

In Room Dining

MENU

*This is Saichai
Chief of the village
A fine fisherman,
and a fine chef, too*



KIMPTON

Kitalay

SAMUI

Breakfast in Bed

Start your day the right way 7 a.m. to 5 p.m.

SMASHED AVOCADO (N,G,**) 360
Pickled fennel, fresh cherry tomatoes, pistachio dukkah

ENGLISH BREAKFAST BURGER (E,G) 360
Organic fried eggs, dried cured bacon, mushroom, grilled tomato, rocket all in a homemade English muffin burger

SCOTTISH SMOKED SALMON (D,E,SF,G) 360 +
Soft scrambled eggs, a hint of truffle, grilled asparagus spears

IBERICO HAM BENEDICT (D,E,P) 340
Two free range poached eggs, iberico ham on homemade English muffin, hollandaise, crispy onions

BREAKFAST TACOS (D,E,G,P) 300
Scrambled eggs, dry cured bacon bits, chipotle salsa, pico de gallo

BRIOCHE GYPSY FRENCH TOAST 300
Vanilla mascarpone, lemon curd, thyme syrup

HOMEMADE NATURAL YOGHURT (D,N,SE,G) 280
Kimpton's homemade yoghurt, toasted nuts and seeds, local honey, fresh strawberries

VANILLA & COCONUT PORRIDGE (N,SE**) 280
Coconut milk, house spiced syrup, fresh banana, mango, pumpkin seeds, almonds

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.



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SF . Seafood | D . Dairy | N . Nut | **Vegan | *Vegetarian

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

Thai Style

Available from 7 a.m. to 5 p.m.

CHAO SAMUI BENEDICT (D,E,SF)

340

Our homage to Koh Samui: local crab rosti, poached eggs, gaeng krati (coconut curry) hollandaise, betel leaf, grilled chili

YAM KAI DAO (E)

300

Fresh sous-vide and fried organic eggs, Thai salad dressing, smoked salmon, local herbs

+

KHAO TOM (E,P,G,SS,SF)

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

All Day Breakfast Combo @ 550

(Available from 7 a.m. to 5 p.m.)

IBERICO HAM BENEDICT (D,E,P)

Two free range poached eggs, iberico ham on homemade English muffin, hollandaise, crispy onions

THE FRENCH WAY

Classic French croissant, butter from "Isigny", baked in the traditional way

+

COFFEE OF YOUR CHOICE + FRESH ORANGE JUICE

Roastery Village Kitalay House Blend: americano / cappuccino / latte macchiato / mocha



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Kimpton Favorites

Small Things to Share

POACHED CRAB SALAD (SF)	380	
Heirloom tomatoes, rocket, fried capers, roasted cherry tomato dressing		
TOMATO SALAD (D, G)	340	
Imported anchovies, olive puree, basil		
BURMESE CRISPY DUCK SALAD (SF, SS, SE)	320	+
Crispy marinated duck, tea leaves, roasted beans, tomato, shredded cabbage, fresh chili		
IBERICO HAM BOARD (G, P)	860	
100% Iberico black pig, toasted sourdough tomato bread		
CHICKEN & PRAWN CHILI WONTONS (D, E, N, SE, SS, G, SF)	340	
Homemade wontons, secret recipe chili oil		
KOREAN CHICKEN POPSICLE (D, E, SE, SS)	320	
Korean sweet & sour sauce, kimchi slaw, sesame, green onion		
MASSAMAN BEEF BOMBA (N, D, B)	320	
Spanish influenced Thai potato croquette, slow cooked beef massaman curry stuffing		
LAAB TUNA TARTARE (N, SF, SE)	320	
Fresh diced tuna, avocado, corn, toasted rice, dry chili fresh mint, lime, sesame cream		



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Kimpton Twists

	KITALAY'S BURGER (B, P, D, G) Prime beef & pork, American cheese, grilled onion, smoked bacon, egg, rocket, ranch sauce, bread & butter pickles, fries	520
	KITALAY'S STYLE CLUB SANDWICH (G, E) Marinated chicken breast, thick cut streaky bacon, fresh avocado, fried egg, rocket, Caesar dressing on homemade ciabatta bread, homemade pickles, fries	400
+	KHAO SOI SLIDERS (B, SS, E, G) Slow cooked beef cheek, khao soi sauce, pickled bok choy, crispy noodles, steamed rice flour bao buns	380
	LANAI'S GRILLED SANDWICH (G, D) Vintage cheddar, French brie, pecorino, caramelized onions on toasted bread, assortment of pickles, tomato salsa	360
	STEAK & EGGS (B, E, D) Prime Australian beef tenderloin, fried egg, creamy spinach, mushrooms, thyme roasted tomatoes	520
	MEXICAN MARINATED CHICKEN BOWL (D) Grilled chicken, seasoned rice, pico de gallo, avocado, corn, jalapeno's, pickled shallot & cabbage, sour cream	320

+



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OH So Thai

Fresh Salads to Start

SURAT THANI OYSTER SALAD (SF, SS) Long beans, chili paste dressing, deep-fried shallots	580	
SOFT SHELL CRAB SALAD (SF) Pomelo, crispy onions, sweet coconut milk	420	
SPICY SEAFOOD NOODLE SALAD (SF) Fresh Samui seafood	380	+

Rice

CRAB MEAT FRIED RICE (SF)	360	
DRIED BEEF FRIED RICE	360	
STEAMED JASMINE RICE	60	

Curries

BLUE CRAB YELLOW CURRY (SF, E, SS) Vermicelli noodles, crispy shallots, red chilies	520	
ROASTED DUCK BREAST RED CURRY (SS) Roast duck breast cooked in a red curry sauce with seasonal fruit	420	
CHOO CHEE RED CURRY (SF) Fried prawns, Choo Chee red curry sauce	420	+
KHAO SOI GAI (SS, P, E) Thai curry soup, organic chicken drumstick, crispy egg noodles, pickles	300	



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From the Grill

	AUSTRALIAN RIB EYE BEEF (B, SS)	860
	Classic spicy Thai tamarind dipping sauce	
	PORK NECK NAM TOK (P, SS)	480
	Marinated pork neck salad, roasted rice powder	
+	SOUTHERN THAI CHICKEN SATAY (N)	280
	Peanut sauce, pickled cucumber	

Land & Sea

	PLA NEUNG MANAO (SF)	680
	Steamed fish, garlic, lime, traditional seafood sauce	
	CRISPY WHOLE SEABASS (SF)	680
	Deep fried seabass marinated in Thai spices and herbs, Thai green mango salad	
	MOO HONG (P, E, SS)	420
	Slow cooked pork belly, thick spiced gravy, quail egg	

Soup

	SOUR CURRY SOUP (SF, SS, E)	360
	Traditional Thai sour soup, tiger prawns, Thai vegetable omelet	
+	TOM YUM FRIED FISH (SF, G, SS)	340
	Spicy & sour Thai soup, fried local fish	



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Wok-This-Way

BLACK PEPPER BEEF TENDERLOIN (SS,B)	680	
Beef tenderloin chunks, wok fried onions & peppers, Thai green peppercorn sauce		
CHICKEN & CASHEW NUTS (SS, N)	320	
Stir fried boneless chicken thigh, capsicum, cashew nuts		
PAD THAI (SF, N, E)	280	+
Classic stir-fried noodles, tiger prawns, egg, nuts		
PAD KRAPHAO (SS, P, E)	280	
Wok fried spicy crispy pork belly & bacon, fried egg, Thai hot basil, steamed rice		

Local Sweets

MANGO STICKY RICE (N, G)	240	
Fresh sweet mango, aromatic coconut sticky rice		
SEASONAL FRESH FRUIT	220	
Local seasonal fruit		



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Sweet Endings

Signature Desserts

from HOM Baking Company

	LOCO FOR CHOCO (E)	100
	Dark chocolate, cacao jelly, milk chocolate mousse	
	APPLE CRUMBLE (G, E, D)	110
	Homemade apple crumble, almond topping	
+	COOKIES AND NOUCAFE (G, E)	110
	Nescafé mousse, crunchy Oreo, homemade nougatine	
	FOR THE LOVE OF CHEESE (G, E, D)	110
	Homemade cheesecake, raspberry mousse, cream cheese, fresh mango	
	NOT YOUR TYPICAL BANOFFEE (G, D)	110
	Caramelized banana, Chantilly cream, vanilla condensed milk	
	DOLCEZZA DELLA MIA VITA (G, D)	110
	Italian tiramisu, mascarpone cream, espresso sponge	
	LE CHOUX DE PARIS (G, E, D)	95
	Profiterole stuffed with white chocolate cream	
	MACARONS	
	6 pieces	150
	12 pieces	210
	*All macarons come in a presentation box, perfect to consume, share or keep as a gift.	
	ARTISAN ICE-CREAM (N, G, D)	
+	1 scoops	90
	2 scoops	160
	Vanilla, chocolate, rum & raisin, peanuts, choco-chips, caramel popcorns, mango, Thai lime, passion fruit	
	CHECK WITH OUR TEAM FOR THE CAKE OF THE DAY	110
	COFFEE COMBO	200
	Pair any bakery or pastry with our single origin coffee or freshly brewed tea	
	 Perfect for a late time sugar rush. Comes in an individual "safekeeping" container.	
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Late Night Menu

Available from 12 a.m. to 7 a.m.

FRIED RICE WITH CRAB MEAT (SF)	360	
CHICKEN & CASHEW NUTS (SS, N) Stir fried chicken thigh with capsicum and cashew nuts	320	
PAD THAI (SF, N, E) Classic stir-fried noodles with egg, nuts and tiger prawns	280	
PAD KRAPHAO (SS, P) Wok fried spicy crispy pork belly and bacon, Thai hot basil	280	+
KITALAY'S STYLE CLUB SANDWICH (G) Fresh avocado, thick cut streaky bacon, marinated chicken breast, Caesar dressing and rocket leaf on homemade ciabatta bread, served with homemade pickles and fries	400	
MEXICAN MARINATED CHICKEN BOWL (D) Seasoned rice, pico de gallo, avocado, grilled chicken	320	
MANGO STICKY RICE (N, G) Fresh sweet mango with aromatic coconut sticky rice	240	
SEASONAL FRESH FRUIT Sweet seasonal fruits from local	220	

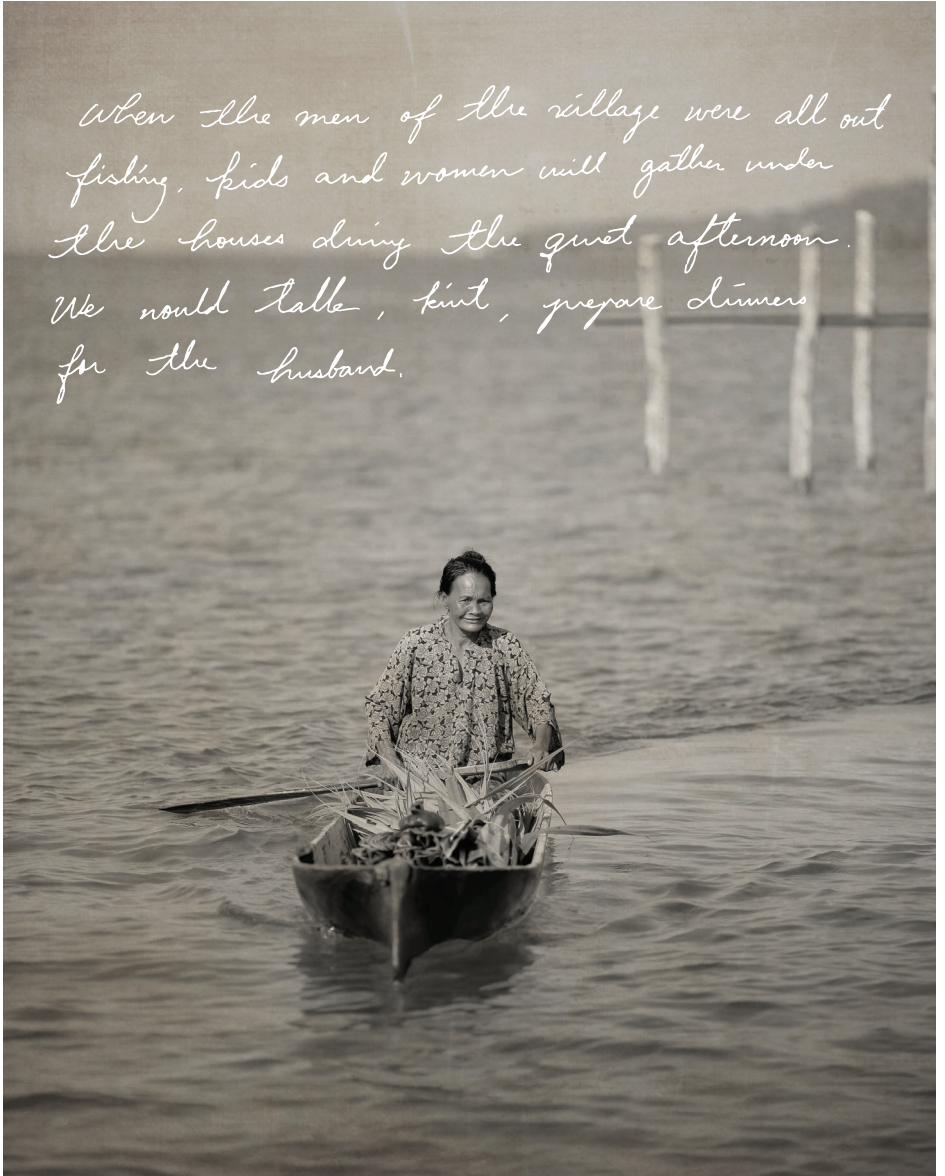


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Beverages Menu

+ 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

Drinks

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,

COLD BREWS

160

+

Black & tangerine, coconut nectar

THAI SPECIALITIES

90

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

140

Orange, pineapple, apple

SODAS & SOFT DRINKS

95

Coke, Coke Light, Sprite, A&W Root Beer, 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

150

Coffee & Tea

Drinks

V-WATER 140

1 liter infused with fresh fruit & herbs

Fresh : Cucumber, lime & mint

Citrus : Lemon, lime & orange

Berry : Strawberry, raspberry, blueberry

MOCKTAILS 160

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

Whisky Sour 330

Pimms Cup 330

Pisco Sour 330

Caipirinha 330

Magarita 330

Cosmopolitan 330

Daiquiri 320

Mojito 320





Libations

Beers

Full Moon Chatri IPA 5.2% 330ml	380	
Full Moon Bussuba Ex Weisse 4.7 % 330ml	290	
Beer Lao Dark 6.5% 330ml	240	
Beer Lao IPA 5.0% 330ml	240	+
Leo 5% 320ml	190	

Wines

White

		
Russian Jack Sauvignon Blanc Marlborough, New Zealand, 2019	420	2,100
Monsoon Valley Colombard Hua Hin, Thailand	370	1,850
Lungarotti Pinot Grigio, Umbria Igt, 2019	370	1,850
Clearwater Cove Sauvignon Blanc Marlborough, New Zealand, 2020	370	1,850

Red

The Hedonist Cabernet Sauvignon McLaren Vale, Australia, 2019	440	2,200	
Monsoon Valley Shiraz Hua Hin, Thailand	370	1,850	
Paul Jaboulet Aine Grenache & Syrah Parallele 45 Rhône Valley, France, 2019	370	1,850	
Lapostolle D'alamel Merlot Reserva Maule Valley, Chile, 2018	320	1,650	

Rose

Lapostolle Le Rose Casablanca, Chile, 2020	370	1,850	
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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 | W: kimptonkitalaysamui.com