An arched entrance welcomes guests to the beachside restaurant Flames, serving a range of creative European and Thai dishes against a panoramic ocean backdrop. An outdoor lounge area provides guests with a more relaxed setting to enjoy the same fine dining menu under the stars.

### Starters

- **Tomato Bruschetta**, Oregano, and Organic Olive Oil 410
- **Poached Lobster**, Slow Roasted Tomatoes, Arugula, Basil, Avocado and Mango 670
- **Grilled Chicken Salad**, Roasted pepper, Cherry tomato, Goat Cheese, Wild rocket and Pine nuts 590
- **Traditional Fisherman Soup**, Served with Garlic, Croutons, Cheese and Its Traditional Rouille 620
- **Cream of Fresh Mussels**, Soup Flavored with Curry Чуаниหริ่งมะเขือเทศ (Alcohol & Lactose) 510
- **Beef Carpaccio** A dish by Chef Theo Randall 510
- **Fresh Shellfish Platter on Ice**, 2 Fine de Claire Oyster, 3 Mussels, 3 Prawns, 1 Blue Crab, 1 Slipping Lobster 510
- **Fresh Oyster Platter**, 6 Fine de Claire “Mareennes d’Oléron” Extra 500 person

### Pasta

- **(With Your Choice of Pasta “Spaghetti / Penne / Tagliatelle”)**
  - **Beef Bolognaise** 480
  - **Arrabbiata** 450

### Mains

**Unlimited Seafood & Meat Lovers Live Charcoal Grill**

2350

*Add a choice of one starter (no platters) or Taste of Thailand, extra 200 per person*

*Add a choice of one starter (no platters) or Taste of Thailand, extra 500 per person*

<table>
<thead>
<tr>
<th>Local and Imported Meat</th>
<th>Seafood Selection</th>
<th>Side Dishes</th>
<th>Selection of Sauces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Koh Samui Organic Chicken</td>
<td>Barracuda</td>
<td>Roasted Potatoes</td>
<td>Béarnaise</td>
</tr>
<tr>
<td>Local Duck</td>
<td>Blue Crab</td>
<td>Mashed Potatoes</td>
<td>Lemon</td>
</tr>
<tr>
<td>Black Angus Beef Strip Loin</td>
<td>White Snapper</td>
<td>French Fries</td>
<td>Sweet and Sour</td>
</tr>
<tr>
<td>Wagyu Beef Flank</td>
<td>Red Snapper</td>
<td>Sautéed Mushrooms</td>
<td>Thai BBQ Chili</td>
</tr>
<tr>
<td>Black Angus Beef Rib Eye</td>
<td>Rock Lobster</td>
<td>Roasted Pumpkin</td>
<td>Red Wine</td>
</tr>
<tr>
<td>Western Australian Lamb Rack</td>
<td>Local Sea Bass</td>
<td>Fried Rice</td>
<td>Pepper</td>
</tr>
<tr>
<td>Suratthani Pork Chop</td>
<td>Prawn</td>
<td>Grilled Vegetables</td>
<td>Mushroom</td>
</tr>
</tbody>
</table>

**Famous Bouillabaisse de Marseille**

ชุดอาหารทะเลและเนื้อนอกรวมย่างบนเตาถ่าน

Red Snapper, Black Pommfret, Sea Bass, Rock Lobster, Blue Crab, Tiger Prawn and Mussels Marinated with Olive Oil, Saffron, Garlic, Star Anise, Fresh Fennel, and Onions All served with Its Traditional Soup (Alcohol)

**T Bone Steak**

เนื้อสันนอกติดกระดูก

From the Short Loin Primal

1350

**Côte de Bœuf**

เนื้อสันแหลมติดกระดูก

Single Rib Cut from the Centre of a Full Rib, Cooked on Charcoal BBQ

2900 (for two person)

**Live Phuket Lobster**

รูปทรงสดจากทะเล

Catch Your Lobster from the Tank and Cook It Your Way

3900

**Moules Marinée**

ทะเลแครฟไว้รา

Fresh Mussels Cooked in a Shallot, Onion, Celery, and White Wine Broth with Fresh Cream Served with French fries (Alcohol & Lactose)

990

### Notes

- **Vegan = Vegan Dishes**
- **V = Vegetarian Dishes**
- *** = Half Board and Full Board**
- **= Dishes contain Pork**

Please inform our team of any allergies or dietary requirements so we can recommend suitable menu item.

All prices in Thai Baht and subject to 10% service charge and applicable government tax.

Whenever you see this icon on one of our menus you can try one of a number of bespoke recipes designed for us by a panel of Culinary Ambassadors. Our IHG Culinary Ambassador programme was created through a partnership between the InterContinental Hotels Group (IHG), and a panel of celebrity chefs and masters of their cuisine. Please ask any of our colleagues for more information.
An arched entrance welcomes guests to the beachside restaurant Flames, serving a range of creative European and Thai dishes against a panoramic ocean backdrop. Themed around the idea of fire, freshly caught seafood and the finest cuts of meat are cooked according to your chosen style of flamed, grilled, baked or barbecued.

An outdoor lounge area provides guests with a more relaxed setting to enjoy a taste of the same fine dining menu under the stars.

### Taste of Thailand

<table>
<thead>
<tr>
<th>Dish</th>
<th>Components</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tom Yum Seafood, Thai Sour Soup with Seafood and Straw Mushrooms</td>
<td>Medium Spicy</td>
<td>590</td>
</tr>
<tr>
<td>Nuay Yang Jaew, Grilled Australian Grain Fed Beef Striploin, Vegetable Crudités and Shallot Chili Sauce</td>
<td>Slightly Spicy * (Lactose)</td>
<td>650</td>
</tr>
<tr>
<td>Som Tam Gai Yang, Green Papaya with Marinated Grilled Chicken</td>
<td>Slightly Spicy * (Nuts)</td>
<td>490</td>
</tr>
<tr>
<td>Khao Pad Gai Rue Moo Stir-fried Rice, and Choice of Chicken or Pork</td>
<td>ฆ่าผัดไก่เรือหมู * (Lactose &amp; Alcohol)</td>
<td>620</td>
</tr>
<tr>
<td>Pla Tod Rad Prik, Catch of the Day Crispy Wok-fried with Three Flavors of Sauce, Sour, Spicy and Sweet</td>
<td>ปลาทอดสดกะเพรา *</td>
<td>850</td>
</tr>
<tr>
<td>Poo Nirm Pad Kriatiem Prik Thai, Shell Crab Wok-fried with Garlic and Black Pepper Sauce</td>
<td>มัสมั่นเนื้อและให้พริกไทย * (Nuts)</td>
<td>700</td>
</tr>
<tr>
<td>Gai Pad Med Mamuang, Stir-fried Chicken with Cashew Nuts</td>
<td>ไก่ผัดเม็ดมะม่วงแครง (Nuts)</td>
<td>650</td>
</tr>
</tbody>
</table>

### The Curry Pot

<table>
<thead>
<tr>
<th>Dish</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gaeng Kiew Waan Spicy, Green Curry, Local Fish or Chicken, Eggplant</td>
<td>Medium Spicy</td>
<td>590</td>
</tr>
<tr>
<td>Massaman Kea, Braised Lamb in Massaman Curry with Potatoes Onion and Peanuts</td>
<td>ผัดหมูมะละกอและเวียดนาม * (Nuts)</td>
<td>790</td>
</tr>
<tr>
<td>Gaeng Phed Ped Yang, Barbecue Breast of Duck in Red Curry, Medium Spicy</td>
<td>ผัดเป็ดไก่สดอบเครื่องสมุนไพรไทย * (Nuts)</td>
<td>720</td>
</tr>
<tr>
<td>Panaeng Nuar, Aus. Beef grain fed Panaeng Curry, Peanuts, Kaffir Lime Leaves, Coconut Milk</td>
<td>ผัดเนื้อสัตว์ (Lactose &amp; Alcohol)</td>
<td>690</td>
</tr>
</tbody>
</table>

(All curry pots served with jasmine rice and are available in a Vegan option.)

### Baked Sea Bass Thai Style

*ปลากระพงสดอบเครื่องสมุนไพรไทย*
Cooked in a Wooden Oven
Stuffed with Lemongrass, Garlic, Galangal and Thai herbs
1800 (for two people)

### Fish in Banana-Leaf

*ปลากระพงสดอบใบมะพร้าว*
In Central Africa, both whole fish and fish filets are cooked in Leaf Packets over Grills or Charcoal Fires. Throughout the Congo River area, the Lingala Word refers to Liboké. Ajomba or Jomba is the Name Near the Atlantic Coast.
1100

### Fresh Salmon Liboké

*ปลากระพงสดอบใบมะพร้าว*
Cooked with Mixed Thai Herbs, Lemon Thai Herbs, Lemon Juice and White Wine
(Lactose & Alcohol)
950

### Seafood Liboké

*ปลากระพงสดอบใบมะพร้าว*
Cooked with Olive Oil, Onion, Garlic White Wine and Fresh Cream
(Lactose & Alcohol)
950

### Wood Fired Oven Pizza (Lactose & Gluten)

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Duck, Breast Caramelized Onions, Rosemary, Grilled Eggplant and Potato Slices</td>
<td>670</td>
</tr>
<tr>
<td>Meat Lovers, Wagyu Beef, Spicy Italian Sausage, Chicken Breast Mushrooms and BBQ Sauce</td>
<td>670</td>
</tr>
<tr>
<td>Home Smoked Salmon Dill, Mascarpone, Red Onions and Capers</td>
<td>650</td>
</tr>
<tr>
<td>Five Cheeses, Mozzarella, Emmental, Gorgonzola, Cheddar and Goat Cheeses</td>
<td>670</td>
</tr>
<tr>
<td>Hawaiian, Cooked Ham, Tomatoes, Pineapple and Oregano</td>
<td>560</td>
</tr>
</tbody>
</table>

(V) = Vegetarian Dishes  (V) = Vegan Dishes  (V) = Dishes contain Pork

Items include in the Half Board and Full Board meals

Half Board and Full Board meals include one starter, one main course and one dessert. All a la carte dishes are 50% off the A la Carte prices.

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