



**ODYSSEY**  
MEDITERRANEAN

## SALAD

**ORGANIC QUINOA COUSCOUS • 260**   
greek spice, cucumber, mint, lemon

**SALADE MODERNE • 280**   
organic quinoa, mesclun, beetroot, pumpkin, grilled pepita, granola, lime vinaigrette

**TOMATO BURATTA • 500**   
creamy burrata cheese served with baby tomatoes aged balsamic, basil leaves, vinegar

**CAESAR SALAD • 360**   
romaine lettuce, shaved Parmesan cheese, garlic-flavoured croutons bread, crispy bacon, hard-boiled egg

with grilled smoked chicken • 440  
with 2 pcs of grilled tiger prawns • 580  
with Explorar made smoked salmon • 480

**COBB SALAD • 300**   
frisée lettuce, romaine lettuce, bacon, avocado, chicken breast, tomatoes, hardboiled egg, chives, blue cheese

**GREEK SALAD • 260**   
assorted vegetables, cucumber, feta, olive oil, marinated black olives

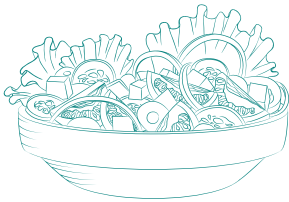
**SALMON BOWL • 340**   
marinated salmon, sesame seed, avocado, seaweed, pickle, ginger, rice, wasabi cream sauce

**MEZZE PLATTER • 250**   
hummus, tahini, baba ghanoush, tabbouleh salad, pita bread

**CLASSIC HUMMUS • 190**   
hummus with pita bread, olive oil

**FALAFEL WITH DIP • 250**   
falafel with lemon tahini, pickles, hummus and baba ganouj

**CHOU FLEUR AU NATUREL • 390**   
grilled cauliflower, crispy shallots, sliced chilli, toasted peanuts



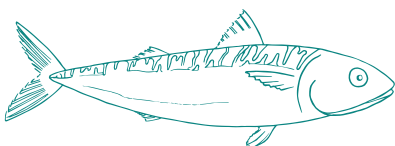
## RAW

**KING MACKEREL CARPACCIO • 400**  
olive oil, dill, pink peppercorn, lemon, rocket salad, wasabi cream

**SEABASS CEVICHE • 290**  
seabass cured in lime, chilli, shallot, coriander, basil and tequila

**BEEF CARPACCIO • 430**   
aged balsamic, parmesan, olive oil and basil leaf, rocket salad, vinegar

**STEAK TARTARE AU COUTEAU • 480**  
knife-cut steak tartare, capers, your choice of salad or French fries



## PITA & MORE

**SHAWARMA**   
cabbage, garlic, yoghurt, pickled beetroot, tomatoes and onion in a pita bread

with chicken • 440  
with falafel • 410

**CLASSIC BRUSCHETTA • 190**   
French baguette, tomato, mozzarella cheese

**TOAST AVOCADO • 200**   
toasted homemade sourdough bread, avocado

with Explorar made smoked salmon • 290  
with grilled chicken • 260  
with poached egg • 220

your choice of: French fries or salad

**MEDITERRANEAN BURGER • 560**   
200g Wagyu patty, Samui Boquerone fish lettuce, tomato, onion, homemade pickled cucumber, cheddar cheese, grilled bell pepper, toasted sesame bun, Explorar BBQ dressing

**WAGYU BEEF BURGER • 520**  
toasted sesame bun, Explorar made BBQ sauce  
200g Wagyu patty, lettuce, tomato, onion, homemade pickled cucumber, cheddar cheese and bacon

with truffle • 600

**PLANT BURGER • 410**   
plant-based patty, beetroot and soy patty, lettuce, tomato, onion, peanut butter sauce

sauce: homemade BBQ sauce, mayonnaise, thousand island sauce

**EXPLORAR CLUB SANDWICH • 390**   
toasted whole wheat bread, ham, crispy bacon, egg, tomato, lettuce, Phu Quoc black pepper mayonnaise

## WOODFIRE PIZZA

### TOMATO BASE

**MARGHERITA • 420**   
tomato, mozzarella, basil

**DIAVOLA • 430**   
tomato, mozzarella, chorizo

**NAPOLI • 440**   
tomato, mozzarella, anchovies, capers, black olive

**ANGELO • 460**   
tomato, mozzarella, ham, mushroom, egg

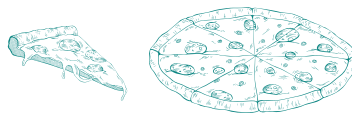
**PESCATORE • 530**   
tomato, mozzarella, mixed seafood, garlic, basil

**CALZONE • 460**   
tomato, mozzarella, ham, mushroom, egg, served souffle

### CREAM BASE

**TARTUFFO • 580**   
cream, mozzarella, black truffle paste, sliced black truffle

**FIVE CHEESE • 550**   
cream, gruyere, mozzarella, gorgonzola, Parmesan, goat cheese



## PASTA

Your choice of: spaghetti, penne, tagliatelle, fusilli, gluten free or gnocchi

**AGLIO, OLIO E PEPERONCINO • 340**   
garlic, olive oil and dry chilli

**TARTUFO • 550**   
black truffle cream sauce, roasted mushrooms

**YELLOW CURRY CRAB • 550**   
Samui crab meat in a light curry cream, with crispy basil, lime leaf and soft shell crab

**BOLOGNESE • 400**   
Explorar-made bolognese, minced beef, Parmigiano Reggiano

**CARBONARA • 400**   
lardon, egg yolk, cream, Parmigiano Reggiano

**TRUFFLE RISOTTO • 430**   
white wine, parmesan, black truffle

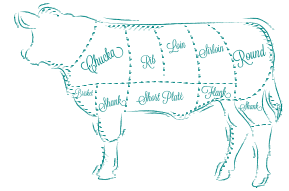
## MEAT

**LAMB SHANK AVGOLEMONO • 960**  
braised lamb shank in mediterranean style, capsicum, marinated olive leeks, egg yolk, grilled zucchini

**OVERNIGHT WAGYU BEEF SHORT RIB • 990**  
Heirloom vegetables, onion jam, Shiraz wine

**PORK CHOP • 680**   
herbs roasted pork chop, Dijon mustard, cornichons green asparagus, vegetable tian

**CHICKEN SCHNITZEL • 590**   
flattened breaded chicken fillet with mustard cream sauce, salad and mashed potatoes



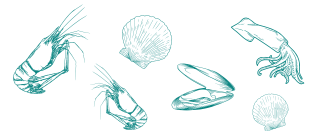
## FISH

**SEAFOOD PLATTER • 1,200**   
(can served cold or grilled)  
slipper lobster, tiger prawns, blue prawns, mussels, oysters fine de claire, clams, salmon tartare with seaweed and salmon roe served with shallot vinegar, cocktail sauce, spicy sauce

**PAN SEARED SALMON • 780**   
roasted avocado, passion fruits vierge sauce, herbs

**ROASTED SNOW FISH • 890**  
risotto, organic vegetables, Penfolds wine sauce

**GREEK STYLE ROASTED SEABASS LADOLEMONO • 690**  
Grilled seabass fillet, assorted vegetable, marinated olive, lemon, garlic, red onion, caper



## CHARCOAL WOODFIRE

our grilled specialties come with one sauce and side dish of your choice

**KING PRAWNS (330gr) • 960**   
five whole grilled king prawns

**SMOKED CHICKEN THIGH WITH HERBS • 540**  
marinated with herbs and spice

**KOFTA SHISH KEBAB • 490**  
minced lamb with spice, mint and parsley

**BEEF TENDERLOIN (200gr) • 1,100**  
Australian black angus beef tenderloin

**RIB EYE (300gr) • 1,390**  
Australian Stanbroke rib-eye

### CHOOSE A SAUCE

chimichurri  
bearnaise  
blue cheese  
red wine

green peppercorn  
mushroom  
Greek sauce  
café de Samui

Add Extra Sauce • 110

### CHOOSE A SIDE DISH

mixed salad  
buttered rice  
assorted vegetables  
broccoli Emmental cheese gratin  
truffle French fries

sauteed spinach  
mashed potatoes  
sauteed mushrooms  
sweet potato fries

Add Extra Side dish • 150

vegan

vegetarian

contains gluten

contains seed

contains nuts

dairy product

spicy

shell fish

seafood

contains pork

life changing  
(Explorar recommended)



โอบิซัย  
TRADITIONAL THAI

## STARTERS

### ISAAN SPICED MEATBALLS • 240

(LARB MOO TORD)

deep-fried minced pork balls with baked rice, chilli, shallot, fish sauce and lime with Thai slaw.

### BANGKOK CHICKEN WINGS • 280

(BEEG GAI TORD)

Thai-style deep-fried chicken wing served with sweet chilli sauce

### SOUTHERN SHRIMP CAKES • 240

(TORD MAN GOONG)

deep fried shrimp cakes with plum sauce

### SOUTHERN CHICKEN SATAY • 240

(SATAY GAI)

chicken skewers with peanut sauce and ajad sauce

### THAI VEGETABLE SPRING ROLLS • 200

(PORPIA PHAK TORD)

spring roll with vegetables and plum sauce



## SALAD

### ISAAN SPICY PAPAYA SALAD • 200

(SOM-TAM)

original Thai-style salad with green papaya, tomatoes, dry shrimp, peanut, carrot and fish sauce

### SAMUI SPICED TIGER PRAWNS • 320

(PRA GOONG)

poached Samui tiger prawn with chilli oil, lemongrass, lime, and mint

### BANGKOK SPICY BEEF SALAD • 300

(YAM NUA YANG)

seared beef tenderloin with cherry tomatoes, cucumber, celery, spring onions and chilli dressing

### BANGKOK GLASS NOODLE SALAD • 280

(YAM WOON-SEN)

chilled glass noodle salad with prawn and minced pork, onion, chilli, celery in a spicy sour dressing.

### BANGKOK SPICY CHICKEN & EGG SALAD • 240

(YAM GAI YANG KAI TOM)

grilled chicken with cucumber, cherry tomatoes, celery, spring onion, chilli dressing, topped with poached egg

### ISAAN SPICED MINCED PORK SALAD • 240

(LARB MOO)

minced pork salad with baked rice, chilli, shallot, fish sauce and lime

### BANGKOK EGG-PLANT SALAD • 200

(YAM MA-KUEA YAW)

sweet and sour grilled eggplant salad with red onions, minced chicken

### SOUTHERN SPICED POMELO SALAD • 220

(YAM SOM OH)

pomelo salad, baked coconut, soy sauce, chilli paste, red onion

## ONLY RICE

### BANGKOK PINEAPPLE FRIED RICE • 260

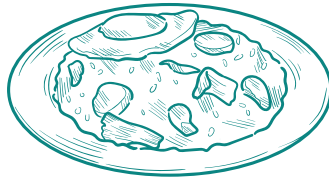
(KHAO PHAD SAPPAROT)  
pineapple fried rice with curry powder, raisin, pineapple and cashew nut

with chicken • 280  
with pork • 300  
with seafood • 320

### BANGKOK FRIED RICE • 200

(KHAO PHAD PHAK)  
stir fried rice with mixed vegetables and egg

with chicken • 220  
with pork • 240  
with seafood • 260



## THAI SET MENUS • 1,000

Choose your own Thai culinary adventure with our handpicked favourites.

Enjoy one starter, one salad, two mains, one dessert and a drink each, includes rice.

### STARTER (Choose 1)

THAI VEGETABLE SPRING ROLLS  
ISAAN SPICED MEATBALLS  
SOUTHERN CHICKEN SATAY  
SOUTHERN SHRIMP CAKES

### SALAD (Choose 1)

SOUTHERN SPICED POMELO SALAD  
BANGKOK SPICY PAPAYA SALAD  
ISAAN SPICY CHICKEN & EGG SALAD  
BANGKOK EGG-PLANT SALAD

### MAIN (Choose 2)

THAILAND'S FAMED GREEN CURRY  
BANGKOK STIR-FRIED CHICKEN AND CASHEW  
BANGKOK STIR-FRIED MIXED VEGETABLES  
THAILAND'S FAMED PHAD KRAPOW

### DESSERT (Choose 1)

GLUAY BUAD CHEE  
SEASONAL FRUIT

### DRINK (Choose 1)

PASSIONFRUIT & GUAVA  
LEMONGRASS, COCONUT & CHILLI

## NOODLES

### CHIANG MAI CHICKEN NOODLE CURRY • 300

(KHAO SOI GAI)  
traditional northern Thai curried creamy soup, with chicken leg, egg noodles, crispy noodles, shallot and pickles

### STIR-FRIED BASIL AND SEAFOOD SPAGHETTI • 280

(PHAD KEE MAO)  
stir-fried spaghetti, holy basil, chilli, capsicum and mixed seafood with oyster sauce

### THAILAND'S FAMED PHAD THAI • 220

(PHAD THAI)  
stir-fried rice noodles, peanuts, scrambled egg, bean sprouts

with chicken • 240  
with prawn • 280

### BANGKOK STIR-FRIED NOODLES • 220

(PHAD SI-EW PHAK)  
stir-fried rice noodles with mixed vegetables and egg with mushroom, kale and carrot in a soya gravy

with chicken • 240  
with pork • 240  
with prawn • 280

## MAIN

Served with jasmine rice

### SOUTHERN TRADITIONAL BEEF MASSAMAN • 340

(MASSAMAN NUEA)  
beef massaman curry with potato, star anise, cinnamon, peanut, crispy shallot

### BANGKOK STIR-FRIED BEEF IN OYSTER SAUCE • 300

(NUEA PHAD NAM MAN-HOY)  
stir-fried beef with oyster sauce and local mushrooms



### SOUTHERN TIGER PRAWN PANANG CURRY • 300

(PANANG GOONG)  
Panang curry with tiger prawns

### BANGKOK STIR-FRIED CRISPY PORK AND KALE • 240

(KANA MOO-GRORP)  
crispy pork belly, krapow sauce, Thai fried egg,

### BANGKOK STIR-FRIED CHICKEN AND CASHEW NUT • 240

(GAI PHAD MED-MAMUANG)    
stir fried chicken with cashew nut, capsicum, carrot, mushroom, onion

### SOUTHERN DRY CURRIED MINCED-PORK • 240

(KRUA KLING MOO)  
dry fried spicy aromatic minced pork with kaffir lime leaves, lemongrass, galangal,

### BANGKOK SWEET & SOUR CHICKEN • 220

(PHAD BRIO-WAAN GAI)  
stir-fried chicken, pineapple and vegetables in sweet and sour sauce

### THAILAND'S FAMED GREEN CURRY • 220

(GANG KIAW-WAN GAI)  
green curry chicken, pea eggplant, basil leaves

### THAILAND'S FAMED TOM YAM SOUP • 220

(TOM-YAM GAI)  
clear aromatic soup with chicken, tomato, lemongrass, lime, and chilli oil

With prawn • 280

### THAILAND'S FAMED PHAD KRAPOW • 240

(PHAD KRAPOW GAI KAI DAO)  
stir fried chilli and hot basil leaves with minced chicken served with fried egg

with pork • 240  
with beef • 260  
with seafood • 280

### BANGKOK EGG-PLANT PHAD KRAPOW • 220

(PHAD KRAPOW MA-KUEA)  
stir fried spicy eggplant with basil and chilli

### BANGKOK STIR-FRIED MIXED VEGETABLES • 200

(PHAD PHAK RUAM)  
stir fried market vegetables in soy sauce

 vegan	 contains nuts	 seafood
 vegetarian	 dairy product	 contains pork
 contains gluten	 spicy	 life changing (Explorar recommended)
 contains seed	 shell fish	

## THAI LANGUAGE GLOSSARY

gai = chicken	moo = pork	Khor thord khab = excuse me
nuea = beef	hoy = clam	Aroy mak = taste very good
goong = shrimp	phad = fried	Khob kuun khab = thank you
kai = egg	ped = spicy	
phak = vegetable	yam = salad	



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## DESSERT

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### RIZ BI HALEEB • 190

milk, rice berries, pistachio, mastic, rose water

### CHOCOLATE MOUSE • 220

70% chocolate, pistachio, berries

### LEMON MERINGUE TART • 220

lemon cream, mint leaves

### CRÈME BRULÉE • 220

bourbon vanilla crème brûlée, fresh fruits, raspberry sauce

### COTTAGE CHEESE WITH RED BERRIES • 260

assorted berries

### APPLE TARTE • 220

salted caramel sauce, vanilla ice cream

### PROFITEROLES • 260

choux stuffed vanilla ice cream, warm chocolate sauce, toasted almond

### TIRAMISU • 260

coffee, coffee liquor, biscuit

### CHEESECAKE • 240

blueberry, soft cheese

### FRUITS SALADE • 160

exotic fruits salade

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## COUPES & DELICES

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### TROPICAL • 190

mango sorbet, fresh mango and passion fruit, basil

### COLONEL • 190

lemon sorbet, Grey Goose vodka, fresh lime zest

### SUNDAE • 190

vanilla ice-cream, chantilly, caramel sauce, miniature meringues, toasted almond

### EXPLORAR • 190

Negroni , orange sorbet, smoked

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## THAI DESSERT

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### MANGO STICKY RICE • 240

Sliced Koh Samui mango with Thai sticky rice, dressed sweet coconut milk

### BUA LOY • 190

Rice flour cooked in coconut milk, shaved coconut

### TUB TIM KROP • 190

Water chestnuts in coconut milk, topped with shaved ice

### DRUNK BANANA FRITTER • 240

Banana fritters with ice cream and local honey dressing

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## ROSINI ITALIAN ICE-CREAM AND SORBETS

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### ICE CREAM • 120

Chocolate  
Chocolate Brownie  
Vanilla  
Vanilla Bourbon  
Coconut  
Rhum Raisin  
Oreo Cookie  
Hazelnut

### SORBET • 120

Coconut  
Mojito  
Lemon  
Bounty  
Raspberry  
Strawberry  
Passion Mango

Prices are subject to 10% service charge, and 7% government taxes