

## Continental Breakfast

..IS COMPLIMENTARY FOR OUR IN-HOUSE  
GUESTS.

Cereal selection with fresh cow's milk  
Cornflakes, coco crunch, muesli, weetabix

A Selection of 3 Fresh Tropical Seasonal  
Fruits

Apple, banana, grape, guava, mango, mangosteen,  
orange, pomelo, ramutan, watermelon

Whole meal or white toast  
with butter and marmalade/jam/honey

Yogurt  
Coconut, plain, strawberry

Freshly brewed tea or coffee

Fresh Fruit Juice  
Apple, aloe vera, cranberry, orange, pineapple

Pure water

## Starters, soups & pool side snacks

Satay Gai & Nam Jim Satay @170bt  
Grilled chicken steak with peanut sauce

Satay Muu & Nam Jim Satay @170bt  
Grilled pork steak with peanut sauce

Goong, Muu Por Pia @150bt  
Two spring rolls with vegetables in a crispy  
wonton wrap served with sweet chili sauce

Kai Yud Sai Ahahn Talay @175 bt  
Seafood omelette

Tom Yom Goong @175bt  
Prawns with lemon grass, kaffir leaves,  
mushrooms, fresh chili's, lime juice, fresh  
coriander

Gaeng Tom Kah Gai @175bt  
Boneless chicken pieces cooked in coconut milk  
with lemon grass, kaffir lime leaves, tomato,  
sliced onion, lemon juice, fresh chili's, coriander



Western  
Favorites

## Rice and Noodles

**Khao Plow & Nam Pla Prik @30bt**

Steamed plain white rice & Chili Fish Sauce

**Khao Plow & Nam Pla Prik @50bt**

Organic brown rice & Chili Fish Sauce

**Khao Pad @90bt**

Thai fried white rice with vegetables

**Khao Pad Muu @110bt**

Thai fried white with vegetables and pork served in a pineapple

**Khao Pad Gai @110bt**

Thai fried white rice with vegetables and chicken served in a pineapple

**Khao Pad Gai @150bt**

Thai fried white with vegetables and shrimp served in a pineapple

**Khao Pad Tofu @125bt**

Thai fried white with vegetables and tofu served in a pineapple

**Pad Thai Goong @175bt**

Thai fried noodles with bean sprouts & prawns

**Thai Cuisine - Vegetables Som Tam @150bt**

Spicy Thai style salad finely sliced fresh papaya mixed with fresh chili, lime juice, tomatoes and peanuts

**Pad Puk Ruam @110bt**

Stir-fried mixed vegetables in oyster and soy sauce

**Pad Naw Mai Farang @110bt**

Stir-fried asparagus with garlic

**Pad Puk Ruam @125bt**

Stir fried mixed vegetables of the season Asparagus, cabbage, carrots, cauliflower, green beans, onions, peppers, sweet corn with oyster sauce

**Pad Puk Bung @100bt**

Stir fried morning glory with garlic, fresh chilis, black bean, oyster and soy sauce



# Samui Ridgeway

## RETREAT AND SPA

**Guway Tiel Puk @120bt**  
Mixed vegetable soup

**Tom Yam Vegetable @120bt**  
Cabbage, carrot, coriander, galangal, lemongrass and onion soup

**Tom Kar Vegetable @120bt**  
Coconut milk, carrot, coriander, galangal, tomato and onion soup

**Khao Pad Tofu @125bt**  
Thai organic fried brown rice with vegetables, tofu and egg

**Khao Pad Saparod @100bt**  
Fried organic brown rice, green vegetables, pineapple and coriander served in a pineapple

**Puk Ruam Nung @120bt**  
Steamed mixed vegetables of the season As paraugus, cabbage, carrots, cauliflower, green beans, onions, peppers, sweet corn

**Pad Thai Pak @100bt**  
Thai fried noodles with vegetables and basil

**Pad Thai Tofu Pak @100bt**  
Thai fried noodles with vegetables, tofu and egg

**Gaeng Keaw Wan Pla @250bt**  
Green sweet curry with fresh fish in coconut milk

**Tropical Thai fresh fruits @100bt**  
Papaya, pineapple, watermelon served with a chunk of lime

## Spa Cuisine Healthy Thai Menu



# Samui Ridgeway

## RETREAT AND SPA

### *Panang Nua @200bt*

*Penang beef balls in creamy red curry sauce*

### *Laab Moo@200bt*

*Spiced mince meat lightly cooked in lime juice & fish sauce, tossed with fresh mint & coriander*

### *Pak Pad Ruam Nua 1Muu@200bt*

*Stir fried beef or pork with broccoli, green beans & mange tout*

### *Moo Tod Grateam Prik Tai@200bt*

*Stir fried pork with garlic and pepper*

### *Gai Pad King @200bt*

*Stir-fried chicken with ginger, mushroom, onion and leeks*

### *Gai Chupang Tod & Nam Jim Wan@180bt*

*Crisp fried tempura chicken with sweet chili sauce*

### *Gai Pad Made Ma Muang Him Ma Pan@200bt*

*Stir-fried chicken with cashew nuts*

### *Gaeng Keaw Wan Gai @200bt*

*Green sweet chicken curry in coconut milk*

### *Gaeng Keaw Wan Muu @200bt*

*Green sweet pork curry in coconut milk*

### *Gaeng Pet Gai @200bt*

*Red chicken curry in coconut milk*

### *Gaeng Pet Muu @200bt*

*Red pork curry in coconut milk*

## Meet Our Meat Dishes



# Samui Ridgeway

RETREAT AND SPA

## Seafood

### Thai Cuisine - Seafood Choo Chee Pla @350bt

Whole Steamed or Fried Local Fish topped with creamy red curry sauce & lime leaves

### Pla Lad Prik@350bt

Whole Steamed Local Fish with fresh chili, garlic, lime and coriander

### Pla Nung King @350bt

Whole Steamed Fish topped with Ginger Sauce

### Gaeng Keaw Wan Goong @350bt

Green sweet king prawn curry in coconut milk

### Gaeng Pet Goong@300bt

Red king prawn curry

### Pad Nor Mai Falang Goong@350bt

Stir - fried king prawns with asparagus and mange tout

### Goong Pad Prik@350bt

Stir - fried tiger prawns with chili sauce

### Pad Preow Wan Goong@350bt

Stir - fried sweet and sour tiger prawns with pineapple

### Pad Nor Mai Falang Goong@350bt

King prawns with asparagus and mange tout

## Seafood Kings



## Children's Menu

### *Mini Club Sandwich@75bt*

Whole meal or white bread with cheese, tomato, lettuce, ham with potato chips

### *Mini Tuna Sandwich@50bt*

Whole meal or white bread tuna with salad with potato chips

### *French Fries@50bt*

With a side condiment of Sweet chili or ketchup sauce

### *Mini grilled chicken or pork steaks@100bt*

On a bamboo skewer with peanut sauce

### *Mini corn on the cobs @50bt*

With drizzled butter

### *Mini Spring rolls with vegetables in a crispy wrap @50bt*

### *Deep fried chicken slithers with French fries@100bt*

### *Mini spring rolls with vegetables@50bt*

In a crispy wonton wrap served with sweet chili sauce

### *Shelled whole prawn soup @80bt*

Simmered in lemon grass with a sprinkling of lime juice, fish sauce and garnished with fresh coriander

### *Boneless chicken cooked in coconut milk soup@80bt*

With lemon grass, tomato, lemon juice, coriander

### *Spaghetti Bolognese@100bt*

Minced beef with tomato sauce

### *Buttermilk pancake with banana and honey@100bt*

### *Ice cream@80bt*

2 scoops of vanilla strawberry, chocolate with sweet sauce

### *Fried Ice Cream @80bt*

2 parcels of chocolate, vanilla ice cream in a crispy coating with sweet sauce

## Poolside Snacks

### *Toasted Club Sandwich@125bt*

Cheese & Ham & Salad served with potato chips

### *Toasted BLT@125bt*

Bacon & lettuce & tomato

### *Toasted Breakfast*

Egg & Bacon Sandwich@125bt



# Samui Ridgeway

## RETREAT AND SPA

### Desserts

*Tropical Thai 3 kinds of fresh fruits of the season platter @100bt*

Apple, banana, grape, guava, orange, mango, mangosteen, ramutan, papaya, pineapple, pomelo, watermelon

*Ice cream @100bt*

3 scoops of vanilla, strawberry, chocolate

*Fried Ice Cream @100bt*

3 parcels of chocolate, strawberry, vanilla ice cream in a crispy coating



### Drinks

Can Singha Beer @60bt

Can Coca Cola @30bt

Can Sprite @30bt

Can Fanta @30bt

Can Soda @20bt

*Bottle of Red or White House Wine 700bt*

*Cocktails @200bt*

Ridgeway | Mojito | Mai Tai | Long Island

Ice Tea | Pina Colada | Blue Lagoon | Gin Fizz

Singapore Sling | Tequila Sunrise | Margarita |

Daiquiri | Bloody Mary | Black Russian | Passion

Long Island Ice Tea | B52 Mixers | Gin & Tonic

| Vodka & Tonic

*Purely Water @15bt 100ml bottle*

*Fresh Young Coconut Juice in its shell @40bt*

*Glass of Fresh Fruit Juices @30bt*

Apple | Orange | Aloe Vera | Tomato

Mixed Berries | Grapefruit

*Glass of Freshly Squeezed Juices of the season @150bt*

*Smoothies @150bt*

Banana | Chocolate | Mango | Vanilla | Mixed Fruit

*Fresh Organic Coffee @50bt per cup*  
from Chang Mai

*Herbal teas @30bt cup*

Infusions have long been known for their health and digestive qualities. From stimulating the kidneys, to calming digestion, aiding circulation as well as replacing water into the body.

*Jasmine Green Tea*

for blood cleansing,  
improving immune system.

*Chamomile Flower Tea*

for insomnia, calming and de-stressing.

*Ginger for stomach complaints.*

Peppermint aids digestion, it is fabulous as an after dinner drink.

*Jasmine green tea*

contains important minerals, especially Phytosterol, which reduces cholesterol and is Tannin free. Tannin causes constipation.

