



LOVE and EVOLution of Food

All dishes at EVOL can be considered wellbeing dishes as we use soft cooking methods and source natural ingredients, where possible locally grown or even from our own organic farm.

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EVOL HEALTHY SET MENU

2 Courses THB 590 | 3 Course THB 950

Edamame – Chèvre – Walnut on Sourdough

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Baked Miso Glazed Tofu with Wild Mushroom Soup

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Sago Coconut Juice, Peanut Butter Ice Cream, White Sesame Chip

TO START

Plant Samosas  350

Omni Meat, Green Peas, Curry Powder, Cilantro, Sambal Chili Paste

EVOL Sushi Roll   390

Beetroot Quinoa, Avocado, Mushrooms & Veggies Wrapped in Nori with Homemade Mint Yoghurt Chutney

Fresh Rolls 380

Andaman Prawns, Jicama, Shitake Mushrooms, Carrot, Garlic, Pepper, Coriander, Walnut, Almond Oil

Mediterranean Ceviche  650

Raw Tuna, Scallop, Prawn, Marinated with Organic Lemon sauce, Pomegranate, Avocado, Capsicum

Avocado and Pomelo Tartar   320

Vine Ripened Peeled Tomato, Mint, Lime & Extra Native Olive Oil Dressing

Crab Salad on Buckwheat Noodle  390

Jumbo Crab Meat, Lemon, Soy, Black Sesame Sauce

SOUP

Tom Yum Velimeat Balls  380

Thai Spicy Lemongrass Soup with Vegan Meat

Chilled Green Gazpacho  370

Asparagus, Cucumber, Japanese Melon, Long Bean, Edamame


Roasted Cauliflower and Cashew 370

White Bean, Avocado Oil, Nutmeg

SANDWICH & BURGER

Avocado Sandwich 390

Smoked Salmon, Sourdough, Vegan Mozzarella, Red Wakame Seaweed, Garlic Pesto Sauce

Pulled Pork Burger  390

Jackfruit Pulled Pork, Avocado mash, Sunflower Bun, Green Salad, Orange Lemon Oil Dressing

EVOL BOWL

Torched Salmon Sushi  390

Edamame, Mango, Red Chili, Wakame, Kimchi Sauce

Multi Bean Rainbow Salad  380

Black Bean, Chickpeas, White Cannellini Bean, Sweet Corn, Soya Beans, Beetroot Cubes, Carrot Cubes, Edamame

Chicken Cobb Salad 470

Free Range Organic Samui Egg, Avocado, Shallot, Chicken Breast, Bacon, Gorgonzola Cheese, Mustard Dressing

MAIN COURSE

EVOL Rice Bowl  390

Trois Amis Organic Wholegrain Rice, Barley, Quinoa, Cucumber, Pomelo, Betel Leaves, Torched Ginger, Phuket Pineapple, Mixed Seeds, Crispy Shallot, Sundried Fish with Tamarind Sauce

Grilled Tofu | Fresh Ginger  370

Grilled Tofu, Mushroom, Spring Onion with Soy Sauce

Samui Summer Seafood Curry 590

Red Curry, Prawns, Squid, Fish, Mussel and Thai Basil

Grilled Sea Bass & Orange Sauce  650

Bok Choy, Macadamia Cheese

Grilled Tasmanian Salmon  620

Paco Leaves, Paprika, Lemon Zest, Passion Fruit Sauce

Tan Khun Free Range Chicken Breast  590

Sous-Vide Chamomile Chicken, Young Coconut Shoot, Roasted Pumpkin Purée

Seared Scallop 580

Red Capsicum Purée, Orange, Edamame, Dill

Grilled Lamb Dhal Curry 750

Lamb Loin, Potato, Homemade Yoghurt, Garbanzo Bean, Papadum, Home Pickled Vegetables

Wagyu Chuck Tenderloin  890

Beef Tenderloin Cooked Sous Vide then Pan Seared, Green Okra, Kimchi Dressing, Pink Pepper

DESSERT

Vegan Green Tea Chocolate Brownie  260


Pumpkin Meringue Tart 270

Sago Pudding  280

Strawberry Ice-Cream, White Sesame Chip

Woon Kra Jieb 250

Chilled Roselle Jelly and Peanut Butter Ice-Cream

Vegan Ice Cream  Per Scoop

Strawberry, Dark Chocolate, Peanut Butter 170

Sorbet  170

Raspberry, Coconut, Pomelo



Organic Chicken from Tankhun Farm



Vegetarian dish



Signature dish