



INTERCONTINENTAL®
KOH SAMUI RESORT



IN ROOM DINING

DAILY 6:00AM – 12:00AM

Bringing the unique and exclusive resort experience to your private space
from the romantic dining to casual breakfast in bed.
Our private dining delivers your experience beyond just another meal in the room.



Vegan



Vegetarian



Gluten Free



Contains Eggs



Contains Beef



Contains Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Contains Alcohol



Contains Sesame Seeds



Spicy


Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have.

All prices are in Thai Baht and subject to 10% service charge and applicable taxes.

BREAKFAST SETS
AVAILABLE ON 6:00AM – 10:30AM

001 FULL AMERICAN BREAKFAST

820

Your Choice of Two eggs: 
Fried | Scrambled | Omelette | Poached | Boiled

Choice of Omelette Fillings

Onion | Tomato | Mushroom



Bell pepper | Chili | Cheese  | Ham 

In Addition, Choose Two (2) Sides


Bacon  | Hash browns | Pork sausage 

Chicken sausage | Grilled tomato | Baked beans 

Fresh Bakery


Select three (3)  

Toasted whole wheat | White bread | Multigrain bread |
Sourdough | Baguette | Butter croissant Bagel | Fruit danish
pastry | Blueberry muffin | Chocolate muffin

Your Choice of 100% Fresh Fruit Juice 

Select one (1)

Apple | Pineapple | Orange | Watermelon | Carrot

Your Choice of Cereal 

Select one (1)

Corn flakes | Coco pops | Bircher muesli

Alpen “Swiss style muesli” (sugar free)

Koko krunch | Granola

Your Choice of Milk (warm or cold) 

Select one (1)

Full cream | Low fat | Skimmed

Soya bean milk (lactose free)  

Your Choice of Yoghurt 

Select one (1)

Natural or low-fat

Seasonal Fresh Fruit Platter 

Select three (3)

Watermelon | Pineapple | Cantaloupe

Pomelo | Dragon fruit | Orange

Your Choice of Hot Beverage

Select one (1)

Coffee: Espresso | Freshly brewed coffee

Cappuccino | Latte | Decaffeinated coffee

Hot chocolate

Tea: English breakfast | Earl Grey | Green tea

Peppermint | Chamomile

002 CONTINENTAL BREAKFAST

670

Fresh Bakery  

Select three (3)

Toasted whole wheat | White bread

Multigrain bread | Sourdough | Baguette


Butter croissant Bagel | Fruit danish pastry | Blueberry
muffin | Chocolate muffin

Your Choice of 100% Fresh Fruit Juice 

Select one (1)

Apple | Pineapple | Orange | Watermelon

Carrot

Your Choice of Cereal 

Select one (1)

Corn flakes | Coco pops | Bircher muesli

Alpen “Swiss style muesli” (sugar free)

Koko krunch | Granola 

Your Choice of Milk (warm or cold)

Select one (1)

Full cream | Low fat | Skimmed

Soya bean milk (lactose free)  

Your Choice of Yoghurt 

Select one (1)

Natural or low-fat

Seasonal Fresh Fruit Platter 

Select three (3)

Watermelon | Pineapple | Cantaloupe

Pomelo | Dragon fruit | Orange

Your Choice of Hot Beverage

Select one (1)

Coffee: Espresso | Freshly brewed coffee

Cappuccino | Latte | Decaffeinated coffee

Hot chocolate

Tea: English breakfast | Earl Grey

Green tea | Peppermint | Chamomile



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BREAKFAST SETS
AVAILABLE ON 6:00AM – 10:30AM

003 SAMUI BREAKFAST 520

BOILED RICE  
choice of: Chicken | Pork | Shrimps | Fish

Your Choice of 100% Fresh Fruit Juice 
Select one (1)
Apple | Pineapple | Orange
Watermelon | Carrot

Your Choice of Milk (warm or cold) 
Select one (1)
Full cream | Low fat | Skimmed
Soya bean milk (lactose free)  

Seasonal Fresh Fruit Platter 
Select three (3)
Watermelon | Pineapple | Cantaloupe
Pomelo | Dragon fruit | Orange

Your Choice of Hot or Cold Beverage
Select one (1)
Coffee: Freshly brewed coffee

Tea: Thai milk tea (L) 

004 HEALTHY BREAKFAST 770


Two eggs: Egg white Omelette  




Choice of Omelette Fillings
Onion | Tomato | Mushroom
Bell pepper | Chili


Fresh Bakery & Jam
Toasted whole wheat | White bread
Multigrain bread | Local organic jams


Crepe with lime | Honey 

Your Choice of 100% Fresh Fruit Juice 
Select one (1)
Apple | Pineapple | Orange
Watermelon | Carrot

Your Choice of Cereal 
Select one (1)
Corn flakes | Coco pops | Bircher muesli
Alpen “Swiss style muesli” (sugar free)

Your Choice of Milk (warm or cold) 
Select one (1)
Full cream | Low fat | Skimmed
Soya bean milk (lactose free)  

Your Choice of Yoghurt 
Select one (1)
Natural or low-fat











Seasonal Fresh Fruit Platter 
Select three (3)
Watermelon | Pineapple | Cantaloupe
Pomelo | Dragon fruit | Orange

Your Choice of Hot Beverage
Select one (1)
Coffee: Espresso | Freshly brewed coffee
Cappuccino | Latte | Decaffeinated coffee
Hot chocolate

Tea: English breakfast | Earl Grey | Green tea |
Peppermint | Chamomile

KIDS SET MENU

005 INTERCONTINENTAL BREAKFAST 470

- Fruit salad 
- A glass of hot or cold milk 
- A glass of fruit or vegetable juice 
- Select one (1)
Apple | Carrot | Orange | Watermelon | Pineapple
- 2 pieces of bakery & Danish  
Butter | Strawberry jam
- Bircher muesli  
- Pancakes or French toast 
- Scrambled eggs 
with Chicken sausage | Hash browns
- Seasonal fresh fruits 

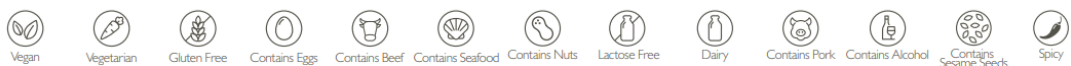


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A LA CARTE BREAKFAST
AVAILABLE ON 6:00AM – 10:30AM

<p>006 FRESHLY SQUEEZED  260 Select one (1) Vegetables: Beetroot Carrot Celery Cucumber Fruits: Apple Orange Watermelon Pineapple</p>	<p>015 TWO EGGS (regular or all white)  300 Select one (1) Fried Scrambled Omelette Poached Boiled Choice of Omelette Fillings Onion Tomato Mushroom Bell pepper Chili Cheese  Ham </p>
<p>007 FRUIT SALAD (no sugar added)  200</p>	<p>016 EGGS BENEDICT    370 English muffins Poached eggs Hollandaise sauce Pork ham Spinach</p>
<p>008 FRUIT COMPOTES  120 Select one (1) Banana Pineapple Jujube Apple Cantaloupe</p>	<p>017 CHEESES PLATTER    560 Camembert Emmental Gorgonzola Blue Dried fruits Nuts Crackers</p>
<p>009 SEASONAL FRESH FRUITS PLATTER  270 Select four (4) Watermelon Pineapple Cantaloupe Pomelo Dragon fruit Orange</p>	<p>018 SMOKED FISHES  520 Select one (1) Mackerel fish or Salmon Shallots Capers Sour Cream Lemon Toast</p>
<p>010 YOGHURT  200 Select one (1) Plain full cream yoghurt Low fat plain yoghurt (sugar free)</p>	<p>019 COLD CUTS  520 Select one (4) Parma ham Salami Pork bologna Chicken bologna Chirizo</p>
<p>011 CEREAL  320 Select one (1) Corn flakes Coco pops Bircher muesli Alpen “Swiss style muesli” (sugar free) Koko krunch Granola Choice of Milk (warm or cold)  Select one (1) Full cream Low fat Skimmed Soya bean milk  </p>	<p>020 THAI OMELETTE  300 Spring onion Shallot Tomato Hot chili</p>
<p>012 MILK (warm or cold)  170 Select one (1) Full cream Low fat Skimmed Soya bean milk (lactose free)  </p>	<p>021 SIDE DISHES   170 Chicken sausage 170 Pork sausage  170 Ham  170 Bacon  170 Hash browns  170 Baked beans  170 Sauteed mushroom  170 Grilled tomato </p>
<p>013 BAKERY & DANISH BASKET   340 Select five (5) Toasted whole wheat White bread Multigrain bread Sourdough Baguette Butter croissant Bagel Fruit danish pastry Blueberry muffin Chocolate muffin</p>	<p>022 BOILED RICE 300 choice of: Chicken Pork  300 choice of: Shrimps Fish  340</p>
<p>014 SWEET PLATES   340 Select one (1) Pancakes Waffles French Toast Choice of Sauce  Select one (1) Maple syrup Honey Strawberry sauce Chocolate sauce</p>	<p>023 KHAO PHAD 400 Fried rice Thai fried egg  choice of: Vegetarian  300 Chicken Pork  360 Crab meat Shrimps  400</p>






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ALL DAY DINING
AVAILABLE ON 10:30AM – 12:00AM

APPETIZERS

- 024 POH PIA PAK SOD   290
Rice paper | Fresh vegetables | Glass noodles
Sweet chili sauce | Peanut
- 025 POH PIA PAK THORD   290
Deep-fried vegetables spring rolls
Sweet chili sauce | Peanut
- 026 “SATAY LUE” (R)  360
Thai royal cuisine of king’s palace
Grilled marinated chicken satay
Cashew nut sauce | Green cucumber relish
- 027 MOO KHO KRA-THIAM (L)  340
Samui style wok-fried pork | Garlic
Green peppercorn dipping
- 028 CRISPY FRESH FRUTTI DI MARE 420
Deep-fried squid & prawns
Red pepper dressing | Tartar sauce
  







SALADS

- 029 MIXED GARDEN SALAD  340
Organic mixed lettuce | Balsamic vinaigrette
- 030 GREEK SALAD   430
Greek feta cheese | Olives | Tomatoes
Cucumber | Red onion | Tuscan olive oil
- 031 CAESAR SALAD    500
Cos lettuce | Caesar dressing | Parmesan cheese
Croutons | Crispy bacon | Poached egg
Choice of:
Classic 390
Grilled chicken 440
Grilled sea prawns  500








SOUPS

- 032 GAENG JUED TAO-HU MOO SAB   300
Vegetables | Minced pork | Tofu | Clear soup
- 033 TOM YUM GOONG (R)   420
Thailand’s famous spicy | Hot & sour soup
White prawns | Mushrooms | Lemongrass
Shallot | Cherry tomatoes | Coriander
- 034 PUMPKIN SOUP   440
Creamy pumpkin soup





















SANDWICHES

- Served with French fries
- 035 CLUB SANDWICH    500
Choice of White toast or multigrain bread
Chicken breast | Crispy bacon | Cheddar cheese
Tomato | Fried egg | Green leaves | Red onion
- 036 GOURMET WAGYU BEEF BURGER 640
Grounded Wagyu beef | Cheese
Tomato relish | Gherkins
  

ITALIAN PASTA

- choice of Fettuccini | Linguine | Penne | Spaghetti
- 037 POMODORO   420
San Muttipolpa tomato sauce | Sweet basil
Parmesan cheese
- 038 BOLOGNESE   540
Traditional tomato meat sauce
- 039 CARBONARA    470
Pancetta bacon | Parmesan cheese | Egg yolk
Parsley

MAINS 

- 040 GRILLED BEEF TENDERLOIN 1,700
Truffles mashed potato | Steak fries | Grilled
vegetables | Red wine sauce
   
- 041 PAN-ROASTED AUSTRALIAN LAMB RACK 1,800
Aromatic crust | Eggplant | Glazed onion ragout
Rosemary jus
  
- 030 GRILLED PORK TENDERLOIN 500
Grilled vegetables | Roasted potatoes
Masala wine sauce
   
- 042 PAN-FRIED OCEAN BARRAMUNDI FISH 640
Garlic mushroom | Spinach | Zucchini | Lemon
saffron sauce    
- 043 ADDITIONAL SIDE DISHES
- French fries  200
Vegetables Ratatouille  320
Sauteed mushroom  320
Sauteed spinach   260




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ALL DAY DINING
AVAILABLE ON 10:30AM – 12:00AM








CURRY

- 044 GAENG KEAW WAN 
Green curry | Thai eggplants
Sweet basil leaves | Coconut milk
Choice of:
Vegetables & Tofu   300
Chicken | Pork  450
Beef | Shrimps   470
- 045 GAENG MASSAMUN NUA (R)    550
Braised beef | Massamun curry | Onion
Potatoes | Cinnamon | Peanuts | Fried shallots












WOK FRIED

- 046 PAD KAPRAO NEUA TOON   530
Twice cooked beef's cheek | Chili | Hot basil
- 047 GAI PAD MED MAMUANG   420
Wok-fried chicken breast | Candied cashew nuts
Mushroom | Dried chili

JARN DIEW (Individual Dish)

- 048 KHAO PHAD
Fried rice | Thai fried egg 
choice of:
Vegetarian  300
Chicken | Pork  360
Beef | Crab Meat | Shrimps   400
- 049 PHAD THAI GOONG “ROYAL CUISINE” 430
Stir-fried rice noodles | Grilled sea prawns
Egg | Tamarind sauce   
- 050 KHAO SUAY  80
Steamed rice

DESSERTS

- 051 SEASONAL FRESH FRUITS PLATTER  270
Select four (4)
Watermelon | Pineapple | Cantaloupe
Pomelo | Dragon fruit | Orange
- 052 CHEESECAKE    320
Macadamia nuts | Berry compote
- 053 MANGO STICKY RICE (R)   280
Fresh ripe mango | Glutinous rice
Coconut milk
- 054 FRESHLY BAKED CHOCOLATE FONDANT 320
Raspberry sorbet
 
- 055 AMETHYST SWEET POTATO TART 320
Apple compotes | Passion fruit sauce | Cocoa
crumble | Almond crunchy | Coconut ice cream
  
- WALLS ICE CREAM**
- 056 Chocolate Cup 51g. 80
057 Vanilla Cup 51g. 80
058 Lime Cup 51g. 80



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ALL DAY BEVERAGE
AVAILABLE ON 10:30AM – 12:00AM

WINES - BY THE GLASS

PROSECCO

- 059 Torresella Prosecco DOC Extra Dry NV, Italy
060 Villa Marcello Prosecco Extra Dry NV, Italy

GLASS | BOTTLE

410 | 1,900
450 | 2,100

ROSE WINE

- 061 Melyne Gaillac Rosé AOP, France 2021
062 Monsoon Blended Rosé, Thailand 2022

GLASS | BOTTLE

400 | 1,800
500 | 2,400

WHITE WINE

- 063 Echeverria Reserva Chardonnay, Chile 2022
064 Voyager Estate Margaret River Sauvignon Blanc Semillon Organic, Australia 2022
065 Torresella Pinot Grigio Venezia DOC, Italy 2022
066 Whitehaven Sauvignon Blanc Marlborough, NZ 2022

GLASS | BOTTLE

410 | 1,900
420 | 2,000
420 | 2,000
550 | 2,500

RED WINE

- 067 Puntí Ferrer Reserva Cabernet Sauvignon, Chile 2018
068 Michel Lynch Nature, Merlot Bordeaux "Organic" AOC, France 2020
069 Fernbird Cuvee Signature Marlborough Pinot Noir, New Zealand 2020
070 Gomersal Wines Barossa Valley Shiraz, Australia 2018

GLASS | BOTTLE

420 | 2,000
420 | 2,000
500 | 2,400
400 | 1,900

BEER

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

CHILLED JUICE

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

SMOOTHIE

- 090 Mango | Strawberry 235

MILK SHAKE

- 091 Chocolate | Strawberry | Vanilla | Banana 240

SOFT DRINK

- 092 Coke | Sprite | Tonic | Coke Light 110
Coke Zero | 7up Free | Soda

STILL MINERAL WATER

- 093 Acqua Panna (1,000ml) 120
094 Evian (330ml) 170
095 Evian (750ml) 260
096 Minéré (500ml) 90
097 Minéré (1,500ml) 180

SPARKLING MINERAL WATER

- 098 Evian Sparkling Water (330ml) 180
099 Evian Sparkling Water (750ml) 290

COFFEE | DECAFFENATED COFFEE | CHOCOLATE

- 100 Espresso 140
101 Black Coffee 150
102 Café Latte | Cappuccino | Flat white 190
103 Hot Chocolate | Iced Chocolate 200
104 Thai Iced Milk Tea 150

TEA

- 105 English Breakfast 150
106 Earl Grey 150
107 Green Tea 150
108 Peppermint 150
109 Chamomile 150

SCOTCH WHISKY | SINGLE MALT WHISKY

- 075 Johnnie Walker Gold Label 550
076 Johnnie Walker Black Label 450

BOURBON | CANADIAN | IRISH

- 077 Jack Daniel 350
078 Jim Beam 330
079 John Jameson 350

SPIRIT

- 080 Hendrick's Gin 540
081 Bombay Sapphire | Tanqueray Gin 460
082 Patron Reposado Tequila | Patron Silver Tequila |
Don Julio Reposado Tequila 500
083 Phraya Thai Rum 380
084 Bacardi Light | Havana Club 3 Years Rum 330
085 Círoc | Belvedere | Grey Goose Vodka 400
086 Ketel One Vodka 350

APERITIF

- 087 Campari 330



LATE NIGHT
AVAILABLE ON 12:00AM – 6:00AM

SALAD

110 MIXED GARDEN SALAD  320
Organic mixed lettuce | Avocado | Lemon oil

RICE

111 KHAO NHA PED  320
Roasted duck | Steamed rice | Vegetables
Hoisin sauce

112 KHAO NHA NEU (GYUDON)   380
Sliced beef | Steamed rice | Onion
Mirin sauce | Seaweed

113 KHAO PHAD GOONG    380
Shrimp fried-rice | Egg

114 KHAO KLONG TOM  300
Boiled brown rice | Vegetables

115 JOKE MOO  300
Pork Congee

SOUP

116 GYO GOONG  350
Shrimp Wonton soup

117 GYO MOO  350
Pork Wonton soup

PASTA

118 PASTA POMODORO WITH CHICKEN 380
Spaghetti | Pomodoro sauce
Minced chicken  

119 MACARONI WITH CHEESE 380
Macaroni | Cheese  



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PICNIC BASKETS

AVAILABLE ON 4:00PM – 6:00PM

24 hours notice required

For reservations, please contact our Guest Service Centre by dialing 0



MENU A

THB 2,200++ per set

Marinated prawn cocktails | Avocado | Brown bread
Norwegian smoked salmon | Cream cheese | Bagel
Tuna salad | Whole wheat croissant
Watermelon & Feta cheese salad
Parma ham | Rosemary focaccia
Tomato & Mozzarella cheese | Pesto dressing
Whole wheat bread
Seasonal fresh fruits
Homemade butter cake
Fruitcake
Banana cake
Fruit juice
Choice of: Apple | Guava | Mango | Lychee

MENU B

THB 2,200++ per set

Striploin of beef | Grain mustard | French baguette
Norwegian smoked salmon canapé | Cream cheese
Parma ham | Melon
Organic vegetables stick | Black truffle vinaigrette
French bean salad | Walnut | Smoked duck breast
Rock melon & watermelon salad | Feta cheese
Seasonal fresh fruits
Homemade cashew nut brownies
Fruits tartlets
Homemade macaron
Freshly homemade bread
Fruit juice
Choice of: Apple | Guava | Mango | Lychee



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A PRIVATE DINING EXPERIENCE

AVAILABLE ON 6:00PM – 10:00PM

24 hours notice required

For reservations, please contact our Guest Service Centre by dialing 0



Dinner under the star at one of our unique venues InterContinental Samui Koh Samui Resort
• Beachfront

PACKAGE INCLUSIVE:

THB 4,500++ per person

- Set menu
- Welcome drink

THB 5,000++ per person

- Set menu
- Welcome drink
- A bottle of house wine *

**A bottle of wine is for every 2 guests*



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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IN-VILLA DINING

AVAILABLE ON 12:00PM – 10:00PM

3 hours notice required

For reservations, please contact our Guest Service Centre by dialing 0



Savor the Privacy with Customized In-Villa Dining to Your Tastes

Experience our exclusive In-Villa Dining with Thai specialties and gourmet international dishes.

Choose from the traditional Thai Sam Rub Set, a 3-Course Set Menu, or the lavish Grilled Surf & Turf, each crafted to elevate your private dining to a royal level. Enjoy the comforts of your villa with flavors that promise a memorable culinary journey.

Terms & Conditions:

- This package includes an exclusive romantic candlelit table setup within the villa or room.
- Kindly note that in-villa dining services are available from 12:00 pm to 10:00 pm.
- We highly recommend making reservations at least 3 hours in advance to secure your preferred dining time.
- In the event of a cancellation or rescheduling, please inform us at least 3 hours prior to your reservation time. Your prompt communication is appreciated and assists with our scheduling.
- Availability for in-villa dining is contingent upon the time of reservation.
- Participation in this promotion does not entitle guests to accrue IHG® One Rewards Points, nor can it be combined with the benefits of the InterContinental® Ambassador program.
- This offer is exclusive and cannot be combined with any other promotions, discounts, or vouchers.
- The resort maintains the right to modify, amend, or discontinue any offers at its discretion and without prior notice.
- For additional in-villa dining reservations or inquiries, please reach out to us via email at fb@ickohsamui.com.



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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IN-VILLA DINING

AVAILABLE ON 12:00PM – 10:00PM

3 hours notice required

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THAI SAM RUB SET

Price: THB 4,000++ per set
(Sharing style)

SATAY LUE GAI

Grilled marinated chicken satay
with spicy cashew nut sauce & green cucumber
relish

YUM NUE WAGYU YANG

Spicy grilled wagyu beef salad
with lime, chili, mint and coriander

TOM YUM GOONG

Thailand's famous spicy, hot & sour soup
with white prawn, mushroom, lemongrass,
shallot, tomato & coriander

PLA GA-PONG THOD NAM PLA

Deep-fried whole sea bass
with spicy green mango salad & fish sauce

PAD KAPRAO NEUA TOON

Twice cooked beef's cheek
with crispy beef skin, chili and hot basil

Steamed Jasmine rice

MANGO STICKY RICE

Fresh ripe mango, glutinous rice
and coconut milk

3-COURSE SET MENU

Price: THB 2,500++ per person
(Individual style)

STARTER

RED TUNA TARTAR & AVOCADO

Lemon oil dressing, sweet & sour pumpkin and
wild honey

Or

CAESAR SALAD WITH GRILLED TIGER PRAWNS

Cos lettuce, parmesan cheese, croutons crispy
bacon, poached egg & caesar dressing

MAIN COURSE

PAN-FRIED WILD OCEAN BARRAMUNDI

Seared scallop, garlic mushroom, spinach,
zucchini with lemon saffron sauce

Or

PAN-SEARED AUS LAMB RACK

Aromatic crust, eggplant, glazed onion, ragout
with rosemary jus

DESSERT

AMETHYST SWEET POTATO TART

Apple compote, passion fruit sauce,
Cocoa crumble, almond crunchy and coconut
ice cream

GRILLED SURF & TURF

Price: THB 6,000++ per set
(Sharing style)

FROM THE SURF

TUNA 200g
TIGER PRAWN 200g
SCALLOP 200g

FROM THE TURF

BEEF TENDERLOIN 200g
PORK CHOP 250g
LAMB CHOP 200g

SERVED WITH

Beef au jus | Lemon butter
Tomato salsa | Caesar salad
Guacamoles | Corn chips
Grilled vegetable

CHOICE OF

Select one (1)
Potato wedges
French fries
Mashed potato

THE SWEET

MIXED BERRIES CHEESECAKE



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