



# PANACEA

KOH SAMUI

## THAI SIGNATURES

### SOUP

**Tom Yum Goong Yai 480**

Classic Thai hot and sour tiger prawns soup flavoured with local aromatics

**Plaa Tom Ka Min 300**

Market fish poached in fragrant red turmeric and lemongrass broth

**Tom Kha Gai 220**

Chicken and herbs simmered in coconut milk with angel mushrooms

**Tom Jued Tofu 200**

Clear vegetable soup with Asian mushrooms, Chinese soft Bean curd

### SALADS

**Phor Phia Sod 220**

Fresh spring rolls with chilled julienned vegetables, Thai basil, mint and spiced vinegar dip

**Yum Gai Yang 260**

Salad of cucumber, Grilled chicken breast in chili and shallot lemon dressing

**Yum Som O Kung 300**

Pomelo salad with poached tiger prawns, mint and toasted coconut dressing

**Yum Nuea Yang 360**

Salad of grilled Australian Angus beef, oak lettuce, Chinese celery and cucumber in lime and fish sauce dressing

**Yum Thalay 360**

Poached local seafood salad in lime, garlic and coriander dressing

**Som Tam 200**

Shredded green papaya salad flavoured with garlic, lime juice, crushed peanuts and fish sauce

## FROM OUR WOK

### **Phad Thai Kung Sod 360**

Rice noodles and tiger prawns stir fried with tamarind, bean sprouts and crushed peanuts

### **Priaw Waan Plaa 300**

Market fish wok fried with bell peppers, cucumber and Phuket pineapple in sweet and sour sauce

### **Phad Gai Ho Ra Pha 260**

Wok fried with chicken in oyster sauce and fresh chili sweet basil leaves

### **Phad Kraprow Gai 260**

Minced chicken stir fried with garlic, chilies and holy basil

### **Phad Hed Ruam 230**

Mixed Asian mushrooms stir fried with garlic and ginger

### **Phad Phak Boong 200**

Water spinach stir fried in yellow bean sauce

## STEAMED

### **Hor Mok Plaa 320**

Local sea bass and red coconut curry mousse steamed in banana leaf baskets

### **Plaa Neung Manao 360**

Market fish steamed with lime juice, bird's eye chillies and coriander

## CURRIES

### **Gaeng Kiaw Waan Gai 300**

Chicken, sweet basil and Thai eggplant in sweet and spicy green coconut curry

### **Panang Kung Yai 560**

Jumbo tiger prawns simmered in mildly spicy red curry flavoured with kafir lime leaf and crushed peanuts

### **Gaeng Phet Phed Yang 320**

Duck confit in red coconut curry with Phuket pineapple, tomato, kafir lime leaves and Thai basil

## WESTERN CUISINE

### LIGHT STARTERS AND SALADS

#### **Quinoa Tabbouleh 260**

Organic quinoa flavoured with fire roasted chilies, avocado, flat leaf parsley and extra virgin olive oil

#### **Island Cobb Salad 280**

Lettuce hearts, grilled prawns, avocado, bleu cheese, boiled eggs, cherry tomatoes and red wine vinaigrette

#### **Chopped Salad 260**

Leaf lettuce, Chinese cabbage, roasted beets, carrots, chick peas, sweet red onion, dried apricots and tropical nuts and seeds in yuzu vinaigrette

#### **Gazpacho 220**

Traditional puree of tomatoes, bell peppers and cucumber flavoured with sherry and balsamic vinegar, extra virgin olive oil and chickpea bread croutons

### COMFORT

#### **Praana Club 280**

Grilled chicken breast, avocado, tomato, shaved red onion and an over easy egg on toasted multi grain bread

#### **Wagyu Burger 560**

Australian Wagyu beef burger stacked with camembert cheese, butter head lettuce, cornichons and homemade barbeque on brioche bun

#### **Fish Tacos 420**

Grilled butterfish, shredded cabbage, mango salsa and guacamole in warmed flour tortillas

#### **Grilled Tuna Sandwich 460**

Seared yellowfin, sweet basil, olive tapenade, wild rocket and tomato on toasted multi seed bread

#### **Spaghetti Bolognese 360**

Traditional beef, tomato and rosemary sauce, shaved Parmigiano Reggiano

#### **Roast Beet Root Hummus 260**

Served with chickpea bread crostini and chilled vegetable crudité

## THE MAINS

### **Kanpachi 600**

Seared Japanese Amberjack topped with green mango, grape tomatoes, cilantro and lime juice

### **Cioppino 860**

Market fish, local prawns and shellfish stewed with Riviera herbs, white wine and tomato broth

### **Grilled Tiger Prawns 880**

XXL! Paired with crispy quinoa patties and mango salsa

### **Chicken Paillard 360**

Skinless breast scallop marinated with fresh thyme and parsley, sautéed and topped with arugula, lemon and olive oil

### **Black Angus Tenderloin 960**

Full flavoured Australian beef tenderloin marinated with smoked Maldon salt, paprika, citrus and coriander, chargrilled and served with Truffle potato puree and Pepper corn sauce

### **Sovereign Lamb 960**

Goldfields free range Australian lamb cutlets slowly grilled over rosemary and served with campfire potatoes, mint chutney and wild berry demi-glace

## DESSERT

### **Dark Chocolate Fondant 280**

Complimented by raspberry sorbet

### **Vegan Coconut and Berry Smoothie Bowl 240**

Topped with sliced banana, almonds, chia seeds and mixed berries

### **Passion fruits crème brule 280**

Lively Chiangmai passion fruits on a bed villa crème sugar crane gratin

With vanilla bourbon ice-cream

### **Seasonal Market Fruit 180**

## HOME MADE ICE CREAM & SORBET 120 per scoop

**Coconut Sorbet**

**Dark Chocolate Ice Cream**

**Vanilla Ice Cream**

**Pistachio Ice Cream**

**Pineapple Sorbet**

**Passion Fruit Sorbet**

**Mango Sorbet**

**Raspberry Sorbet**



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## PANACEA SIGNATURE WELLNESS

Our entire menu is carefully crafted using wholesome ingredients, healthful oils and local herbs that encourage an active holiday and promote wellbeing. Our signature wellness dishes highlight beneficial foods for those looking to revitalize and stay fit.

### **Butter Leaf Rolls 260**

Grilled prawns, mung bean noodles, julienned vegetables, mint and tamarind dip

### **Coy Daddy Salad 220**

Roasted aubergine, tomato and pumpkin and balsamic vinaigrette

### **Macrobiotic Wrap 260**

Rainbow quinoa, guacamole, beans, chickpeas, carrots and fresh coriander

### **Poached Broccoli 220**

Toasted pine nuts, lemon, yogurt dressing

### **Rainbow Raw Phad Thai 220**

Zucchini noodles, purple cabbage, carrots, crushed peanuts, bean sprouts, chives and tamarind sauce

### **Veggie Sandwich 320**

Marinated julienned vegetables, avocado and mango on multi malt bread



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THAI SET IN-SEASON

1,200. THB per person

**Phor Phia Sod**

Fresh spring rolls with chilled vegetables, Thai basil, mint and spiced vinegar dip

**Gai Tom Ka Min**

Chicken simmered with local aromatics and angel mushrooms in red turmeric broth

**Phad Phak Rourm**

Stir fried green vegetable with shitake mushrooms and crispy garlic

**Gaeng Kiaw Waan Gai**

Sweet green curry with chicken, apple eggplant and sweet basil

**Plaa Yang**

Grilled Japanese butterfish with garlic, coriander and lime sauce

**Khao Suay**

Steamed Jasmine and red cargo rice scented with pandan leaves

**Market Fruit**

Fresh tropical fruits cut

**(Minimum 2 person)**



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## Western Prix Fixe

**1,500. THB per person**

### **Smoked Salmon**

Shaved Ahi, caper berries, wild rocket and sweet basil aioli

### **Salad Rouge**

Endive, baby beet root, pecans, red quinoa and goji berries in strawberry vinaigrette

### **Fettuccine**

With garden peas, speck ham and white truffle oil

### **Spring Chicken**

Marinated with fresh herbs and smoked paprika, pan roasted and finished with a lemon-port wine reduction

### **Tropical Citrus Cake**

With homemade passion fruit sorbet and sliced kiwi

**(Minimum 2 person)**





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**Wellness Prix Fixe**

**1000. THB per person**

**Summer Salad**

Rainbow quinoa with grilled peppers, corn, tomatoes and fresh herbs

**Clear Vegetable Soup**

With leek, carrot, celery and juliennes green vegetable

**Rainbow Raw Phad Thai**

Raw vegetable noodles with purple cabbage, carrots, crushed peanuts, bean sprouts and tamarind sauce

**Vegan Coconut and Berry Smoothie Bowl**

With sliced banana, almonds, chia seeds and mixed berries

**(Minimum 2 person)**



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BBQ MENU I

@THB 10,000

"SOM TAM "Raw Papaya Salad with Cherry Tomato, spring bean and lemon chili dressing

Sweet Corn on the Cobb

Stir fried Vegetables with Soy Sauce

Stir Fried Rice with Crab and Spring Onion

Grilled Marinated Butterfish Soy and Ginger in Banana Wrapped

Grilled Squids with Thai Lemon and Green Chili Dip

Blue Crab with Thai lemon and Green Chili Dip

Tiger Prawns in Thai Seafood Sauce

Grilled Marinated Chicken Thigh in Thai BBQ Sauce

Sliced Black Angus Beef Tenderloin with Black Pepper sauce

Accompaniments lemon, Thai lemon Chili Dip, Black Pepper Corn Sauce, Galic Aioli and Targin Smoked Barbeque

Local Market Fruit Cut on Tray



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## BBQ MENU II

@THB 16,000

The Oriental fruits Summer Salad with Cocktail Sauce

Sweet Corn Salad with tomato, red onion and Parsley lemon vinaigrette

Steamed broccoli with almond slice

Baked sweet potatoes on rock salt

Grilled Marinated Red Whole Snapper Wrapped with salt

Grilled Marinated Squids with Thai lemon grass and fresh turmeric

Baked Australian Green Mussel with white wine and sweet basils

Grilled Tiger Jumbo Prawns in Thai Seafood Sauce

Grilled Marinated Whole Spring Chicken with herb garden

Grilled Smoked Campfire Australian Rack of Lamb with Rosemary and Parsley

Accompaniments lemon, Thai lemon Chili Dip, Black Pepper Corn Sauce, Galic Aioli and Targin Smoked Barbeque

Local Market Fruit Cut on Tray and Passion fruits Sherbet



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## BBQ MENU III

@ THB 19,000

The Mediterranean of Quinoa, red onion, Kalama olives, cucumber, tomato, feta,

With sherry wine vinaigrette

Avocado Salad Endive lemon-lime vinaigrette

Steamed broccoli with almond slice

Truffle Mashed Potatoes

Grilled Marinated Red Whole Snapper Wrapped with salt

Grilled Squids with lemon grass and fresh turmeric

Baked Australian Green Mussel with white wine and sweet basil

Grilled Tiger Prawns in Thai Seafood Sauce

Grilled Whole Lobster with herb garden

Grilled Smoked Campfire Australian Beef Grass fed with Herb Butter

Accompaniments lemon, Thai lemon Chili Dip, Black Pepper Corn Sauce, Galic Aioli and Targin Smoked Barbeque

Local Market Fruit Cut on Tray and Passion fruits Sherbet



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BBQ MENU IV

@ THB 23,000

Caesar Salad Shaved Grana Pardano, Caesar dressing and herbed crouton

Fresh Tuna Saku and Avocado lemon olive oil

Grilled Marinated Red Whole Snapper Wrapped with salt

Pan-Sear Scallops with garlic butter and almond

Whole Blue Crab Campfire

Grilled Squids with Spice Tomato Sauce

Grilled Tiger Prawns in Thai Seafood Sauce

Grilled Whole Lobster with herb garden

Grilled Australian Tenderloin of Beef Grass fed with Herb Butter

Accompaniments

Stir fried mixed vegetables with Soy Sauce, Stir Fried Rice with Crab Meat and Spring Onion lemon, Thai lemon

Chili Dip, Black Pepper Corn Sauce, Galic Aioli and Targin Smoked Barbeque

Local Market Fruit Cut on Tray and Passion fruits Sherbet