



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 the same fine dining menu under the stars.

Starters

Tomato Bruschetta, Oregano, and Organic Olive Oil มะเขือเทศบรูสเชตตา * (V) (Gluten)	410
Poached Lobster, Slow Roasted Tomatoes, Arugula, Basil, Avocado and Mango สลัดกั้งหินทะเล	670
Grilled Chicken Salad, Roasted pepper, Cherry tomato, Goat Cheese, Wild rocket and Pine nuts สลัดไก่ย่าง (Nuts & Lactose)	600
Traditional Fisherman Soup, Served with Garlic, Croutons, Cheese and Its Traditional Rouille ซุปขึ้นปลาทะเล (Alcohol)	590
Cream of Fresh Mussels, Soup Flavored with Curry ซุปครีมหอยแมงภู่ (Alcohol & Lactose)	620
Beef Carpaccio เนื้อคาร์พาซิโอ <i>A dish by Chef Theo Randall</i>  With Rocket, Pine Nuts, Aged Balsamic Vinegar and Parmesan (Lactose & Nuts)	510
Fresh Shellfish Platter on Ice, 2 Fine de Claire Oyster, 3 Mussels, 3 Prawns, 1 Blue Crab, 1 Slipping Lobster ซีฟู้ดออนไอซ์	1600
Fresh Oyster Platter, 6 Fine de Claire "Marennes d'Oléron" หอยนางรมสด	1100

Pasta

(With Your Choice of Pasta "Spaghetti / Penne / Tagliatelle")

Beef Bolognaise ซอสเนื้อ (Gluten)	480
Arrabbiata ซอสมะเขือเทศ (V) (Gluten)	450

Mains

Unlimited Seafood & Meat Lovers Live Charcoal Grill

ชุดอาหารทะเลและเนื้อนอกรวมอย่างบนเตาถ่าน

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) and Taste of Thailand, extra 500 per person

Local and Imported Meat

ประเภทเนื้อ

Koh Samui Organic Chicken
Local Duck
Black Angus Beef Strip Loin
Wagyu Beef Flank
Black Angus Beef Rib Eye
Western Australian Lamb Rack
Suratthani Pork Chop

Seafood Selection

ประเภทซีฟู้ด

Barracuda
Blue Crab
White Snapper
Red Snapper
Rock Lobster
Local Sea Bass
Prawn

Side Dishes

เครื่องเคียง

Roasted Potatoes
Mashed Potatoes
French Fries
Sautéed Mushrooms
Roasted Pumpkin
Fried Rice
Grilled Vegetables
Mixed Green Salad

Selection of Sauces

ประเภทซอส

Béarnaise
Lemon
Sweet and Sour
Thai BBQ Chili
Red Wine
Pepper
Mushroom

Famous Bouillabaisse de Marseille

ซุปบูยาเบสซ์ทะเล

Red Snapper, Black Pomfret, 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)

2100

T Bone Steak

เนื้อสันนอกติดกระดูก

From the Short Loin Primal

1350

Live Phuket Lobster

กุ้งมังกรสด จากภูเก็ต

Catch Your Lobster from the Tank and Cook It Your Way

3900

Côte de Bœuf

เนื้อสันหลวมติดกระดูก

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

2900 (for two person)


Moules Marinière

หอยแมงภู่ผัดไวน์ขาว

Fresh Mussels Cooked in a Shallot, Onion, Celery, and White Wine Broth with Fresh Cream Served with French fries

(Alcohol & Lactose)

990

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.





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Taste of Thailand

Tom Yum Seafood , Thai Sour Soup with Seafood and Straw Mushrooms, Medium Spicy ต้มยำทะเล * (Lactose)	590
Nuar Yang Jaew , Grilled Australian Grain Fed Beef Striploin, Vegetable Crudities and Shallot Chili Sauce, Slight Spicy เนื้อย่างแจ่ว	650
Som Tam Gai Yang , Green Papaya with Marinated Grilled Chicken, Slightly Spicy ส้มตำไก่ย่าง * (Nuts)	490
Khao Pad Gai Rue Moo Stir-fried Rice, and Choice of Chicken or Pork ข้าวผัดไก่ หรือ หมู *	620
Pla Tod Rad Prik , Catch of the Day Crispy Wok-fried with Three Flavors of Sauce; Sour, Spicy and Sweet ปลาทอดรสสามรส *	850
Poo Nim Pad Kratiem Prik Thai , Shell Crab Wok-fried with Garlic and Black Pepper Sauce ปูนิ่มผัดซอสกระเทียมพริกไทย	700
Gai Pad Med Mamuang , Stir-fried Chicken with Cashew Nuts ไก่ผัดเม็ดมะม่วงหิมพานต์ (Nuts)	650

The Curry Pot

Gaeng Kiew Waan Spicy , Green Curry , Local Fish or Chicken, Eggplant, Red Chili, Sweet Basil and Kaffir Leaves แกงเขียวหวานไก่ หรือ ปลา	590
Massaman Kea , Braised Lamb in Massaman Curry with Potatoes Onion and Peanuts มัดมันเนื้อแกะ (Nuts)	790
Gaeng Phed Ped Yang , Barbecue Breast of Duck in Red Curry, Medium Spicy แกงเผ็ดเป็ดย่าง *	720
Panaeng Nuar , Aus. Beef grain fed Panaeng Curry, Peanuts, Kaffir Lime Leaves, Coconut Milk, Medium Spicy พะแนงเนื้อ * (Nuts)	690

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

Baked Sea Bass Thai Style

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

Gaeng Garee Pak Ruam

แกงกะหรี่ผักรวม (V)
Yellow Curry with Garden Vegetables
A dish by Chef Ian Kittichai
620

Fish in Banana-Leaf

ปลาอบห่อใบตอง
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 Nearer the Atlantic Coast.
1100

Fresh Salmon Liboké

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

Seafood Liboké

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

Wood Fired Oven Pizza (Lactose & Gluten)

Smoked Duck , Breast Caramelized Onions, Rosemary, Grilled Eggplant and Potato Slices พิซซ่าหน้าอกเป็ดรมควัน	670
Meat Lovers , Wagyu Beef, Spicy Italian Sausage, Chicken Breast Mushrooms and BBQ Sauce พิซซ่าหน้าไส้กรอกอิตาลีเยนและไก่ *	670
Home Smoked Salmon Dill , Mascarpone, Red Onions and Capers พิซซ่าหน้าปลาแซลมอนรมควัน	650
Five Cheeses , Mozzarella, Ementhal, Gongonsola, Cheddar and Goat Cheeses พิซซ่าหน้า 5 ชีส * (V)	670
Hawaiian , Cooked Ham, Tomatoes, Pineapple and Oregano พิซซ่าหน้าแฮมและสับปะรด *	560

(All Pizza can be Gluten Free & Free Lactose)

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* 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 offer dishes are 50% off the A La Carte prices

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