



ODYSSEY

LUNCH

MENU

AVAILABLE DAILY | 12 PM - 5 PM



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Lunch at Explorar is designed to feel effortless yet indulgent.
Vibrant flavours, fresh market ingredients,
and comforting favourites reimaged with global inspirations.

From bright coastal salads and fragrant Thai classics
to handcrafted pizzas and hearty grills,
this menu invites guests to linger a little longer,
savour slowly, and explore every bite.

Lunch Menu

Starters

Yum Som O Poo Nim

190

A vibrant pomelo salad topped with crispy soft-shell crab, fresh herbs, and bright citrus notes.



Satay Gai

150

Chargrilled marinated chicken skewers served with creamy peanut sauce and cucumber relish.



Burrata Salad

440

Creamy burrata with cherry tomato, strawberry, radish, rocket, and balsamic glaze.



Lunch Menu

Starters

Smoked Salmon

320

Smoked salmon with sun-kissed orange, mixed lettuce, crispy capers, red onions, caviar, and sour cream.



Sea Bass Ceviche

260

Fresh sea bass cured with tomato, avocado, red onion, kaffir lime, and green curry dressing.



Mediterranean Beetroot & Citrus Salad

280

Roasted beetroot and citrus with feta, basil pesto, cucumber, and almonds.



Lunch Menu

Soups & Curries

Khao Soi

260

Northern Thai coconut curry noodle soup with chicken thigh and pickled vegetables.



Gazpacho Andaluz

240

A refreshing chilled tomato and cucumber soup with feta and olives.



Gaeng Kiew Wan

Chicken / Fish

220 / 260

Traditional green curry with coconut milk, Thai eggplant, basil, and long chilli. Served with jasmine rice.



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.



Lunch Menu

Wok This Way

Pad Thai

Chicken / Pork / Prawn

250 / 250 / 300

Classic stir-fried rice noodles in tamarind sauce.



Samui Fried Rice

Chicken / Pork / Seafood / Crab

220 / 220 / 260 / 380

Thai-style fried rice with vegetables, egg, and fragrant soy seasoning.



Kana Moo Krob

180

Crispy pork belly stir-fried with Chinese kale, oyster sauce, and chilli. Served with jasmine rice.



Pad Kra Pao

Chicken / Pork / Beef

160 / 160 / 200

Spicy holy basil stir-fry with oyster and dark soy sauce. Served with jasmine rice.



Lunch Menu

Big Bites

Club Sandwich

300

A classic stacked sandwich with chicken, bacon, fried egg, lettuce, and fries.



Wagyu Smashed Burger

350

Juicy wagyu beef burger with cheddar, BBQ sauce, pickles, and caramelised onions.



Chicken Shawarma

320

Grilled chicken wrapped in tortilla bread with yoghurt sauce and pickled vegetables.



Black Angus Rib Eye Sandwich

500

Sourdough steak sandwich with garlic aioli, cheddar, pickles, and truffle fries.



Lunch Menu

Pasta

All pasta served with garlic bread.

Penne Pomodoro

280

Classic tomato basil pasta finished with olive oil and creamy burrata.



Spaghetti al Limone

280

Light and zesty spaghetti with lemon, zucchini, and fresh herbs.



Pan-Seared Gnocchi

320

Pan-seared gnocchi with tomato and spinach in a comforting sauce.




Fettuccine Primavera

380

Fresh vegetables and fettuccine in a delicate herb sauce.





fresh from the oven

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

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

Lunch 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.



Lunch 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.



Lunch 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 basil.



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.

Lunch 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

All prices are in Thai Baht, net,
inclusive of 7% government tax and 10% service charge.



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