

BREAKFAST

AVAILABLE 07:00 A.M. TO 10:30 A.M.

1. CONTINENTAL THB 790

Fruit juice-freshly squeezed orange, mango, pineapple, watermelon, papaya, carrot, ginger, and guava.

Selection of seasonal sliced tropical fruits with lime and Thai salt-sugar spice.

Your choice of cereal: All bran, corn flakes, rice krispies, koko cruch, frosties, coco pops or muesli with your choice of milk: full fat, low fat, soy milk or bircher muesli.

Homemade croissant, Danish and your selection of white or whole-wheat toast, butter and strawberry jam.

Your choice of plain yoghurt or strawberry flavored yoghurt.

Freshly brewed coffee or decaffeinated coffee or selection of teas or hot chocolate, served with your choice of full fat, low fat, soy milk, lemon or honey.

2. VEGETARIAN THB 720

A Continental breakfast including: egg white omelette or fried egg white served with asparagus, sauteed tomatoes, homemade hash brown

3. AMERICAN THB 990

A Continental breakfast including: two eggs any styles (boiled, poached, scrambled, omelette or fried) with crispy bacons, pork or chicken sausages, slow baked tomatoes, homemade hash brown. Pancake or waffle served with maple syrup, honey or chocolate nutella

4. ASIAN THB 920

A Continental breakfast with Thai boiled rice your choice of (pork, chicken or shrimp) and Pad Thai with either prawns or chicken

CHILDREN'S BREAKFAST MENU

5. ONE EGG ANY STYLE, PORK SAUSAGES THB 250

Slow baked tomatoes, homemade hash brown

6. PANCAKES WITH CRISPY BACON AND MAPLE SYRUP THB 220

7. CROISSANT WITH NUTELLA OR STRAWBERRY JAM THB 200

8. KHAO PAD GAI / MOO THB 290

Stir fried rice with mixed vegetables and chicken or pork



Contains Pork



Vegetarian



Healthy Option



Spicy



Signature

All prices in Thai Baht and are subject to an additional 10% service charge and 7% VAT.

Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

BREAKFAST A LA CART

9. CHEESE PLATTER THB 490

Selection of Brie, Gruyere, Gorgonzola, Emmental and Gouda accompanied with dried fruits and strawberry jam

10. ALL DAY BREAKFAST TWO EGGS ANY STYLE THB 490 🍳

Two eggs any styles (boiled, poached, scrambled, omelette or fried) with crispy bacons, pork or chicken sausages, slow baked herbed tomatoes, homemade hash brown

11. LUXURY THAI INFLUENCED POACHED EGGS THB 490 🍳🌶️

Two poached eggs served on brioche, dressed with chili hollandaise sauce, sautéed morning glory and prawn

12. VANA BELLE EGG BENEDICT THB 490 🍳🍳

Two poached eggs served on brioche, dressed with hollandaise sauce, buttered asparagus and sliced prosciutto

13. EGG WHITE OMELETTE 233 Cal THB 450 🥬🥕

Egg white omelette served with asparagus, tomatoes and pan-fried mushrooms

14. LOW FAT OATMEAL 350 Cal THB 290 🥬🥕

Served with brown sugar, raisins and cinnamon

15. BIRCHER MUESLI 339 Cal THB 290 🥬🥕

Homemade marinated cereal with dried fruits and nuts

16. BOILED RICE WITH CHICKEN 298 Cal THB 420 🥬

Thai boiled rice with chicken served with egg and condiments

Must be of legal drinking age to consume and/or purchase alcohol.

Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

WESTERN A LA CART

AVAILABLE 11:00 A.M. TO 11:00 P.M.

APPITIZERS

1. QUINOA & HOME GROWN WATERCRESS SALAD THB 350

Sunflower seeds, fresh pomegranate, mango and pomelo

2. ALL DAY BREAKFAST TWO EGGS ANY STYLE THB 490

Two eggs any styles (boiled, poached, scrambled, omelette or fried) with crispy bacons, pork or chicken sausages, slow baked herbed tomatoes, homemade hash brown

3. ONION RING THB 290

Beer buttered onion rings served with remoulade sauce

4. CRAB CAKE THB 390

Golden pan seared crab cake, peppers, honey mustard beurre-blanc

5. CAESAR SALAD WITH CHAR-GRILLED CAJUN CHICKEN BREAST THB 420

6. CAESAR SALAD WITH GARLIC PRAWN THB 450

7. SALMON TARTARE THB 390

SOUP

8. PUMPKIN SOUP

Roasted pumpkin soup with pumpkin seeds and parmesan cheese

9. MINISTRONE SOUP THB 220

Traditional minestrone soup, pasta and basil pesto

MAINS

10. CLUB SANDWICHES THB 410

Triple deck toasted, bacons, grilled chicken, egg, cheese, lettuce, mayonnaise served with steak fries

11. THE BURGER THB 500

Wagyu beef burger, served on sesame buns with Gruyere cheese, onions, sliced tomatoes, lettuce and homemade fries

12. FISH & CHIPS THB 450

Deep fried beer battered snapper served with steak fries and Aioli

13. BOURRIDE OF RED SNAPPER THB 490

Stew fish with leek, carrots, zucchini, potatoes and Aioli

14. FENNEL-HOT PAPPRIKA SPICED GRILLED SALMON FILLET THB 580

Mango salsa, seasonal vegetables and mashed potatoes

15. GRILLED AUSTRALIAN RIB-EYE THB 1,490

Served with arugula salad, home cut fries and truffle gravy

Must be of legal drinking age to consume and/or purchase alcohol.

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CLASSIC ITALIAN PASTA

Choose: one of the following pastas to go with the sauce of your

Choice: Spaghetti and Penne

16. POMODORO E BASILICO THB 310 🍅🥕

Tomato and basil sauce

17. BOLOGNESE THB 340

Beef ragu sauce

18. AGLIO E OLIO THB 310 🥕

Olive oil, chili and garlic

19. MARINARA THB 420

Scallops, mussels, clams, prawns in tomato sauce

20. AUTHENTIC CARBONARA THB 390 🍳

Egg, pancetta, parmigiano reggiano

DESSERT

21. CHOCOLATE BOUCHONS THB 270 🥕

Dense chocolate cake served vanilla ice cream

22. LIME & MANGO TART THB 270 🥕

Homemade lime curd tart with fresh mango, raspberry sherbet and almond crunch

23. VANILLA PANNACOTTA THB 270 🥕

Cooked vanilla flavored creamy and berries compote

24. GLUAY KAI BUAD CHEE THB 230 🥕

Sweet banana boiled in Coconut milk and roasted sesame seeds

25. KANOM KO KRATI THB 230 🥕

Coconut dumpling in Sweet coconut milk

THAI FAVORITE

APPETIZERS

26. LARB MOO THB 250 🍷🌶️

Thai style spicy minced pork salad, Thai parsley and grounded rice

27. SATAY MOO / GAI THB 250 🍷

Grilled marinated pork or chicken satay served with peanut sauce

28. YAM NUE YANG THB 320 🌶️

Grilled beef spicy salad

29. GAI THORD HAD YAI THB 290

Deep fried chicken Had Yai style with crispy shallots

30. POR PIA POO THB 330

Deep fried creamy crab spring rolls with plum sauce

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31. POR PIA PHAK SOD THB 250

Fresh vegetables spring rolls served with spicy basil sauce

32. LARB PLA TUNA THB 450 🌶️

Thai style spicy tuna tartar with lemongrass, culantro, roasted sticky rice powder

SOUP**33. TOM YUM GOONG THB 370** 🌶️

Spicy soup with prawns, lemongrass and straw mushrooms

34. TOM KHA GAI THB 310

Coconut milk soup with chicken and straw mushrooms

35. SOUP NUE WUA THB 390

Beef shank clear soup with celery, cherry tomatoes and crispy shallots

MAINS**36. CHU CHEE POO NIM THB 420** 🌶️

Red curry with soft shell crab

37. MOO HONG THB 390 🍲 🍲

Phuket style pork belly stew with Chinese five spices

38. MOO KUA KHOEI THB 300 🍲 🍲

Stir fried pork with shrimp paste and kaffir lime leaves

39. NUE PAD BAI HORAPA THB 350 🌶️

Stir fried beef with sweet basil leaves

40. GAI PAD MED MA MUANG THB 350

Stir fried chicken with cashew nuts, straw mushrooms and onion

41. GAENG KIEW WANN MOO / GAI THB 320

Green curry with pork or chicken and eggplant

42. PANAENG GOONG YANG THB 490 🌶️

Creamy red curry with grilled prawns

43. KAI JIEW MOO SAB THB 220 🍲

Thai style minced pork omelette

RICE & NOODLE / VEGETABLES**44. PAD NOR MAI FARANG HED HORM THB 320** 🥕 🥬

Stir fried asparagus and shitake mushrooms and mushroom sauce

45. PAD KANA TAO JIEW THB 210 🥕 🥬

Stir fried young kale with salted soya bean sauce

46. PAD PAK BOONG FAI DANG THB 210 🥬

Stir fried morning glory with garlic and chili

Must be of legal drinking age to consume and/or purchase alcohol.

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47. VANA BELLE PAD THAI THB 450 

Stir fried rice noodles Thai style with sweet tamarind sauce, prawns and egg

48. MEE HOK KIEN THB 450 

Stir fried yellow noodles with vegetables and prawns

49. KHAO PAD POO / GOONG THB 350

Fried rice with crab meat or prawns and egg

50. PAD SEE-EW MOO / GAI THB 320 

Stir fried noodles (large, rice, flat) with soya sauce, pork or chicken and egg

51. KHAO PAD SAPPAROD THB 350

Pineapple fried rice with prawns and Chinese chicken sausages

52. SUKI TALAY PAH HAENG THB 390 

Stir fried glass noodles with Chinese cabbage, morning glory, celery with seafood in Thai style sukiyaki sauce

Must be of legal drinking age to consume and/or purchase alcohol.

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LATE NIGHT

AVAILABLE 11:00 P.M. TO 06:30 A.M.

APPETIZERS

53. CLASSIC CAESAR SALAD THB 350 🍴

Romaine lettuce, rich anchovy dressing, parmesan cheese, bacons and garlic croutons

54. SATAY MOO / GAI THB 250 🍴

Grilled marinated pork or chicken satay with peanut sauce

55. KUAY TIEW GAI / MOO THB 350 🍴

Noodles soup with chicken or pork

56. TOM KHA GAI THB 310

Thai style coconut soup with chicken

57. PAPAYA SALAD THB 240 🌶️

Spicy papaya salad Thai style with roasted peanuts, dried shrimps and string beans

MAIN COURSES

58. VANA BELLE BURGER THB 500 🍴

Wagyu beef burger served on sesame buns with Gruyere cheese, sliced tomatoes, onion, lettuce served with steak fries

59. CAESAR SALAD WRAP THB 440 🍴

Romaine lettuce, rich anchovy dressing, parmesan cheese, bacons, grilled chicken wrap in tortilla

60. CLUB SANDWICHES THB 410 🍴

Triple deck toasted, bacon, grilled chicken, egg, cheese, lettuce, sliced tomatoes and mayonnaise served with steak fries

61. CHU CHEE PLA THORD THB 390 🌶️

Red curry with deep fried seabass fillet

62. GAENG KIEW WANN MOO / GAI THB 320 🍴 🌶️

Green curry with eggplant and choice of pork or chicken

63. MASSAMAN GAI / NUE THB 360/440

Massaman curry with chicken or beef

64. VANA BELLE PAD THAI THB 450 🍴

Stir fried rice noodles Thai style with sweet tamarind sauce, prawns and egg

65. ALL DAY BREAKFAST TWO EGGS ANY STYLE THB 490 🍴

Two eggs any style (boiled, poached, scrambled, omelette or fried) with crispy bacons, pork or chicken sausages, slow baked tomatoes and homemade hash brown

66. VANA BELLE EGG BENEDICT THB 490 🍴

Two poached eggs served on brioche, dressed with hollandaise sauce, sliced prosciutto and buttered asparagus

Must be of legal drinking age to consume and/or purchase alcohol.

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67. SELECTION OF CAREALS THB 250

Your choice of cereal: All bran, corn flakes, rice krispies, koko cruch, frosties, coco pops or muesli with your choice of milk: Full fat, low fat, soy milk

DESSERT**68. TIRAMISU THB 250** 🥕

Savoiardi, espresso, fluffy Mascarpone cheese

69. BUA LOY PHUEK THB 190 🥕

Taro cubes in Coconut milk

70. FRESH FRUIT PLATTER THB 190 🥕

Selection of mixed tropical fruits

71. SELECTION OF ICE CREAM THB 190 🥕

Your choice: Chocolate, vanilla, strawberry, coconut

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KID MENU

AVAILABLE 11:00 A.M. TO 11:00 P.M.

72. PUMPKIN CREAM SOUP 🥕 🌿 THB 110
 73. MINISTRONE SOUP WITH PASTA 🥕 🌿 THB 110
 74. TOASTED CHEDDAR CHEESE SANDWICH 🥕 THB 150
 75. HAMBURGER OR CHEESE BURGER WITH TOMATO AND FRIES THB 180
 76. FRIED CHICKEN NUGGETS OR FISH FINGERS WITH FRIES AND SIDE SALAD THB 150
 77. KIDS PIZZA WITH TOMATO AND CHEDDAR CHEESE 🥕 THB 180
 78. GRILLED CHICKEN FILLET ON SALAD OF LETTUCE, CUCUMBER
 AND TOMATO WITH OLIVE OIL 🌿 THB 150
 79. SPAGHETTI OR PENNE WITH TOMATO SAUCE 🌿 THB 150
 80. SPAGHETTI OR PENNE WITH CREAM SAUCE, CHEESE, MUSHROOMS 🥕 THB 150
 81. THAI OMELET FILLED WITH CHICKEN SERVED WITH STEAMED JASMINE RICE THB 150
 82. KIDS FRIED RICE WITH CHICKEN / VEGETABLE THB 150/THB 120

DESSERTS

83. BANANA SPLIT WITH ICE CREAM AND CHOCOLATE SAUCE THB 150
 84. SELECTION OF ICE CREAM THB 90
- Chocolate
 - Vanilla
 - Strawberry
 - Salted caramel
 - Mango
 - Lime sorbet
 - Raspberry sorbet
85. FRESH FRUIT SALAD 🌿 THB 150
 86. WARM STICKY TOFFEE PUDDING, TOFFEE SAUCE THB 150

DRINKS

87. CHOCOLATE, STRAWBERRY OR VANILLA MILK SHAKE THB 120
 88. COCO COLA FLOAT WITH COCONUT ICE CREAM THB 120

 Vegetarian  Healthy Option

Children between 0-3 eat free from the kid's menu

Must be of legal drinking age to consume and/or purchase alcohol.

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BEVERAGE

COCKTAILS

1. The Golden Storm	THB 510
2. The Last Cocktail	THB 510
3. Blue Hawaii	THB 410
4. Bloody Mary	THB 410
5. Daiquiri	THB 410
6. Long Island Iced Tea	THB 410
7. Pina Colada	THB 410
8. Mojito	THB 410
9. Mai Tai	THB 410

BEERS

10. Chang	THB 195
11. Chang Cold Brew	THB 195
12. Singha	THB 195
13. Heineken	THB 195
14. Corona	THB 320

WHISKY

15. Ballantine's 12 years	THB 450
16. Chivas Regal 12 years	THB 450
17. Ballantine's 30 years	THB 2,350
18. Johnnie Walker Gold Label	THB 550
19. Johnnie Walker Blue Label	THB 1,280
20. Glenfiddich 15 years	THB 550
21. John Jameson	THB 410
22. Jim Beam	THB 410
23. Jack Daniel's	THB 410

COGNAC

24. Hennessy V.S.O.P	THB 650
25. Hennessy X.O.	THB 1,750

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SPIRIT

26. Absolut Vodka	THB 410
27. Grey Goose	THB 520
28. Beefeater Gin	THB 410
29. Bombay Sapphire	THB 480
30. Hendrick's	THB 520
31. Captain Morgan Dark Rum	THB 410
32. Ron Zacapa 23 years	THB 650
33. Patron Silver Tequila	THB 750
34. Don Julio Reposado Tequila	THB 650

CIGARETTE

35. Marlboro Gold	THB 240
36. Marlboro Green	THB 240
37. Marlboro Red	THB 240

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WINE LIST

CHAMPAGNE

001C-POMMERY CHAMPAGNE BRUT ROYAL, FRANCE	THB 13,750
002C-KRUG GRANDE CUVEE, FRANCE	THB 25,000
003C-MOET & CHANDON BRUT IMPERIAL	THB 12,650
004C-MOET & CHANDON IMPERIAL ROSE, FRANCE	THB 13,640
005C-DUVAL LEROY FLEUR DE BRUT PREMIER CRU, FRANCE	THB 8,580
006C-LOUIS ROEDERER BRUT NATURE VINTAGE 2015	THB 9,350
007C-CHAMPAGNE ERNEST RAPENEAU BRUT, FRANCE	THB 4,290 / 950

SPARKLING WINE

001SP-BOTTER SPUMANTE BRUT, VENETO, ITALY	THB 2,090 / 490
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WHITE WINE

001WW-MONSOON VALLEY COLOMBARD, THAILAND	THB 2,590 / 540
002WW- ROBERT MONDAVI PRIVATE SELECTION BUTTERY CHARDONNAY, USA	THB 2,765/ 640
003WW- SATELLITE SAUVIGNON BLANC SPY VALLEY MARLBOROUGH, NEW ZEALAND	THB 2,150 /560
004WW- LIVON PINOT GRIGIO DOC COLLIO FRIULI-VENEZIA GIULIA, ITALY	THB 2,490/ 560

RED WINE

001RW-SHIRAZ, MONSOON VALLEY, HUA HIN HILLS, THAILAND	THB 2,590 / 540
002RW- ROBERT MONDAVI PRIVATE SELECTION VINT BOURBON BARREL-AGED, CABERNET SAUVIGNON, USA	THB 2,765/ 640
003RW- DOURTHE NO1 GRAVE ROUGE BORDEAUX, FRANCE	THB 2,765/ 640
004RW- SATELLITE PINOT NOIR SPY VALLEY MARLBOROUGH, NEW ZEALAND	THB 2,560 /590
005RW- MAD FISH SHIRAZ, WESTERN AUSTRALIA, AUSTRALIA	THB 3,050/ 640

ROSE WINE

001ROSE-MICHEL LYNCH BORDEAUX ROSE AOC, FRANCE	THB 2,695 / 540
002ROSE-MONSOON VALLEY BLENDED ROSE, THAILAND	THB 2,590 / 540

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PRIVATE DINNER PROMOTION



VANA BELLE
RESORT
KOH SAMUI



ROMANTIC PRIVATE DINNER ON THE BEACH

DELIGHT IN THE MOST ENCHANTING DINING EXPERIENCE. INDULGE IN A 5-COURSE SET DINNER IN THE COMFORT OF YOUR PRIVATE SPACE INCLUDING 2 GLASSES WELCOME COCKTAILS OR SPARKLING OF YOUR CHOICE

TIME

6:30 PM - 10:00 PM

PRICE

THB 11,900++ PER COUPLE

FOR BOOKING AND RESERVATION PLEASE REACH OUT TO US AT (+66) 77 915 555
OR EMAIL RESERVATIONS.VANABELLE@LUXURYCOLLECTION.COM

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