

Pí 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 **π (pi)**, the restaurant's **iconic circular design,** a tribute to **πr^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 i**ntimate, 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.

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
for more information



KOM-BUCHA

250 PER BOTTLE

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













SOFT DRINK

COKE	80
COKE ZERO	80
SPRITE	80
SCHWEPPES MANAO SODA	80
SCHWEPPES 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.

SIGNATURE MOCKTAILS 190



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



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



PINEAPPLE MOJITO 380
White rum, mint leaf, fresh pineapple puree, elderflower syrup, fresh lime juice, soda



PASSION FRUIT MOJIT 380
White rum, mint leaf, fresh passion fruit , rose 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

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SIGNATURE COCKTAILS

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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





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TIKKI *(Refreshing Cocktail)*



THE MAD PANDA 390

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



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BLOODY MARYS



CALABRESE 🐷🌶️ 490
(OVER LAND)

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

MEDITERRANEAN 🦐🌶️ 490
(BY SEA)

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

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 Tuille'*



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

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SPIRIT FORWARD



RAJA OLD FASHIONED 490

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



CONTRA SUNTRA 450

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

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ESPRESSO MARTINI 350
Tito's Handmade Vodka, Kahlúa, Espresso

PINA COLADA 350
Rum, Coconut Liquor, 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 Liquor, 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	500
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

TENNESSEE WHISKY

JACK DANIEL'S	380

BLENDED MALT

MONKEY SHOULDER	450

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

ARDBEG	650

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



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, Vanilla Syrup



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 Syrup, 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 180
Chocolate, Milk, Mint Syrup



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



UNDER THE SEA 180
Blue Syrup, Lime Juice, Passion Fresh, Vanilla Syrup

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


THANK YOU FOR THE REVIEW
Google Customer Reviews
Tripadvisor
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