


NOVOTEL
HOTELS & RESORTS

SAMUI RESORT
CHAWENG BEACH KANDABURI

**JUST YOU & ME
WITH A LITTLE BIT OF SURPRISE**

Dinner
BY THE SEA

**HARBOUR FRONT
ON THE PIER
DEEP BLUE SEA**



HARBOUR FRONT PACKAGE

5,500 THB

ARRIVAL DRINK OF A FRESH YOUNG COCONUT
WITH THE SUN OVER HORIZON

MADE IN THAILAND

KAI PHAN TRA-KRAI

TRADITIONAL STYLE FRIED MARINATED CHICKEN WITH
LOCAL SEASONING WRAPPED AROUND A LEMONGRASS STICK

.....

TOM YUM TA-LAY

THAI FAMOUS SPICY SEAFOOD SOUP
FINISHED WITH RICH CREAMY COCONUT CREAM

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MASSAMAN SIRLOIN

MILD LOCAL YELLOW CURRY
WITH HERB & NUTS WITH SLOW COOKED SIRLOIN

PLA KRA-PONG PAD PRIK THAI DUM

A SOUTHERN COAST FAVORITE WAY TO ENJOY FRESH SEA BASS
PAN FRIED WITH GARLIC & BLACK PEPPER SAUCE

SERVED WITH STEAMED JASMIN RICE

MEAL PAIRING WITH GLASS OF RED OR WHITE WINE
OF YOUR CHOICE

.....

KA-NOM HWAN

PLATTER OF HOMEMADE COCONUT, NUTTY & CARAMEL
THAI STYLE DESSERT

FOOD AT FIRST SIGHT

SAMUI DEL MARE

SEARED SALMON CAPESE SALAD &
HOMEMADE ITALIAN GRISSINI STICK

.....

CRAB MEAT VIRGIN MARY

BEACH REFRESHING TOMATO SOUP WITH CRAB MEAT
IN GAZPACHO COLD SOUP STYLE

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FRENCHIE CHEF ... LOST IN THAILAND

GRILLED PORK LOIN WITH FRENCH STYLE BÉARNAISE SAUCE,
CREAMY PAN FRIED SPINACH & CHEESY SEASONING

DRUNKEN IN THE SEA

SEAFOOD'S SPAGHETTI WITH THAI SPICY KEE MAO
FAMOUS "DRUNKEN NOODLE SAUCE" STYLE

SERVED WITH GARLIC BREAD

MEAL PAIRING WITH GLASS OF RED OR WHITE WINE OF YOUR
CHOICE

.....

CRISPY FRENCH ON THE ISLAND

HOME MADE YOUNG COCONUT CRÈME BRÛLÉE

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10%
SERVICE CHARGE AND APPLICABLE 7% GOVERNMENT TAXES



An **ACCOR HOTELS** experience

ON THE PIER PACKAGE

8,000 THB

ARRIVAL DRINK OF A GLASS OF SPARKLING WINE
WITH THE SUN OVER HORIZON

SAMUI STARLIGHT

FUNKY PRAWN CAKE

MARINATE WHITE PRAWN WITH HOMEMADE RED CURRY &
LONG BEANS SERVED WITH THAI ORIGINAL PLUM SAUCE.

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YUM SIRLOIN YANG

THIS AROMATIC SPICY THAI SALAD COMBINES LEMONY-
FLAVORED CORIANDER LEAVES, COOL CUCUMBER,
REFRESHING MINT & CHILI AND AUSTRALIAN SIRLOIN

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CHOO CHEE SEA BASS

THIS MODERN STYLE MEDIUM SPICY CURRY WITH
PAN SEARED SEA BASS THE FLAVORS IS RICH & DELICIOUS

HMUK TOD KA-MIN

LOCAL CATCH FRIED SQUID WITH TURMERIC & NAM JIM SEAFOOD

SERVED WITH STEAMED JASMIN RICE

MEAL PAIRING WITH GLASS OF RED OR WHITE WINE
OF YOUR CHOICE

.....

BUA-LOI

HOME MADE COLORFUL RICE BALL IN COCONUT MILK
WITH CORN & TARO

LET'S MEAT

PIGGY IN WATER FALL

GRILLED PORK LOIN SALAD SEASONING WITH ROASTED RICE
AND SPICES THAILAND SO CALLED "WATERFALL STYLE" SALAD

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CHICKEN SOUP FOR THE SOUL

CREAMY CHICKEN SOUP WITH HOMEMADE FRENCH STYLE
CROUTONS

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SIRLOIN HYIN-HYANG

GRILL SIRLOIN SERVE ALONG WITH BEETROOT INFUSED
MASH POTATO TAG ALONG WITH 2 THAI STYLE SAUCES
GARLIC OYSTER SAUCE & SIGNATURE NOVOTEL NAM JIM JIEW

DUCK DUCK

GRILL DUCK BREAST WITH ORANGE SAUCE &
GRILLED MIX VEGETABLES

SERVED WITH GARLIC BREAD

MEAL PAIRING WITH GLASS OF RED OR WHITE WINE
OF YOUR CHOICE

.....

PIEDMONT MANGO COOKIE

HOME MADE MANGO PANNA COTTA WITH MACARON

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10%
SERVICE CHARGE AND APPLICABLE 7% GOVERNMENT TAXES



An **ACCOR HOTELS** experience

DEEP BLUE SEA PACKAGE

12,000 THB

ARRIVAL DRINK OF A GLASS OF SPARKLING WINE
WITH THE SUN OVER HORIZON

FROM THE SEA INTO THE FIRE

PLA GOONG

TRADITIONAL LOCAL CITRUSY SALAD MADE WITH LOCAL HERB
AND SPICES WITH POACHED KING TIGER PRAWNS

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PO TAK TA-LAY

SPICY TOM YUM SEAFOOD SOUP

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PLA KRA-PONG TOD MA-KHAM

FRIED SEA BASS WITH LOCAL SPICES
AND HOMEMADE TAMARIND SAUCE

POO PAD PONG KA REE

LOCAL FAMOUS STIR-FRIED BLUE CRAB
WITH LOCAL SPICES AND YELLOW CURRY

SERVED WITH STEAMED JASMIN RICE

MEAL PAIRING WITH BOTTLE OF SPARKLING, RED OR WHITE WINE
OF YOUR CHOICE

.....

MANGO IN GOLDEN BLANKET

MANGO STICKY RICE WRAPPED IN A CRAPE
WITH GOLDEN ANGEL HAIR

WE'RE CLOSE TO THE SEA

TROPICAL GARDEN

CITRUS TIGER PRAWNS SALAD
WITH HOMEMADE THOUSAND ISLAND DRESSING

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CELTIC SOUP

UN TRADITIONAL UK CLEAR SEAFOOD SOUP

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SUN TAN LOBSTER

CHEESY GRILL LOBSTER THERMIDOR WITH SALT & PEPPER
SEASONING

GOLDEN SNAPPER

DEEP FRIED WHOLE SNAPPER
WITH SIGNATURE SWEET & SOUR SAUCE

SERVED WITH GARLIC BREAD

MEAL PAIRING WITH BOTTLE OF SPARKLING, RED OR WHITE WINE
OF YOUR CHOICE

.....

CHOCOLATE ENDING

CHOCOLATE MOUSSE WITH RASPBERRY CHOCOLATE DOME
WITH OREO CRUMBLE AND CHOCOLATE TRUFFLE

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10%
SERVICE CHARGE AND APPLICABLE 7% GOVERNMENT TAXES



An **ACCOR HOTELS** experience