

SIX SENSES

SAMUI

DINING ON THE HILL

Located on the sunset side of the resort, Dining on the Hill is open for breakfast, lunch and dinner.

The breakfast is a vast selection, spread over several buffet stations and includes freshly prepared and cooked to order specialities, freshly made juices, waffles, pancakes and Asian delicacies.

Lunch is focused on balanced cuisine, with an emphasis on specialties from the hut.

In the evenings, be prepared for some of the best Thai food on the island, as we pride ourselves on preparing Thai favourites the way they should be.

The restaurant includes two different styles of seating, formal tables and relaxed daybed niches.

The team looks forward to welcoming you at Dining on the Hill.

We all wish you an enjoyable meal



SIX SENSES
SAMUI
LUNCH

TAPAS

260 EACH OR ANY FOUR FOR 950

MOO YANG KAW NEAW (6 PIECES)

BBQ pork skewers with nam jim jeaw sauce

YUM GAI YANG (4 PIECES)

Shredded chicken, betel leave, garlic, chilli

GOONG YANG NAMPLA WAAN(2 PIECES)

Grilled prawns, caramelized fish sauce

MOO KROBE (3 PIECES)

Crispy pork with spiced tamarind sauce

PLA HOR PAENG TOED (2 PIECES)

Fish rice paper roll, green mango, shallot

TOED MUN KAO PODE 🌿 (4 PIECES)

Turmeric corn fritter, honey, coriander

YUM WOON SEN GOONG (3 PIECES)

Prawn roll, glass noodles, vegetables

LARB GAI MUAN (3 PIECES)

Minced chicken, lettuce, noodles

MEE KROBE 🌿 (3 PIECES)

Crispy noodles, orange, tamarind sauce

YUM HED RUAM 🌿 (4 PIECES)

Mushroom salad, garlic, chilli, lettuce

NAM TOK PED YANG (2 PIECES)

Minced bbq duck, roasted rice, chilli, shallot

TOED MUN PLA (2 PIECES)

Thai fish cake, cucumber relish

 **Balanced cuisine**  **Vegetarian cuisine**  **Organic local produce**

Gluten free options are available, please ask our hosts for assistance.





If you do not see your favorite dish, our Chef will be happy to customize one to your liking.

All prices are in baht and subject to ten percent service charge and seven percent government tax.







APPETIZERS

TODE MUN GOONG	420
Prawn cakes with Thai pickles, plum sauce	
SATAY GAI	400
Marinated chicken, rustic bread with peanut sauce, cucumber relish	
MOO TA-KRAI 	420
Thai pork lemongrass skewers with chilli sauce	
BUEA TODE 	475
Tempura organic leave with prawn tempura, red curry with spicy eggplant dip	
GOONG YANG NAM PLA WAN  	475
Grilled prawns with caramelized sweet fish sauce	

SALADS

NAM TOK PED YANG	450
Sliced BBQ duck, roasted rice, shallots, chilli flakes	
YUM NUE YANG 	480
Grilled wagyu beef with spicy sour organic herbs	
HED YANG 	400
Mushroom, lettuce, lime chilli sauce	

SOUPS

TOM YUM GOONG	550
Hot sour prawn soup, lemongrass, galangal, chilli paste, mushrooms	
TOM KHA GAI	420
Chicken soup, lemongrass, galangal, cabbage, mushroom with coconut cream	

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MAINS

GAI YANG SOM TUM  	550
Grilled marinated chicken, papaya salad with sticky rice	
KHAO PHAD	400
Chicken or pork fried rice with egg	
PHAD SEE EIW NUA	400
Stir fried beef, rice noodles, and vegetables with black soy sauce	
PHAD THAI GOONG OR PHAK 	475
Stir fried prawns or vegetable, flat rice noodle, and egg with bean sprouts	
GUAY TEAW GAENG GAI	450
Red chicken curry with rice noodles	
PANAENG CURRY	450
chicken or pork or beef, kaffir lime leave	
GAENG KIEW WAAN GAI	450
Green chicken curry, Thai eggplant, basil, sweet potato	

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DESSERTS

KAO NEAW MA MUANG	350
Sliced mango with coconut sticky rice	
BAKED MANGO CHEESECAKE	350
Mango salsa, kaffir lime, mint and Chiang Mai strawberry	
TUB TIM KROBE	350
Water chestnut dumpling in coconut cream syrup	
PEANUT BUTTER PARFAIT	350
Dulce de leche, bitter chocolate crumble, almonds with strawberry purée	
NEMESIS CAKE	350
Flourless chocolate cake with Samui coconut ice cream	
POLAMAI RUAM	250
Seasonal Thai fruits	

ICE CREAM

100 PER SCOOP

LEMONGRASS SORBET

PASSION FRUIT SORBET

MANGO SORBET

COCONUT ICE CREAM

CHOCOLATE ICE CREAM

MACADAMIA ICE CREAM

HAZELNUT ICE CREAM

PISTACHIO ICE CREAM

Enquire with your server for more choices.

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DINNER

APPETIZERS

SATAY GAI	400
Marinated chicken, rustic bread with peanut sauce, cucumber relish	
MOO TA-KRAI 	450
Thai pork lemongrass skewers with chilli sauce	
GOONG SA-RONG	475
Deep fried prawn wrapped in rice noodles with spiced tamarind sauce	
GAI GO RAE	450
Red curry with grilled marinated chicken	
TOED MUN KAO PODE 	400
Turmeric corn fritter, honey, coriander	

SALADS

PLA MUERK YANG GUB YUM SAMUN PRAI 	450
Grilled squid, organic herbs with betel leave	
NAM TOK PED YANG	450
Sliced BBQ duck, roasted rice, shallots, chilli flakes	
YUM NUE YANG 	475
Grilled wagyu beef with spicy sour organic herbs	
YUM MA MUANG GUB PLA TODE KA-MIN 	450
Green mango, shallot, cashew nut, dried shrimp, chilli with fried turmeric fish	
YUM HED RUAM 	400
Mushroom salad, garlic, chilli, lettuce	

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SOUPS

TOM YUM GOONG	550
Hot sour prawn soup, lemongrass, galangal, chilli paste, mushrooms	
TOM KHA GAI	420
Chicken soup, lemongrass, galangal, cabbage, mushroom with coconut cream	

CURRIES

GAENG PHED PED YANG	500
Red duck curry, eggplant, seasonal fruit, passion fruit	
GAENG MASSAMAN NUE	550
Masaman beef curry, potato, shallot, peanuts	
GAENG KIEW WAAN GAI	450
Green chicken curry, Thai eggplant, basil, sweet potato	

All curry dishes come with your choice of brown or jasmine rice

MAIN COURSES

GAI PHAD MED MA MUANG	420
Stir fried chicken with cashew nuts	
KAI PAH LOE	550
Pork belly, egg with bean curd braised in five spices stock	
SUEA RONG HAI	1800
Grilled beef rib-eye served with sticky rice	
NUE PHAD BAI RA	550
Stir fried wagyu beef with caraway leave, garlic, chilli	
PREAW WANN TA-LAY	650
Wok fried sweet and sour seafood, pineapple, capsicum	

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GOONG TODE SAUCE MA-KAM	750
Deep fried tiger prawns, tamarind sauce	
PLA KRA-PONG TODE KA-MIN 	800
Pan fried sea bass, fresh turmeric, garlic	
PLA MUERK TOM WANN	450
Braised young squid, galangal, kaffir lime leaves, palm sugar	

SIDES

300 EACH

PHAD PHAK BOONG 	
Stir fried morning glory, garlic with chilli shrimp paste	
TON ON TAN TAWAN 	
Sunflower sprouts, garlic with fish sauce	
PHAK LIANG PHAD KAI 	
Local Liang leaves, garlic with egg	
MA-RA PHAD KAI KEM 	
Bitter gourd with salted egg	
TAO HUU PHAD PIK GLUE 	
Bean curd, chilli	
HED PHAD TON HOM 	
Mixed mushroom, spring onion	

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