



## *Private Dining*

Enjoy an exclusive moment with your loved one at one of our renowned locations. Choose between a private pier close to the ocean or a beachfront venue to soak your feet in the sand – the perfect setting for your special occasion.

Begin your evening with a welcome cocktail at the Air Bar, enjoying breathtaking views. Your private butler will cater to your every need, ensuring a seamless and unforgettable experience.

Explore our carefully curated menu and package options below. Each package is designed for ultimate luxury and comfort, with choices to suit every taste and preference. From exquisite dining to personalized touches, we provide everything to make your event truly special.

At the end of your journey, receive a special souvenir as a memento of your unforgettable experience. Contact our team today to start planning your perfect event and create memories that will last a lifetime.

Email: [fb@ickohsamui.com](mailto:fb@ickohsamui.com)

Phone: +66 (0) 77 429 100



**INTERCONTINENTAL**  
KOH SAMUI RESORT





Every package includes a **Private Butler**, a **Welcome Cocktail** at Air Bar, and a special **Souvenir** to commemorate your journey.

## CLASSIC

**THB 5,000++ per person**

- Your desired menu from our set menu list.
- Private dinner setup on the beach.

## GOLD

**THB 6,000++ per person**

- Your desired menu from our set menu list.
- Choice of private dinner on the beach or pier.
- A bottle of Prosecco.
- A choice of flower bouquet.
- Symbolic lighting as per occasion.

## SILVER

**THB 5,500++ per person**

- Your desired menu from our set menu list.
- Private dinner setup on the beach.
- A bottle of Prosecco for the night.

## DAIMOND

**THB 10,000++ per person**

- Your desired menu from our set menu list.
- Choice of private dinner on the beach or pier.
- A bottle of Prosecco.
- A choice of flower bouquet.
- Symbolic lighting as per occasion.
- Private live entertainment.  
Choice of fire show or saxophone.

Prices are in Thai Baht, subject to 10% service charge and applicable government tax.



# Menu

## Western

### AMUSE BOUCHE

Olive tapenade lavash

### APPETIZER

Seared marinated lemon zest with king scallops cauliflower purée, white alba truffle vinaigrette

Contemporary Mediterranean fisherman's stew with fresh local shellfish in a sublime sauce, saffron, tomatoes, dried chili

Lemongrass Sorbet with mint reduction

### MAIN COUSE

Hot stone & wagyu "rangers valley" beef tournedos rossini  
Madeira sauce, ravioli baby spinach

Or

Griddled south coast Chilean sea bass with provençal vegetables and basil oil premium royal caviar

### DESSERT

Tulip white chocolate & dark compound truffle served with coconut ice cream

Petit Fours

## Contemporary

### AMUSE BOUCHE

Hummus Lavash

### APPETIZER

August beef ball Woodbridge premium smoked august ball, avruga caviar, crème fraiche

Lamb loin with cous mint, green curry caviar creamed

Steamed butterfly pea dumpling filled with peppery duck breast tamarind relish, palm sugar, red chili

Lime sorbet palate cleanser

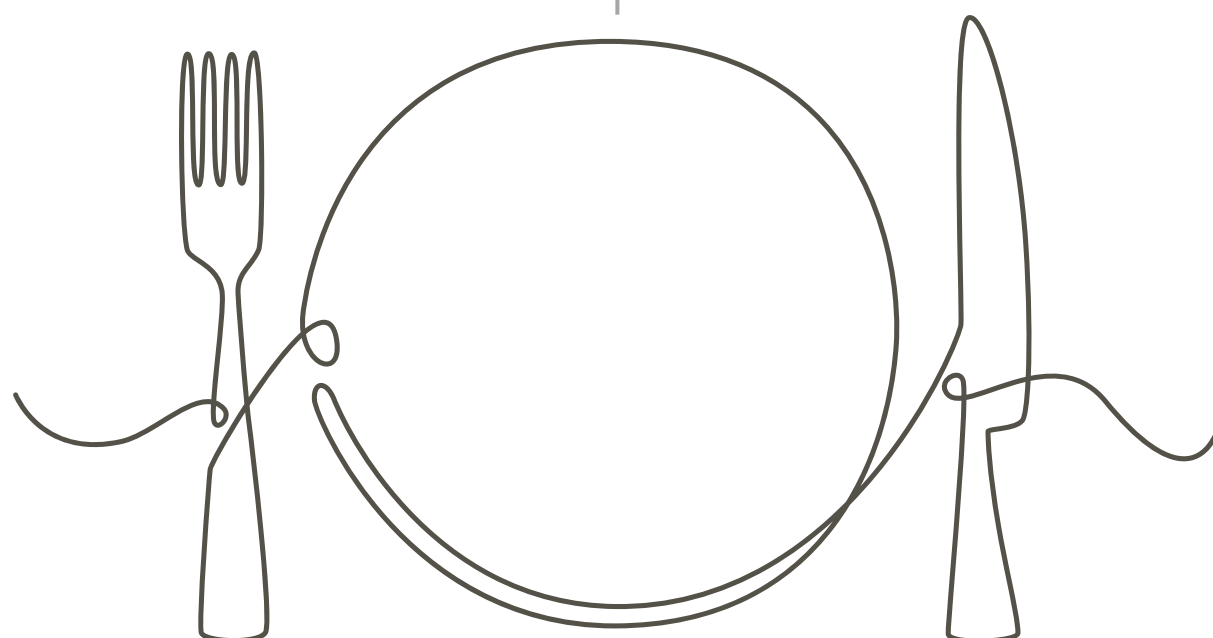
### MAIN COUSE

The most expensive meats in the world grilled wagyu picanha steak long bean, eggplant, sweet basil, coconut milk

### DESSERT

Crêpe Suzette Vanilla bean ice cream joh.jos. prum, graacher himmelreich riesling auslese Moselle, Germany

Petit Fours



# Menu

## Seafood

### AMUSE BOUCHE

Olive tapenade lavash

### APPETIZER

Kumamoto oysters lemon zest vinaigrette with spy valley sauvignon blanc Marlborough, New Zealand lime wine sauce

Prawn and Avocado Ceviche with sun, blush tomatoes, extra virgin olive oil grosset springvale riesling clare valley, South Australia (organic) wine sauce

Melon Sorbet with red wine reduction

### MAIN COUSE

Lobster & fillet of sea bass provençal vegetables seafood glaze georges duboeuf moulin a vent beaujolais cru, French wine sauce

### DESSERT

Crème brûlée vanilla beans salomom undhof riesling auslese kremstal, Austria cream

Petit Fours

## Asian

### AMUSE BOUCHE

Baba ganoush lavash

### APPETIZER

Avocado roll, mango & fresh bluefin tuna, salmon roe wasabi & sweet chili mayo sauce

Orange sorbet palate cleanser made out of freshly squeezed orange juice, when served in the orange peel bowls and garnished with mint leaves

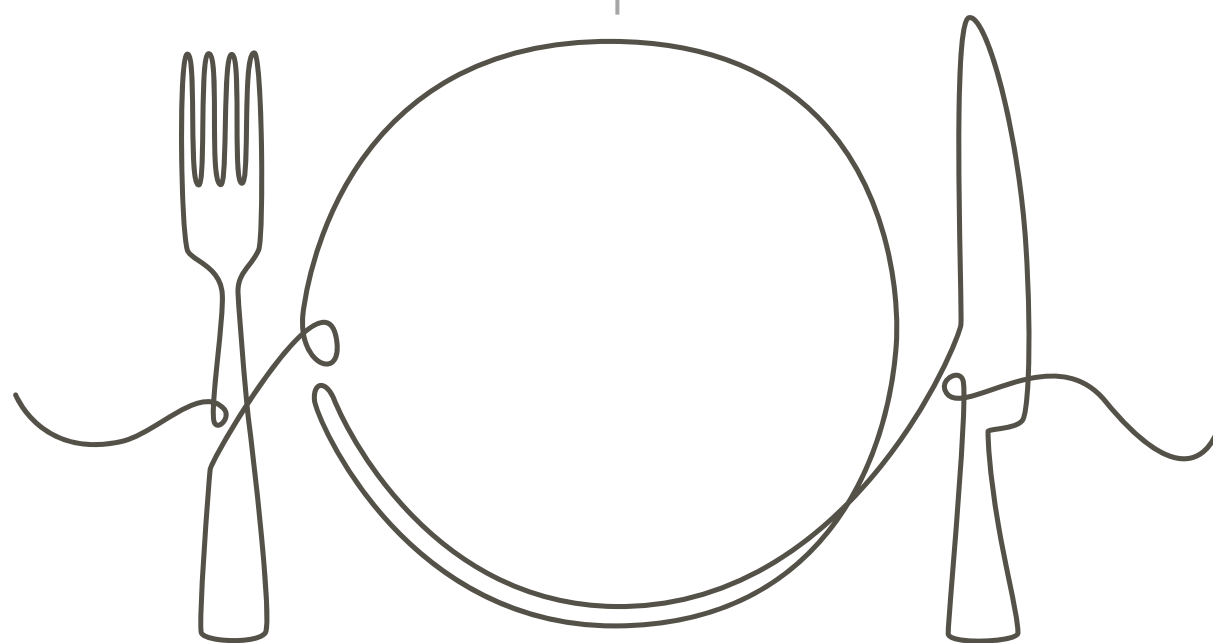
### MAIN COUSE

Pan seared salmon with garlic chili lime & peanut crisp candy sever with fried rice quinoa & premium royal caviar

### DESSERT

Malaysian cendol  
Cendol with great soft and bouncy texture served with coconut milk and coconut sugar syrup and other toppings. naturally gluten-free

Petit Fours



# Menu

## Vegan

### AMUSE BOUCHE

Aioli lavash

### APPETIZER

Avocado toast with spicy chickpeas & cilantro pesto sauce,  
tomato salsa

Vegan pumpkin soup

Make the most of pumpkin season in early autumn with  
this healthy vegan pumpkin soup. Toast the pumpkin seeds  
and use as a garnish to add texture

Raspberry sorbet with mixed berry salad

### MAIN COUSE

Truffle wild mushroom gnocchi sorted potato mash with  
flour mixed with wild truffle sauce and rocket(daily free)

### DESSERT

Mango Pudding layer with fresh mango & coconut  
crumble

Petit Fours

## Vegetarian

### AMUSE BOUCHE

Tzatziki lavash

### APPETIZER

Juicy tomatoes meat burrata arugula salad  
Crunchy & juicy tomato meat sever with basil pesto  
sauce & arugula salad

Mushroom cream soup

Wild mushroom & truffle oil with garlic crouton

Mango sorbet

With mixed berry & mango salad

### MAIN COUSE

Risotto asparagus & artichoke aragula  
Rice barito with asparagus, artichoke, lemon set &  
aragula parmesan cheese

### DESSERT

Coconut crème brulee

Fresh young coconut meat with coconut milk & brown  
sugar

Petit Fours

