

# PI SAMUI

Beach Club & Restaurant

## • MENU •

Pi Samui



+66 (0)93 438 4995



Pisamuibeachvibe@gmail.com



On the gentle curve of **Choengmon Beach**, where the sea glitters under the sun by day and glows gold at sunset, **Pi Samui** is a destination that evolves with the rhythm of the island. Inspired by the timeless beauty of the mathematical constant  $\pi$  (**pi**), the restaurant's **iconic circular design**, a tribute to  $\pi r^2$ , symbolizes **balance, harmony, and connection** between nature, people, and moments worth remembering.

By day, **Pi Samui transforms into a relaxed beachfront beach club**. Sunlight dances across the sand, the **ocean breeze drifts through the open circular space**, and guests settle in for **laid-back lunches, refreshing cocktails, and slow afternoons by the sea**. It's a place to **unwind barefoot**, share plates with friends, and let the sound of waves set the pace of the day.

As the afternoon fades, the **atmosphere gently shifts**. The sky begins to blush, the light softens, and **Pi Samui becomes one of Choengmon's offering panoramic views of the horizon** as the sun slips into the Gulf.

When evening arrives, **Pi Samui reveals its dinner identity**. Warm ambient lighting, rustic wooden tables, and natural rattan chairs create a setting that feels **intimate, elegant, and inviting**. The circular dining space wraps guests in comfort, making every table feel special—whether it's a **romantic dinner, a**

**celebration, or a long evening with friends.**

At the heart of it all is the cuisine—a **harmonious fusion of Italian soul, Mediterranean freshness, and Thai passion**. Each dish is thoughtfully crafted to be shared, savored, and remembered, turning dinner into an experience that lingers long after the last bite.

More than a beach club, more than a restaurant, **Pi Samui is a feeling**. From sun-soaked afternoons by the sea to memorable dinners under the stars, it's a place where warm Thai hospitality welcomes you like home and where beautiful moments unfold naturally—day into night, again and again.

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#### **PRIVATE EVENTS:**

Looking to celebrate a special occasion or host a private gathering? Pi Samui offers tailored event packages to suit your needs.

Contact our event specialists at  
**+66(0)93 438 4995 or [Pisamuibeachvibe@gmail.com](mailto:Pisamuibeachvibe@gmail.com)**  
for more information

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# KOM- BUCHA

250 PER BOTTLE

- ICED LEMON TEA
- PINEAPPLE PASSION
- GINGER GIZE!
- DETOX GOLD
- LEMONGRASS JITO
- POWER OO-LONG

pure  
remedy  
KOMBUCHA



Why we love  
kombucha

Aids digestion  
by flushing out  
unwanted waste!

Helps detoxify  
the body.

Strengthens  
the immune system.

Helps increase  
energy levels  
thanks to the high  
content of B12 Vitamin.

It's **completely natural.**  
No fake sweeteners.  
No funny business.



*We are open  
for orders*

get  
**fizzy**  
with it!



## SOFT DRINK

COKE	80
COKE ZERO	80
SPRITE	80
SCHWEPES MANAO SODA	80
SCHWEPES GINGER ALE	80
SODA WATER	80
LIPTON LEMON	80
LIPTON PEACH	80
MINERAL WATER 500 ML.	60
MONT FLEUR STILL 700 ML.	190
MONT FLEUR SPARKING 700 ML	220

## FRESH FRUIT

JUICE / SHAKE

COCONUT	150	180
ORANGE	150	180
PINEAPPLE	150	180
WATERMELON	150	180
APPLE JUICE	120	180
MANGO	150	180
PASSION FRUIT SODA	160	180
LIME JUICE SODA	160	180
BANANA		180
MIXED FRUIT	180	200

# BEER

SINGHA	140
CHANG	140
HEINEKEN	170
SAN MIGUEL LIGHT	170
CORONA	240
MONKEY SAMUI (PRODUCT OF SAMUI)	250



# DRAUGHT BEER



ITEM	GLASS	JUG	TOWER
SINGHA	190	450	1,200
CHANG	190	450	1,200
LEO	170	400	1,000



All prices are subject to 7% VAT. No service charge.

## MY SUNSET

Mix Berry Syrup, Peach Syrup, Mango juice, Lime juice, Pandan Juice



## INDIGO FRUITTY

Pineapple Juice, Lychee Juice, Peach syrup, Blue Syrup, Lime Juice



## CHERRY BOMB

grenadine Syrup, Lime juice, Soda on top



# SIGNATURE MOCKTAILS

190

## PURPLE COLADA

Pineapple Juice, Coconut Syrup, Butterfly Juice, lime Juice, Milk



# SIGNATURE COCKTAILS

Our bespoke cocktail menu created by our inhouse team is inspired by island life and classic cocktail culture

## SIGNATURE FRUITY MOJITOS



**PASSION FRUIT MOJITO**

380

White rum, mint leaf, fresh passion fruit, rose syrup, Fresh lime juice, soda



**PINEAPPLE MOJITO 380**

White rum, mint leaf, fresh pineapple puree, elderflower syrup, fresh lime juice, soda



**LYCHEE GINGER MOJITO**

380

White rum, mint leaf, ginger beer syrup, lychee juice, Fresh lime juice, soda



**MANGO MOJITO**

380

White rum, mint leaf, fresh mango puree, fresh lime juice, soda

*All prices are subject to 7% VAT. No service charge.*



# SIGNATURE COCKTAILS

*Our bespoke cocktail menu created by our inhouse team is inspired by island life and classic cocktail culture*

## GIN TONICS SIGNATURE (Refreshing Cocktail)

*Served Catalonian style in a copa de balon glass.  
We use only Fever-Tree premium tonics.*



**IRON BALLS (THAILAND) 550**

Paired with mediterranean tonic, pineapple and basil

**JUNE BY G'VINE PEACH (FRANCE) 550**

Paired with indian light tonic topped with flower  
And lemon twist

**SABATINI (ITALY) 650**

Paired with indian light tonic, lemon and thyme

**NOUAISON RESERVE BY G'VINE (FRANCE) 650**

Paired with elderflower tonic and thyme and flower



**STRANGER & SONS (GOA INDIA)** 550  
Paired with ginger beer tonic, lime and ginger

**MARTIN MILLERS ORIGINAL (ENGLAND)** 550  
Paired with light indian tonic, dry lime, rosemary and black pepper

**HENDRICK (SCOTLAND)** 600  
Paired with elderflower tonic and cucumber & red flower

**MONKEY 47 (GERMANY)** 780  
Paired with elderflower tonic and dry lime, rosemary, flower



# SIGNATURE COCKTAILS

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## TIKKI *(Refreshing Cocktail)*

### THE MAD 🌶️ 390 PANDA

Captain morgan gold rum, pandanus syrup, fresh lime, thai chili bitter, lightly spiced homemade ginger beer



### HANTU LAUT 420

Tequila reposado, allspice dram, fresh lime and Pineapple, branca menta, pineapple saté brulée



### MOANA 🌶️ 380

Tito's Vodka, Blue Curacao, lime Juice, Coconut Syrup, Mint Syrup, fresh Passion fruit, Fresh Chili



### MINT MINCY FROZEN 380

Beefeater Gin, Pineapple Fresh, Lime Juice, Mint Syrup, Mint Leaves



# SIGNATURE COCKTAILS

*Our bespoke cocktail menu created by our inhouse team is inspired by island life and classic cocktail culture*

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## BLOODY MARYS



### MEDITERRANEAN 🌶️ 🌶️ 490 (BY SEA)

Pickled Chili Infused Tito's Handmade Vodka, Worcestershire, Clamato, Horseraddish, Celery Salt, Wasabi, Cracked White Pepper, Finished With Local Fruits De Mer, Celery And Pickled Peppers

### CALABRESE 🐷 🌶️ 490 (OVER LAND)

Bourbon And Pickled Chili Infused Tito's Handmade Vodka, Worcestershire, Horseraddish, Celery Salt, Tobasco, Cracked Black Pepper, Onion Brine, Finished With Pickled Peppers And Charred Pork Belly.

# SIGNATURE COCKTAILS

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## SWEET AND SOUR



**BUNGA TIGA** 350  
Beefeater Pink Gin, Butterfly Pea, Lavender And Chrysanthemum Are Twice Shaken With Lime



**BIKINI MARGARITA** 390  
Lemongrass And Kafir Infused Tequila Blanco, Is Shaken With Blue Curacao, Fresh Lime And Citrus Syrup. Finished With A Pink Salt Bikini And A *Seaweed Tuile*



**BALI BRAMBLE** 400  
Iron Ball Gin Is Muddled With Local Grapefruit, Then Touched With Maraschino, Lime And Sugar And Served Over Crushed Ice With A Pink Salt Rim

## BITCH SPRITZ 420

Aperol, mango rum, fresh passion fruit, Prosecco and roselle





**AOW THAI** 390  
Pandan Tito's Handmade Vodka, Homemade  
Coconut & Pineapple Liquor, Honey Syrup,  
Fresh Lime Juice, Orange Bitters, Egg White



**ARTHUR SOUR** 380  
Mekhong Rum, Homemade Spices Syrup,  
Apple Juice, Fresh Lime Juice, Egg White



**THE NAUTICAL  
MILE** 420

Beefeater 24 Gin, Violet Liqueur, Golden Falernum,  
And Fresh Lemon



**GREAT  
BARRIER REEF** 400

Beefeater Gin, Blue Curacao, Passion Fruit, Fresh Lime Juice,  
Rose & Elderflower Syrup, Egg White

# SIGNATURE COCKTAILS

*Our bespoke cocktail menu created by our inhouse team is inspired by island life and classic cocktail culture*

## SPIRIT FORWARD

### RAJA OLD 490 FASHIONED

Monkey Shoulder Whiskey, Dom Benedictine, Spices Syrup, Homemade Chocolate Bitter



### CONTRA 450 SUNTRA

Flor De Cana 12 Y, Mr. Black Top Chocolate Coffee



### MARIANA MARTINI 390

Tito's Handmade Vodka Pandan, Blanco Vermouth, Pandan Bitter  
Homemade



### SIAM NEGRONI 450

Iron Balls Gin, Cinzano Blanco Pandan, Campari And 'Pandan' Bitters Are Stirred



### WHITE NEGRONI 450

Beefeater Gin, Suze, Lillet White

# CLASSIC COCKTAILS

*Our bespoke cocktail menu created by our inhouse team is inspired by island life and classic cocktail culture*

**ESPRESSO MARTINI** 350

Tito's Handmade Vodka, Kahlúa, Espresso

**PINA COLADA** 350

Rum, Coconut Liqueur, Pineapple Juice, Dairy Milk, Coconut Syrup

**COSMOPOLITAN** 350

Tito's Handmade Vodka, Triple Sec, Canberry Juice, Syrup

**MARGARITA (CLASSIC /SPICY)** 350

Tequila, Triple Sec, Lime Juice, Syrup

**CAIPIRINHA** 350

Cachaca Rum , Brown Sugar , Fresh Lime

**PINK LADY** 380

Gin, Triple Sec, Lemon Juice, Grenadine Syrup, Egg White

**WHITE LADY** 380

Gin, Triple Sec , Lime Juice, Egg White

**MOJITO** 350

Rum, Lime Juice, Syrup, Mint, Soda

**TEQUILA SUNRISE** 350

Tequila , Orange Juice, Granadine

**GIN FIZZ** 350

Gin , Syrup, Lime Juice, Egg White, Soda

**DAIQUIRI LIME, STRAWBERRY, MANGO** 390

Rum, Lime Juice, Syrup

**MOSCOW MULE** 380

Vodka, Ginger Beer, Fresh Lime Juice



**PORN STAR** 420

Vanilla Vodka, Passion Fruit Liqueur, Passion Fruit, Lime Juice, Vanilla Syrup

**FRENCH 75** 380

Gin, Lime, Syrup, Sparkling Wine

**APEROL SPRITZ** 400

Aperol, Sparkling Wine, Soda

**HUGO** 380

Sparkling Wine, Elder Flower

**BELLINI** 380

Sparkling Wine, Peach Liqueur

**WHISKY SOUR** 380

Bourbon, Lime Juice, Syrup, Egg White, Angostura Bitter

**AMARETTO SOUR** 350

Bourbon, Amaretto Liqueur, Syrup, Lime Juice, Egg White

**LONG ISLAND ICED TEA** 380

Gin, Rum, Vodka, Tequila, Triple Sec, Lime Juice, Syrup, Coca Cola

**NEGRONI** 420

Gin, Campari, Carpano Classico

**OLD FASHIONED** 390

Bourbon, Sugar, Angostura Bitter

**MAITAI** 380

Rum, Black Rum, Orange Curaçao, Peanut Syrup, Lime Juice, Pineapple Juice

*All prices are subject to 7% VAT. No service charge.*

# WHISKY & SPIRIT

BY GLASS

## GIN

### CLASSIC & HOUSE GIN

IRON BALL	500
ANONG	300
NAKIN	300

### LONDON DRY & POPULAR BRANDS

GORDON'S GIN	300
GORDON'S PINK	300
BEEFEATER	300
BEEFEATER PINK	350
BEEFEATER 24	380
BOMBAY SAPPHIRE	350
TANQUERAY	350
TANQUERAY NO.10	550

### PREMIUM & CRAFT GIN

MARTIN MILLER'S	500
SABATINI	500
THE BOTANIST	600
HENDRICK'S	550
STRANGER & SONS	500
MONKEY 47	700

### FLAVOURED & INFUSED GIN

G VINE JUNE PEACH	450
G VINE NOUAISON	550
CAORUNN	450
CAORUNN TOM YUM	450

### VIETNAMESE CRAFT GIN (LADY TRIEU COLLECTION)

DALAT FLOWER BOMB	450
MEKONG DELTA DRY	450
SAPA CITRUS TEA	450
HOI AN SPICE ROAD	450

## RUM

CAPTAIN MORGAN BLACK	300
CAPTAIN MORGAN SPICED	300
CAPTAIN MORGAN WHITE	300
CANARIO CACHACA	300
MEKHONG	300
PHRAYA GOLD	450
GOSLINGS BLACK SEAL	450
DIPLOMATICO MANTUANO	450
DIPLOMATICO RESERVA EXCLUSIVA	550
FLOR DE CANA 12 YEAR	500
FLOR DE CANA 18 YEAR	650
RON ZACAPA	650

## TEQUILA

CUERVO ESPECIAL JOSE	300
PATRON SILVER	650
PATRON REPOSADO	700
PATRON AÑEJO	700
DON JULIO	700

1800 BLANCO	600
1800 COCONUT	600
1800 REPOSADO	600
1800 AÑEJO	700
1800 AÑEJO CRISTALINO	750

### CLASE AZUL REPOSADO 2,500

400 CONEJOS MEZCAL JOVEN	550
SE BUSCA MEZCAL ARTESANAL JOVEN	550
SE BUSCA MEZCAL ARTESANAL REPOSADO	650

## VODKA

STOLYNAYA	350
ABSOLUT	350
BELVEDERE	400
CIROC	450
GREY GOOSE	450
RUSSIAN STANDARD	380
RUSSIAN GOLD	450
RUSSIAN STANDARD PLATINUM VODKA	500
GREY GOOSE	800
GREY GOOSE PREMIUM	1,200



## HOUSE POURING

TITO'S HANDMADE VODKA	350
BEEFEATER GIN	350
CAPTAIN MORGAN WHITE	350
JOSE CUERVO REPOSADO	350
EVANWILLIAMS BLACK	350

## WHISKY

### BLENDED WHISKY

JOHNNIE WALKER BLACK LABEL	350
JOHNNIE WALKER GOLD LABEL	500

### IRISH WHISKY

JAMESON	320
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### TENNESSEE WHISKY

JACK DANIEL'S	380
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### BLENDED MALT

MONKEY SHOULDER	450
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### AMERICAN WHISKEY

MICHTER'S SOUR MASH	600
MICHTER'S AMERICAN WHISKEY	600

## COGNAC

HENNESSY VS	500
HENNESSY VSOP	700
LARSEN VIKING SHIP	2,850

## LIQUEUR

### DIGESTIFS

BAILEYS IRISH CREAM	350
AMARETTO LUXARDO	300
CHERRY HEERING	550
SAMBUCA	300
LIMONCELLO LUXARDO	350
FERNET BRANCA	350
JÄGERMEISTER	350

## LIQUEUR

### DIGESTIFS

GREEN CHARTREUSE	380
CINZANO CLASSICO	300
ANTICA FORMULA	300
KAHLÚA	380
ABSINTHE ABSENTE 55%	500
FIREBALL	300

### APERITIFS

CAMPARI	380
APEROL	350
RICARD	350
LILLET ROSÉ	300
LILLET BLANC	300
SUZE	350
CINZANO DRY	300
CINZANO BIANCO	300

## BOURBON / RYE

EVAN VILLEAM	350
MAKER MARK	380
RITTEN HOUSE RYE WHISKY	380
WILD TURKEY 101	500
BULLEIT BOURBON	450
BULLEIT RYE	550
WOOD FORD RYE	550
WOOD FORD RESERVE	550
MICHTER BOURBON	600
RUSSELL SINGLE BARREL	650
RUSSELL 10 YEARS	650

## SINGLE MALT

### THAI WHISKY

PRAKAAN DOUBLE CASK	500
PRAKAAN SELECT CASK	500
PRAKAAN PEATED MALT	500

### ISLE OF ARRAN

ARRAN 10 YEARS	550
ARRAN QUARTER CASK	600
ARRAN SHERRY CASK	600
MACHRIE MOOR	600

### SPEYSIDE

GLENFIDDICH 12 YEARS	600
THE GLENLIVET 18 YEARS	1,200

### ISLAY

ARBEG	650
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THE MACALLAN DOUBLE CASK 12 YEARS	1,200
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THE MACALLAN DOUBLE CASK 18 YEARS	3,500
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THE MACALLAN SHERRY OAK 12 YEARS	1,200
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THE MACALLAN SHERRY OAK 18 YEARS	5,000
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# COFFEE

	HOT	ICE
ESPRESSO	90	
ESPRESSO MACHIATO	110	
DIRTY		150
AMERICANO	110	120
PICCOLO	120	
CAPPUCCINO	120	140
COFFEE LATTE	120	140
COFFEE MOCHA	120	140
CARAMEL MACHIATO	120	140
THAI STYLE COFFEE		140
ORANGANO		140
BLACK HONEY		140

## AFFOGATO

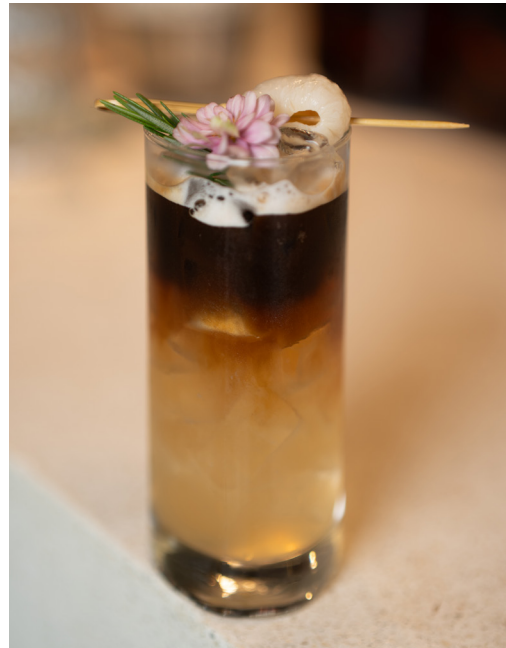
COCONUT	150
VANILLA	150
CHOCOLATE	150



# SIGNATURE COFFEE



**LATTE PASTEL** 180  
Coffee, Milk, Butterfly Juice, Whipping Cream, Butterscotch



**HYDRATION** 180  
Coffee, Lychee Juice, Lime Juice, Pineapple Juice, Rose Syrub, eldor flower syrup



**DOUBLE SIZE** 180  
Double shot coffee, coconut Ice cream, milk



**THREE TONE** 180  
Milk, Hale's Boy, Whipping Cream, Vanilla Syrub, Coffee 1 Shot



# NON COFFEE



HOT



ICE

CHOCOLATE	120	140
MATCHA LATTE	120	140
THAI MILK TEA	120	140
LIME HONEY ICED TEA		140
BLACK TEA		140
LIME HONEY SODA		140

**CHOCOLATE MINT**  
Chocolate, Milk, Mint Syrup

180



**SAND SEA** 180  
Coconut Juice, Blue Curaaco, Chocolate Syrup, Milk, Whipping, On Top Cracker And Cocoa Powder



**UNDER THE SEA**  
Blue Syrup, Lime Juice, Passion Fresh, Vanilla Syrup

180



All prices are subject to 7% VAT. No service charge.

# TEA POT

		
EARL GREY	120	150
ENGLISH BREAKFAST	120	150
PEPPER MINT	120	150
JASMINE	120	150
CAMOMILE	120	150
PEACH	120	160
FRESH GINGER	150	180



# MILK SHAKE



**VANILLA**  
160



**COCONUT**  
160



**CHOCOLATE**  
160



**COOKIE**  
160



# STARTER

*Please inform us of any food allergies or spice preferences.*

## 1. PIZZA BREAD 250

Crispy pizza dough with hummus and tomato salsa

## 2. NACHO SNACK 250

Corn chip, tomato salsa, cheese sauce, sour cream and guacamole

## 3. DIY GUACAMOLE 220

Crispy tortilla chips with a classic guacamole and sour cream

## 4. CHIPIRONES 280

Lightly battered local baby octopus topped with pickled chili and old bay spice served with classic tartar sauce

## 5. JAMAICAN JERK CHICKEN WINGS 280

Wood grilled single bone chicken wings in Jamaican seasoning served with sour cream

## 6. GAMBAS 450

prawn in olive oil, garlic, Italian parsley, smoked paprika and toasted sourdough bread

## 7. SPANISH MUSSEL AL AJILLO 450

Black mussel in olive oil, garlic, Italian parsley, smoked paprika and toasted sourdough bread

*Easy-to-share*  
crafted for seaside dining and relaxed moments.

*All prices are subject to 7% VAT. No service charge.*



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# STARTER

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## 8. CHICKEN QUESADILLAS 350

Tortillas wrap on roasted chicken, onion, bell pepper, paprika, mozzarella cheese and cheddar red served with a classic guacamole and sour cream

## 9. BEEF CAPACCIO 450

Aus. Angus beef with sundried tomato, olive, caper, pistachios, parmesan, rocket salad

## 10. CHEESE PLATTER 590

Grana Padano, brie cheese, blue cheese, Swiss cheese, cracker, dried fruit and honey

## 11. COLD CUT PLATTER 690

Prosciuttos, salami, Spanish chorizo, smoked salmon, cracker, dried fruit and honey

## 12. CHEESE & COLD CUT PLATTER 1,090

Grana Padano, brie cheese, blue cheese, Swiss cheese, prosciuttos, salami, Spanish chorizo, smoked salmon, cracker, dried fruit and honey

*Easy-to-share*  
crafted for seaside dining and relaxed moments.

*All prices are subject to 7% VAT. No service charge.*

13



14



15



16



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# SALAD

## 13. BURRATA & TOMATO 510

Local burrata cheese, organics tomato, sweet basil and lime-honey dressing

## 14. PROSCIUTTO & MELON 350

Prosciuttos, melon, tomato, sour cream and micro green in crispy cup

## 15. CEASAR SALAD 220/280/380

### BACON/ CHICKEN / PRAWN

Romain cos, crouton chip, Grana Padano and Caesar dressing

## 16. CORN SALAD 250

Grilled sweet corn topped with brie cheese, honey, pink salt and spring onion

*Light. Refreshing*  
fresh greens, bold flavors, and  
wholesome ingredients.



17



18



19



20

All prices are subject to 7% VAT. No service charge.

# SALAD

- |  |            |
|--|------------|
| <b>17. SALMON<br/>GRAVLAX SALAD</b><br>Red onion, caper, sundried tomato, black olive<br>and wild rocket salad                                 | <b>380</b> |
| <b>18. CORN ZUCCHINI SALAD</b><br>Grilled sweet corn & zucchini, avocado, feta cheese<br>and wild rocket                                       | <b>350</b> |
| <b>19. BEETROOT SALAD</b><br>Beetroot, red wine vinaigrette, pomegranate, blueberries, mint leaves,<br>fresh mozzarella cheese and feta cheese | <b>350</b> |
| <b>20. GREEK SALAD</b><br>Cucumber, tomato cherry, red onion, capsicum,<br>black olive, mint leaves, feta cheese, lime dressing                | <b>350</b> |

*Light. Refreshing*  
fresh greens, bold flavors, and  
wholesome ingredients.



21



22



23

All prices are subject to 7% VAT. No service charge.



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# SOUP

## 21. MINESTONE SOUP 250

Vegetable clear soup with onion, carrot, tomato, celery, leek, cabbage, cauliflower, rigatoni and garlic bread

## 22. MUSHROOM CREAM SOUP 350

Shimeji, champion, wild mushroom, truffle oil on top and garlic bread

## 23. PI SAMUI SEAFOOD SOUP 450

Sea prawn, squid, black mussel in dried fish stock and garlic bread

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# SNACK

## 24. VEGETABLE SPRING ROLLS 180

## 25. BEEF SKEWERS 250

## 26. FRENCH FRIED 180

## 27. SWEET POTATO 200

## 28. SPICY CHICKEN POP 180

## 29. CHICKEN NAGGETS 180

## 30. POTATO MIXED 300

(Sweet potato fries, Potato wedge, French fries)



All prices are subject to 7% VAT. No service charge.

# BURGERS

## 31. CHICKEN BURGER 380

Deep fried chicken breast with coleslaw and rocket in a brioche bun with French fries

## 32. FISH BURGER 380

Crispy white snapper fillet with tartar sauce, coleslaw in a brioche bun with French fries

## 33. AUS. WAGYU BEEF BURGER 590

Lettuce, cheddar cheese, caramelized onion, mayonnaise BBQ. sauce in a brioche bun with French fries

## 34. HAMBURG STEAK 590

AUS. Wagyu minced beef topped with mushroom sauce served with mash potato and truffle oil

*All-Day Burger*

Comforting, juicy, and satisfying  
the kind of burger you crave by the sea.



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# PASTA

## 35. FETTUCHINI CLASSIC CARBONARA 420

Guanciale, parmesan cheese and organic egg

## 36. SPAGHETTI CHORIZO AGLIO OLLI 420

Joe sloons chorizo, garlic, chili, parmesan cheese, herb and butter mushroom

## 37. SPAGHETTI SEAFOOD 490

Prawn, squid, green mussel, anchovy, garlic, basil, parsley and sliced of lemon

## 38. SPAGHETTI CRAB 490

Hand caught local crab meat, garlic, chili and herbs, tangy butter, parmesan, and sliced of lemon

## 39. SPAGHETTI PRAWN 490

Prawns, garlic, chili and herbs, tangy butter, parmesan

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CHOOSE  
THE PASTA  
YOU LOVE!



Rigatoni



Spaghetti



Fettuccine

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ADD ON

Parmesan cheese 10 g.

150

*All prices are subject to 7% VAT. No service charge.*



All prices are subject to 7% VAT. No service charge.

# PASTA

- 40. RIGATONI PESTO BURRATA** 420  
Dill pesto sauce, burrata cheese, cashew nut, parmesan cheese and burrata cheese on top
- 41. RIGATONI BOLOGNESE** 450  
Beef ragout, red wine, parmesan cheese
- 42. FETTUCCINE PUTTANESCA** 450  
Tomato, black olive, caper, garlic, dried chili, white anchovy, tomato sauce
- 43. SPAGHETTI POMODORO** 350  
Tomato sauce, basil, cherry tomato, parmesan cheese

CHOOSE  
THE PASTA  
YOU LOVE!



Rigatoni



Spaghetti



Fettuccine

ADD ON

Parmesan cheese 10 g.

60

## RAVIOLI

- 44. SPINACH RAVIOLI** 390  
Spinach raviolis with tomato sauce, parmesan cheese and parsley
- 45. PORCINI MUSHROOM RAVIOLI** 420  
Mushroom raviolis with truffle cream sauce, parmesan cheese and salmon roe

*All prices are subject to 7% VAT. No service charge.*



# MAIN

## 46. GRILLED SEAFOOD PLATTER

1,490

### From the sea

- Squid 1 pcs.
  - Green mussel 6 pcs.
  - White snapper fillet half
  - Sea prawn 6 pcs.
- 

### ADD ON SIDE DISH

Mash potato	150
Wedge potato	100
Sweet potato	100
French fries	100
Mixed salad	100

*Beachside Platter*

Grilled and chilled seafood, vibrant flavors,  
and pure seaside indulgence.

47



48



49



50



All prices are subject to 7% VAT. No service charge.

# MAIN

47. BLACK ANGUS BEEF TENDERLOIN (250 G.) 1,890

100 day old grain fed angus beef tenderloin, garlic confit, tomato vide, red wine jus and chili jam

48. WAGUY BEEF STRIPLOIN (250 G.) 1,690

150 day old grain fed wagyu beef striploin, garlic confit, tomato vide, mushroom sauce and truffle oil

49. WAGUY BEEF PICANHA (250 G.) 890

150 days old grain fed beef picanha, garlic confit, tomato vide and chimichurri

50. DUCK BREAST 590

Grilled smoked duck with asparagus, vide tomato and passion fruit sauce

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## ADD ON SIDE DISH

Mash potato	150
Wedge potato	100
Sweet potato	100
French fries	100
Mixed salad	100

*Pi Meat Lover*

Grilled and chilled seafood, vibrant flavors,  
and pure seaside indulgence.

All prices are subject to 7% VAT. No service charge.

51



52



53



# MAIN

51. OSSO BUCO 850

6 Hours slow cook with mash potato, spinach and homemade gravy sauce

52. PORK CHOP 620

Wood grilled Sisaket region pork chop with chorizo, potato and smoked romesco sauce

53. PIRI PIRI CHICKEN 590

Saraburi region free range corn-fed chicken with green salad, lemon wedge and aji verde sauce

---

## ADD ON SIDE DISH

Mash potato	150
Wedge potato	100
Sweet potato	100
French fries	100
Mixed salad	100

*Pi Meat Lover*

Grilled and chilled seafood, vibrant flavors,  
and pure seaside indulgence.

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54



55



56



57

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# FISH LOVER

## 54. SEA BASS BEURRE BLANC 490

Grilled 150 g. of sea bass fillet with crispy crushed potato, spring onion oil and Beurre Blanc green oil

## 55. SEA BASS SAFFRON CREAM SAUCE 490

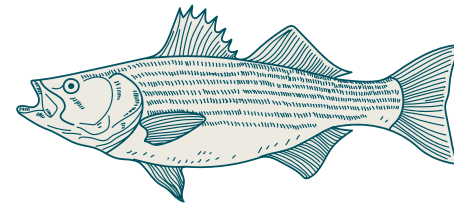
Grilled 150 g. of sea bass fillet with chinese kale, vide tomato and saffron cream

## 56. SEA BASS TOMATO BUTTER 490

Grilled 150 g. of sea bass with sauté spinach and tomato butter soya sauce

## 57. BARRACUDA FILLET 590

Seared 150 g. of local barracuda fillet with chinese kale, pistachio crust and miso cream sauce



*Ocean Fish Feast*  
Fresh, light, and beautifully flavorful  
a celebration of the sea.

*All prices are subject to 7% VAT. No service charge.*

58



59



60



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# FISH LOVER

## 58. SALMON CHORIZO

Grilled 150 g. Of salmon fillet with chinese kale, chorizo and corn ragu

590

## 59. SALMON MANGO

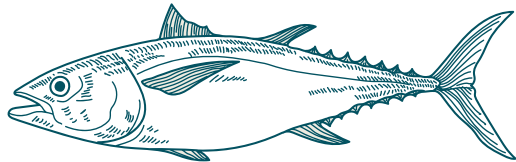
Grilled 150 g. Of salmon fillet with chinese kale and mango coulis

590

## 60. SALMON FILLET

Grilled 150 g. Of salmon fillet, tomato vide, chinese kale and saffron white wine cream

590



*Ocean Fish Feast*  
Fresh, light, and beautifully flavorful  
a celebration of the sea.

*All prices are subject to 7% VAT. No service charge.*



61

63



65



64



62



Handwritten white text on a chalkboard background, including the word "pizza" and other illegible scribbles.

# DELICIOUS PIZZA

## 61. PROSCIUTTO BURRATA 790

San Marzano tomato sauce, mozzarella cheese, prosciutto di Parma, burrata cheese and balsamic reduction

## 62. FUNGHI 590

Black truffle puree, champignon mushroom, wild mushroom, mozzarella cheese, truffle oil and parsley

## 63. BURRATA ROCKET 690

San Marzano tomato sauce, mozzarella cheese, burrata, wild rocket and balsamic reduction

## 64. HAWAIIAN 420

San Marzano tomato sauce, mozzarella cheese, smoked bacon, pineapple, chili and chili oil

## 65. MAGHARITA 390

San Marzano tomato sauce, mozzarella cheese and basil



66



67



68



69



70

# DELICIOUS PIZZA

## 66. FOUR CHEESE

550

San Marzano tomato sauce, mozzarella cheese, cheddar cheese, blue cheese and parmesan cheese

## 67. SEAFOOD

550

San Marzano tomato sauce, prawns, squid, green mussel, mozzarella cheese and parmesan cheese

## 68. DIAVOLA

520

San Marzano tomato sauce, mozzarella cheese, spicy salami, red chili, wild rocket and chilis oil

## 69. PEPPERONE

490

San Marzano tomato sauce, mozzarella cheese, spicy salami, red chili and chilis oil

## 70. CHICKEN PESTO

450

Dill pesto grana Padano, grilled spice chicken, sundried tomato, mozzarella cheese and chilis oil



All prices are subject to 7% VAT. No service charge.

# THAI CUISINE

- 71. CHICKEN SATAY** 250  
Coconut milk and turmeric marinated chicken, peanut sauce, cucumber and red onion relish
- 72. GRILLED BEEF SALAD (YAM NUEA YANG)** 420  
150 g. wagyu beef picanha, cucumber, garlic sliced, tomato cherry, spring onion, Chinese celery, lime & chilis dressing
- 73. GARLIC CHILLIS PRAWN** 350  
Deep fried sea prawn, crispy garlic, rice vermicelli, spring onion
- 74. SHRIMP PANCAKE** 350  
Shrimp Pancakes made from shrimp, aromatics, and vegetables
- 75. PADTHAI (PRAWN OR CHICKEN)** 450/290  
Rice noodle, tamarind sauce, bean sprouts, Chinese chives, egg, red onion and tofu
- 76. PINEAPPLE FRIED RICE WITH PRAWN** 450  
Sea prawn, pineapple, cashew nut, raisin, garlic, onion, Chinese pork sausage spring onion, egg, yellow curry powder
- 77. TOM YAM FRIED RICE WITH SEAFOOD** 490  
Fried rice tom yam taste with prawn, squid and green mussel

*All prices are subject to 7% VAT. No service charge.*

78



79



80



81



82



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# THAI CUISINE

SERVED WITH STEAMED RICE

## 78. TOM KHA KAI 320

Chicken roll stuffed with mushroom in coconut soup, lemon grass, galangal, kaffir lime leaves, red onion

## 79. CHICKEN MASSAMAN CURRY 390

Full chicken leg slowed cook in massaman curry, potato, onion

## 80. BEEF GREEN CURRY 450

6 Hr. slow cooked beef shank in green curry, eggplant, chilis red, sweet basil, kaffir lime leaves

## 81. TOM YAM GOONG 450

Sea prawn, red onion, roasted chili pasted, mushroom, lemon grass, kaffir lime leaves, galangal

## 82. ROASTED DUCK RED CURRY 590

Smoked duck breast with pineapple, lichee, grape, wide tomato in red curry cream

*All prices are subject to 7% VAT. No service charge.*

83



84



85



86



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# THAI CUISINE

SERVED WITH STEAMED RICE

## 83. PLA RAD PRIK 690

Deep fried whole sea bass fish with sweet chillis sauce

## 84. KRA PAO NUA 790

250 g. grilled wagyu beef picanha with spicy hot basil sauce

## 85. PLA YANG BAI TONG 690

BBQ. Whole sea bass fish wrap in banana leaves, lemongrass, galangal, kaffir lime leaves and lime - chillis sauce and peanut sauce

## 86. CHICKEN CASHEW NUT 290

Deep fried chicken, cashew nut, onion, capsicum, mushroom, water spring onion, dried chillis, oyster sauce, roasted chillis paste



87



88



89



90



91



92

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# BRUNCH MENU

11.00 am. - 04.00 pm.

## 87. STEAK BREAKFAST 650

150 g. wagyu beef picanha , fried egg, roasted potato and home-made gravy

## 88. SALMON EGG TOASTED 450

Salmon gravlax, avocado, poached egg, tomato and sourdough

## 89. MUSHROOM AND SCRAMBLE EGG 410

Sauté mushroom, avocado, scramble egg and sourdough

## 90. CROQUE MONSIEUR 390

Sourdough, Paris ham, cheddar cheese, Swiss cheese and French fries

## 91. QUESADILLA BREAKFAST 350

Chorizo, potato, onion, coriander, egg and cheese in tortilla

## 92. CLUB SANDWICH 350

3 toast bread, smoked chicken breast, Paris ham, bacon, fried egg, tomato, lettuce and French fries

*All prices are subject to 7% VAT. No service charge.*



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# KIDS MENU

**93. SPAGHETTI ALFREDO** 280  
Spaghetti cream sauce with bacon bisque

**94. SPAGHETTI TOMATO SAUCE** 280  
Spaghetti with tomato ragout and parmesan cheese

**95. FISH & CHIP** 250  
Deep fried white snapper fillet with French fries and tartar sauce

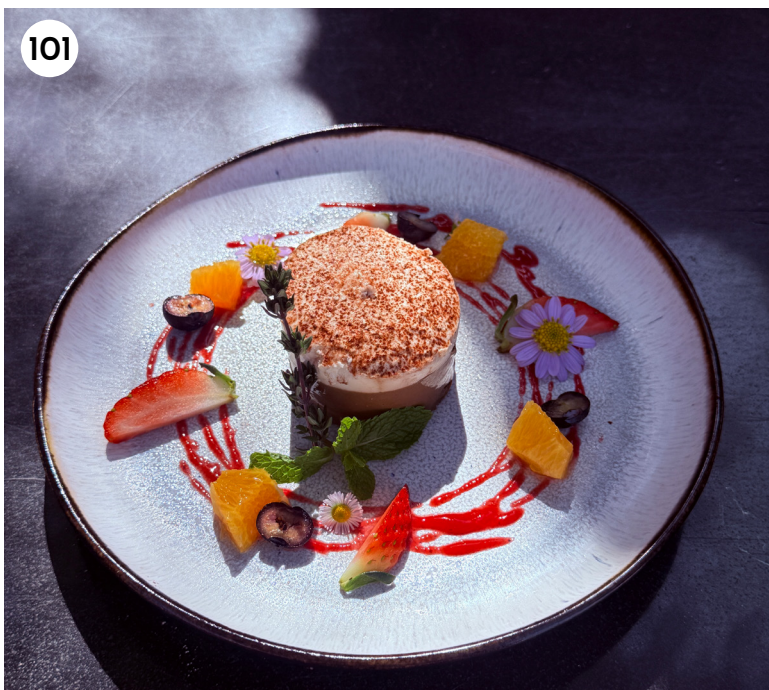
**96. CHICKEN TENDER** 250  
Deep fried chicken tenderloin with French fries and tartar sauce

**97. HAM & CHEESE SANDWICH** 250  
White toast with Paris ham, cheddar cheese and French fries

*Little Beach Lovers*

Easy bites, happy smiles, and big  
fun by the sea.

*All prices are subject to 7% VAT. No service charge.*



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# HOME-MADE ICE CREAM GELATO



## CONE PER SCOOP

FERRERO ROCHER	150
RASPBERRY & PISTACHIO	150
PISTACHIO	150
VANILLA	140
SALTED CARAMEL	140
MANGO YOGURT	140
COCONUT (VEGAN)	140
STRAWBERRY (VEGAN)	140
TROPICAL (VEGAN)	140
GINGER WITH PINEAPPLE (VEGAN)	140

## ADDITIONAL

CHOCOLATE CHIPS	20
OREO CRUMBLE	25
WAFER ROLLS / CRUSHED BISCUITS	25

# SWEET

## 98. HOKKAIDO BRULEE CHEESECAKE 390

Import from Hokkaido, Japan served with blue berry sauce

## 99. JAPANESE HAKKAIDO TIRAMISU CAKE 390

Import From Hokkaido, Japan Served With Fresh Strawberry

## 100. GRILLED PINEAPPLE RUM 350

Sriracha pineapple marinated in rum syrup topped with 'Ritz' cracker crumbs and caramel drizzle

## 101. CAPUCHINO CAKE 350

Served with fresh berry and raspberry sauce

## 102. APPLE CRUMBLE 280

Cinnamon spice apple chutney, pastry crumbs, pomegranate and vanilla ice cream

## 103. MANGO STICKY RICE 250

Samui's mango and butterfly sticky rice and coconut ice cream

## SELECTION OF HOME-MADE ICE CREAM 130 PER SCOOP

- COCONUT
- PISTACHIO
- LIME SORBET
- VANILLA
- MANGO
- CHOCOLATE
- STRAWBERRY





# PREMIUM HOMEMADE ICE CREAM & SORBET

150 PER SCOOP

## ICE CREAM



• Hazelnut



• Speculoos



• Tiramisu

## SORBET



• **Bounty**  
Coconut  
& Chocolate Chip



• **Forest Berry**



• **Passion Fruit**

# Waffles & Ice Cream



CLASSIC  
200



CARAMEL  
230

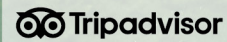


COCONUT  
250



MANGO  
250

THANK YOU FOR THE REVIEW



 +66 (0)93 438 4995

 Pisamuibeachvibe@gmail.com