



FISH TALES

Lunch Service 12.00 – 5.00 pm.


STARTERS & SALADS

Classic Caesar 	
Freshly Tossed Crisp Romaine Lettuce, Parmesan Cheese, Bacon Bits, Traditional Caesar Dressing, Garlic Herb Croutons	
Plain 	320
Homemade Falafel 	350
Chicken	390
Prawns	450
Fresh Rice Paper Rolls 	320
Rice Paper Wrapped Seared Teriyaki Salmon & Smoked Duck Rolls with Crunchy Greens; Served with Sweet Chili Sauce	
Rocket Salad 	450
Crumbed Goat Cheese, Toasted Walnuts, Cherry Tomato & Red Onions, Virgin Olive Oil-Mustard Dressing	
Samui Garden Greens 	420
Harvest Avocados, Vegan Mozzarella Cheese, Crisp Lettuce, Cucumber, Tomato, Yellow Mango, Red Shallot, Virgin Olive Lime Dressing	
Tiger Prawns on Somtam 	460
Grilled Garlic Marinated Tiger Prawns, Thai Style Spicy Papaya Salad	
Yam Nua Yang	470
Spicy Thai Beef Salad with Onion & Thai Celery	
Gai Satay	290
Chicken Satay, Peanut & Cucumber Relish	
Shrimp Spring Rolls	350
Fried wrapped Shrimps, Sweet Chili, Plum Dip & Wasabi Mayonnaise	



SOUPS

Tom Yam Goong 	380
Thai Spicy Lemongrass Soup with a Choice of Seafood or Prawns	
Tom Kha Gai	300
Coconut Soup with Galangal, Chicken & Mushrooms	
Ba-mee Nam Moo Dang	320
Noodle Soup with Shrimp Wonton & Red Pork	
Roasted Pumpkin Soup 	370
Served in a Whole Wheat Bread with Shredded Sweet Duck, Sour Cream	

PASTA & RISOTTO

Linguini Pesto 	450
Prawns, Pine Nuts, Garlic, Parmesan, Basil & Olive Oil	
Rigatoni Carbonara	390
Egg Yolk, Pancetta, & Olive Oil	
Spaghetti Seafood	490
Seafood, Chili, Virgin Olive Oil, Capers & Kalamata Olives	
Fettuccini	430
Pork Ragout, Sun-Ripened Tomato Concassé with Fresh Basil	
Pesto Risotto	650
Char-Grilled Salmon Fillet, Roasted Capsicum Slaw, Virgin Lemon Oil	

SANDWICHES & BURGERS

Prosciutto Ham & Buffalo Mozzarella Cheese Sandwich	430
Sliced Sun-Ripened Tomato, Buffalo Mozzarella Cheese, Pesto Oil-Focaccia Bread.	
Club Sandwich	390
Tomato, Egg, Ham, Bacon & Chicken Breast Served with French Fries or Potato Wedges	
Open-Faced Sandwich 	420
Multigrain Bread, Plant-Based Meat, Pumpkin Mash, Avocado, Cherry Tomato, Cucumber Slice, Sunflower Seed & Rocket Salad	
Fish Tales Signature Burger 	590
Crispy Flour Tortillas Topped with Australian Beef Patty, Melted Cheese, Bacon, Tomato, Bell Peppers & Mushroom	
Spinach & Cajun Chicken Quesadilla	450
Oven Warm Tortilla, Cajun Grilled Chicken, Mozzarella Cheddar Cheese, Sautéed Butter Spinach. Served with French Fries or Potato Wedges	

BURGER CHOICES

Black Angus Beef	590
Chiang Mai Free- Range Farm Chicken Thigh	490
Fish Fillet	450
Black Bean & Plant-Based Meat	420
With a Choice of Gruyere Cheese, Cheddar or Blue Cheese, Crisp Bacon, Spinach, Sautéed Mushrooms. Served with French Fries or Potato Wedges	

Samui Local Sole Beer Batter Fish & Chips	490
Lemon Wedge, Tartar Dip & French Fries	

PIZZA CHOICES

Margherita Pizza 	350
Tomato, Concasse & Mozzarella	

Toppings (All Pizzas Include Pizza Sauce & Mozzarella Cheese)

Seafood	150
Prosciutto	130
Pepperoni	120
Chicken	100
Mushroom	70
Spinach	70
Rocket	70
Capsicum	70


Signature Dish


Wellbeing Dish


Vegetarian Dish

Prices are inclusive of service charge and government tax
All meats are prepared and distributed by Halal Certified suppliers






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Lunch Service 12.00 – 5.00 pm.


HEARTY WESTERN & THAI CHOICE'S

Mae Fah Luang Grilled Pork Chop	690
Pumpkin Puree, French Beans, Sautéed Red Cabbage, Garlic Confit	
Seared Yellowfin Tuna Steak	750
Sesame Soy Marinated Tuna, Kimchi, Wakame, Tomato Salsa; Served with Lemon Ginger Soy Sauce	
Cajun-Spiced Blackened Chicken Thigh 	790
Chiang Mai Free- Range Farm Chicken, Truffle Mash Potato, French Beans, Sautéed Mushrooms; Served with Mustard Cream Sauce	
Black Angus Beef Striploin 	1,200
Striploin cooked Sous Vide then Pan Seared, Roasted Pumpkin, Wild Tomatoes, Béarnaise Sauce	
Seafood Extravaganza for 1 Person	1,100
Our Selection of mixed Grilled: Prawns, Rock Lobster, Fillet of Sea Bass, Calamari & Green Mussels, Grilled Oyster, Vegetable & Garden Salad with Seafood Sauce, Garlic Butter & Cocktail Sauce	
Rad Nha Sirloin	570
Wok Fried Flat Rice Noodles with Grilled Beef Sirloin & Kale in a Gravy Sauce	
Phad Thai Goong Yang	420
Stir Fried Chantaburi Noodles, BBQ Prawns, Egg, Shallot, Pickled Turnip, Peanuts, Dried Shrimps, Bean Sprouts & Tamarind Sauce	
Phad Mee Sapam Talay	420
Wok Fried Yellow Egg Noodles with Seafood (Prawns, Squid, & Fish)	
Gaeng Kiew Wan Gai	380
Thai Green Coconut Curry, Chicken, Crisp Eggplant & Basil; Served with Rice	
Peking Duck in Red Curry	390
Thai Red Duck Curry with Pineapple, Cherry Tomatoes & Authentic Red Curry Spices & Coconut; served with rice	
Panaeng Pla Gub Kao Man	420
Grilled Fillet of Sea Bass with a Panaeng Curry Sauce; Served with Coconut Rice	
Beef Shank in Massaman curry	450
Beef Shank in Massaman Curry with Peanut, Onion, Potato, Star Anis, Cinnamon, Tamarind Juice & Coconut Cream; Served with Roti	
Gai Yang Somtam	390
Thai Papaya Salad, Grilled Herb Chicken	
Phad Kra Prao Moo or Gai	350
Stir-Fried Minced Pork or Chicken with Garlic, Chili, Holy Basil & a Fried Egg with Jasmine Rice	
Kao Phad Pak 	270
Fried Rice Vegetable	
Kao Phad Gai	320
Fried rice with Chicken	
Kao Phad Goong	350
Fried rice with Prawn	

VEGETARIAN SELECTION

Fish Tales Rice Bowl 	420
Coconut Rice Salad with Mango, Long Bean, Betel Leaf, Cucumber, Tomato, Avocado, Lemongrass, Roasted Coconut, Pineapple, Mixed Seeds & Tamarind Herb Sauce	
Veggie Salad 	390
Plant-Based Meat Balls, Tomato, Cucumber, Red Onion, Feta Cheese & Crunchy Chilled Broccoli Tossed in Garlic, Lime & Coriander Dressing	
Vegan Meat Ball Green Curry 	340
Plant-Based Meat Balls, Eggplant, Tofu, Thai Basil	
Vegetable - Parsley Risotto 	390
Parmesan Cheese, Truffle Oil	
Mediterranean Grilled Vegetables 	380
Herbs, Garlic, Vegan Mozzarella Cheese, Balsamic-Olive Oil Dressing	

DESSERT

Warm Apple Crumble Tart	350
Strawberry Coulis, Cream Chantilly, Rum & Raisins Ice Cream	
Mango Crepes	340
Mango Filled Crepes with Grand Marnier, Fresh Mango & a Scoop of Vanilla Ice-Cream	
Lemongrass Panna Cotta	320
Blueberry Mille Feuille, Poached Red Wine Pear	
White Chocolate Cream Mousse	330
Roselle-Blueberry Sauce	
Mango & Sticky Rice 	350
The Beloved Thai Dessert – Mango & Sticky Rice And a side of Sweet Coconut cream	
Exotic Fruit Platter	320

ICE CREAM	Per Scoop	170
Ice Cream:		
Coconut		
Banana		
Rum Raisin		
Vanilla		
Strawberry		
Pistachio		
Chocolate 		
Peanut Butter 		
SORBET 	Per Scoop	170
Raspberry		
Mango		
Lemon		
Mojito		


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EAK-CENTRIC ASIAN TAPAS

BBQ'd Samui Squid 320 🍷
with Thai E-Sarn Style Salsa on a Tortilla Sheet

Vol-Au-Vent 330 🍷
Sautéed Garlic, Chili & Mushroom; Topped with Japanese Roasted Eel in Soy Sauce

Plah Pla Salmon 350
Salmon Tartar, Tongsai Garden Lemongrass,
Kaffir Lime Leaf, Red Shallot, & Fresh Mint; Served with a Spicy Chili Dressing

Slow Roasted Pulled Duck 340
with Hoisin Sauce, Spinach, Thai Spicy Sauce,
Peanut Sugar Powder; Stuffed in Homemade Pita Bread

Fish Tales Dumplings 320 🌱
Plant-Based Meat with Sweet Corn Mixed in a Thai Paneang Curry Sauce
Wrapped in Soft Chewy Rice Paper & Served with a Chili & Lime Peanut Sauce

Vegan Miang Kham 290 🌱 🍷
Healthy Tongsai Garden Savory Leaf Wrap with Plant-based Meat,
Ginger, Red Shallots, Peanuts, Coconut Flakes, Lime & Red Bird Chilies; Topped with Tamarind Sauce

START HERE

Seafood on Ice 🍷 1,890
Half Phuket Lobster, Carlingford Oyster, Rock Lobster, Prawns,
New Zealand Mussels, Served with Various Sauces & Condiments

Yellowfin Tuna Tartar 520
Lime-marinated diced Raw Tuna, Capers, Shallots,
Spring Onion, Avocado, Mango, and Crunchy Tortilla Chips

Fish Tales Caesar Salad 🍷 990
Prepared at your table to your liking with Grilled Phuket Lobster
Crisp Romaine Lettuce, Parmesan Cheese, Bacon Bits,
Homemade Caesar Dressing, Garlic Herb Crouton

Beef Tartar 'a la Montmartre' 🍷 890
Hand-Cut Raw Organic Angus Beef Tenderloin
prepared at your Table; with a side of Truffled Sea Salt
and French Fries

Splendid Seafood Selection 🍷 790
BBQ Shrimp Skewer with Lime Chili Oil, Seared Sesame Tuna on
Seaweed Salad, Marinated Salmon Tartar on Tacos & Grilled King
Scallop, Ginger Mango

Slow Cooked Shredded Lamb 🍷 420
Pumpkin Seed Mashed Potato, Crispy Bread, Cilantro Mint Sauce

Homemade Garlic Bread, Baked whole Camembert 790
Entire Camembert served in its Box, refined with Truffle Oil

SOUPS THAT MATTER

Tom Yam Kung Yang 🍷 490
Thai Spicy Lemongrass, Mushroom Soup with BBQ Rock Lobster

Roasted Pumpkin Soup 370
Served in Whole Wheat Bread with Shredded Sweet Duck, Sour
Cream

MEAT ALTERNATIVE'S

Fish Tales Rice Bowl 🌱 420
Rice Salad, Mango, Long Bean, Betel Leaf, Cucumber, Tomato,
Avocado, Jicama, Roasted Coconut, Pineapple, Mixed Seeds
Tongsai Tamarind Lemongrass Dressing

Vegan Green Curry 🌱 370
Plant-Based Meat Balls, Eggplant, Tofu, Thai Basil

Veggie Salad 🌱 390
Plant-Based Meat Balls, Tomato, Cucumber, Red Onion,
Feta Cheese & Crunchy Chilled Broccoli Tossed in Garlic,
Lime & Coriander Dressing

Vegetables - Parsley Risotto 🌱 🍷 390
Slow Cooked Risotto, Parmesan Cheese, Truffle Oil

Mediterranean Grilled Vegetables 🌱 380
Herb Infused Grilled Vegetables, Garlic, Vegan Mozzarella,
Balsamic-Olive Oil Dressing



Dinner Service 6.00 – 10.00 pm

SEA | MAIN'S

Tasmanian Salmon "Tom Yum Flavor" 	690
Grilled Tasmanian Salmon Fillet, Mushroom & Shallot with a Tom Yum Inspired Reduction, Jasmine Rice Tower	
Almond Crusted Yellowfin Tuna 	670
Pan Seared Almond Crusted Tuna, Avocado, Red Wakame with Lemon & Avocado Oil emulsion	
Red Snapper Fillet	690
Red Snapper Baked in Parchment Paper with Yuzu Salt, Spring Vegetables & Lemon Garlic Butter Sauce	
Whole Sea bass prepared 2 Ways	790
"Tom Yum Poh-Teak" Spicy & Sour Soup Sea bass Deep fried Seabass "5 Flavors" Asian Style	
Seafood Extravaganza for 1 Person 	1,200
Seafood Extravaganza to share for 2 Persons 	2,200
Our Selection of mixed Grilled Seafood: Prawns, Rock Lobster, Sea Bass Fillet, Calamari & Green Mussels, Carlingford Oyster, Vegetable Garden Salad with Seafood Sauce, Garlic Butter & Cocktail Sauce	
Pan Grilled Tiger Prawns wrapped in Prosciutto	890
Green Asparagus, Miso-Chili & Spring Onion Aioli	
Seared King Scallops 	790
Pan-Seared Sea Scallops with Basil Risotto & Lemon-Brown Butter, Rocket Leaf & Beetroot Tuile	

LAND | MAIN'S

Black Angus Beef Strip loin  	1,200
Sous Vide Grain Fed Australian Beef Striploin, aged 150 days [200 gram], Roasted Pumpkin, Wild Tomatoes, Béarnaise Sauce	
Braised Beef Cheek	1,100
Truffle Mashed Potato with Garlic Butter, Bread & Crispy Kale	
Rack of Lamb	990
Capsicum-Infused Goat Cheese, Grilled Potato, Chimichurri Sauce & Rocket	
Tan Khun Chicken 	790
Half Roasted Free Range Chicken, Spring Butter Braised with Yuzu Sea Salt, Sautéed Mushroom, Crispy Young Kale, Green Olive Pesto	
Mae Fah Luong Pork Chop  	750
Pumpkin Grilled Pork Chop, Puree, French Bean, Sautéed Red Cabbage, Garlic Confit	

SIDE DISHES

Parmesan Truffle Sea Salt Fries	220
Stuffed Garlic Pita Bread	230
Onion Rings & Blue Cheese Dip	200
Crispy Battered Cauliflower, Lemon Garlic Aioli	240



THAI FLAVORS

Rad Nha Sirloin 	570
Wok Fried Flat Rice Noodles, Grilled Sirloin, Kale in a Gravy Sauce	
Phad Thai Goong Yang	420
Stir Fried Noodles, BBQ Prawns, Egg, Shallot, Pickled Turnip, Peanuts, Tamarind Sauce	
Phad Mee Sapam Talay	420
Wok Fried Yellow Egg Noodles with Seafood (Prawns, Squid, & Fish)	
Gaeng Kiew Wan Gai	380
Thai Coconut Green Curry, Chicken, Crisp Eggplant & Basil Served with Jasmine steam Rice	
Peking Duck Red Curry 	390
Thai Red Duck Curry, Pineapple, Cherry tomatoes, Coconut milk	
Panang Pla Gub Khao Munn	420
Grilled Fillet of Sea Bass, a Panang Curry Sauce, Coconut Rice	
Beef Shank in Massaman curry	450
Beef Shank in Massaman Curry, Peanuts, Onion, Potato, Star Anise, Cinnamon, Tamarind Juice & Coconut Cream, Roti	
Gai Yang Somtam 	390
Thai Papaya Salad, Grilled Herbs Chicken	
Phad Kra Prao Moo or Gai	350
Stir-Fried Minced Pork or Chicken, Garlic, Chili, Holy Basil & a Fried Egg, Jasmine Rice	
Khao Phad Phak	270
Fried Rice Vegetable and eggs	
Khao Phad Gai or Goong	320 350
Fried Rice with Chicken or Prawn	

SWEETS AT THE END

Warm Apple Crumble Tart	350
Strawberry Coulis, Cream Chantilly, Rum Raisin Ice Cream	
Mango Crêpes 	340
Grand Marnier, Ripe Mango, a Scoop of Vanilla Ice-Cream	
Lemongrass Panna Cotta	320
Panna Cotta, Blueberry Mille Feuille Poached Red Wine Pear	
White Chocolate Cream Mousse	330
Roselle-Blueberry Sauce	
Mango & Sticky Rice 	350
The Beloved Thai Dessert, a side of sweet Coconut Cream sauce	
Exotic Fruit Platter	320

ICE CREAM & SORBET (Per Scoop)

Coconut, Banana, Rum Raisin, Vanilla, Strawberry, Pistachio	170
Vegan Ice Cream: Chocolate, Peanut Butter 	
Sorbet: Raspberry, Mango, Lemon, Mojito 	

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