



ก๊นห่อ
KIN HOR



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Authentic Samuian Cuisine

Long ago, well before restaurants dot the island, family reunions in Koh Samui were marked by a special ritual: each family member would contribute their own speciality dish to share with the entire group. This treasured custom is known locally as *Kin Hor*.

Join us today as we bring together the finest recipes from the extended family of very own Chef Beach & experience *Kin Hor* in its fullest — a majestic showcase of authentic Samuian cuisine, refined over years of culinary expertise & a veritable feast to be savored in one memorable sitting.

1,500 THB ++ per person (1,766 THB net)
2,900 THB ++ per person with wine pairings (3,414 THB net)
Lunch from 1pm — 5pm
Dinner from 7pm — 12am



MENU

Canapé

Miang Kham Goong Yang

*Roasted Coconut, Grilled Shrimp, Shallot, Ginger, Roasted Peanuts,
Fresh Chili & Local Leaf in Charcoal Cup*

Pairing: Coco Bubbles Cocktail

Salad

Yum Pak Kood Goong Sod Yot Maphrao Aon

*Spicy Thai Paco Fern, Shrimp, Young Coconut Shoots,
Soft-boiled Eggs & Coconut Milk with Chili Paste*

Pairing: Monsoon Valley Premium Range Colombard

Sorbet of the Day

Mains

Choose one from the following curry dishes:

Gaeng Massaman Nua

Ox Cheek Massaman Curry

Choo Chee Hoy Shell

Grilled Scallops with Coconut Curry Sauce

Pla Krapong Lad Prik Kang

Fried Sea Bass Fillets with Southern-style Curry Sauce

Pairing: Monsoon Valley Premium Range Shiraz or Colombard

Accompanied with:

Tom Pla Muek Nam Dum

Local Calamari Dark Soup with Fresh Lemongrass

Phad Pak Liang Kai

*Stir-fried Local Market Pak Liang
with Southern Dried Shrimps*

Rice Trio & Set of Local Condiments

*Steamed Jasmine Rice, Brown Rice & Butterfly Pea Coconut Rice
with Samui-style Chili Paste & Marinated Pork*

Dessert

Please choose one of the following:

Kluay Buad Chee

*Local Banana in Coconut Milk
with Young Coconut Meat*

Khanom Ko Kati

*Assorted Caramelized Coconut Rice Balls in Coconut Milk
with Young Coconut Meat*

Khao Niew Dam Piek Maphrao Aon le Itim Kati

*Black Glutinous Rice Pudding with Young Fresh Coconut
& Samui Coconut Ice Cream*

Ending Treats

Kreeb Lamduan le Cookie Maphrao

*Thai Shortbread Cookie perfumed with scented candles
& Coconut Cookie*

Served with Mariage Frères Tea
or Freshly Brewed Coffee