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FISH TALES

Dinner Service 18.00 – 22:30.

Eak-Centric Asian Tapas

BBQ'd Samui Squid | LF 340
Thai E-Sarn Style Salsa on a Tortilla Sheet

Spiced Local Prawns 380
Grilled Prawns with Panaeng Curry Dip & Cucumber Relish, served in Pita Pockets

Phla Pla Salmon | GF | LF 360
Salmon Tartar, Tongsai Garden Lemongrass,
Kaffir Lime Leaf, Red Shallot, & Fresh Mint; Served with a Spicy Chili Dressing

Slow Roasted Pulled Duck 340
With Hoisin Sauce, Spinach, Thai Spicy Sauce,
& Peanut Sugar Powder in Homemade Pita Bread

Fish Tales Dumplings | LF 290
Plant-Based Meat with Sweet Corn in a Thai Panaeng Curry Sauce,
Wrapped in Soft Chewy Rice Paper & Served with a Chili & Lime Peanut Sauce

Por Pia Puk Thod | LF 320
Crispy Vegetable & Glass Noodle Spring Rolls with Sweet Plum Dipping Sauce

Antipasto and Cheese

Cheese Board 690
Camembert, Gorgonzola, Taleggio, Crackers, Bread, Dried Fruits,
Mixed Nuts, Red Grapes, Honey, Truffle Oil & Sweet Jam

Antipasto Board 690
Smoked Salmon, Pepperoni, Serrano Ham, Bread,
Mediterranean Grilled Vegetables

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FISH TALES

Dinner Service 18.00 – 22:30.

Starters & Salad

Calamari 420
Deep Fried Calamari Rings, Tartar Sauce, Lemon Wedges

Yuzu Crusted Seared Ahi Tuna Tataki 570
Served Medium Rare, with Arugula Leaves, Sundried Tomato, Walnuts, Chimichurri Dressing

Roasted Asparagus & Burrata 490
With grilled Tomato, Walnuts & Chimichurri Dressing

Fish Tales Caesar Salad 990
Prepared at your table, to your liking, with Grilled Phuket Lobster, Crisp Romaine Lettuce, Parmesan Cheese, Bacon Bits, Homemade Caesar Dressing, Herb Croutons

Beef Tartar 'a la Montmartre' | LF 890
Hand–Cut Raw Organic Angus Beef Tenderloin
Prepared at your Table; served with Truffled Sea Salt French Fries

Splendid Seafood Selection 790
BBQ Shrimp Skewer with Lime Garlic Spicy Dip, Seared Sesame Tuna on Seaweed Salad, Marinated Salmon Tartar on Tacos & Grilled King Scallop, Ginger Mango Salsa

Baked Whole Camembert & Garlic Bread 790
Entire Camembert served in its Box, refined with Truffle Oil;
Served with a Green Salad Bowl

Fried Burrata & Romesco 550
Golden-Fried, Entire Burrata with a Mildly Spiced Homemade Romesco, Fresh Basil, & Crostini

Crisp Soft-Shell Crab 450
On Morning Glory Tempura; Served with a Thai Sweet & Spicy Dip

Oriental Spiced Lamb Loin Fillet 590
Served on fresh Zucchini Hummus & a Quinoa Tomato Salsa

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FISH TALES

Dinner Service 18.00 – 22:30.

Soups That Matter

Tom Yam Kung Yang | GF | LF 590
Thai Spicy Lemongrass-Mushroom Soup with BBQ Rock Lobster

Roasted Pumpkin Soup 390
Served in a Whole Wheat Bread with Sunflower Seeds, Avocado Oil, Sour Cream

Meat Alternative's

Fish Tales Rice Bowl | GF | LF 450
Rice Salad, Mango, Long Bean, Betel Leaves, Cucumber, Tomato,
Avocado, Roasted Coconut, Pineapple, Mixed Seeds,
Tongsai Tamarind Lemongrass Dressing

Vegan Green Curry | LF 350
Plant-Based Meat Balls, Eggplant, Tofu, Thai Basil

Veggie Salad | LF 350
Plant-Based Meat Balls, Tomato, Cucumber, Red Onion,
Feta Cheese & Crunchy Chilled Broccoli Tossed in Garlic,
Lime & Coriander Dressing

Vegetable Parsley Risotto | GF 390
Slow Cooked Risotto, Parmesan Cheese, Truffle Oil

Mediterranean Grilled Vegetables | GF 390
Herb Infused Grilled Vegetables, Garlic, Mozzarella, Balsamic-Olive Oil Dressing

Phad Kra Prao Plant Based | LF 320
Stir-Fried Plant Based Meat, Garlic, Chili, Holy Basil & a Fried Egg
with Jasmine Rice

Larb (Minced Plant Based Meat) | LF 340
Spicy Plant-Based Meat Salad, Roasted Sticky Rice, Shallots, Garlic,
Fresh Mint Leaves, Onion, Chili Flakes, Coriander

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FISH TALES

Dinner Service 18.00 – 22:30.

From the Sea

Seafood Extravaganza for 1 Person 1500

Seafood Extravaganza to share for 2 Persons 2500

Our Selection of Mixed Grilled Seafood: Prawns, Rock Lobster,
Sea Bass Fillet, Calamari, Green Mussels & Grilled Oysters;
Served with Seafood Sauce, Garlic Butter, Cocktail Sauce,
Vegetables & Garden Salad

Butterflied Garlic Prawns 950

Roasted Sea Prawns in Garlic Parsley Butter, served with a Garden Salad,
Garlic Bread, & Lemon

Grilled Tasmanian Salmon "Tom Yum Flavor" **| GF** 750

Grilled Tasmanian Salmon Fillet, Mushrooms, Shallots,
With a Tom Yum Inspired Reduction, Jasmine Rice Tower

Whole Red Snapper 790

Red Snapper Baked in Parchment Paper with Yuzu Salt,
Spring Vegetables & Lemon Garlic Butter Sauce

Whole Sea Bass prepared 2 Ways | LF 790

Tom Yum Poh-Teak "**Spicy & Sour Soup**"
Deep Fried Sea Bass "**5 Flavors Asian Style**"

Linguini Al Limone with Grilled Prawns 690

Linguini with Prawns, Fresh Lemon Zest, Garlic, Parmesan & Mint

Pan-Seared Sea Bass 890

With Fragrant Tomato, Mashed Potato, Basil & White Wine-Lemon-Butter Sauce

Seared King Scallops 850

Pan-Seared Sea Scallops with Basil Risotto, Lemon-Butter Sauce,
Rocket Leaf & Beetroot Tuile

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FISH TALES

Dinner Service 18.00 – 22:30.

From the Land

Prime Black Angus Filet Mignon | MBS-3 1450
Sous Vide Australian Grain Fed Beef Filet Mignon *[200 gram]*
Mixed Garden Green Salad, Wild Tomatoes, Béarnaise Sauce,
Truffle-Parmesan Fries

Thai Wagyu Beef Picanha (240g) 1100
Free-Range, Farm-Raised in Buriram Province. Served with Truffle Fries,
Mixed Greens, Grilled Vegetables, & Green Peppercorn Sauce

Braised Beef Cheek 1200
Truffle Mashed Potato with Garlic Butter, Bread & Crispy Kale

Lava-Glazed Rack of Lamb | GF | LF 1100
With Red Cabbage Slaw, Grilled Potato, Mushrooms, & Gravy

Roasted Chicken | GF 790
Half Roasted "**Tan Khun Free Range Chicken**",
Butter Braised, with Yuzu Sea Salt, Sautéed Mushrooms,
Crispy Young Kale, Green Olive Pesto

Rosemary Pork Prime Rib (350g) | GF | LF 950
Served with Chimichurri Sauce, prepared at your Table & Ratatouille

Side Dishes

Parmesan-Truffle-Sea Salt Fries	260
Stuffed Garlic Pita Bread	260
Onion Rings & Blue Cheese Dip	260
Crispy Battered Cauliflower, Lemon Garlic Aioli	260

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FISH TALES

Dinner Service 18.00 – 22:30.

Thai Flavors

Rad Nha Sirloin | LF 590
Wok Fried Flat Rice Noodles, Grilled Sirloin, Kale, Gravy Sauce

Phad Thai Goong Yang | LF 450
Stir Fried Noodles, BBQ Prawns, Egg,
Shallots, Pickled Turnip, Peanuts, Tamarind Sauce

Phad Mee Sapam Talay | LF 450
Wok Fried Yellow Egg Noodles with Seafood (Prawns, Squid, Fish)

Gaeng Kiew Wan Gai | GF | LF 390
Thai Coconut Green Curry, Chicken, Crisp Eggplant & Basil;
Served with Jasmine Steamed Rice

Peking Duck Red Curry | GF | LF 420
Thai Red Duck Curry, Pineapple, Cherry Tomatoes, Coconut Milk

Panaeng Pla Gub Kao Munn | LF 450
Grilled Fillet of Sea Bass, a Paneang Curry Sauce, Coconut Rice

Beef Shank in Massaman Curry | LF 490
Beef Shank in Massaman Curry, Peanuts, Onion, Potato, Star Anise, Cinnamon,
Tamarind Juice & Coconut Cream; Served with Roti

Gai Yang Somtam | LF 420
Thai Papaya Salad, Grilled Herbed Chicken

Phad Kra Prao Moo or Gai | GF | LF 370
Stir-Fried Spicy Minced Pork or Chicken with Garlic, Chili, Holy Basil;
Served with a Fried Egg & Jasmine Steamed Rice

Kao Phad Pak | LF 290
Fried Rice with Vegetables & Egg

Kao Phad Gai | LF 340
Fried Rice with Chicken

Kao Phad Goong | LF 390
Fried Rice with Prawns

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FISH TALES

Dinner Service 18.00 – 22:30.

Desserts

Mango & Passionfruit Cheesecake 350
Topped with Mango-Lychee Compote with Coconut Ice Cream

Mango Crêpes 350
Grand Marnier, Ripe Mango, 1 Scoop of Vanilla Ice-Cream

Lime & Coconut Cheesecake 350
A Tropical Mascarpone, Lime Cheesecake with Coconut Flakes

Flourless Chocolate Banana Cake | GF | LF 350
Made with Organic Banana, Vegan Chocolate, & a Hint of Rock Salt

Classic Tiramisu Magic at the Table 350
The Italian Classic Prepared at your Table

Mango & Sticky Rice | GF | LF 350
The Beloved Thai Dessert,
with a Side of Sweet Coconut Cream Sauce

Exotic Fruit Platter | GF | LF 290
Seasonal Fresh Fruit

Ice Cream and Sorbet

Ice Cream *[Per Scoop]* 150
Coconut, Banana, Rum Raisin,
Vanilla, Strawberry, Pistachio

Vegan Ice Cream *[Per Scoop]* 150
Chocolate, Peanut Butter | GF | LF

Sorbet *[Per Scoop]* 150
Raspberry, Mango, Lemon, Mojito | GF | LF

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