

Amber

ALL DAY DINNING RESTAURANT

All Day Dinning Restaurant

Leisurely Dining Experience

Daily

Breakfast 06:30 AM - 10:30 AM

Lunch 12:00 PM - 03:00 PM

Dinner 06:00 PM - 10:00 PM

An authentic flavor serving in a contemporary style.

The flavors of Thai food have made it popular all over the world. Unlike other cuisine, its flavors are distinct due to a combination of fresh and dried ingredients. Spices and herbs are essential ingredients in them. These aromatic qualities bring it to various health benefits. Thai food relies heavily on herbs as a seasoning and at Amber, we combine those elements as a cooking method but with a modern presentation.



A few guidelines to our extensive, multicultural HALF-BOARD & FULL-BOARD dining options
Please match up your 3-course set menu by selecting from menu options offered below symbol.



one Appetizer or Soup, one Main Dish & one Dessert



Vegan



Vegetarian



Gluten Free



Contains Eggs



Contains Beef



Contains Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Contains Alcohol



Contains Sesame Seeds



Spicy

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THAI HOT POT JIMJUM!

Our menu features dishes that were once exclusive to the Thai Hot Pot, a communal dish where diners dip meat, seafood, noodles, dumplings, and vegetables into a pot of broth cooking at the table and dip it into a spicy "sukiyaki sauce" before eating.

Daily Dinner
THB 2,000 ++ per set for a couple

MEAT SET

Wagyu Beef 

Veal Tenderloin 

Pork Loin  & Chicken Breast

OR

SEAFOOD SET

White Snapper

Prawns

Squids

Scallops & Green Mussels

Vegetables:

Chinese Lettuce, Tofu, Mushrooms, Chinese Celery,
Baby Corn, Cabbage & Udon Noodles

Choice of Stocks:

Spicy Tom Yum Flavor Broth 

Classic Sichuan Style Spicy Broth 

Chicken Stock Based Mild Broth

Japanese Style Hot Pot Cooked Squid Ink
in a Flavorful Kombu Dashi Broth

Sauces:

Ponzu Sauce, Sukiyaki Sauce & Sesame Sauce

Condiments:

Chopped Garlic, Spring Onion & Chopped Chili



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THAI CUISINES

UNSEEN CULINARY

KHAO KA-YUM POO 400
Marinated jasmine steamed rice with crabmeat served with soft scrambled egg with crabmeat, fresh green mango and homemade chili sauce


ข้าวขยำ

(L)   (Main) **BEST SELLER**

 **MOO KHO KRA-THIAM** 320
Samui style wok-fried pork with garlic served with green peppercorn dipping

หมูโคกระเทียม

(L)  (Main) **BEST SELLER**

 **GAENG PHED PLA** 400
BBQ local white Tuna fish curry with young galangal, kaffir lime leaves & hot basil leaves served with local vegetables and peanuts crackers

แกงเผ็ดปลา


(L)   (Main) **BEST SELLER**

PAD KAPRAO NEUA TOON 470
Twice cooked beef's cheek with crispy beef skin, chili & hot basil

กระเพราแก้มวัวคั่ว

  (Main) **BEST SELLER**


STARTER

 **“SATAY LUE”** 340
Thai Royal Cuisine of King's Palace Grilled marinated chicken satay with spicy cashew nut sauce & green cucumber relish

สะเต๊ะลือไก่


(R) 

YUM

 **YUM SOM O POO NIM** 400
“Homemade recipe” pomelo & crispy soft-shell crab salad

ยำส้มโอปูนิม


  **BEST SELLER**

 **SOM TUM GOONG YANG** 400
Spicy organic green papaya salad, string beans, cherry tomatoes, garlic, Samui dried shrimps, peanuts & grilled sea prawns

ส้มตำกุ้งย่าง

(R)  

SOUP

 **TOM YUM GOONG** 400
Thailand's famous spicy, hot & sour soup with white prawns, mushrooms, lemongrass, shallot, cherry tomatoes & coriander

ต้มยำกุ้ง

(R)   **BEST SELLER**

 **GAENG JUED TAO-HU MOO SAB** 280
Clear soup with vegetables, minced pork and tofu

แกงจืดตำหู้หมูสับ



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THAI CUISINES

CURRY

-  **GAENG KEAW WAN GAI** 440
Green curry with chicken thigh, Thai eggplants, sweet basil leaves in coconut milk
แกงเขียวหวานไก่
(R) 
-  **GAENG KEAW WAN GOONG** 440
Green curry with sea prawns, Thai eggplants, sweet basil leaves in coconut milk
แกงเขียวหวานกุ้ง
(R)  
- GAENG MASSAMUN NUA** 500
Braised beef in Massamun curry with Roti sheet onions, potato, cinnamon, cashew nut & fried shallots
แกงมัสมั่นเนื้อตุ๋น เสิร์ฟกับแป้งโรตีสี่
   **BEST SELLER**
- POT PIE GAENG MASSAMUN GAI** 450
Braised chicken Massamun curry potpie with onions, potato, cinnamon, cashew nut & fried shallots
พอดพายแกงมัสมั่นไก่
  **BEST SELLER**
- POT PIE GAENG MASSAMUN PED** 480
Braised duck Massamun curry potpie with onions, potato, cinnamon, cashew nut & fried shallots
พอดพายแกงมัสมั่นเป็ด
  **BEST SELLER**

MAIN COURSE

-  **MUK PAD KAI KHEM** 400
Classic stir-fried local squid with salted duck egg yolk, onion, bell pepper & spring onion
หมึกผัดไข่เค็ม
  **BEST SELLER**
-  **GAI PAD MED MAMUANG** 400
Wok-fried chicken breast with candied cashew nuts, mushroom & dried chili
ไก่ผัดเม็ดมะม่วงหิมพานต์
  **BEST SELLER**
- KHAO SUAY** 70
Steamed rice
ข้าวสวย


VEGETARIAN

- YUM TAO HU SONG KHUENG** 280
Marinated minced tofu, white fungus with chili & lime dressing
ยำเต้าหู้ทรงเครื่อง
  
- GAENG KEAW WAN PAK LAE TAO HU** 280
Green curry with assorted vegetables & tofu
แกงเขียวหวานผักและเต้าหู้
  



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THAI CUISINES

WHOLE SEA BASS

(500g)

PLA KAPHONG RAD PRIK

Deep-fried whole sea bass with crispy basil leaves, sweet & fresh chili sauce

ปลากะพงราดพริก



610

PLA KAPHONG THORD NAAM PLA

Deep-fried whole sea bass with young green mango salad

ปลากะพงทอดน้ำปลา เสริ้ฟักขี้มะม่วง



610

PLA KAPHONG THORD MA-KHAM

Deep-fried whole sea bass with tamarind sauce

ปลากะพงทอดซอสมะขาม



610



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THAI CUISINES

JARN DIEW

Individual Dish

- | | |
|---|--|
|  <p>KHAO OB SUB-PA-ROD 370
Baked marinated jasmine rice, cashew nut, raisin, onion, spring onion and prawns in pineapple
ข้าวอบสับประค เสิร์ฟกับกุ้ง
(R)   BEST SELLER</p> |  <p>KHAO PHAD GAI 340
Wok-fried rice with sliced chicken served with Thai style fried egg
ข้าวผัดไก่ เสิร์ฟกับไข่ดาว
</p> |
|  <p>PHAD KRAPOW GAI 340
Stir-fried minced chicken, garlic, fresh chili, hot basil leaves served with Thai style fried egg
ผัดกะเพราไก่ เสิร์ฟกับไข่ดาว
 </p> |  <p>KHAO PHAD MOO 340
Wok-fried rice with sliced pork served with Thai style fried egg
ข้าวผัดหมู เสิร์ฟกับไข่ดาว
 </p> |
|  <p>PHAD KRAPOW MOO 340
Stir-fried minced pork, garlic, fresh chili, hot basil leaves served with Thai style fried egg
ผัดกะเพราหมู เสิร์ฟกับไข่ดาว
  </p> |  <p>KHAO PHAD NUA 340
Wok-fried rice with sliced beef served with Thai style fried egg
ข้าวผัดเนื้อ เสิร์ฟกับไข่ดาว
 </p> |
|  <p>PHAD KRAPOW NUA 340
Stir-fried minced beef, garlic, fresh chili, hot basil leaves served with Thai style fried egg
ผัดกะเพราเนื้อ เสิร์ฟกับไข่ดาว
  </p> |  <p>KHAO PHAD PLA-TU 350
Stir-fried rice with Thai maceral fish, chili paste, pork, egg, chili, shallot, string beans & green mango
ข้าวผัดปลาทุ
(L)    </p> |
|  <p>KHAO PHAD POO 370
Wok-fried rice with white mud crabmeat served with Thai style fried egg
ข้าวผัดปู เสิร์ฟกับไข่ดาว
   BEST SELLER</p> |  <p>PHAD THAI GOONG 410
“THAI ROYAL CUISINE”
Stir-fried rice noodles with grilled sea prawns, egg & tamarind sauce
ผัดไทยกุ้งขาววัง
(R)    BEST SELLER</p> |
|  <p>KHAO PHAD GOONG 370
Wok-fried rice with prawns served with Thai style fried egg
ข้าวผัดกุ้ง เสิร์ฟกับไข่ดาว
  </p> | |



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AROUND THE WORLD

APPTIZERS & SALADS

CRISPY FRESH FRUTTI DI MARE 400
Deep-fried squid & prawns in paper basket with red pepper dressing & tartar sauce

หมึกและกุ้งชุบแป้งทอดกรอบ เสิร์ฟกับซอสพริกหวานและซอสทาร์ทาร์



BEST SELLER

RED TUNA TARTAR & AVOCADO 470
with lemon oil dressing, sweet & sour pumpkin wild honey

ทาร์ทาร์ปลาทูน่าและอโวคาโด กับซอสเลมอน พริกทองและน้ำผึ้ง




BEST SELLER

 MIXED GARDEN SALAD 320
Organic mixed lettuce & Balsamic vinaigrette

สลัดผักรวม เสิร์ฟกับซอสบัลซามิก



 GREEK SALAD 410
Greek feta cheese, olives, tomatoes, cucumber, red onion & tuscan olive oil

กรีกสลัด ชีสเฟต้า มะกอก มะเขือเทศ แดงกวาง หัวหอมและน้ำมันมะกอก



CAESAR SALAD
Cos lettuce with Caesar dressing, parmesan cheese, croutons, crispy bacon and poached egg

ชีสซาร์สลัด เสิร์ฟกับชีสพาร์เมซาน ขนมปังกรอบ เบคอนกรอบและไข่ดาวน้ำ



choice of:

 Classic คลาสสิก 370

Grilled Chicken ไก่ย่าง 420

Grilled Sea Prawns กุ้งย่าง  470

SOUP

INTERCONTINENTAL KOH SAMUI 570
BOUILLABAISSE SOUP

Contemporary Mediterranean fisherman's stew with fresh local fish and shellfish, saffron, tomatoes and dried chili

อินเตอร์คอนติเนนตัล เกาะสมุยซีฟู้ดซุพ



ITALIAN PASTA & RISOTTO

choose from one of the Fettuccini | Linguine | Penne Spaghetti

 POMODORO 400
San Muttipolpa tomato sauce, sweet basil & parmesan cheese

ซอสมะเขือเทศ โหระพาและชีสพาร์เมซาน




AGLIO E OLIO 510
Extra virgin olive oil, garlic & dried chili served with grilled tiger prawns

ซอสน้ำมันมะกอก พริกแห้ง กระเทียม เสิร์ฟกับกุ้งย่าง



BEST SELLER

 BOLOGNESE 510
Traditional tomato meat sauce

ซอสเนื้อและมะเขือเทศ



 CARBONARA 440
Pancetta bacon, parmesan cheese, egg yolk & parsley

ซอสคาร์บอนาร่า เบคอน พาร์เมซานชีส ไข่แดงและพาสลีย์



RISOTTO OF WILD MUSHROOM 510
Mixed wild mushrooms, parmesan cheese & truffle oil

ริซอตโต้เห็ด ชีสพาร์เมซานและน้ำมันเห็ดทรัฟเฟิล



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FROM THE GRILL

GRILLED MEDALLION OF WAGYU BEEF (200g)

Rangers valley Wagyu MS 5/6 with sautéed spinach & mashed potatoes

เนื้อวัววากิวย่าง ขนาด 200 กรัม

เสิร์ฟกับผักโขม และมันฝรั่งบด



1,610

choice of sauce เลือกกับประทานกับซอส 1 ชนิด

- Beef jus, Italian herbs & truffle sauce ซอสเกรวี่เนื้อกับสมุนไพรอิตาลีและเห็ดทรัฟเฟิล
- Rosemary port wine sauce ซอส(๒)โรสแมรี่และพอร์ดีไวน์
- Whole grain mustard sauce ซอสเมล็ดสาร์ด
- “Au Poivre” with peppercorn sauce ซอสพริกไทย

PAN-ROASTED AUSTRALIAN LAMB RACK

with aromatic crust, eggplant, glazed onion ragout & rosemary jus

ซี่โครงแกะย่าง เสิร์ฟกับมะเขือม่วงและเกรวี่โรสแมรี่



1,710

PAN-FRIED WILD OCEAN BARRAMUNDI FISH

with seared scallops, garlic mushroom, spinach zucchini & lemon saffron sauce

ปลาทะเลพงขาวย่าง เสิร์ฟกับหอยเชลล์ย่าง เห็ด ผักโขม แดงกวาญี่ปุ่น

และซอสแซฟฟรอน



610

GRILLED PORK TENDERLOIN

with bacon, grilled vegetables, roasted potatoes & masala wine sauce

หมูสันในย่าง เสิร์ฟกับเบคอน ผักย่าง มันฝรั่งและซอสมะขามดำ



570

GARLIC BUTTER KING PRAWNS

Seared king prawns, beetroot, mango parsley & garlic butter

กุ้งย่างเนยและกระเทียม



670

SIDE DISH

Sautéed spinach ผักโขมผัดกับเนย		240
Sautéed mushroom เห็ดผัดกับเนย		300
Mashed potatoes มันฝรั่งบด		240
French fries เฟรนช์ฟรายส์		180
Garlic bread ขนมปังกระเทียม		180
Mixed green salad สลัดผักรวม		240



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SANDWICH & BURGER

All sandwiches and burgers served with French fries

แซนด์วิชและเบอร์เกอร์ เสิร์ฟกับเฟรนช์ฟรายส์



AMBER CLUB SANDWICH 470

White toast or multigrain bread, chicken breast
crispy bacon, cheddar cheese, tomato, fried egg
green leaves & red onion

คลับแซนด์วิช สไตล์แอมเบอร์



GOURMET WAGYU BEEF BURGER 610

Grounded Wagyu beef, cheese, tomato relish &
gherkins

เบอร์เกอร์เนื้อวากิวคด ชีส มะเขือเทศและแตงกวาดอง



SCAN FOR MENU

FULL AMERICAN BREAKFAST



DESSERT



TAB TIM KROB 240

Water chestnuts in sweet coconut milk
served with sliced compote jackfruit and crushed ice

ทับทิมกรอบ



AMETHYST SWEET POTATO TART 280

with apple compotes passion fruit sauce,
cocoa crumble, almond crunchy, coconut ice cream

ทาร์ตมันม่วง



CHOCOLATE FONDANT 280

Freshly baked chocolate fondant
served with raspberry sorbet

ช็อกโกแลตฟองดองต์ เสิร์ฟกับซอร์เบตรสราสปีเบอร์รี่



ROLL KHAO NIEW MA-MUANG 250

Deep-fried glutinous rice spring rolls, fresh ripe
mango, coconut milk & black sesame ice cream

โรลข้าวเหนียวมะม่วง เสิร์ฟกับไอศกรีมงาดำ



SEASONAL FRESH FRUIT PLATTER 240

Mixed tropical fresh fruits platter

ผลไม้รวมตามฤดูกาล



ICE CREAM Scoop 140

Select one (1)

Vanilla, Chocolate, Strawberry

ไอศกรีมรสต่างๆ



REFRESHING SORBET Scoop 140

Select one (1)

Lemon, Raspberry, Coconut

ซอร์เบตรสต่างๆ



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Restaurant
Drink List

18K LUXURY SPARKLING WINES



SENSI

18K Prosecco Pure Gold
Brut Italy 2022
THB 4,500++

Velvet Edition 18K
Prosecco Pas Dosé Italy
2021
THB 5,900++



WINE





PROSECCO

	Italy	Torresella Prosecco DOC Extra Dry NV	410 1,900
	Italy	Villa Marcello Prosecco Extra Dry	450 2,100

WHITE WINE

	Chile	Echeverria Reserva Chardonnay 2022	410 1,900
	Australia	Voyager Estate Margaret River Sauvignon Blanc Semillon Organic 2022	420 2,000
	Italy	Torresella Pinot Grigio Venezia DOC 2022	420 2,000
	New Zealand	Whitehaven Sauvignon Blanc Marlborough 2022	550 2,500

RED WINE

	Chile	Punti Ferrer Reserva Cabernet Sauvignon 2018	420 2,000
	France	Michel Lynch Nature Merlot Bordeaux "Organic" AOC 2020	420 2,000
	New Zealand	Fernbird Cuvee Signature Marlborough Pinot Noir 2020	500 2,400
	Australia	Gomersal Wines Barossa Valley Shiraz 2018	560 2,600

ROSE

	France	Melyne Gaillac Rosé AOP 2021	400 1,800
	Thailand	Monsoon Blended Rosé 2022	500 2,400

For an extensive selections of wines, please ask for our master wine list.

COCKTAIL


Mai Tai | Negroni | Mojito | Piña Colada | Long Island Ice Tea | Classic Martini 385

SPECIAL FEATURED COCKTAIL

Watermelon Martini 460
Smirnoff Vodka | Freshly Watermelon | Honey

Citrus Collin 460
Vodka | Gin | Pomelo | Skinned Mandarin | Premium Tonic

BEER

Hoegaarden (330ml)	350
Chalawan, Thai Craft Pale Ale (330ml)	350
Asahi (330ml) Heineken  Singha  Chang (320ml)	190
Heineken 0.0 (330ml, non-alcoholic beer)	190
Moose Apple Cider (330ml)	180

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WHISKY (42ml)

Ballantine's 330

BOURBON | CANADIAN | IRISH (42ml)

Marker's Mark 500
Jack Daniel 350
Jim Beam 330
John Jameson 350

SPIRIT (42ml)

Hendrick's Gin 430
Bombay Sapphire | Tanqueray Gin 380
Patron Reposado | Patron Silver Tequila
Patron XO Cafe 500
Don Julio Reposado Tequila 500
Phraya Thai Rum 380
Bacardi Light | Havana Club 3 Years Rum 330
Cîroc | Belvedere | Grey Goose Vodka 400
Ketel One Vodka 350

CHILLED JUICE

Orange | Pineapple | Apple | 190
Guava | Mango | Lychee | Cranberry

MOCKTAILS

VIRGIN MOJITO 220
Fresh Mint | Lime | Soda

SUNSET COOLER 220
Cranberry | Orange | Lime | Ginger Ale

FRESH | SQUEEZED JUICE

Whole Coconut | Pineapple 220
Watermelon | Carrot | Orange | Lemon

SMOOTHIE

Mango | Strawberry 220

MILK SHAKE

Chocolate | Strawberry | Vanilla | Banana 240

SOFT DRINK



Coke | Sprite | Fanta Orange | 110
Tonic | Ginger Ale | Coke Light | Coke Zero
7up Free | Soda

APERITIF (42ml)

Ricard | Campari 330

STILL WATER

Acqua Panna (1,000ml) 120
Evian (330ml)
Evian (750ml)
Minéré (500ml) 90
Minéré (1,500ml) 180

SPARKLING WATER

Evian Sparkling Water (330ml) 180
Evian Sparkling Water (750ml) 290

COFFEE

Espresso 140
Black Coffee 150
Café Latte | Cappuccino | Iced Latte 190
Iced Cappuccino | Flat White 190
Hot Chocolate | Iced Chocolate 200

TEA

English Breakfast | Earl Grey 150
Pure Green Tea | Jasmine Green Tea
Peppermint | Chamomile
Thai Tea (iced or hot)