



**Fresh Local Stracciatella Cheese** 🥄 🍴 🥗 390  
Cherry tomato, strawberry, Italian basil oil, pistachio

**Rocket Avocado Salad** 🍴 390  
Rocket, sliced avocado, pistachio, balsamic glaze

**Shrimp Tartare** 🦞 🥄 390  
Shrimp, tortilla, almond, Thai seafood dressing

**Red Tuna** 🥄 450  
Tuna, guacamole, mango, spring onion

**Octopus Ceviche** 🥗 🥄 450  
Octopus, avocado, whole wheat burrito sheet, sundried cherry tomatoes, jalapeno, halloumi cheese

**Salmon Carpaccio Wakame** 🥗 🥄 420  
Smoked salmon, salmon caviar, wakame, wild baby spinach, wasabi mayo, caperberry dressing, sourdough

**Calamari** 🥗 🥄 420  
Lightly floured crispy calamari, lemon, tartare sauce

**Lobster Tail Brioche** 🥗 🥗 🥄 540  
Lobster, homemade brioche, pickled apple beetroot, camembert, cocktail sauce, asparagus fries

**Hummus Mezze Platter** 🥗 \* 420  
Hummus, sundried cherry tomato, vegetable pickles, balsamic roasted bell pepper, olives, artichoke, watermelon feta, sour cream, roasted eggplant, pita bread

**Anti Pasti Board** 🥗 🥄 680  
Iberico ham, pepper ham, smoked salmon, smoked eel, baked camembert, goats' cheese, Swiss cheese, champignon mushroom, condiments, bread basket

## Welcome to my Fish House

Excuse the mess, while I bring in my catches of the day. Whew, exhausting, but the seas were good to me today. Please, sit back, grab a glass of wine or a cocktail and I'll pull up a chair to join you in just a couple of moments. -- Uncle Plaa



**Black Paella** 🥗 🥄 880  
Paella rice, squid & squid ink, parmesan cheese, aioli

**Crab Paella** 🥗 🦞 990  
Paella rice, blue swimmer crab, sautéed crab claws, seaweed

**Mushroom Risotto** 🥗 \* 760  
White wine-soaked Arborio rice, chanterelle mushroom, sundried tomato, parmesan cheese, truffle paste



**Iberico Pork** 🥄 690  
Black Iberian pig, chimichurri sauce, wild rocket salad, sauteed potato

**Beef Tenderloin Foie Gras** 🥄 1,650  
Australian beef tenderloin, foie gras, sautéed potato, caramelized onion

**Tomahawk on Fire** 🥄 🥗 🥄 3,900  
800g Australian Angus rum flamed tomahawk, crispy onion rings, brussels sprouts, smokey gravy

**Make it a surf & turf with a whole grilled lobster** 5,300

**Lamb Shank** 🥗 990  
8 hour braised lamb shank, lentil stew, crispy leak & potato julienne

**Pumpkin Ravioli** 🥗 \* 420  
Homemade pumpkin ravioli, roasted shallots, paprika

**Linguini Seafood** 🥗 🦞 540  
Shrimps, squids, mussels, fresh tomato, white wine sauce, Italian basil

**Roasted Pollito** 650  
Oven baked baby chicken, garden vegetable stuffing, jus

**Fish & Chips** 🥗 🥗 🥄 550  
Beer battered white snapper, mushy peas, homemade chips, tartare sauce



**The FishHouse Grand Grilled Seafood Tower** 🦞 🥄 2,800  
Jumbo prawns, octopus, squid, blue swimmer crab, catch of the day, collection of sauces, green salad

**Moules Frites Ala Clam** 🥗 🥗 🦞 620  
Green mussels, scallops, oysters, coquina clams, white wine sauce, mixed fries, baguette

**Grilled Seabass** 🥗 🥄 780  
Whole white snapper, homemade wedges, garlic lemon butter

**The Octopus** 🥄 680  
Grilled octopus tentacle, potato, rosemary, Spanish paprika, extra virgin olive oil

**FishHouse Oyster Collection** 🦞 🥗 🥄 820  
6 fresh uniquely topped oysters with teriyaki, kimchee, white wine brie cheese, spicy seafood sauce, spinach, burnt garlic

**Half a Dozen Fine De Claire Oysters** 🦞 740  
Mignonette sauce

**Singaporean Chili Prawns** 🦞 480  
Tiger prawns, sweet & spicy chili sauce, bao buns

**Juicy Tiger Prawns** 🦞 580  
Grilled with salt flakes & lime zest

**Gambas Ajillo** 🦞 440  
Local blue shrimps, garlic, parsley lime salsa



**Salted Caramel Brownie** 🥄 280  
Triple chocolate fudge brownie, caramel fleur de sel ice cream, popcorn, extra virgin olive oil

**Torrijas** 🥗 240  
Brioche, crumble, white chocolate sauce, passion fruit sauce, passion fruit sorbet

**Mango Sabayon** 🥗 240  
Mango, lemongrass sorbet, almond meringue, crunchy sesame

**Banana & Smoke** 🥗 240  
Coconut mousse stuffed with banana filling and smoked

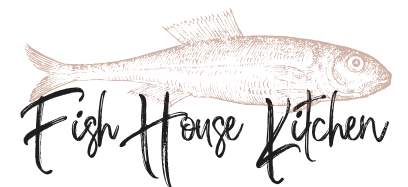
**Mango Foam** 🥗 240  
Mango foam, crumble, passion fruit ice cream

**Artisan Ice-cream**  
**1 scoop** 90  
**2 scoops** 160  
Vanilla / chocolate / rum & raisin / passion fruit / peanuts choco-chips / caramel popcorn / mango / Thai lime

\*\*\*served in a bowl or cone with our special topping

Although we take numerous measures to protect our food from cross contamination, traces of allergens may sometimes be present. Please let our team know if you have any dietary requirements.

🥗 Alcohol 🥄 Beef 🥗 Dairy 🥗 Egg 🍴 Gluten 🥄 Nuts 🥄 Pork 🦞 Sesame 🥄 Seafood 🦞 Shellfish 🥗 Soy Sauce \* Vegetarian \*\* Vegan



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