

THE PLAYA

FOOD MENU

the Xperience

A sanctuary where art meets nature,
technology dances with imagination,
and you are at the heart of it all.

The 8th Wonder of the World, in Koh Samui

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THAI

PAPAYA SALAD - 260

Classic papaya salad with fresh cherry tomatoes, Thai long beans, young papaya, carrots, peanuts, and our zesty papaya dressing

GREEN CURRY

Creamy Thai green curry with Thai eggplant, Thai long beans, Thai basil, and coconut cream

VEGGIE	260
CHICKEN	280
PRAWN	300

CHICKEN CASHEW - 260

Stir-fried chicken breast with cashew sauce, red onion, spring onion, and bell peppers

FRIED RICE

Jasmine rice, tomato, red onion, spring onion, egg, cucumber, lime, and leafy greens

VEGGIE	260
CHICKEN	280
PRAWN	300

JAPANESE

PRAWN TEMPURA - 320

Fresh prawns in a light tempura batter, served with a lemon wedge, ponzu, and herb aioli

CHICKEN KATSU CURRY - 380

Crispy chicken katsu with Japanese curry sauce, shredded cabbage, roasted potatoes, and carrots

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Please advise your server if you have any dietary restrictions
Prices are in Thai Baht and are subject to a 10% service charge and applicable government taxes

AMERICAN

CHICKEN WINGS - 320

Crispy fried chicken wings served with House BBQ sauce, honey mustard, and herb aioli

PULLED BEEF PANINI - 390

Slow-cooked pulled beef in a toasted panini with honey mustard, rocket, and balsamic glaze, served with fries

HOT DOG - 300

Grilled bratwurst sausage in a homemade bun with mustard, ketchup, pickled onions, house coleslaw, sautéed onions, and bell peppers

LOBSTER ROLL - 420

Fresh lobster served in a toasted brioche bun with house coleslaw, spring onion, and butter

NEW YORK CHEESECAKE - 300

Classic New York cheesecake served with blueberry and strawberry coulis

BRITISH

FISH AND CHIPS - 390

Beer-battered seabass served with classic chips, tartar sauce, and Rose Marie sauce

PRAWN COCKTAIL - 340

Fresh prawns with chopped iceberg lettuce, cocktail sauce, and lemon

JACKET POTATO - 320

Baked russet potato with sour cream, spring onions, cheddar Jack cheese, and smoked bacon

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FRENCH

RATATOUILLE - 340

Classic Provençal ratatouille with tomatoes, zucchini, eggplant, piperade, and spring onion

EGGPLANT BLACK BEAN - 320

Crispy breaded eggplant with shredded cabbage, house black bean sauce, and local herbs

CROQUE MONSIEUR BAGUETTE - 340

Toasted house baguette with local ham and Emmental cheese

BANANA FLAMBÉ - 300

Classic banana flambé with fresh banana, rum, vanilla ice cream, and whipped cream

ITALIAN

CHICKEN PARM PANINI - 390

Marinated chicken breast topped with marinara sauce, mozzarella, and Parmesan cheese in a toasted panini, served with fries

SPAGHETTI BOLOGNESE - 390

Spaghetti with homemade beef ragù and Parmesan cheese

PENNE PESTO - 390

Penne tossed in homemade pesto with Parmesan cheese

TIRAMISU - 300

Classic tiramisu infused with house coffee liqueur

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MEXICAN

NACHOS - 340

Crispy tortilla chips topped with cheddar cheese, served with guacamole, sour cream, and pico de gallo

CHICKEN QUESADILLA - 440

Grilled flour tortilla filled with marinated chicken, bell peppers, red onion, and cheddar cheese, served with sour cream, guacamole, and pico de gallo

BEEF TACOS - 440

Two soft flour tortillas filled with house-smoked beef brisket, served with sour cream, guacamole, herb aioli, fresh lime, and coriander

SPANISH

CRISPY FRIED CALAMARI - 340

Crispy fried calamari served with herb aioli, pepper cream, and Rose Marie sauce

PATATAS BRAVAS - 320

Triple-cooked potatoes with spicy bravas sauce, spring onion, and mayonnaise

ALBÓNDIGAS - 390

Traditional Spanish beef meatballs in tomato sauce, served with spring onion and house bread

GAZPACHO - 320

Traditional chilled tomato soup with cucumber, red onion, olive oil, and marinated tomatoes

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SIDES

COLESLAW	160
GUACAMOLE	180
PICO DE GALLO	160
JASMINE RICE	120
FRENCH FRIES	150
SAUTÉED VEGETABLES	150
POTATO WEDGE	150

ALLERGENS

GLUTEN 

EGG 

MUSTARD 

DAIRY 

ALCOHOL 

NUTS 

FISH 

SHELLFISH 

SOY 

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SCAN ME



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