



ODYSSEY

DINNER

MENU

AVAILABLE DAILY | 5 PM - 9:30 PM



ODYSSEY

Dinner at Explorar is crafted for discovery, comfort, and connection.
A celebration of bold flavours,
premium ingredients, and thoughtfully prepared dishes,
our dinner menu brings together the richness of Thai culinary
traditions with refined international favourites.

From vibrant seafood specialties and aromatic curries to carefully
grilled meats, handmade pastas, and artisan pizzas,
each plate is designed to be savoured at a leisurely pace.
Whether sharing stories over starters, indulging in
a perfectly cooked steak, or exploring new flavours
from near and far, dinner at Explorar invites guests
to settle in, unwind, and enjoy every moment.

Starters

Thod Man Goong

250

Golden homemade prawn cakes blended with pork fat for extra richness.



Satay Gai & Satay Goong

280

Grilled chicken and tiger prawn skewers marinated in aromatic spices.



Vegetable Spring Rolls

180

Light and crispy spring rolls filled with fresh vegetables. Served with a sweet mango dip.



Dinner Menu

Starters

Som Tam

200

Thailand's iconic green papaya salad bursting with sweet, sour, salty and spicy flavours.



Caesar Salad

350

Crisp romaine lettuce tossed with smoked and grilled chicken, bacon and poached egg.



Mixed Garden Salad

300

A colourful blend of garden greens, avocado, almonds, and pomegranate.



Dinner Menu

Starters

Seared Hokkaido Scallops

560

Perfectly seared Hokkaido scallops paired with vibrant mango salsa.



FISH



MILK



SEAFOOD



Australian Black Angus Beef Carpaccio

540

Thinly sliced premium Black Angus beef finished with Parmesan, pesto and rocket leaves.



PEANUTS



MILK



Tomato Arancini

350

Crispy tomato risotto balls filled with molten mozzarella, served with Parmigiano sauce and crispy bacon.



PORK



GLUTEN



MILK



Dinner Menu

Soups

Tom Kha Gai

280

A comforting coconut soup with fragrant Thai herbs, chicken, cherry tomatoes and fresh lime. Served with jasmine rice.



Tom Yum Goong

350

Hot and sour prawn soup, with aromatic herbs, mushrooms and a lively chilli-lime kick. Served with jasmine rice.



Dinner Menu

Curries

Gaeng Massaman

Chicken / Beef

400 / 500

Slow-braised beef cheeks or chicken thigh, rich Massaman curry with warm spices and peanuts. Served with jasmine rice.



Sen Mee Gaeng Poo

520

Sweet crab meat simmered in a mild yellow curry. Served with rice vermicelli and crispy betel leaves.



Gaeng Panang

Chicken / Pork / Prawn

280 / 280 / 350

Creamy Panang curry, with fragrant kaffir lime. Served with jasmine rice.



Dinner Menu

Wok This Way

Pad Cha Thalay

350

A fiery seafood stir-fry loaded with fresh Thai herbs and green peppercorns. Served with jasmine rice.



Gai Pad Med Mamuang

300

Crispy chicken wok-fried with cashew nuts and roasted chilli paste. Served with jasmine rice.



Pad Kee Mao Nuea

350

Spicy drunken-style spaghetti tossed with beef, holy basil and green peppercorns.



Pad Thai

Chicken / Pork / Prawn

250 / 250 / 300

Thailand's most famous noodle dish, stir-fried in tamarind sauce with traditional garnishes.



Dinner Menu

Pasta

Penne Bolognese

420

Penne pasta coated in a slow-cooked beef ragù. A timeless comfort-food favourite.



Spaghetti Carbonara

440

Classic Roman-style carbonara with guanciale, egg yolk and Pecorino Romano.



Gnocchi Gorgonzola

400

Soft potato gnocchi enveloped in a creamy Gorgonzola sauce.



Fettuccine Crema di Tartufo

350

Silky fettuccine with sautéed wild mushrooms and truffle cream.



Dinner Menu

Mains

Braised Australian Short Rib

750

Slow-cooked until meltingly tender and served in its natural jus.



Samui Sea Bass Fillets

550

Fresh sea bass fillets paired with asparagus, feta and cherry tomatoes.



Baked Cajun Chicken

450

Oven-baked chicken seasoned with bold Cajun spices.



Black Seafood Risotto

650

Creamy squid ink risotto loaded with premium seafood and crab meat.



Dinner Menu

Mains

Beef Lasagne

550

Layers of slow-cooked beef ragù, béchamel and mozzarella.



Homemade Fusion Tortellini

380

Handcrafted tortellini filled with flavourful Laab Moo and Isaan-inspired sauce.



Grilled Pork Tenderloin with Pancetta

600

Tender grilled pork wrapped with savoury pancetta, creamy mushroom and sherry sauce.



Dinner Menu

Steaks

Black Angus Tenderloin 250g

1,200

The most tender cut, prized for its delicate texture and refined flavour.



Black Angus Striploin 350g

1,500

A classic steakhouse favourite with excellent marbling and bold beef character.

Black Angus Ribeye 250g

1,200

Richly marbled for exceptional juiciness and flavour in every bite.



Dinner Menu

Steaks

Black Angus Flank Steak 250g

890

Lean yet intensely flavourful, grilled to highlight its natural character.




Black Angus Oyster Blade 350g

1,400

A robust cut known for deep beef flavour and satisfying texture.

All steaks are served with your choice of one side and one sauce.


Sides

Potato Gratin 

Baked Potato with Sour Cream  

Coleslaw 

Mushroom Ragout 

Grilled Asparagus with Parmesan 

Sauces


Green Peppercorn Sauce

Red Wine Sauce

Chimichurri

Sauce Béarnaise

Blue Cheese Sauce



fresh from the oven

Every great pizza begins with a simple idea:
good ingredients, brought together with care.

Whether enjoyed among friends
or savoured all to yourself,
our pizzas are made to be the
centerpiece of memorable moments.

Dinner Menu

Pizza

Margherita

350

A timeless favourite with tomato sauce, mozzarella, and basil.



Diavola

400

Spicy salami pizza with rich tomato sauce and melted mozzarella.



Formaggi

450

A decadent four-cheese pizza for true cheese lovers.



Dinner Menu

Pizza

Pescatore

450

Seafood pizza layered with fresh herbs, tomato, and mozzarella.



Calzone

450

Folded pizza stuffed with cheese, tomato sauce, and savoury fillings.



Napoli

440

Classic Neapolitan-inspired pizza with bold Mediterranean flavours.



Dinner Menu

Pizza

Massaman Curry

450

Thai-inspired pizza topped with fragrant Massaman curry flavours.



Burmese Beef Curry

350

A fusion pizza featuring slow-cooked Burmese-style beef curry.



Montanara with Burrata

180

Rustic pizza finished with creamy burrata and fresh herbs.



Truffle & Mushroom

380

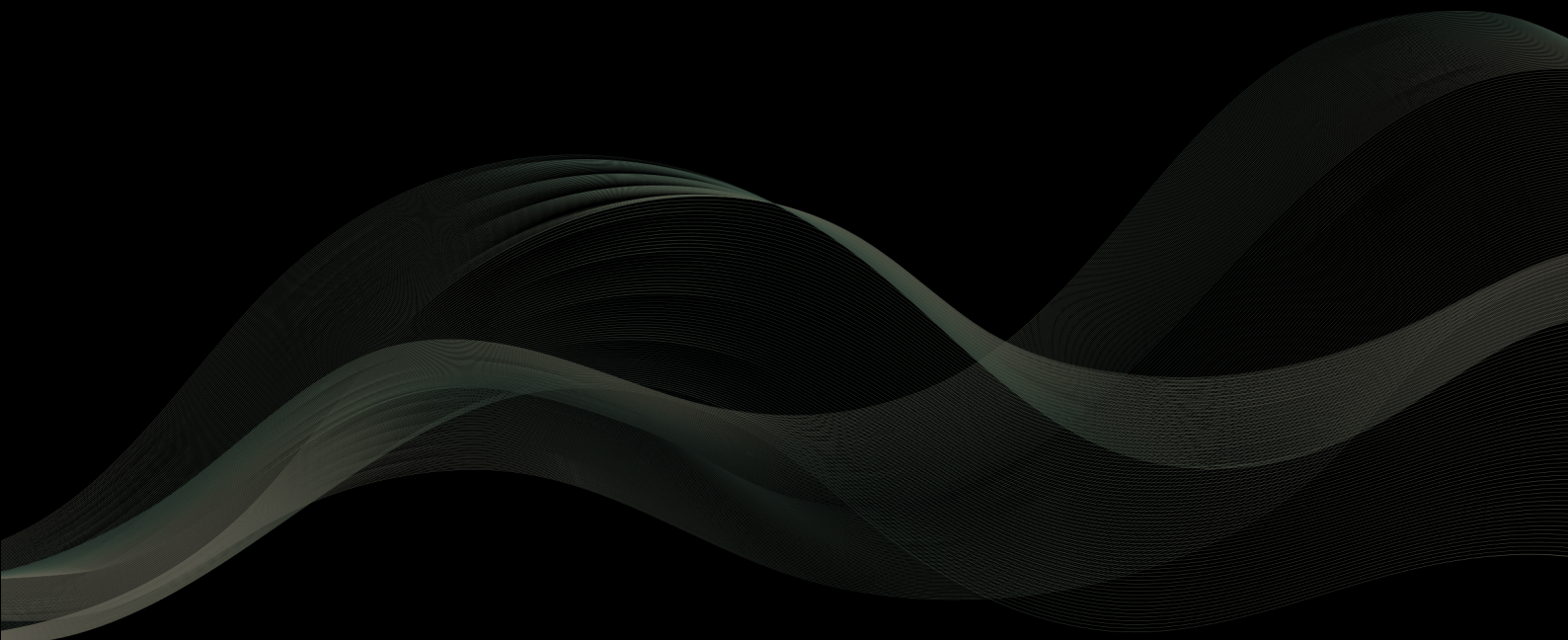
Earthy mushrooms and fragrant truffle combined.



Sweet Treats ahead

Every journey has its destination,
and every memorable meal deserves a sweet finale.

Inspired by moments of indulgence
and crafted to be shared—or not—
our desserts are an invitation to slow down,
savour the present, and end your experience
with something truly delightful.



Dinner Menu

Desserts



1 Khao Niew Mamuang

180

Sweet sticky rice, ripe mango, and coconut ice cream.



2 Crispy Filo Mille Feuille

300

Crisp filo layers with citrus cream, blueberry, and chocolate.



3 Tiramisù Classico

300

Classic Italian tiramisù with espresso, mascarpone and cocoa.



4 Sheep's Milk Ricotta Cannoli

240

Ricotta-filled cannoli with candied orange and dark chocolate.



5 Cha Yen Thai Tea Panna Cotta

180

Thai tea panna cotta with coconut, pandan and sponge.



6 Coconut-Lemongrass

180

Crème Brûlée

Silky coconut custard, charred pineapple and sesame tuile.



Ice Cream and Sorbet

90

- Samui Coconut Ice Cream
- Vanilla Bourbon Ice Cream
- Chocolate Ice Cream
- Rum Raisin Ice Cream
- Passion Fruit Sorbet
- Mango Sorbet
- Raspberry Sorbet
- Lemon Sorbet



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