

In Room Dining

MENU



KIMPTON

Kitalay

SAMUI

Breakfast in Bed

Start your day the right way from 5:00 a.m. - 5:00 p.m.

Smashed Avocado (N, VG, GF*)	360
Pickled fennel, fresh cherry tomatoes, pistachio dukkah	
Scottish Smoked Salmon (D, E, SF, GF*)	360
Soft scrambled eggs, a hint of truffle, grilled asparagus spears	
Iberico Ham Benedict (D, E, P, GF*)	340
Two free range poached eggs, iberico ham on homemade English muffin, hollandaise, crispy onions	
Homemade Natural Yoghurt (D, N, SE, P, V, GF*)	280
Kimpton's homemade yoghurt, toasted nuts and seeds, local honey, fresh strawberries	
Need a protein boost? Add a free range poached egg.	+60

All eggs come with a runny yolk, please let us know if you'd like them cooked through.
Gluten free breads and soy milk options are available upon request.

Thai Style

Available from 5:00 a.m. - 5:00 p.m.

Khao Tom (E, P, SS, SF, V*, GF*)	240
Served with soft boiled eggs, ginger strips, crispy garlic topped with your choice of free-range chicken, local pork, sea prawns or just packed with local herbs and veggies	

Chinese Style

Available from 5:00 a.m. - 5:00 p.m.

Gon Chow Ngau Ho (B, V*, GF*)	420
Stir-fried fresh rice noodles with sliced Australian beef, chives and bean sprouts	
Lo Mein (P, SE, E)	420
Egg noodles with BBQ pork, prawns, Asian greens and clear broth on the side	
Char Siu Fan (P, E, GF, S)	390
Honey-roasted BBQ pork with rice, kale, eggs, ginger and chive relish	
Jok (P, B, E, N, GF, V*)	220
Choice of pork, chicken or beef congee porridge	

P . Pork | B . Beef | E . Egg | S . Soybean | SS . Soy Sauce | SE . Sesame | SF . Seafood
D . Dairy | N . Nut | V . Vegetarian | V*. Can be made as a vegetarian option | VG . Vegan
GF* . Can be made as a vegetarian option

All prices are in THB and are subject to 10% service charge and 7% VAT

Small Plates & Starters

Satay Gai (N, GF*)	320
Marinated chicken, peanut sauce, bread, pickled vegetables	
Poh Pia Pu (SF, SE, D)	420
Crab spring rolls, sweet chili sauce	
Por Pia Pak (V, SE, D)	280
Vegetable Spring Roll with sweet chili sauce	
Chicken & Prawn Chili Wontons (SF, SS, SE, D)	380
Homemade wontons, secret recipe chili sauce	
Tod Mun Goong (SF, E, SE)	420
Shrimp cakes, wood apple salad, sweet dipping sauce	
Larb (SF, P, GF)	420
Choose between minced chicken, pork or raw tuna mixed with avocado, chili powder, coriander, red onion with rice crisp cakes	
Chicken Yakitori (SE, SS)	380
Boneless chicken thigh, yakitori sauce	
Thai Style Grilled Calamari (SF, GF)	420
Spicy seafood sauce	
Korean Chicken Popsicle (SE)	380
Korean sweet & sour sauce, kimchi slaw, sesame, spring onions	
Loaded Wedges (D, P, GF, V*)	320
Grilled with cheese & bacon, sour cream	
Eggplant Caponata Bruschetta (V, GF*)	320
Grilled eggplant, homemade caponata, toasted homemade sourdough	



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Salads & Bowls

Thai Chicken Satay Bowl (N, GF) 420
Grilled chicken satay, homemade pickled vegetables, lime, coriander, butterfly pea rice, peanut sauce

Caesar Salad (SF, D, E, P, GF*) 320
Romaine cos, crispy bacon, Caesar dressing with anchovy, parmesan, croutons

Choose | Chicken 150
 Grilled prawns 180

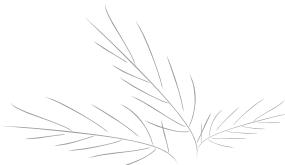
Kimpton House Salad (SE, SS, V*, GF*) 320
Mixed local leaves, cherry tomatoes, cucumber, avocado, spring onions, peanuts, chili, coriander, sweet sesame dressing

Choose | Grilled chicken 150
 Grilled prawns 180
 Tofu 150
 Chargrilled steak 650
 Grilled seabass 250

Yum Woon Sen (SF, GF, V*) 420
Glass noodles, prawns, squid, mussels, chili lime sauce

Poke Bowl (SE, SS, V*, GF*) 480
Japanese rice, seaweed, edamame, avocado, shredded carrots, sliced radish, diced mango, sesame, sliced cucumber

Choose | Tuna
 Salmon
 Tofu



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Breads & Buns

The Kitalay Smashed Burger (B, P, D)	520
Smashed beef burger, American cheese, crispy bacon, caramelized onions, rocket, pickles, ketchup, mustard, French fries	
Cluster Cluck Buttermilk Burger (D, E)	520
Buttermilk fried chicken, coleslaw, pickled cucumbers, lettuce, blue cheese sauce, hot sauce, homemade charcoal bun, French Fries	
Classic Club Sandwich (D, E, P, GF*)	480
Triple decker toasted sandwich, grilled chicken, crispy bacon, lettuce, tomato, mayonnaise, French fries, cheese, fried egg	
Grilled Vegetable Wrap (V, SE)	380
Hummus, grilled Mediterranean vegetables, rocket leaves	
Soft Shell Crab Bao (SF, E)	280
Crispy soft-shell crab, curry sauce, homemade pickle	
Gua Bao Pork Belly (P, SS)	280
Braised pork belly Taiwanese style, pickled chili, coriander	



Kimpton Favorites

Roasted Chicken Breast (D, GF*)	420
Sautéed spinach, Mediterranean vegetables, mushroom cream sauce	
Baby Back Ribs (P, GF)	680
Kimpton Kitalay rib rub, BBQ sauce, French fries	
Miso Glazed Norwegian Salmon (SF, SS, GF*)	520
Teriyaki sauce, cucumber & avocado salad	
Stuffed Peppers (D, V, GF)	480
Quinoa and ratatouille, parmesan crumble	
Beef Kebabs (B, D, GF*)	520
Skewers of marinated beef, grilled vegetables, homemade tzatziki sauce, couscous	

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OH So Thai

SOUP

Tom Yum Goong (SF, GF, V*)	420
Hot & Sour Andaman prawn soup with mushroom, galangal, lemon grass, red onion coriander and lime.	
Tom Kha Gai (V*, GF)	380
Chicken in coconut milk soup with galangal, coriander, mushroom	
Wonton Noodle Soup (SF, SS, P, SE, E)	420
Yellow egg noodle, prawn & chicken wonton, BBQ cha siu pork, bok choi, chicken broth	
Khao Tom (SS, P, SE, E, V*)	220
Thai style rice soup, ground pork, condiments	

CURRY

Gaeng Keow Wan (SF, GF, V*)	420
Thai green curry with chicken or prawn, vegetables and crisp eggplant	
Gaeng Phed Ped Yang (V*, GF)	420
Duck breast red curry, pineapple, grape, lychee, tomato cherry, sweet basil and egg plant	
Massaman Beef (B, GF, N)	520
Slow cooked beef massaman curry, sweet potato and carrots	
Khao Soi Kai (E)	420
Northern style curry with chicken drumstick, egg noodles and pickle cabbage	



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Noodles

Pad Thai Goong (E, N, SF, GF, V*)	420
Wok fried rice noodles, tiger prawns, bean sprouts, tofu, egg, peanuts	
Pad Kee Mao Talay (SF, GF*, V*)	420
Stir fried flat noodles with squid, prawns, mussel, green peppers, baby corn, carrot and chili	
+ Rad Nar Talay (SF, GF*, V*)	420
Flat rice noodles with a savory gravy sauce and seafood	

Chef's Favorites

Khao Yum (SF, GF)	580
Traditional southern style butterfly pea infused rice salad with locally sourced shredded vegetables, spices & traditional sauce all combed at your table.	
Choose	
Chicken	
Fried seabass	
Grilled prawns	
Moo Hong (P, SS, E)	420
Phuket style braised pork belly with five spices and boiled quail egg	
Goong Tod Sauce Makham (SF, GF*)	420
+ Fried tiger prawns, tamarind sauce, shallots, coriander	
Som Tam Thai Gai Yang (SS, SF, GF*, V*, N)	380
A hit in all Thai Kitchens; Papaya salad, peanuts, string beans, Sri Da tomatoes, Thai spiced grilled chicken	

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Wok & Grilled

Pad Kra Phao (P, SS, SF, E, GF*)	390
Crispy pork, minced pork or minced chicken wok fried with chili, garlic, oyster sauce served on steamed rice with a fried egg	
Gai Pad Med Mamung (N, SS, SF, GF*)	390
Fried boneless chicken thigh, bell pepper, onions, capsicum and cashew nuts	
Nue Pad Prik Thai Dam (B, SS, GF*)	680 +
Wok fried Australian beef tenderloin, capsicum, onions, green pepper corn and black pepper	
Khao Pad (SF, SS, E, V*, GF*)	390
Thai style fried rice with	
Choose	
	Chicken
	Prawns
	Pork or crab

From The Sea

Pla Kra Pong Neung Manow (SF, GF)	680
Steamed whole seabass with lime, chili, soya sauce	
Pla Kra Pong Tod Nam Pla (SF, N)	680
Deep fried whole seabass, green mango salad	



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Sides

Pad Pak Buk (SS, SF, V*, GF*)	220
Morning glory, yellow bean, chili, soya	
Wok fried Mixed Vegetables (SS, SF, V*, GF*)	220
Steamed Jasmine Rice (V, GF)	60
Sticky Rice (V, GF)	60
Butterfly Pea Rice (V, GF)	60
Thai Omelet (SS, E, GF*)	180
French Fries	180
Curly Fries (G)	180
Mixed Salad (V, GF)	180
Mashed Potatoes (D, V, GF)	180
Mac & Cheese (D, V)	180

Sweet Endings

Mango Sticky Rice (V, GF)	280
Ruam-Mirt Inspiration (V, SE, D, E)	280
The perfect combination of traditional Thai desserts and cakes	
Pandan Lod-Chong, Salim, Ruam-Mirt, jackfruit, corn, coconut	
Apple Crisp A la Mode (V, D, E)	280
Vanilla ice cream	
Artisan Ice Cream (D, E)	
+ Vanilla, Chocolate, Rum-Raisin, Peanuts, Choco-Chips, Caramel popcorns, Mango, Thai lime, and Passion fruit with our special topping	
1 scoop	90
2 scoops	160
Seasonal Fruit Platter	180
Dry chill to dip	



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Late Night Menu

Available from 12:00 a.m. - 7:00 a.m.

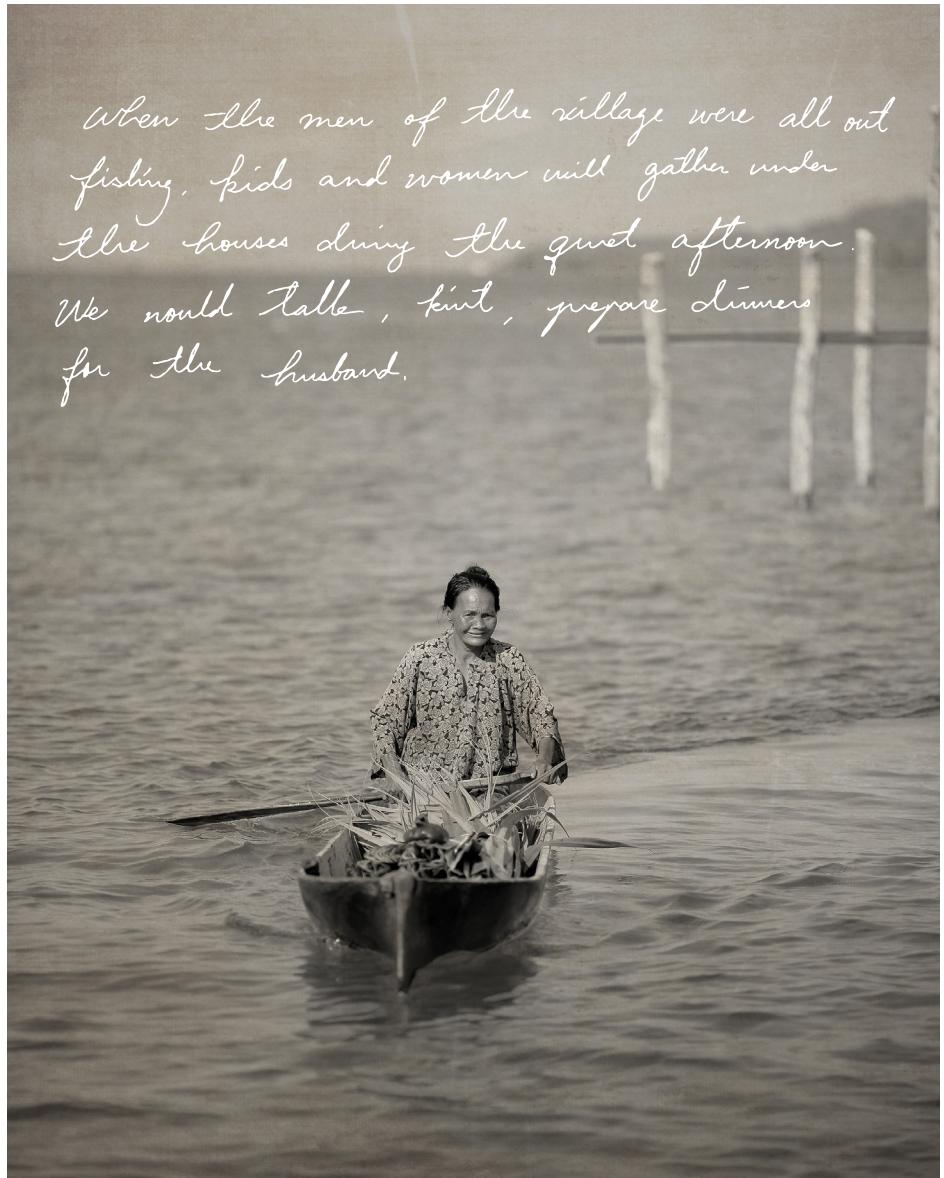
Por Pia Pak (V, SE, D)	280
Vegetable Spring Roll with sweet chili sauce	
Larb (SF, P, GF)	420
Choose between minced chicken, pork or raw tuna mixed with avocado, chili powder, coriander, red onion with rice crisp cakes	
Eggplant Caponata Bruschetta (V, GF*)	320
Grilled eggplant, homemade caponata, toasted homemade sourdough	
Caesar Salad (SF, D, E, P, GF*)	320
Romain cos, crispy bacon, Caeser dressing, parmesan, croutons	+
Choose	
Chicken	150
Grilled prawns	180
The Kitalay Smashed Burger (B, P, D)	520
Smashed beef burger, American cheese, crispy bacon, caramelized onions, rocket, pickles, ketchup, mustard, French fries	
Classic Club Sandwich (D, E, P, GF*)	480
Triple decker toasted sandwich, grilled chicken, crispy bacon, lettuce, tomato, mayonnaise, French fries, cheese, fried egg	
Stuffed Peppers (D, V, GF)	480
Stuffed bell peppers with quinoa and ratatouille	
Wonton Noodle Soup (SF, SS, P, SE, E)	420
Yellow egg noodle, prawn & chicken wonton, BBQ cha siu pork, bok choi, chicken broth	
Gaeng Keow Wan (SF, GF, V*)	420
Thai green curry with chicken or prawn, vegetables and crisp eggplant	
Moo Hong (P, SS, E)	420
Phuket style braised pork belly with five spices and boiled quail egg	+
Khao Pad (SF, SS, E, V*, GF*)	390
Thai style fried rice with	
Choose	
Chicken	Pork
Prawns	Crab
Steamed Jasmine Rice (V, GF)	60
French Fries	180
Mango Sticky Rice (V, GF)	280

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Drinks

When the men of the village were all out fishing, kids and women will gather under the houses during the quiet afternoon. We would talk, knit, prepare dinners for the husband.



Coffee & Tea

Kitalay House Blend by Rostery Village

Our Signature blend of southern and sustainable shade-grown dark roast coffee from the forests of Northern Thailand. A well balanced, full body blend with a dark chocolate aroma and long aftertaste. Best enjoyed either black or in any of our milk based recipes.

Coffee

Hot 120 / Iced 140

Espresso, americano, cappuccino, latte, macchiato, mocha, black, caramel latte

Cold Brews

160

Black & tangerine, coconut nectar

Thai Specialities

120

Oliang (Thai iced coffee), Yok Lor (Thai iced coffee with milk), Nom Yen (iced pink milk), Nam Daeng (red soda), lychee soda, rosella tea, butterfly pea & lime soda, bael fruit tea

Fresh Juices

160

Orange, pineapple, coconut

Sodas & Soft Drinks

120

Coke, Coke Light, Sprite, Schweppes Ginger Ale, Schweppes Manao Soda

Frappuccinos

150

Chocolate & Peanut Butter

Coffee, chocolate, peanut butter, whipped cream

Salted Caramel

Coffee, milk, caramel sauce, vanilla, whipped cream

Mocha Cookie Crumble

Coffee, milk, chocolate chip, Oreo, chocolate sauce, whipped cream



Waters

San Pellegrino Sparkling (750 ml)	290
San Pellegrino Sparkling (500 ml)	200
Acqua Panna Still (750 ml)	250
Acqua Panna Still (500 ml)	200
Kimpton Alkaline Water	110

Drinks

V-WATER 140

1 liter infused with fresh fruit & herbs

Fresh : Cucumber, lime & mint

Citrus : Lemon, lime & orange

Berry : Strawberry, raspberry, blueberry

MOCKTAILS

190

Fizzy Thyme Lemon Drop

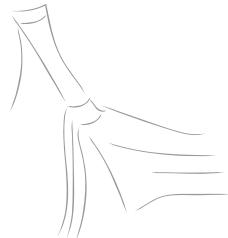
Lemon, thyme, soda

Rosemary & Blueberry Bramble

Rosemary, blueberry, lime, soda

Strawberry & Mint Sour

Strawberry, mint, lime, egg white



Libations

Cocktails

Negroni	380
French 75	380
Old Fashioned	380
Espresso Martini	350
Side Car	350
Martini	350
Pisco Sour	350
Magarita	350
Cosmopolitan	350
Daiquiri	350
Pimms Cup	330
Whisky Sour	330
Caipirinha	330
Mojito	320

Libations

Beers

Beer Lao	240
5.0% 330ml	
Draft Beer	210
Chang	
Chang Bottle	195
5% 320ml	

Wines

White



Chardonnay & Pinot Grigio - Le Rime, Banfi, Tuscany, Italy, 2023	310 1,450
Sauvignon Blanc - Craggy Range, Te Muna, Martinborough, New Zealand, 2022	390 1,850
Grüner Veltliner - Laurenz V. Singing, Niederösterreich, Austria, 2021	350 1,650

Red

Shiraz - E. Guigal, Côtes-du-Rhône Rouge, France, 2020	350 1,550
Merlot - Marques de Casa Concha, Concha Y Toro, Chile, 2019	370 1,750
Pinot Noir - Wairau River, Marlborough, New Zealand, 2022	310 1,350

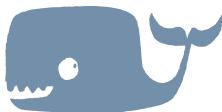
Rose

Domaines Ott By Ott, Côtes de Provence, France, 2023	370 1,750
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Sparkling

Astoria Butterfly Prosecco Extra Dry, Italy	350 1,650
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KIMPTON KIDS



Chicken Finger (E) Crumbed chicken tendon, fries or salad	220
Mini Flatbread (P, D) Bacon, mushroom and cheese	250
Fish & Chips (F, D, E) Crispy fried fish fillet, fries, and Marie Rose sauce	260
Little Burger (B, D) Classic beef patty, bacon, cheese, fries or salad	260
Chicken Hot Dog (D) Sweet bun, smoked chicken sausage, fries or salad	220
Spaghetti Bolognese (B, D, GF*) Beef bolognese, parmesan cheese, and spaghetti	280
Pork with Rice (P, SS, SF, SE, GF*) Stir-fried pork rice with soya sauce and tossed sesame	260
Noodle Soup (E, SS) Egg noodles, shredded chicken, root vegetables, and clear broth	240
Infant Delight Wholesome puree blend, A gentle and nourishing choice for our littlest guests.– choose up to 4: Carrot, sweet potato, pumpkin, avocado, spinach, broccoli, apple, banana, chicken, or salmon	250

KIDS SIDES



French Fries (V, GF) Served with tomato sauce	120
Veggie Stick (V, D) Carrot, cucumber and celery served with ranch dipping	150



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DESSERTS

Seasonal Fresh Fruits 160

Artisan Ice Cream (E,D,GF) 1 Scoop 90 | 2 Scoop 160

Flavors: vanilla, chocolate, peanuts choco chips, caramel popcorns, mango sorbet, Thai lime sorbet, and passion fruit sorbet



DRINKS

MILK 120

Whole milk, strawberry or chocolate

FRUIT SHAKES 140

Watermelon with mint, mango with basil or apple with orange

FRESHLY SQUEEZED FRUIT JUICES 140

Orange, apple, or pineapple

MILKSHAKES

CHOCOLATE CHIP SHAKE 140

Chocolate ice cream, milk, choco chip cookies and chocolate sauce

STRAWBERRY EXPLOSION 140

Strawberries, milk, vanilla ice cream, vanilla extract and strawberry sauce





EXCLUSIVE BBQ by the Beach

Thai Flavor Set

THB 7,800++ per couple

Starter

Miang Kham

Palm sugar, dried shrimp, peanut, ginger and betel leave

**Por Pia Sod**

Fresh shrimp spring roll with peanut sweet chili sauce

Yum Nuer Yang

Thai spicy beef salad



Sizzling

Meat

Street-style chicken thigh
Thai-style beef skewer

Black pepper pork rib
Selection of sausages

**Seafood**

Tiger prawn
Blue crab

Squid
Catch of the day

**Side**

Mushroom skewer
Pineapple fried rice

Thai-style aubergine

**Sauce**

Smoked BBQ
Chili lime

Green pepper
Selection of mustards



Sweet

Mango sticky rice or banana roti *

Seasonal fruits *



DAIRY



EGG



NUTS



SESAME



PORK



BEEF



GLUTEN



SOY SAUCE



SEAFOOD

*VEGETARIAN

**VEGAN

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EXCLUSIVE BBQ by the Beach

International Set

THB 9,800++ per couple

Starter

Classic Caprese Mozzarealla cheese, steak tomato, Italian basil * 

Potato salad Crusted potato, crispy bacon, chive  

Wedge salad Wedges lettuce, cured ham, grana Padano cheese  

Sizzling

Meat Pork tomahawk  Australian lamb rack 
Australian beef minute steak  Selection of sausages 

Seafood Tiger prawn  Octopus tentacle 
Phuket lobster  Catch of the day 

Side Corn on the cob * Baked potato * 
Vegetable kebab * 

Sauce Smoked BBQ * Green pepper 
Chili lime  Selection of mustards * 

Sweet

Coconut Crème Brûlée or Summer berries panna cotta * 

Seasonal fruits *

 DAIRY  EGG  NUTS  SESAME  PORK  BEEF  GLUTEN

 SOY SAUCE  SEAFOOD *VEGETARIAN **VEGAN

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KIMPTON
Kitalay
SAMUI

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