

Starter & Salads

Lunch Service 12.00 - 5.00pm

Classic Caesar : Freshly Tossed Crisp Romaine Lettuce, Parmesan Cheese, Bacon Bits, Traditional Caesar Dressing, Garlic Herb Croutons	
Plain ✓	370
Homemade Falafel ✓	370
Chicken	450
Prawns	520
Fresh Rice Paper Rolls GF LF 🍴	340
Rice Paper wrapped, Seared Teriyaki Salmon & Smoked Duck Rolls with Crunchy Greens; served with Sweet Chili Sauce	
Rocket Salad GF LF 🌱	470
Crumbed Goat Cheese, Toasted Walnuts, Cherry Tomato, Red Onions, Virgin Olive Oil-Mustard Dressing	
Samui Garden Greens Salad GF ✓	350
Harvest Avocados, Vegan Mozzarella, Crisp Lettuce, Cucumber, Tomato, Yellow Mango, Red Shallot, Virgin Olive Lime Dressing	
Tiger Prawns on Somtam GF LF 🍴	480
Grilled Garlic Marinated Tiger Prawns, Thai Style Spicy Papaya Salad	
Yam Nua Yang GF LF	490
Spicy Thai Beef Salad with Onion & Thai Celery	
Gai Satay	320
Chicken Satay, Peanut & Cucumber Relish	
Prawn Spring Rolls	360
Fried Wrapped Prawns, Sweet Chili, Plum Dip & Wasabi Mayonnaise	

Soups

Tom Yam Goong GF LF 🍴	420
Thai Spicy Lemongrass Soup with a Choice of Seafood or Prawns	
Tom Kha Gai GF LF	350
Coconut Soup with Galangal, Chicken & Mushrooms	
Ba-Mee Nam Moo Dang LF	360
Noodle Soup with Shrimp Wonton & Red Pork	
Roasted Pumpkin Soup 🍴 ✓	370
Served in a Whole Wheat Bread with Sunflower Seeds, Avocado oil, Croutons, Sour Cream	

🍴 Signature Dish

🌱 Wellbeing Dish

✓ Vegetarian Dish

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

Pasta & Risotto

Lunch Service 12.00 - 5.00pm

Linguini Pesto LF	460
Prawns, Pine Nuts, Garlic, Parmesan, Basil & Olive Oil	
Rigatoni Carbonara	420
Egg Yolk, Pancetta, & Olive Oil	
Spaghetti Seafood LF	490
Seafood, Chili, Virgin Olive Oil, Capers & Kalamata Olives	
Fettuccini Pork Ragout	450
Pork Ragout, Sun-Ripened Tomato Concassé with Fresh Basil	
Salmon Pesto Risotto LF	680
Char-Grilled Salmon Fillet, Roasted Capsicum Slaw, Virgin Lemon Oil	
Spaghetti Squid Ink LF	490
Grilled Octopus Over Squid Ink Pasta, Tomato, Garlic, Caper Lemon Pomodoro	

Pizza Choices

Margherita Pizza ✓	390
Tomato Concasse, Mozzarella Cheese, Basil	
Seafood Pizza	470
Seafood, Tomato Concasse, Mozzarella Cheese, Basil	
Prosciutto Pizza	450
Prosciutto, Tomato Concasse, Mozzarella Cheese, Basil	
Pepperoni Pizza	450
Pepperoni, Tomato Concasse, Mozzarella Cheese, Basil	
BBQ Chicken Pizza	420
BBQ Cajan Chicken, Tomato Concasse, Mozzarella Cheese, Basil	
Plant-Based Bolognese Pizza ✓	420
Plant-Based Meat, Tomato Concasse, Mozzarella Cheese, Basil	

Side Dish

Parmesan Truffle Sea Salt Fries	260
Stuffed Garlic Pita Bread ✓	260
Onion Rings & Blue Cheese Dip	260

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Sandwiches & Burgers

Lunch Service 12.00 - 5.00pm

Ham & Cheese Sandwich

450

Prosciutto Ham, Buffalo Mozzarella Cheese,
Sliced Sun-Ripened Tomato, Pesto Oil-Focaccia

Club Sandwich

450

Tomato, Egg, Ham, Bacon & Chicken Breast, Served with French Fries or Potato Wedges

Open-Faced Sandwich

450

Multigrain Bread, Plant-Based Meat, Pumpkin Mash, Avocado,
Cherry Tomato, Cucumber Slices, Sunflower Seeds & Rocket Salad

Fish Tales Signature Burger

650

Crispy Flour Tortillas Topped with Australian Beef Patty,
Melted Cheese, Bacon, Tomato, Bell Peppers & Mushroom

Chicken Quesadilla

470

Spinach & Cajun Chicken Quesadilla, Oven Warm Tortilla, Cajun Grilled Chicken,
Mozzarella, Cheddar Cheese, Sautéed Butter, Spinach,
Served with French Fries or Potato Wedges

Burgers Choices

Cheese Burger

650

Homemade Grounded Black Angus Beef Burger with Cheddar Cheese, Crisp Bacon,
Spinach, Sautéed Mushrooms, Served with French Fries or Potato Wedges

Chicken Burger

520

Free Range Chicken Thigh from Chiang Mai, with Gruyere Cheese,
Crisp Bacon, Spinach, Sautéed Mushrooms, Served with French Fries or Potato Wedges

Fish Burger

470

Grilled Fillet of Seabass, Gruyere Cheese, Spinach, Sautéed Mushrooms. Served with
French Fries or Potato Wedges

Plant-Based Burger

430

Black Bean Plant-Based Burger, Cheddar Cheese, Spinach, Tomato, Sautéed Mushrooms
Served with French Fries or Potato Wedges

Fish & Chips

570

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

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Hearty Western & Thai Choices

Lunch Service 12.00 - 5.00pm

Grilled Mae Fah Luang Pork Chop GF LF	750
Pumpkin Puree, French Beans, Sautéed Red Cabbage, Garlic Confit	
Seared Yellowfin Tuna Steak GF LF	790
Sesame-Soy Marinated Tuna, Kimchi, Wakame, Tomato Salsa, Served with Lemon Ginger Soy Sauce	
Cajun-Spiced Blackened Chicken Thigh GF 	790
Free- Range Chicken from Chiang Mai, Truffled Mash Potato, French Beans, Sautéed Mushrooms; Served with Mustard Cream Sauce	
Prime Black Angus Filet Mignon MBS3  	1450
Sous Vide Australian Grain Fed Beef Filet Mignon [200 gram] Mixed Garden Green Salad, Wild Tomatoes, Béarnaise Sauce, Truffle-Parmesan Fries	
Seafood Extravaganza for 1 Person	1500
Our Selection of mixed Grilled Prawns, Rock Lobster, Fillet of Sea Bass, Calamari, Green Mussels, Grilled Oyster with Seafood Sauce, Garlic Butter, Cocktail Sauce and Vegetables & a Garden Salad	
Rad Nha Sirloin GF LF	590
Wok Fried Flat Rice Noodles with Grilled Beef Sirloin & Kale in a Gravy Sauce	
Phad Thai Goong Yang	450
Stir Fried Chantaburi Noodles, BBQ Prawns, Egg, Shallots, Pickled Turnip, Peanuts, Dried Shrimps, Bean Sprouts & Tamarind Sauce	
Phad Mee Sapam Talay	450
Wok Fried Yellow Egg Noodles with Seafood (Prawns, Squid, & Fish)	
Gai Yang Somtam LF	420
Thai Papaya Salad, Grilled Herb Chicken	
Phad Kra Prao Moo or Gai GF LF	360
Stir-Fried Minced Pork or Chicken with Garlic, Chili, Holy Basil & a Fried Egg, with Jasmine Rice	
Kao Phad Pak GF LF 	290
Fried Rice with Vegetable	
Kao Phad Gai or Goong GF LF	340 390
Fried Rice with Chicken or Prawns	

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Hearty Western & Thai Choices (Continue)

Lunch Service 12.00 - 5.00pm

Gaeng Kiew Wan Gai GF LF	390
Thai Green Coconut Curry, Chicken, Crisp Eggplant & Basil Served with Jasmine Steamed Rice	
Peking Duck in Red Curry GF LF	420
Thai Red Duck Curry with Pineapple, Cherry Tomatoes, Authentic Red Curry Spices, Coconut Milk, Served with Jasmine Steamed Rice	
Panaeng Pla Gub Kao Man GF LF	450
Grilled Fillet of Sea Bass with a Panaeng Curry Sauce, Served with Coconut Rice	
Beef Shank in Massaman Curry	490
Beef Shank in Massaman Curry with Peanuts, Onion, Potato, Star Anis, Cinnamon, Tamarind Juice & Coconut Cream, Served with Roti	

Dessert

Warm Apple Crumble Tarte	350
Strawberry Coulis, Cream Chantilly, Rum & Raisins Ice Cream	
Mango Crepes	350
Mango Filled Crepes with Grand Marnier, Fresh Mango, And a Scoop of Vanilla Ice-Cream	
Lemongrass Panna Cotta GF LF	350
Blueberry Mille Feuille, Poached Red Wine Pear	
White Chocolate Cream Mousse GF	350
Roselle-Blueberry Sauce	
Mango & Sticky Rice GF LF ✓	350
The Beloved Thai Dessert – Mango & Sticky Rice And a side of Sweet Coconut cream sauce	
Exotic Fruit Platter GF LF ✓	290
ICE CREAM & SORBET	Per Scoop 150
Ice Cream: Coconut Banana Rum Raisin Vanilla Strawberry Pistachio Chocolate Peanut Butter LF GF ✓	
Sorbet : LF IGF	Per Scoop 150
Raspberry Mango Lemon Mojito ✓	

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FISH TALES

Dinner Service 6.00 – 10.30 pm.

Fak Centric Asian Tapas

BBQ'd Samui Squid LF 	340
Thai E-Sarn Style Salsa on a Tortilla Sheet	
Vol-Au-Vent 	340
Sautéed Garlic, Chili Mushroom; Topped with Japanese Roasted Eel in Soy Sauce	
Phla Pla Salmon GF LF	360
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 in Homemade Pita Bread	
Fish Tales Dumplings GF LF 	290
Plant-Based Meat with Sweet Corn in a Thai Paneang Curry Sauce Wrapped in Soft Chewy Rice Paper & Served with a Chili & Lime Peanut Sauce	
Vegan Miang Kham GF LF  	290
Betel Leaves from Tongsai Garden with Plant-based Meat, Ginger, Red Shallots, Peanuts, Coconut Flakes, Lime & Red Bird Chilies, Topped with Tamarind Sauce	

Antipasto and Cheese

Cheese Board	690
Antipasto Board	690

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FISH TALES

Dinner Service 6.00 – 10.30 pm.

Start Here!

Calamari	420
Deep Fried Calamari Rings, Tartar Sauce, Lemon Wedges	
Seafood on Ice GF 🍴	2000
Half Phuket Lobster, Carlingford Oyster, Rock Lobster, Prawns, New Zealand Mussels, Served with Various Sauces & Condiments	
Yellowfin Tuna Tartar GF LF	540
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 Croutons	
Beef Tartar 'a la Montmartre' LF 🍴	890
Hand-Cut Raw Organic Angus Beef Tenderloin Prepared at your Table; with 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 Salsa	
Slow Cooked Shredded Lamb GF 🍴	450
Pumpkin Seed Mashed Potato, Crispy Bread, Cilantro Mint Sauce	
Baked whole Camembert and Garlic Bread	790
Entire Camembert Served in its Box, refined with Truffle Oil	



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Soups That Matter


Tom Yam Kung Yang | GF | LF  590
Thai Spicy Lemongrass-Mushroom Soup with BBQ Rock Lobster

Roasted Pumpkin Soup  390
Served in a Whole Wheat Bread with Sunflower Seeds, Avocado oil, Croutons, Sour Cream

Meat Alternative's

Fish Tales Rice Bowl | GF | LF  450
Rice Salad, Mango, Long Bean, Betel Leaves, Cucumber, Tomato, Avocado, Jicama, Roasted Coconut, Pineapple, Mixed Seeds
Tongsai Tamarind Lemongrass Dressing


Vegan Green Curry | GF | LF  350
Plant-Based Meat Balls, Eggplant, Tofu, Thai Basil

Veggie Salad | GF | LF  350
Plant-Based Meat Balls, Tomato, Cucumber, Red Onion, Feta Cheese & Crunchy Chilled Broccoli Tossed in Garlic, Lime & Coriander Dressing

Vegetable Parsley Risotto | GF 390
Slow Cooked Risotto, Parmesan Cheese, Truffle Oil

Mediterranean Grilled Vegetables | GF  390
Herb Infused Grilled Vegetables, Garlic, Vegan Mozzarella, Balsamic-Olive Oil Dressing

Phad Kra Prao Plant Based | GF | LF  320
Stir-Fried Plant Based Meat, Garlic, Chili, Holy Basil & a Fried Egg with Jasmine Rice

Larb (Minced Plant Based Meat) | GF | LF  340
Spicy Plant-Based Meat Salad, Roasted Sticky Rice, Shallots, Garlic, Fresh Mint leaves, Onion, Chili flakes, Coriander

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FISH TALES

Dinner Service 6.00 – 10.30 pm.

Sea | Main's

Seafood Extravaganza for 1 Person	1500
Seafood Extravaganza to share for 2 Person 🍴	2500
Our Selection of mixed Grilled Seafood: Prawns, Rock Lobster, Sea Bass Fillet, Calamari, Green Mussels and Carlingford Oyster, with Seafood Sauce, Garlic Butter & Cocktail Sauce, Vegetables and Garden Salad	
Almond Crusted Yellowfin Tuna GF LF 🍴	750
Pan Seared Almond Crusted Tuna, Avocado, Red Wakame with Lemon & Avocado Oil Emulsion	
Grilled Tasmanian Salmon "Tom Yum Flavor" GF 🍴	750
Grilled Tasmanian Salmon Fillet, Mushroom & Shallot With a Tom Yum Inspired Reduction, Jasmine Rice Tower	
Whole Red Snapper	790
Red Snapper Baked in Parchment Paper with Yuzu Salt, Spring Vegetables & Lemon Garlic Butter Sauce	
Whole Seabass prepared 2 Ways LF	790
Tom Yum Poh-Teak "Spicy & Sour Soup" Deep fried Seabass "5 Flavors Asian Style"	
Pan Grilled Tiger Prawns Wrapped in Prosciutto GF 🍴	950
Green Asparagus, Miso-Chili & Spring Onion Aioli	
Seared King Scallops 🍴	850
Pan-Seared Sea Scallops with Basil Risotto, Lemon-Brown Butter, Rocket Leaf & Beetroot Tuile	

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FISH TALES

Dinner Service 6.00 – 10.30 pm.

Land | Main's

Prime Black Angus Filet Mignon MBS-3  	1450
Sous Vide Australian Grain Fed Beef Filet Mignon [200 gram] Mixed Garden Green Salad, Wild Tomatoes, Béarnaise Sauce Truffle-Parmesan Fries	
Braised Beef Cheek	1200
Truffle Mashed Potato with Garlic Butter, Bread & Crispy Kale	
Grilled Rack of Lamb GF LF	1100
Capsicum-Infused Goat Cheese, Grilled Potato, Chimichurri Sauce & Rocket	
Roasted Chicken GF 	790
Half Roasted “Tan Khun Free Range Chicken”, Butter Braised, with Yuzu Sea Salt, Sautéed Mushroom, Crispy Young Kale, Green Olive Pesto	
Grilled Pork Chop GF LT  	850
Grilled “Mae Fah Luong Pork Chop”, Pumpkin Puree, French Beans, Sautéed Red Cabbage, Garlic Confit	

Side Dishes

Parmesan-Truffle-Sea Salt Fries	260
Stuffed Garlic Pita Bread	260
Onion Rings & Blue Cheese Dip	260
Crispy Battered Cauliflower, Lemon Garlic Aioli	260

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Thai Flavors

Rad Nha Sirloin GF LF 	590
Wok Fried Flat Rice Noodles, Grilled Sirloin, Kale, in a Gravy Sauce	
Phad Thai Goong Yang LF	450
Stir Fried Noodles, BBQ Prawns, Egg, Shallots, Pickled Turnip, Peanuts, Tamarind Sauce	
Phad Mee Sapam Talay LF	450
Wok Fried Yellow Egg Noodles with Seafood (Prawns, Squid, Fish)	
Gaeng Kiew Wan Gai GF LF	390
Thai Coconut Green Curry, Chicken, Crisp Eggplant & Basil Served with Jasmine Steamed Rice	
Peking Duck Red Curry GF LF 	420
Thai Red Duck Curry, Pineapple, Cherry Tomatoes, Coconut milk	
Paneang Pla Gub Kao Munn LF	450
Grilled Fillet of Sea Bass, a Paneang Curry Sauce, Coconut Rice	
Beef Shank in Massaman Curry LF	490
Beef Shank in Massaman Curry, Peanuts, Onion, Potato, Star Anise, Cinnamon, Tamarind Juice & Coconut Cream, Served with Roti	
Gai Yang Somtam LF 	420
Thai Papaya Salad, Grilled Herbed Chicken	
Phad Kra Prao Moo or Gai GF LF	370
Stir-Fried Spicy Minced Pork or Chicken with Garlic, Chili, Holy Basil Served with a Fried Egg and Jasmine Steamed Rice	
Kao Phad Pak GF LF	290
Fried Rice with Vegetable and Eggs	
Kao Phad Gai GF LF	340
Fried Rice with Chicken	
Kao Phad Goong GF LF	390
Fried Rice with Prawns	



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Sweet At The End

Warm Apple Crumble Tarte	350
Strawberry Coulis, Cream Chantilly, Rum Raisin Ice Cream	
Mango Crêpes 	350
Grand Marnier, Ripe Mango, a Scoop of Vanilla Ice-Cream	
Lemongrass Panna Cotta GF LF	350
Panna Cotta, Blueberry Mille Feuille Poached Red Wine Pear	
White Chocolate Cream Mousse GF	350
Roselle-Blueberry Sauce	
Mango & Sticky Rice GF LF 	350
The Beloved Thai Dessert, with a Side of Sweet Coconut Cream Sauce	
Exotic Fruit Platter GF LF	290

Ice Cream	(Per Scoop)	150
Coconut, Banana, Rum Raisin, Vanilla, Strawberry, Pistachio		

Vegan Ice Cream	150
Chocolate, Peanut Butter GF LF 	

Sorbet	150
Raspberry, Mango, Lemon, Mojito GF LF 	

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