



IDA-B DOMAIN

# Starters

- **King Scallops** **490**  
Seared Hokkaido Scallops, Pumpkin Puree, Roselle Butter Sauce, Octopus Ink Fettuccine Bisque.
- **Exotic Tuna** **450**  
Seared Tuna Lion, Carrot Puree, Fresh Cucumber, Mixed Vegetables From Organic Garden.
- **Royal Salmon Tartar** **450**  
Norway Royal Salmon, Hass Avocado, Mango Salsa, Toasted Sesame, Sweet Red Chili, Mustard Vinaigrette, Spring Onions, Garlic, Coriander, Garlic Croutons.
- **Queensland Carpaccio** **450**  
Thin Sliced of Aussie Beef, Japanese Sauce, Local Thai Herbs.



(V) vegetarian option, (VG) vegan option, (SP) spicy  
All the rate are in THB excluded of service charge 10%

# Soup

- |                                                                    |     |      |
|--------------------------------------------------------------------|-----|------|
| • <b>Coconut Gazpacho</b>                                          | 290 | (VG) |
| Fresh Kopyor Coconut, Cucumber, Leek, & Herbs, Crisp Garlic Bread. |     |      |
| • <b>Samui Lobster Bisque</b>                                      | 320 |      |
| Red Lobster Bisque, Blue Crab Meat, Crisp Garlic Bread.            |     |      |
| • <b>Thai Jung</b>                                                 | 300 | (VG) |
| Sweet Makeates , Crisp Garlic Bread                                |     |      |
| • <b>IDA Cream</b>                                                 | 300 | (VG) |
| Pumpkin Cream, Crisp Garlic Bread..                                |     |      |



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# Salad

- **Domain IDA B Mixed Garden Salads** 390 (VG)  
Hydroponic Salad, Garlic Ring, Balsamic, Dressing.
- **Five Island Organic** 470 (VG)  
Eggplant Baked, Vegetables, Chickpeas, Cheese, Roasted Pepper Sauce.
- **Lover Pomelo** 490  
King Prawn Meawat, Coconut Dressing, Pea Flower, Deep-Fried Red Onion Top.
- **Summer Samui** 480  
Smoked Chicken Filet, Mango, Cucumber, Corn, Cherry Tomatoes,  
Mixed Leaf, Citrus Dressing.
- **The delight of Common Beet** 390 (V)  
Red Endive, Pecorino Romano, Asian peas, Orange, Mint, Hazelnut.



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# Mains

- **Pork Yorkshire On The Bone** **690**  
Root Fruits, Brussel Sprouts, Savoy Cabbage, Creamy Sauce With Bacon.
- **Kra Pong Khao Sunset** **890**  
Thai Sea Bass, Salmon Cheese Ball, Makeates Puree , Lychee Cream Sauce
- **Norwegian Royal Salmon** **790**  
Royal Salmon Roll, Samui Coconut Milk, Granny Smith Salad, Celery, Green beans, Salmon Trout Caviar.
- **Pekin Duck Breast** **790**  
Seared Duck Breast, Pumpkin Puree, Mash potato Sautéed Vegetables, Tamarind Sauce.
- **Cowra Rack of Lamb** **890**  
Grilled Australian Rack of Lamb, Couscous Raisins, Monte Vino Sauce.
- **“Queensland” Angus IDA** **1800**  
Angus filet, Onion Leeks, Dumplings Parnghet, Mushroom Sauce, Smoked Sour Cream.

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# Street Food Taste

- **Phad Kha Phaow** **390**  
(Stir Fry with Thai Basil)  
Stir Fry with Garlic, Fresh Chili, Holy Basil, Oyster Sauce, & Rice.  
\*Your Choice:
  - Pork Tenderloin - Chicken Breast - Angus Beef.
  - King Prawn – Squid - Pla Kra Phong - Crab.
- **Test of Siam “Chef Seksan”** **390** (SP)  
The World-Famous Rice Noodles, Stir Fried, Rock Lobster, Shallot, Chives, Tofu, Egg, Tamarind Sauce.
- **Khao Soi** **390** (SP)  
King Tiger Prawn, Red Curry, Egg Noodles, Crispy Noodles, Cabbage Pickles, Spring Onion, Coriander, Shallots, Chili Paste.
- **Khao Phad** **390**  
Stir Fried Rice “Thai”, Spring Onion, Onion, Tomato, Soy Sauce & Topped with Fried Egg.  
\*Your Choice:
  - mixed Vegetable & Egg.
  - Chicken, Pork, Beef.
  - Prawn.
- **Khao Hom Mali** **90** (VG)  
(Steamed Jasmine Rice)
- **Khao Klong** **120** (VG)  
(Steamed Brawn Rice)

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# Desserts

- **Tiramisu IDA** 290  
Mascarpone, Ladyfingers, Espresso, coffee-based liqueur, Amaretto & Cocoa Powder.
- **Samui Waffle** 290  
Coconut Waffle, Mascarpone Cream, Fresh Strawberry & Choice of Ice Cream.
- **Nam Dok Mai Roti** 290  
Sweet Mango, Raisin Honey, Vanilla Ice Cream, Strawberry Sauce.
- **Coconut Crème Brulé** 290  
Young Coconut Flesh, Coconut Milk, Rose Brownie Cake
- **Baked Alaska** 350  
15 Minutes  
Fruit Mixed, Vanilla Ice Cream, Meringue, Flambee With Grand Marnier.
- **Coconut Galak Lava** 420  
15 Minutes  
Young Coconut, Galak , Coconut Ice Cream , Meringue.
- **“Maitre Rossini” Samui**
- **\*Ice Cream:** 105/1 Scoop  
Vanilla – Strawberry – Coconut – Chocolate – Milk Choco chip
- **\*Vegan Ice Cream:** 125. /1 Scoop  
Strawberry - Peanut Butter & Chocolate Chip - Dark Chocolate
- **\*Sorbet:** 115. /1 Scoop  
Lemon – Strawberry – Raspberry – Watermelon - Pineapple - Mango
- **\*Vegan Sorbet:** 125. /1 Scoop  
The Samuisian (Choco Chip – Matcha Coco) – Matcha & Coco  
– Coconut - Lemon Grass - Passion Fruit

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*Nothing is impossible*



*Connect with us*