

# In Room Dining

## MENU



*Saichai  
the village  
fisherman,  
fine chef, too*

KIMPTON

*Kitalay*

SAMUI

# Breakfast in Bed

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

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

<b>Khao Tom</b> (E, P, SS, SF, V*, GF*) 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	240
---	-----

## Chinese Style

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

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

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

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



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

# 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  
Romain 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



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

# Breads & Buns

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



## Kimpton Favorites

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

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

# OH So Thai

## SOUP

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

## CURRY

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



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

# OH So Thai

## Noodles

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

## Chef's Favorites

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



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

# OH So Thai

## Wok & Grilled

### Pad Kra Phao (P, SS, SF, E, GF\*)

Crispy pork, minced pork or minced chicken wok fried with chili, garlic, oyster sauce served on steamed rice with a fried egg

390

### Gai Pad Med Mamung (N, SS, SF, GF\*)

Fried bonless chicken thigh, bell pepper, onions, capsicum and cashew nuts

390

### Nue Pad Prik Thai Dam (B, SS, GF\*)

Wok fried Australian beef tenderloin, capsicum, onions, green pepper corn and black pepper

680 +

### Khao Pad (SF, SS, E, V\*, GF\*)

Thai style fried rice with

390

#### Choose

Chicken

Prawns

Pork or crab

## From The Sea

### Pla Kra Pong Neung Manow (SF, GF)

Steamed whole seabass with lime, chili, soya sauce

680

### Pla Kra Pong Tod Nam Pla (SF, N)

Deep fried whole seabass, green mango salad

680

+



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



# OH So Thai

## Sides

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

## Sweet Endings

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



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

# Late Night Menu

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

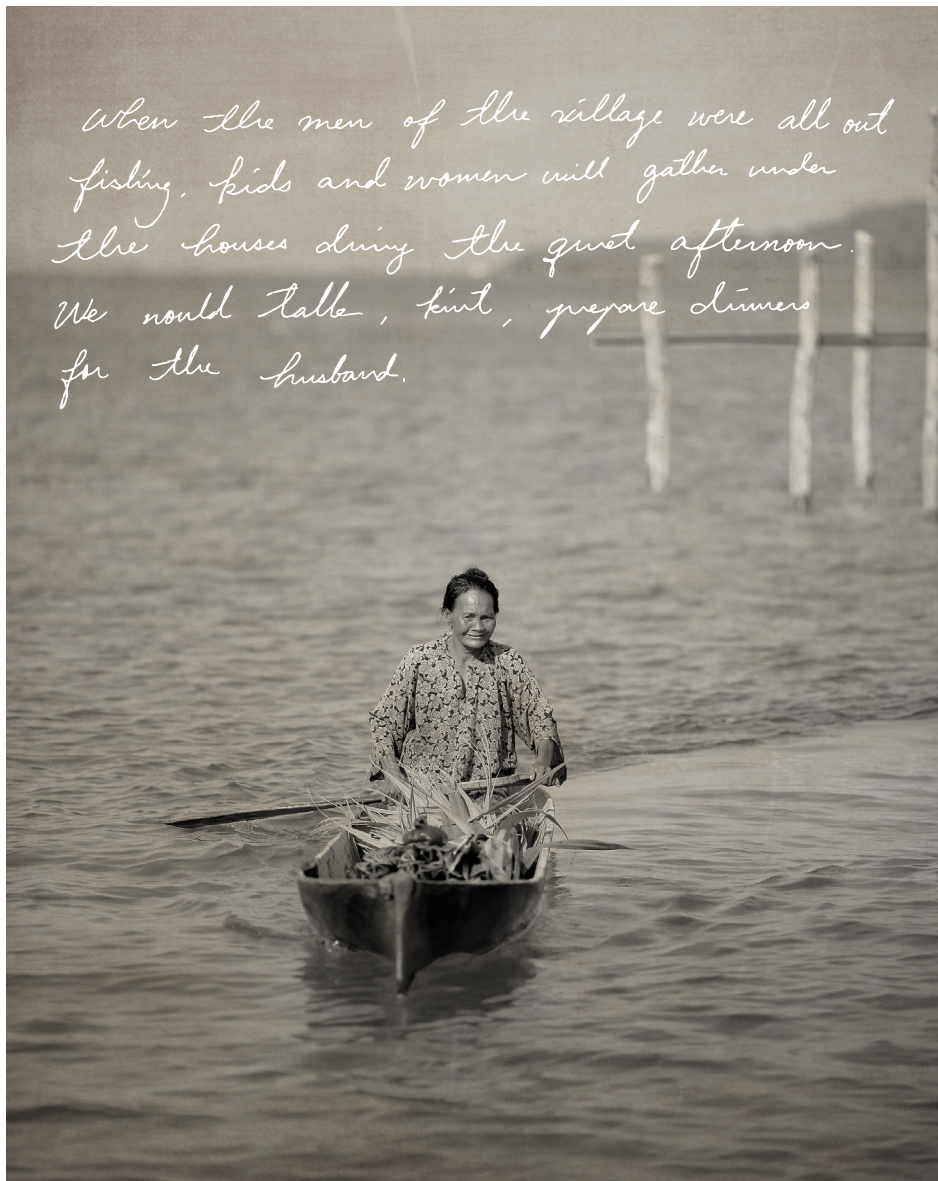
<b>Por Pia Pak</b> (V, SE, D)	280
Vegetable Spring Roll with sweet chili sauce	
<b>Larb</b> (SF, P, GF)	420
Choose between minced chicken, pork or raw tuna mixed with avocado, chili powder, coriander, red onion with rice crisp cakes	
<b>Eggplant Caponata Bruschetta</b> (V, GF*)	320
Grilled eggplant,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

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

# 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

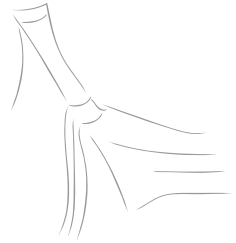
**MOCKTAILS** 190

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

## 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
--	-------------

## Sparkling

Astoria Butterfly Prosecco Extra Dry, Italy	350   1,650
---	-------------

# KIMPTON KIDS



<b>Chicken Finger</b> (E)	220
Crumbed chicken tendon, fries or salad	
<b>Mini Flatbread</b> (P, D)	250
Bacon, mushroom and cheese	
<b>Fish &amp; Chips</b> (F, D, E)	260
Crispy fried fish fillet, fries, and Marie Rose sauce	
<b>Little Burger</b> (B, D)	260
Classic beef pattie, bacon, cheese, fries or salad	
<b>Chicken Hot Dog</b> (D)	220
Sweet bun, smoked chicken sausage, fries or salad	
<b>Spaghetti Bolognese</b> (B, D, GF*)	280
Beef bolognese, parmesan cheese, and spaghetti	
<b>Pork with Rice</b> (P, SS, SF, SE, GF*)	260
Stir-fried pork rice with soya sauce and tossed sesame	
<b>Noodle Soup</b> (E, SS)	240
Egg noodles, shredded chicken, root vegetables, and clear broth	
<b>Infant Delight</b>	250
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	



## KIDS SIDES



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



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

## 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

Whole milk, strawberry or chocolate

120

### FRUIT SHAKES

Watermelon with mint, mango with basil or apple with orange

140

### FRESHLY SQUEEZED FRUIT JUICES

Orange, apple, or pineapple

140

## MILKSHAKES

### CHOCOLATE CHIP SHAKE

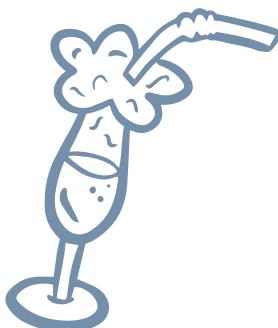
Chocolate ice cream, milk, choco chip cookies and chocolate sauce

140

### STRAWBERRY EXPLOSION

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

140





# 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 \*








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










# EXCLUSIVE BBQ *by the Beach*

International Set  
THB 9,800++ per couple

## Starter

<b>Classic Caprese</b>	Mozzarealla cheese, steak tomato, Italian basil	* 
<b>Potato salad</b>	Crusted potato, crispy bacon, chive	 
<b>Wedge salad</b>	Wedges lettuce, cured ham, grana Padano cheese	 

## Sizzling

<b>Meat</b>	Pork tomahawk		Australian lamb rack	
	Australian beef minute steak		Selection of sausages	
<b>Seafood</b>	Tiger prawn		Octopus tentacle	
	Phuket lobster		Catch of the day	
<b>Side</b>	Corn on the cob	*	Baked potato	*
	Vegetable kebab	*		
<b>Sauce</b>	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

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



KIMPTON  
*Kitalay*  
SAMUI

10/79 Moo 5, Bophut, Koh Samui, Surat Thani, 84320 – Thailand  
T: +66 (0) 77 951 999 | E: [kimptonkitalay.info@ihg.com](mailto:kimptonkitalay.info@ihg.com) | W: [kimptonkitalaysamui.com](http://kimptonkitalaysamui.com)