

THE TERRACE

WELCOME

Our executive chef, Khun Nui our resort manager and team would like to wish you a warm welcome to the Terrace restaurant. We have worked hard to create a menu that pleases all taste buds, cultures and ages. However, if there is any special food you would like, please talk to our restaurant staff who will be happy to take care of your needs.



CONCEPT

Our style is “Modern Romantic”. This is a fusion of cooking techniques taken from all around the world, combining the finest local Thai produce with our chef’s diverse and deep knowledge of global cuisine to create aphrodisiac inspired dishes which will set the mood exquisitely for an evening of sensory discovery.



PASSION

Our team is passionate about food, Thailand and exceeding the expectations of our guests. You will see him around the resort, in the kitchen, talking to customers and generally helping achieve The Passage Samui’s ethos that is a “circle of care” for all our guests.

“BON APPÉTIT”

THE TERRACE

DINNER MENU

STARTERS

LOCAL BLUE CRAB BISQUE 220 *

Samui blue swimmer crab bisque with a light mustard and dill sabayon, taro tuiles

WHITE TUNA CERVICHE 220 *

White tuna from the gulf of Siam, "cooked" in kaffir lime, coconut and ginger juice with a tom yum flavoured salad

CAESAR SALAD 220

WITH GRILLED CHICKEN BREAST 380

Classic Caesar with iceberg lettuce, anchovy-garlic dressing, fried bacon, shaved Parmesan cheese.

POTTED DUCK LIVER, APPLE AND CALVADOS PATE 220

Local duck livers sautéed with apples flamed with Calvados.

Potted with butter and served with fig chutney and Melba toast

ASIAN MUSSELS 240 *

Thai mussels cooked in coconut milk with coriander, chili, lemongrass and lime leaves

ANTI PASTA PLATE 260

Daily selection of European cold meats & cheeses, terrace marinated vegetables & mushrooms, fresh breads

GREEK SALAD 240 🍽️

Tomato, bell peppers, red onion, cucumber, feta cheese, Kalamata olives, olive oil & oregano



🍽️ Signature Dish

🍽️ Vegetarian option

* Aphrodisiac

THE TERRACE

MAIN COURSES

SQUID INK FETTUCCINE WITH PRAWNS 440

Local Samui prawns sautéed in butter with garlic & coriander, squid ink fettuccine with chili jam

STICKY DUCK 550 ☺

Seriously tender Thai duck slowly roasted with palm sugar and ginger with local purple sweet potato and apple salad, kanna spinach sauté and cashew nuts

THAI-FRENCH TENDERLOIN STEAK 660 *

Pan roasted to your specification with almond fondant potatoes, asparagus, tomato timble and roasted garlic jus

SMOKED CHILI, CHESTNUT AND WHITE TRUFFLE RAVIOLI 380 ☺ 🍽️ *

Chipotle chili pasta mezzelunes filled with local chestnuts, white truffle and raclette cheese, on a wild Thai mushroom fricassee with Italian basil sauce

SAMUI SEAFOOD STEW 550 *

Prawns, crab, mussels, clams and squid in a tomato & herb broth, with potatoes, asparagus & snow peas

THE TERRACE CORAL COD 550

Line caught local grouper, filleted and pan fried, served with lemony cous-cous & a French vegetable panache

BEST END OF LAMB 770 * ☺

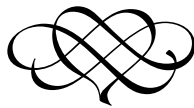
Roasted Australian lamb, fondant potatoes, broccoli and asparagus, Kalamata olive tapenade

CAJUN CHICKEN BREAST WITH CHORIZO CASSOLET 550 ☺

Cajun spiced chicken, pan roasted and served on chorizo sausage and lentil cassolet with a sweet corn fritter and red pepper sauce

PORK CASSEROLE 440 ☺

Local pork slow cooked with carrots, onions, tomatoes and bell pepper, served with mashed sweet potato



☺ Signature Dish

🍽️ Vegetarian option

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THAI FOOD

YUM WOON SEN KUNG 220 *

Thai salad of vermicelli, prawns, celery, chili, lemon, coriander and chili oil

YUM TALAY 250 *

Thai salad of prawns, squid, mussels, clams, crab, celery, chili, lemon, coriander and chili oil

TOM YUM KUNG 380 *

The classic Thai hot and sour soup with lemongrass, lime leaf, galangal, coriander, garlic, lemon juice, prawns and chili oil with jasmine rice

TOM KHA GAI 340 *

Mild and creamy coconut soup with chicken, galangal, lemongrass and lime leaves with jasmine rice

PLA BUIOW WAN 320

Thai sweet and sour fried fish with peppers, onions, tomatoes and tamarind sauce with jasmine rice

PAD THAI KUNG 200

Thai-Chinese fried rice noodles with tamarind sauce, peanuts, tofu, egg, pickled cabbage and prawns

PAD PAK MET MAMUANG 180 *

Wok fried vegetables and mushrooms with oyster sauce and cashew nuts

PLA NEUNG MANAO 520 ☺

A Samui grouper cooked classically “one lemon style” with jasmine rice

GEANG KEAW WAN GAI 300

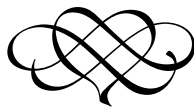
Green Thai curry with chicken, eggplant and coconut milk, jasmine rice

GEANG MASSAMAN GAI 300

Muslim curry of chicken with fragrant spices and coconut milk, jasmine rice

JASMINE RICE 50

Steamed Thai rice



☺ Signature Dish

🔔 Vegetarian option

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THE TERRACE

DESSERTS

CHOCOLATE BROWNIES 220 🍷 🔔 ✨

Papaya salad, white chocolate sauce smoked chili honey ice cream and nuts

THAI FRUIT PARFAIT 200 🔔 ✨

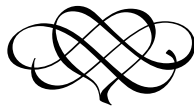
Seasonal Thai fruit in a whipped and frozen style ice cream with mangosteen and jackfruit salsa

FRIED COCONUT AND BANANA WONTONS 220 🔔 ✨

Samui young coconut and bananas wrapped in wonton skins with cardamon, chocolate ice cream and mint syrup

MANGO PANNACOTTA 200

Fresh Thai mangoes with creamy pannacotta



🍷 Signature Dish

🔔 Vegetarian option

✨ Aphrodisiac