TO START 头盘

Soft Shell Crab Salad With Green Leaves, Potato, Fennel and Herb Dressing

软壳蟹肉色拉

软壳蟹肉色拉配绿叶, 土豆, 茴香和香料酱

Frito Misto 410

Crispy Calamari, Scallop, Shrimp, Zucchini and Capers with Fresh Tomato-Herb Emulsion and Tartar Sauce

海鲜混炒

香脆鱿鱼,带子,虾,西葫芦和酸豆,配新鲜茄汁香料酱与塔塔酱

Seafood Au Gratin 450

Tiger Prawns, Scallops, Mussels and Squid with Spinach and Eggplant, Béarnaise Sauce 焗海鲜

虎虾,带子,青口和鱿鱼,配焗菠菜和茄子,蛋黄酱汁

Tomato and Mozzarella Caprese 360

Fresh Tomato and Mozzarella Cheese served with Rocket Leaves and Basil Pesto 水牛芝士番茄色拉

新鲜番茄和水牛芝士, 配芝麻菜及罗勒酱



我们的招牌菜









THAI SAMPLERS AND SPICY SALADS 泰式小吃及香辣色拉

Samui Prawn Salad	340
Yam Nua Yang Grilled Beef Tenderloin and Thai Herbs Served with Cucumber and Tomato Salad 烤牛柳,泰式香料,配黄瓜、番茄色拉	450
Yum Som 0	440
Gai Hor Bai Tuey Deep fried Chicken Wrapped in Pandanus Leaves 露兜叶卷炸鸡	290
Lamb Rong Hai よが Grilled Lamb Laotian Style with Roasted Sticky Rice, Chili, and Mint 老挝风格烤羊肉,配烤糯米饭,辣椒和薄荷	550
Laab Gai Minced Chicken with Thai Parsley, Mint, and Chili 鸡肉碎配泰国香芹,薄荷和辣椒	290
Mee Krob Crispy Noodle with Grilled Prawns and Homemade Tamarind Sauce 香脆面条,配烤大虾和自制罗望子酱	380











Yum Woonsen Talay Spicy Thai Seafood Salad with Glass Noodle and Chili Lime Sauce 辣海鲜粉丝色拉 泰式辣味海鲜色拉和粉丝,淋辣青柠汁	340
'Surf N Turf' Satay Prawn, Scallop, Chicken, and Beef Skewer served with Thai Fruit Salad and Peanut Sauce 海陆肉串 大虾,扇贝,鸡肉及牛肉串,配泰式水果色拉及花生酱	390
Peek Gai TordThai Style Crisp Fried Chicken Wings with Sweet Plum Sauce and Spicy Tamarind Sauce香脆鸡翅泰式炸鸡翅,配甜梅酱和罗望子辣味酱	320
Poh Pia Pak 人 Crisp Fried Spring Rolls filled with Mixed Vegetable served with Fruit Salsa and Sweet Plum Sauce 素春卷 素菜春卷,配水果沙司及甜梅酱	290











SOUPS 汤品

Potato and Leek Soup ② Cream of Potato and Leek Soup with Bacon Bits 土豆、青葱汤 土豆青葱奶油汤配培根粒

Minestrone Soup with Cheese Dumpling

Clear Vegetable Soup with Ricotta Parmesan Cheese Dumpling 通心粉芝饺汤

时蔬清汤配乳清干酪芝饺

Spinach Cream Soup 🥙 H

Cream of Spinach Soup served with Marinated Feta Cheese and Crisp Prosciutto 奶油菠菜汤

奶油菠菜汤,配希腊羊奶酪及脆火腿片海鲜汤,配烤番茄及干面包丁

THAI SOUPS 汤品

192) HH

Tom Kha Gai

Light Coconut Cream Soup with Chicken and Galangal

鸡肉椰奶汤

鸡肉山奈淡椰奶汤

Our Signature Dish

我们的招牌菜

H Healthy







280

280

290

300

280

LATEST RECIPE MENU

FRESH FROM THE GARDEN 色拉

Seared Peppered Ahi Tuna Salad 是他 Pepper Crusted Tuna Saku, Grilled Vegetable, Honey Lemon Reduction 香煎吞拿鱼色拉 新鲜黄鳍吞拿鱼沾胡椒,烤时蔬,蜂蜜柠檬酱汁	380
Mixed Green Salad → H Local Mixed Green Salad served with Balsamic Dressing 花园色拉 本地混合蔬菜色拉,配香醋汁	320
Caesar Salad Crisp Romaine Lettuce with our Homemade Caesar Dressing and Garlic Croutons served with Grilled Chicken Breast or Grilled Prawns ①撒色拉 脆生菜叶及自制酱汁,配香蒜面包丁及烤鸡胸或烤大虾	370
Rocket Salad ト Fresh Rocket Leaf Salad with Sautéed Artichoke, Cherry Tomato, Kalamata Olive, Blue Cheese and Shaved Parmesan 芝麻菜色拉 新鲜芝麻菜色拉及煎洋蓟,小番茄,黑橄榄,蓝纹奶酪和帕玛森奶酪片	350
Prosciutto Ham Salad ② Served with Peach, Fennel, Beetroot, and Balsamic Olive Oil 意大利火腿色拉 配桃子,茴香,甜菜根及香醋橄榄油汁	390
Seafood Salad Grilled Seafood Salad served with Avocado and Lemon Oil Vinaigrette 海鲜色拉 烤海鲜色拉,配牛油果及柠檬油汁	390











Fish 鱼

Baked Kingfish **步**Wrapped with Prosciutto served with Spicy Tomato, Caper, and Olive Sauce **烤金枪鱼** 熏火腿裹金枪鱼,配辣番茄,酸豆和橄榄酱 Pan Seared Salmon Fillet

With Crispy Onion Ring and Basil Broth 香煎三文鱼排 配脆洋葱圈和罗勒汤

Pan Grilled Sea Bass

With Eggplant Puree and Spicy Clam Sauce

烤鲈鱼

配茄子酱和辣蛤蜊酱

Two Fish Two Ways
Pan Grilled Tuna Saku and Poached Ruby Fish with Tomato-Caper
Ravioli and Pepper Puree
双鱼双吃

烤吞拿鱼和水煮红宝石鱼,配茄汁-酸豆意饺和胡椒酱











650

650

600

600

450

450

590

TASTE OF THAILAND 泰国风味 Poo Nim Phad Kaprao

Wok Fried Soft Shell Crab with Garlic, Chili, and Hot Basil 香炒软壳蟹

蒜炒软壳蟹,辣椒及罗勒

Gai Phad Med Mamuang Wok-Fried Chicken with Cashew Nuts, Dried Chili, and Roasted Chili Paste 腰果鸡肉

腰果鸡肉,干辣椒及辣椒酱

Gung Phad Samunprai
Stir Fried Rock Lobster with Mixed Thai Garden Herbs

泰式香草炒龙虾

泰式香草炒龙虾

Poo Phad Pong Karee 590

Stir Fried Blue Crabmeat with Onion, Chili, and Creamy Yellow Curry Sauce

咖喱蟹肉

黄咖喱酱炒蟹肉,洋葱和辣椒

Pad Pak Ruam ¹ 290

Stir Fried Mixed Vegetables with Garlic and Oyster Sauce 蚝油时蔬

蒜香蚝油炒时蔬

Nuea Phad Prik Thai Oon 440

Stir Fried Beef with Garlic and Green Peppercorn Sauce

胡椒牛肉

ATEST RECIPE MENU

香蒜绿胡椒炒牛肉

Our Signature Dish

我们的招牌菜









Pad Pakboong Fai Daeng 🔧 290 Wok Fried Morning Glory with Garlic and Soy Bean Paste 蒜香空心菜 豆酱香蒜炒空心菜 Phad Thai - Goong, Gai ## 420 Thai Signature Wok Fried Rice Noodle with Tamarind Sauce, Bean Sprouts, Tofu with Prawn or Chicken 泰式炒米粉---虾肉,鸡肉 泰式特色罗望子酱炒米粉, 豆芽菜, 豆腐配虾肉或鸡肉 420 Khao Pad Talay Thai Style Fried Rice with Prawn, Scallop, Mussel, and Calamari 泰式海鲜炒饭 泰式炒饭: 大虾, 扇贝, 贻贝, 鱿鱼 420 Nasi Goreng Fried Rice Fried Rice with Chicken, Shrimp, and, Sambal sauce 印尼炒饭 鸡肉, 虾仁三巴酱炒米饭











LATEST RECIPE MENU

CURRY 咖喱

Gaeng Phed Ped Yang Roasted Duck Breast in Red Curry with Seasonal Fruits and Basil **红咖喱鸭胸** 红咖喱鸭胸,时令水果和罗勒













390

320

350

350

390

WESTERN CHOICES 西式美食

MEAT + POULTRY 肉禽

Herb Crusted Lamb Rack
Roast Lamb Rack served with Roasted Potato and Vegetable Ratatouille
香草羊排

烤羊排,配烤土豆及烩时蔬

Roasted Beef Tenderloin
With Wild Mushroom Tartar, Sweet Potato Mash

烤牛柳

配野生菌塔塔酱, 红薯泥

Braised Veal Shank 650

Served with Mashed Potato, Steamed Vegetables and Shaved Parmesan 体小牛膝

配土豆泥,蒸时蔬及帕玛森奶酪

Surf n Turf Steak

Lobster, Lamb Chop, Salmon and Chicken Breast with Twisted Fried Root Vegetables

海陆混鲜

龙虾, 羊排, 三文鱼和鸡胸肉配炸时蔬根卷

Meat Combination

1350

Roasted Beef Tenderloin, Grilled Rack of Lamb, Pan Seared Duck Breast and Spicy Sausage

烤肉拼盘

烤牛柳, 烤羊排, 香煎鸭胸和辣味香肠



我们的招牌菜

H Healthy







Burger Australian Angus Beef Burger, Olive Tapenade, Sautéed Mushroom served on Sesame Bun with French Fries or Salad 奶酪汉堡	460
自制澳大利亚安格斯牛肉汉堡,橄榄酱,车打奶酪及煎蘑菇,芝麻汉堡面包 , 配薯条或芝士色拉	
with Cheese 跟奶酪	490
ON THE SIDE 配菜	
Homemade Twisted Potato Crisp 自制螺旋脆薯条	180
French Fries 炸薯条	150
Mashed Potato 土豆泥	150
Grilled Mediterranean Vegetables, Shaved Parmesan, and Balsamic Olive Oil 烤时蔬,帕玛森奶酪及香醋橄榄油	190
Mixed Green Salad 蔬菜色拉	150
ALL DAY BREAKFAST 全日早餐	
Two Eggs Any Style 两款任何煮法的鸡蛋 Omelet, Fried, Scrambled, Poach, and Boiled served with	420

Our Signature Dish 我们的招牌菜



煎蛋饼, 煎蛋, 炒蛋, 窝蛋, 煮蛋配马铃薯煎饼, 蘑菇, 烤西红柿和培根

Harsh Brown, Mushrooms, Grilled Tomato, and Bacon

LATEST RECIPE MENU







PIZZA 比萨饼

Pepperoni and Chorizo Pizza with Onion and Olive ② 撒拉米和西班牙火腿,配洋葱和橄榄	450
Spinach Pizza, White Pizza with Spinach, Mushroom, Mascarpone and Pine Nut 十 菠菜比萨,白底比萨配菠菜,蘑菇,奶油芝士和松籽	450
Trio Cheese Pizza	450
Parma Ham, Rocket, Parmesan, Olive Oil 💿 帕尔玛火腿,芝麻菜,帕玛森奶酪,橄榄油	550
Ham, Pineapple, Mozzarella Cheese ② 火腿,菠萝,马苏里拉奶酪	450
Spicy Salami, Kalamata Olive, Tomato, Chives 💿 辣味意式香肠,黑橄榄,番茄,葱	450
Tomato, Mozzarella Cheese, Basil ^人 番茄,马苏里拉奶酪,罗勒	420
'Kapraw Seafood' Thai Signature Wok Fried Seafood, Hot Basil, Mozzarella Cheese '香辣罗勒炒海鲜',秦国特色的罗勒,马苏里拉奶酪炒海鲜	550
Thai Calzone	420











LATEST RECIPE MENU

PASTA 意粉

Penne with Lamb Ragout, Sauté Leek and Red Wine Reduction 通心粉配炖羊肉,盐煎青葱和红酒汁	450
Fettuccini with Parma Ham, Asparagus and Wild Mushroom より 意式宽粉配帕尔玛火腿,青笋和野生菌	550
Risotto with Foie Gras and Red Wine Sauce 意式烩饭配鹅肝和红酒汁	600
Capellini with Crab Meat, Zucchini, Onion and Chili 天使丝发细面配蟹肉,西葫芦,洋葱和辣椒	430
Linguini Lobster, Rocket Leaves, Olive, Caper, Garlic, and Chili Sauce 龙虾意式细面,芝麻菜,橄榄,酸豆,蒜及辣酱	600
Spaghetti Seafood, Garlic, Chili, and Olive Oil 海鲜意面,蒜,辣椒及橄榄油	430
Risotto Mascarpone, Spinach, Asparagus, Semi-Dried Tomato 🔪 意式奶酪烩饭,菠菜,芦笋,干番茄	430
Lasagna, Beef Ragout and Basil Pesto 意式千层面,牛肉末及罗勒酱	550

Allow us to fulfil your needs – please inform our associates if you have any special dietary requirements, food allergies or food intolerances

我们会尽量满足您的需求-如有任何需要请让我们的服务人员知道,如果您有任何特殊的饮食要求,如食物过敏又或者不能吃的食物,请随时跟我们说。











DESSERTS 甜点

Khao Niaw Mamuang Sweet Mango and Sticky Rice 芒果糯米饭 甘美多汁的金色芒果搭配黑糯米饭	290
Le Meridien Cheesecake より Baked Cheesecake, Cookie Crust, topped with Raspberry Sauce 艾美奶酪蛋糕 新鲜烘培的奶酪蛋糕,曲奇底,淋蔓越莓酱	290
Crispy Almond Apple Tarte With Vanilla ice Cream 脆香杏仁苹果塔塔 配香草冰淇淋	290
Chocolate Molten Warm Melted Chocolate Cake with Vanilla Ice Cream 熔岩巧克力蛋糕 热巧克力蛋糕伴香草冰激凌	290
Tropical Fruit Salad Accompanied with Strawberry Ice Cream 热带水果色拉 伴草莓冰激凌	220
Seasonal Fruit Platter 时令果盘	220
Ice Cream & Sorbet (per scoop) Vanilla, Strawberry, Chocolate, Coconut, Lime Sorbet, Mango Sorbet 水激凌和雪芭(毎勺) 香草,草莓,巧克力,椰子,青柠雪芭,芒果雪芭	150



我们的招牌菜









Dessert & Beverages

BEVERAGES

SPARKLING COCKTAILS 390

Latitude Kiss Vodka, Raspberry Puree, Orange Juice, Sparkling Wine Grème de Banana, Lychee Juice, Sparkling Wine

Kir Royal Crème de Cassis, Sparkling Wine Mimosa Orange Juice, Sparkling Wine Bellini Peach Schnapps, Sparkling Wine

MIXOLOGIST CONCOCTIONS

290

Siam Sunrays

Thailand's Signature Drink, a mixture of Kaffir Lime, Lemongrass, Lime, Ginger and Chili with Smirnoff Vodka and Coconut Liqueur

Black Pearl

Vodka, Peach Schnapps, Blue Curacao, Lime Juice, Cranberry Juice

Thaijito

Hong Thong Thai Whiskey, Fresh Lime, Brown Sugar, Mint, Soda

Gin Tropical

Mixed Gin with Fresh Lime, Passion Fruit, Orange, Soda

Rosita Marnier

Teguila, Grand Marnier, Cranberry Juice, Pineapple Juice

One More

ATEST RECIPE MENU

Vodka, Strawberry, Lime and Mint

Discovery Bay

Gin, White Rum, Vodka, Midori Melon, Lime, Sprite

Samui Cooler

Vodka, Malibu, Midori, Peach Liqueur, Cranberry, Orange Juice

Heart of Lamai

White Rum, Malibu, Blue Curacao, Pineapple Juice, Lime Juice

Meridien Colada Royal 350 White Rum, Malibu, Pineapple Juice, Coconut Milk, Vanilla Ice Cream (served in whole coconut) SEXY MARTINIS 290 Lychee Martini Vodka, Martini Dry, Lychee Syrup, Fresh Lychee Apple Martini Vodka, Dry Vermouth, Apple Liqueur, Apple Juice Vinopolitan Vodka, Crème de Cassis, Grape Juice Black Scarlet Scotch Whiskey, Grand Marnier, Orange Juice, Lime Juice Espresso Martini Vodka, Tia Maria, Espresso Coffee 290 **CLASSICS & EXOTICS Bloody Mary** Vodka, Tomato Juice, Lime, Salt & Pepper, Celery Stick Caipirinha Cachaca Rum, Lime Juice, Sugar Caipiroska Vodka, Lime Juice, Sugar Cosmopolitan Vodka, Cointreau, Cranberry Juice, Lime Juice Daiguiri White Rum, Triple Sec, Lime Juice Gin Fizz Gin, Lime Juice, Syrup, Soda Water James Bond

Gin, Dry Vermouth

Kamikaze

Vodka, Triple Sec, Lime Juice

Long Island Iced Tea

Gin, White Rum, Vodka, Tequila, Triple Sec, Cola, Lime Juice

Mai Tai

Light & Dark Rum, Orange Curacao, Orange Juice, Pineapple Juice, Lime, Grenadine

Margarita

Tequila, Triple Sec, Lime Juice

Melon Ball

Vodka, Midori Melon, Orange Juice

Mudslide

Vodka, Kahlua, Bailey's Irish Cream

Mojito

White Rum, Fresh Mint, Lime Juice, Sugar, Soda Water

Pina Colada

White Rum, Malibu, Pineapple Juice, Coconut Cream

Screwdriver

Vodka, Orange Juice

Sex on the Beach

Vodka, Peach Schnapps, Cranberry, Pineapple, Orange Juice

Singapore Sling

Gin, Cherry Liqueur, Benedictine D.O.M., Grenadine, Lime Juice, Soda

Tequila Sunrise

Tequila, Grand Marnier, Orange Juice, Grenadine

Tom Collin

Vodka, Lime Juice, Soda Water

APERITIF Ricard, Pernod, Campari Martini Rosso, Bianco, Extra Dry	240 180
VODKA Belvedere Grey Goose, Ketel one Absolute – Mandarin, Citron, Raspberry Smirnoff Red	320 290 290 240
GIN Bombay Sapphire Tanqueray Gordon's Beefeater	290 290 240 240
RUM Bacardi Captain Morgan Malibu Cachaca Rum	240 240 240 240
TEQUILA Jose Cuervo Gold Don Julio Reposado Sierra Tequila Silver	300 300 240
BOURBON Jim Beam Jack Daniel's	240 320
IRISH WHISKEY John Jameson	240

WHISKEY

Deluxe Johnie Walker Blue Label	1400
Premium Johnie Walker Gold Label Johnie Walker Black Label Chivas Regal 12yrs	380 320 290
Regular Ballantine's Finest Johnie Walker Red Label Southern Comfort Hong Thong Thai Whiskey	240 240 240 120
Single Malt Singleton Glenmorangie – Original 10 years, The Lasanta, Quinta Ruban	360 320
COGNAC Hennessy XO, Remy Martin XO Hennessy VSOP, Remy Martin VSOP Regency Thai Brandy	750 320 210
LIQUEUR Amaretto, Tia Maria, Kahlua, Sambucca Bailey's Irish Cream, Midori, Cointreau Grand Marnier, Galliano, Drambuie	240 240 290
SHERRY & PORT Tio Pepe Special Towny Port, Special Ruby Port	320
EAU DE VIE Akvavit, Poire Williams, Grappa, Calvados, Limoncello	240

BEER

Singha, Chang, Tiger, Asahi, Heineken	180
Corona	250

TONICS FOR BODY, MIND, AND SOUL

210

Pineapple Ginger Lifter

Pineapple, Ginger, Lime, Mint, Honey

Watermelon Punch

Watermelon, Lime, Orange Juice, Pineapple Juice, Mint

Le Meridien V8

Green Apple, Guava, Celery, and Mixed Vegetable Juice

Barry Tang

Orange, Strawberry, Banana, Yoghurt, Honey

Kick Start

Pineapple Juice, Yoghurt, Mint

Sandy Beach

Orange Juice, Pineapple Juice, Honey, Mint

Pineapple Sunrise

Fresh Pineapple, Tomato, Orange Juice, Honey

Banana Pineapple Cooler

Banana, Pineapple, Lime, Honey

Lamai Breeze

Lychee, Apple Juice, Lime, Mint

NON ALCOHOLIC CONCOCTION	210
Shirley Temple Cherry Juice, Lime, Ginger Ale	
Fruit Punch Orange Juice, Pineapple Juice, Lime	
Lagoon Pineapple Juice, Apple Juice, Lime	
SOFT EMOTION Coke, Coke Light, Sprite, Ginger Ale, Tonic, Soda Water	120
FRUIT JUICE Orange, Apple, Pineapple, Mango, Grape, Young Coconut	150
FRESHLY MADE JUICE Orange, Mango, Guava, Young Coconut	190
FRUIT SMOOTHIE Raspberry, Peach, Strawberry, Kiwi, Mango, Pineapple Mango & Orange, Strawberry & Banana, Coconut	210
FRESHLY BLEND Watermelon, Banana, Pineapple, Mango, Coconut	190
PURITY Aura Evian 500ml Evian 1000ml Perrier 330ml San Pellegrino 500ml San Pellegrino 750ml	75 140 280 160 280 390

COFFEE CREATIONS



Illy Espresso / Double Espresso Macchiato Freddo Caffe All'Americana Cappuccino Café Latte Decaffeinato Illy Espresso	150 / 250 150 150 150 150 150
Iced Coffee / Iced Tea	200
COFFEE PLUS+ Irish (Irish whiskey) Jamaican (Dark Rum & Kahlua) Mexican (Tequila & Kahlua) Cafe Royale (Brandy) Brazilian (Tia Maria)	350
TEA TIME English Breakfast, Darjeeling, Earl Grey, Classic Green Tea Jasmine, Chamomile, Red Berries, Peppermint Decaffeinated Tea	150
CHOCOLATE Hot / Iced Chocolate	150