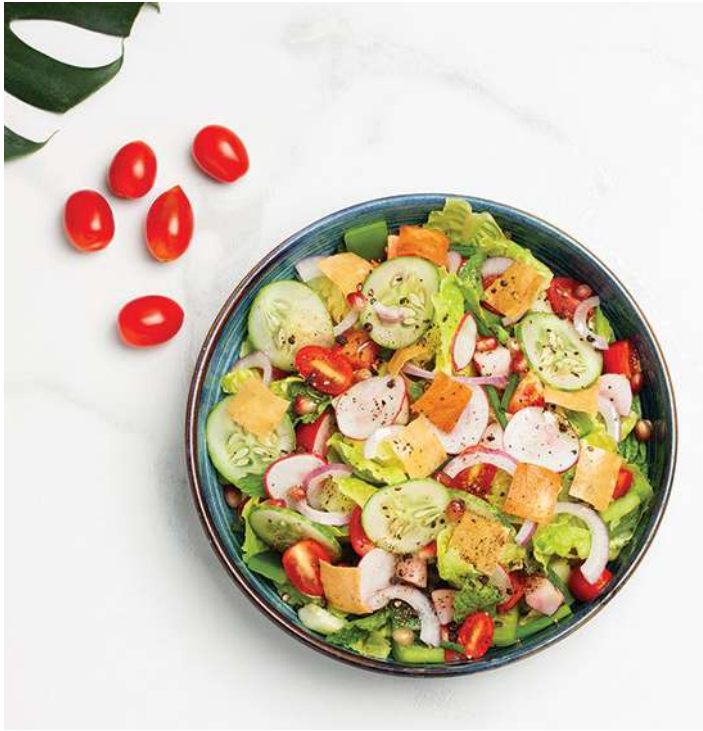






ODYSSEY
MEDITERRANEAN





SALAD

GREEK SALAD   **260**
assorted vegetables, cucumber, feta, olive oil, marinated black olives

SALADE MODERNE     **280**
organic quinoa, mesclun, beetroot, pumpkin, grilled pepita, granola, lime vinaigrette

FATTOUSH SALAD   **300**
traditional Lebanese salad, cucumber, tomato, bell pepper, crispy pitta, pomegranate molasse dressing



SALMON BOWL   **340**
marinated salmon, sesame seed, avocado, seaweed, pickle, ginger, rice, wasabi cream sauce













CAESAR SALAD    **360**
romaine lettuce, shaved Parmesan cheese, garlic-flavoured, crispy bacon, hard-boiled egg

• **WITH SMOKED CHICKEN**    **480**

• **WITH SMOKED MACKEREL**    **570**

• **WITH GRILL 2 TIGER PRAWNS**    **620**

BURRATA WITH GRILLED ASPARAGUS   **640**
burrata cheese, asparagus, caper tomato sauce, basil, aged balsamic reduction, paprika powder

 vegan	 contains seed	 seafood
 vegetarian	 contains nuts	 shell fish
 contains gluten	 egg	 contains pork
 dairy product	 spicy	 life changing (Explorar recommended)

STARTER





FALAFEL WITH DIP    **250**
falafel with lemon tahini, pickles, hummus and baba ganouj served with pita bread

CRETAN NTAKOS    **280**
toasted pita bread, tomato, olives, basil, crushed oregano, feta cheese

SAMUI BOQUERONE **290**
Samui anchovies, red bell pepper escalivada, charred eggplant, basil

CLASSIC HUMMUS    **190**
hummus with olive oil and pita bread

KING MACKEREL CARPACCIO  **400**
king mackerel, olive oil, dill, pink peppercorn, lemon, rocket salad, wasabi cream

GREEK PLATTER     **560**
tzatziki, melitzanosalata, hummus, beet hummus, spiced feta, marinated olives



ODYSSEY'S BREADS & BEYOND

EXPLORAR CLUB SANDWICH WITH PIZZA DOUGH 🍷 🍕 🍞 🍴	390
pizza dough, ham, crispy bacon, egg, tomato, lettuce, and mayonnaise	
WAGYU BEEF BURGER 🍷 🍖 🍞 🍴	520
toasted sesame bun, Explorar made BBQ sauce, 200g Wagyu patty, lettuce, tomato, onion, homemade pickled cucumber, cheddar cheese and bacon	
PLANT BURGER 🌱 🍷 🍞 🍴	410
plant-based patty, beetroot and soy patty, lettuce, tomato, onion, peanut butter sauce	
MEDITERRANEAN BURGER 🍷 🍖 🍞 🍴	560
200g Wagyu patty, Samui Boquerone fish, lettuce, tomato, onion, homemade pickled cucumber, cheddar cheese, grilled bell pepper, toasted sesame bun, Explorar BBQ dressing	
SHAWARMA CHICKEN 🍷 🍖 🍞 🍴	440
grilled chicken, cabbage, garlic, yoghurt, pickled beetroot, tomatoes, and onion in a pita bread	
VEGETARIAN SHAWARMA 🌱 🍷 🍞 🍴	410
falafel, cabbage, garlic, yoghurt, pickled beetroot, tomatoes, and onion in a pita bread	
PANINI TOMATO MOZZARELLA BASIL 🍷 🍖 🍞 🍴	470
grilled panini bread, macadamia pesto, tomato, mozzarella and basil	
AVOCADO TOAST 🌱 🍷 🍞 🍴	200
toasted homemade sourdough bread, avocado	
· WITH POACHED EGG 🍷 🍴	220
· WITH SMOKED MACKEREL 🍷 🍴	290



PIZZA

MARGHERITA 🌱 🍷 🍞 🍴	420
tomato, mozzarella, basil	
DIAVOLA 🍷 🍖 🍞 🍴	430
tomato, mozzarella, chorizo	
NAPOLI 🍷 🍖 🍞 🍴	440
tomato, mozzarella, anchovies, capers, black olives	
PESCATORE 🍷 🍖 🍞 🍴	530
tomato, mozzarella, mixed seafood, garlic, basil	
FIVE CHEESES 🍷 🍖 🍞 🍴	550
cream, gruyere, mozzarella, gorgonzola, Parmesan, goat cheese	
CALZONE 🍷 🍖 🍞 🍴	460
tomato, mozzarella, ham, mushroom, egg, served souffle	

🌱 vegan	🌱 contains seed	🐟 seafood
🌱 vegetarian	🌱 contains nuts	🐟 shell fish
🌱 contains gluten	🥚 egg	🐖 contains pork
🍷 dairy product	🌶️ spicy	🍴 life changing (Explorar recommended)



PASTA

Your choice of: spaghetti, penne, tagliatelle, fusilli, gluten free or gnocchi

AGLIO, OLIO E PEPERONCINO 🌿 🌶️ **340**
garlic, olive oil and dry chilli

- WITH CHICKEN 🍗 **360**
- WITH PRAWNS 🍤 **440**

BOLOGNESE 🍖 **400**
Explorar-made bolognese, minced beef, Parmigiano Reggiano

CARBONARA 🐷 🍷 **400**
lardon, egg yolk, cream, Parmigiano Reggiano

TARTUFO 🍄 **550**
black truffle cream sauce, roasted mushrooms

YELLOW CURRY CRAB 🦀 **550**
Samui crab meat in a light curry cream, with crispy basil, lime leaf and soft shell crab

MAIN COURSE

BEEF TARTARE 🍖 🌿 **480**
knife-cut steak tartare, egg yolk, onion, capers, mustard and pita bread

SAMUI SEARED SEABASS 🐟 **640**
green asparagus, crushed feta cheese, baby tomato, mint leaves, mojo verde

CHICKEN SCHNITZEL 🍗 **590**
flattened breaded chicken fillet with mustard, cream sauce, salad and mashed potatoes

SHRIMP SAGANAKI 🍤 **500**
pan seared white Samui prawns, spicy tomato, served in pizza "plate"



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ODYSSEY GRILLS

Our grilled specialties come with one side dish and sauce of your choice

ROASTED PORK CHOP 🐷 800
marinated pork chop with broccoli, black olive, grape, and balsamic vinaigrette

CHICKEN A LA BARBACOA 🐔 520
overnight marinated, sous vide for 5 hours, grilled before serving

GAMBAS AL AJILLO 🦐 990
marinated king prawns, fresh coriander, olive oil, and fresh lime

LAMB SOUVLAKI 740
lamb skewer with red onion, garlic, red and yellow bell pepper, finished with oregano, salt & pepper

MEDITERRANEAN STYLE MARINATED SEABASS 590
charcoal, thyme, paprika and lemon marinated seabass

AUSTRALIAN ANGUS TENDERLOIN 1,200
Australian black Angus beef tenderloin

EXPLORAR DRY AGED RIB EYE 1,390
Explorar dry aged Australian beef rib eye



SIDE DISHES

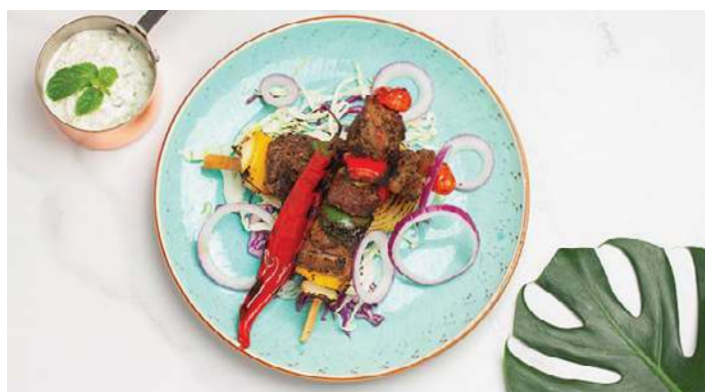
- FRENCH FRIES 🍟
- TRUFFLE FRENCH FRIES 🍟
- SWEET POTATOES FRIES 🍟
- ASSORTED VEGETABLES 🥬
- MIXED SALAD 🥗
- PITA BREAD 🍞

ADD EXTRA 150

SAUCE

- CHIMICHURRI 🍷
- GREEN PEPPERCORN 🌿
- GREEK SAUCE 🇬🇷
- RED WINE SAUCE 🍷

ADD EXTRA 50





HOME STYLE THAI FAVOURITES

NOODLE

PHAD THAI 220

stir-fried flat rice noodle, egg, black soy sauce, Chinese cabbage, and assorted vegetable

- WITH CHICKEN   240
- WITH PRAWN   280

PHAD SE EIW WITH MIXED VEGETABLE 220

stir-fried rice noodles, prawns, tamarind sauce, peanuts, scrambled egg, and bean sprout

- WITH CHICKEN  240
- WITH PORK   240
- WITH PRAWN   280

RICE

BANGKOK FRIED RICE 200

stir-fried rice with mixed vegetables and egg

- WITH CHICKEN  220
- WITH PORK   240
- WITH PRAWN   260

PHAD KRAPOW WITH EGGPLANT 220

stir-fried Thai spicy basil, eggplant, garlic, fresh chilli, black soy sauce served with Jasmine rice and fried egg

PHAD KRAPOW WITH CHICKEN 240

stir-fried Thai spicy basil, minced chicken, garlic, fresh chilli, black soy sauce served with Jasmine rice and fried egg

PHAD KRAPOW WITH BEEF 260

stir-fried Thai spicy basil, sliced beef, garlic, fresh chilli, black soy sauce served with Jasmine rice and fried egg

PHAD KRAPOW WITH SEAFOOD 280

stir-fried Thai spicy basil, mixed seafood, garlic, fresh chilli, black soy sauce served with Jasmine rice and fried egg













SPICY THAI FRIED RICE 240

chili paste fried rice with condiment fried sun-dried mackerel skin

KA NA MOO KROB 280

stir-fried crispy pork belly, Chinese cabbage, garlic, soy sauce, served with Jasmine rice and fried egg.



- | | | |
|---|---|--|
|  vegan |  contains seed |  seafood |
|  vegetarian |  contains nuts |  shell fish |
|  contains gluten |  egg |  contains pork |
|  dairy product |  spicy |  life changing
(Explorarr recommended) |



THAI STARTER

- THAI FISH CAKE** 🐟 240
 classic Thai fish cake, red curry , green bean, egg
- SOUTHERN CHICKEN SATAY** 🍗 240
 grilled marinated chicken breast served with cucumber salad and white toast
- THAI VEGETABLE SPRING ROLL** 🥙 200
 spring roll with vegetables and plum sauce
- BANGKOK CHICKEN WING** 🍗 280
 Thai-style deep-fried chicken wing served with sweet chilli sauce
- ISSAN SPICY MEATBALL** 🍖 240
 deep-fried minced pork balls with baked rice, chilli, shallot, fish sauce and lime to taste
- ROYAL PROJECT SHIITAKE CRACKERS** 🍄 200
 crispy mushroom cracker with toasted chili paste



THAI SALAD

- OUR AWARD WINNING SOM TUM** 🥗 200
 original Thai-style salad with green papaya, tomatoes, dry shrimp, peanut, carrot and fish sauce
Winner of the silver medal at the Andaman Hotelier Awards 2024
- SPICY MANGO SALAD WITH CRISPY SOFT-SHELL CRAB** 🍌 320
 mango, softshell crab, onion, cashew nut and hot and sour dressing
- SPICY CRISPY MORNING GLORY SALAD** 🥗 300
 deep-fried morning glory, boiled egg, minced chicken
- WINGED BEAN WITH PRAWNS AND PORK SALAD** 🍌 350
 wing bean salad with chilli paste, roasted coconut lime juice, prawns and pork
- BANGKOK SPICY BEEF SALAD** 🍌 300
 seared beef tenderloin with cherry tomatoes, cucumber, celery, spring onion with hot and sour dressing

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THAI SPECIALTIES SHOWCASE

GAANG SOM GOONG 🍤 🌿 320
southern hot and sour sauce with prawn and coconut shoot

KHAO YUM GAI YAANG 🌿 🍗 320
Khao Yum is a specialty from southern Thailand, a very popular and healthy dish, lemongrass, pomelo, shredded coconut, kaffir lime leaves with grilled chicken

PUU PHAD PHONG KRAREE 🍤 🍳 690
stir-fried blue crab meat with curry powder, egg, and spring onion

PLA TODD KAMIN 990
deep-fried whole seabass with garlic and cumin powder and deep-fried lemongrass

CHIANG MAI KAO SOI CHICKEN 🍗 🌿 300
traditional northern Thai curried creamy soup, chicken drumstick, egg noodle, crispy noodle, shallot, and pickled vegetables



SOUP AND CURRIES (served with jasmine rice)

TOM YUM GOONG 🍤 🌿 280
clear aromatic hot and sour soup with prawn, tomato, lemongrass, lime, and chili oil

GREEN CURRY WITH CHICKEN 🌿 240
green curry paste, chicken breast, long eggplant, basil leaves, and coconut cream

GREEN CURRY WITH BEEF 🌿 260
green curry paste, sliced beef, long eggplant, basil leaves, and coconut cream

PANANG GOONG 🍤 🌿 590
Panang curry, tiger prawns with coconut cream, kaffir lime leaves, and chili caviar

MASSAMAN BEEF CHEEK 🍗 750
traditional Thai Massaman curry with slow-cooked Wagyu beef cheek served with jasmine rice

SIDE DISHES

• **JASMINE RICE**
Khao Hom Mali

• **COCONUT RICE**
flavourful Asian rice dish with fresh great coconut

• **STICKY RICE**
Khao nio, Thai sticky rice

• **BROWN RICE**
Riceberry rice is very famous in Thailand, rich in antioxidants that help to keep your immune system healthy

ADD EXTRA 50



🌿 **vegan**

🍄 **vegetarian**

🌿 **contains gluten**

🍳 **dairy product**

🌿 **contains seed**

🍄 **contains nuts**

🍳 **egg**

🌶️ **spicy**

🍤 **seafood**

🐟 **shell fish**

🐷 **contains pork**

📖 **life changing**
(ExplorAR recommended)

DESSERT

CHOCOLATE LAVA warm chocolate lava cake served with vanilla ice cream	220
APPLE THIN TART homemade apple tart served with vanilla ice cream	220
CREME BRULEE bourbon vanilla creme brulee, fresh fruits, raspberry sauce	220
PA AMB LET CHEESECAKE CREME CATALANE our secret cheesecake recipe served with vanilla Rosini Italian ice cream	290
MANGO STICKY RICE sweet mango served with our secret sticky rice recipe, rolled with sweet mango, mango puree, and coconut caviar	240
TROPICAL FRUIT	180



ICE CREAM

SAMUI COCONUT ICE CREAM & CONDIMENT	180
VANILLA ICE CREAM	120
CHOCOLATE ICE CREAM	120
LEMON SORBET	120
PASSION FRUIT SORBET	120
STRAWBERRY SORBET	120

