



# TROPIKANA BEACH BISTRO

WESTERN & THAI

# ALL DAY

MENU

**WESTERN**

**TASTE OF  
THAILAND**

**ICE CREAM**

**LATE  
BREAKFAST**

**DRINK LIST**

**WINE LIST**

**HAPPY HOUR**

koh samui

prana resort

NANDANA



# WESTERN WORLD

## MENU

Taste. Comfort. Food.



### APPETIZER

- Torched salmon carpaccio** 360  
torched salmon, lemon, capper, shallot topped with rocket salad and Parmesan cheese
- Trio bruschetta** 240   
baguette bread with tzatziki/ guacamole/ tomato salsa & cheese
- Nachos** 280   
Mexican tortilla chips with guacamole, sour cream, melted cheese, pico de gallo and frijoles
- Calamari rings** 280  
deep fried calamari rings with lemon & tartare sauce
- Hummus & vegetable sticks** 300   
homemade Middle Eastern hummus with vegetable sticks & pita bread
- Grilled zucchini, prawn & mango** 260   
grilled zucchini with prawn, coriander & mango salsa canapés
- Assorted cheese platter (to share)** 540   
mix cheese (Brie, Gorgonzola, goat cheese, Gouda) served with nuts, honey, dried fruits and crackers
- Assorted antipasti platter (to share)** 490   
Parma ham, salami, coppa, Bologna, Parmesan cheese served with pickles and grissini bread sticks

### SOUP

- Shrimp bisque** 260  
stir-fried sea shrimp chowder with spices and white wine served with bread crostini
- Samui tomato coconut cream** 200   
slow roasted tomato cream soup with coconut milk served with bread crostini
- Truffle mushroom** 240   
stir-fried mushrooms cream soup, truffle paste served with bread crostini

### SOUP

- Sopa de tortilla** 240   
Mexican spicy tomato broth with tortilla chips, onion, lime and coriander

### SALAD

- Caesar** 260   
Romaine lettuce, cherry tomato, bacon, black olive, Parmesan cheese, bread croutons with Caesar dressing
- Greek** 240   
cucumber, tomato, feta cheese, red onion, black olive, green pepper with olive oil dressing
- Wild rocket & goat cheese** 290   
wild rocket, tomato, cucumber, shallot, goat cheese with balsamic vinegar dressing
- Grilled halloumi & pomegranate** 280   
grilled halloumi cheese, wild rocket, mint, cherry tomato, pomegranate with lemon vinaigrette dressing
- Caprese** 290   
sliced mozzarella, tomato, fresh basil, lettuce with balsamic & homemade pesto dressing
- Greens & almonds** 280   
roasted almond, avocado, wild rocket, broccoli, cucumber, green pepper, green olive, romaine lettuce with lemon vinaigrette dressing
- Watermelon, feta & mint** 240   
watermelon, feta cheese, lettuce, cucumber, fresh basil and mint with balsamic vinegar dressing
- Tropikana** 380   
grilled prawn, mango, wild rocket, shallot, cherry tomato, lettuce with lemon vinaigrette dressing
- Healthy Samui** 220   
mango, tomato, cucumber, mint, cashew nut, sesame seed, sunflower seed, pumpkin seed, lettuce & coconut oil dressing

HEALTHY VEGETARIAN SPICY PORK CONTAINS NUTS

Prices are in Thai baht and inclusive of local taxes and service charge.

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### SANDWICH

your choice of side: French fries, curly fries, potato wedges

**Club sandwich** **280**  
classic layered toast with bacon, chicken, salad, tomato, fried egg, onion, cheddar cheese served with your choice of side

**Grilled vegetable pesto wrap** **290**  
flour tortilla wrap with mix grilled vegetables and homemade pesto sauce served with your choice of side

**Beef double cheese burger** **380**  
double Angus beef patty, cheddar cheese, tomato, caramelized onion, oak salad served with your choice of side

**Chicken burger** **320**  
deep-fried chicken thigh, tomato, oak salad, Brie cheese served with your choice of side

**Croque madame** **340**  
toasted bread with Paris ham, melted cheese, fried egg, bechamel sauce served with mix green salad

**Chicken burrito** **360**  
Mexican favorite with grilled chicken, sauteed vegetable, guacamole, frijoles, pico de gallo, sour cream, mozzarella cheese served with your choice of side

**Chicken quesadillas** **290**  
Mexican classic with chicken, mozzarella cheese, guacamole, sour cream, pico de gallo served with your choice of side

**Fish taco** **340**  
flour tortilla shells, deep-fried snapper fish, mozzarella cheese, guacamole, onion, fresh coriander & pico de gallo

**Pulled pork taco** **320**  
flour tortilla shells, juicy marinated pulled pork, roasted pineapple, mozzarella cheese, guacamole, onion, fresh coriander & pico de gallo

### PASTA

**Tortellini spinach Alfredo** **390**  
spinach tortellini, butter cream sauce, asparagus with Parmesan cheese

**Ravioli 4 cheese** **350**  
spinach ravioli with four cheese sauce

**Spaghetti carbonara** **270**  
egg yolk and bacon with Parmesan cheese

**Linguine seafood** **360**  
stir-fried squid, shrimp & New Zealand mussel with tomato garlic sauce

**Spaghetti Bolognese** **290**  
homemade beef & lamb Bolognese sauce with Parmesan cheese

**Penne chicken pesto** **260**  
chicken breast with homemade pesto sauce with garlic, basil, onion, cashew nuts, sauteed chicken with Parmesan cheese

### PIZZA

**Margarita** **280**  
cherry tomato, fresh basil, mozzarella cheese

**Spicy salami** **360**  
salami, olive, onion, mozzarella cheese

**Hawaiian** **340**  
pineapple, ham, mozzarella cheese

**Seafood** **460**  
mixed seafood, olive, onion, garlic, mozzarella cheese

**Prociutto di Parma** **420**  
Parma ham, wild rocket, mozzarella cheese

**4 Cheese** **420**  
mozzarella, Parmesan, blue, Gouda

**Thai larb gai** **290**  
spicy minced chicken with mint leaves

**Green curry chicken** **300**  
stir-fried green curry with chicken, fresh basil and Thai eggplant



### MAIN COURSE

your choice of side: French fries, curly fries, potato wedges, mash potato

#### Grilled salmon

520

grilled salmon steak, sautéed butter spinach, grilled vegetables with lemon cream sauce and your choice of side

#### Grilled snow fish

690

grilled snow fish fillet with Sicilian cherry tomato sauce and your choice of side

#### Andaman tiger prawns

590

grilled tiger prawns with asparagus, cherry tomato and your choice of side

#### Aus. Rib-eye steak

760

grilled Australian Rib-eye beef steak served with red wine sauce, grilled vegetables and your choice of side

#### Roasted rack of lamb

890

roasted rack of Australian lamb served with mint yogurt sauce, grilled vegetables and your choice of side

#### Roasted chicken

380

roasted half baby chicken served with harisa sauce and chicken jus, grilled vegetables and your choice of side

#### Butter chicken

320

classic Indian curry with marinated grilled chicken simmered in a creamy tomato gravy served with basmati rice & paratha bread

#### Lamb or chicken kebab

520/320

homemade marinated meat chunks served on skewers with tabbouleh salad, pita bread and your choice of side

#### B.B.Q pork ribs

370

grilled juicy ribs with homemade BBQ sauce, mix salad and your choice of side

#### Shoyu ramen

320

Japanese soba noodle ramen with soy broth and pork chashu

#### Risotto tomato seafood

390

risotto with tomato garlic cream sauce, mix seafood and Parmesan cheese

#### Risotto truffle mushroom

360

truffle oil creamy risotto with mushroom and Parmesan cheese

### MAIN COURSE

your choice of side: French fries, curly fries, potato wedges, mash potato

#### Grilled seafood platter (to share)

1520

table top grill with prawns, Samui squid, Samui slipper lobster, New Zealand mussel, fish fillet, blue crab, corn on the cob, mixed salad, garlic rice and your choice of side

#### Spicy creamy seafood bucket (to share)

1580

sauteed prawn, Samui squid, Samui slipper lobster, New Zealand mussel, fish fillet, blue crab, spicy tomato sauce, corn on the cob, mixed salad, garlic rice and your choice of side

#### Carnivore mixed grill (to share)

1260

table top grill with beef, pork, chicken, lamb rack, pork sausage with corn on the cob, mixed salad and your choice of side

### SIDE DISH

#### Garlic bread

140

#### Mexican guacamole with tortilla chips

220

#### Mix grilled vegetables with pesto sauce

180

#### French fries

150

#### Curly fries

160

#### Potato wedges

150

#### Mash potato

150

#### Jasmine steamed rice

40

#### Greek tzatziki dip with pita bread

200

#### Paratha or pita bread

100



# TASTE OF THAILAND

MENU

'Eat like a local'



## THAI APPETIZER

- Laab moo tord** 🌶️🐷 200  
Thai style deep-fried minced pork with Thai herbs and rice grain
- Chicken satay** 🦋 180  
marinated chicken with curry powder and herbs on skewers served with peanut sauce
- Fried chicken wings** 220  
deep-fried marinated chicken wings with sweet chili sauce
- Vegetable spring rolls** 🌿 170  
deep-fried vegetable spring rolls with sweet chili sauce
- Prawn cakes** 260  
minced prawn in bread crumb served with plum sauce
- Mixed Thai appetizer board** 🌶️🦋🐷 340  
two of each chicken satay, spring roll, prawn cake, laab moo tord

## THAI SOUP

- Po tag talay** 🌶️ 290  
north eastern style Tom yum soup with seafood and hot basil
- Tom yum nam khon talay** 🌶️ 290  
spicy hot & sour soup with coconut milk, seafood and Thai herbs
- Tom kha gai** 200  
Thai coconut cream soup with chicken, galangal and Thai herbs

## THAI SPICY SALAD

- Laab woon sen talay** 🌶️ 380  
spicy seafood glass noodle salad with Thai herbs and rice grain
- Som tum** 🌶️🦋 170  
spicy papaya salad with Thai chili, tomato, carrots, lime juice, fish sauce and roasted peanuts
- Yam moo yang or chicken thigh** 🌶️🐷 240  
spicy grilled pork or chicken salad Thai style with onion, tomato, cucumber
- Prawn pomelo** 🌶️🦋 260  
spicy pomelo salad with Thai herbs, peanuts and grilled prawn
- Yam ruam mit talay** 🌶️ 360  
spicy grilled beef salad with Thai herbs
- Yum nua yang** 🌶️ 260  
Thai spicy beef salad with Thai eggplant and herbs
- Spicy tuna tartar** 🌶️ 280  
spicy Thai chili tuna tartar with kaffir lime, coriander and rice grain

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## THAI MAIN COURSE

- Pad Thai** 🦐 260/200  
classic Thai stir-fried rice noodle, tamarind sauce with peanuts (prawn or chicken)
- Pad see ew** 290/200  
fried egg noodle with egg, carrot and kale (seafood or chicken)
- Khao ob sab parod** 🦐 290/260  
Thai style pineapple fried rice with yellow curry, vegetables, cashew nuts and egg (prawn or chicken)
- Pad kaprow** 🌶️🐷 170  
stir-fried meat with Thai chili, garlic, and hot basil leaves (pork or chicken) served with jasmine steamed rice
- Khao soi** 🦐 290/240  
northern Thai coconut and peanut curry broth with rice noodle and homemade pickles (beef cheek or chicken breast)
- Gai pad med ma muang** 🦐 200  
stir-fried chicken, bell peppers and cashew nuts served with jasmine steamed rice
- Nau pat nam man hoi** 240  
stir-fried beef with oyster sauce served with jasmine steamed rice
- Khao pad** 280/200  
stir-fried rice with your choice of meat, egg and vegetables (seafood or prawn / pork or chicken)
- Pla sam rod** 🌶️ 420  
deep-fried whole sea bass with sweet chilli sauce served with jasmine steamed rice
- Pad katem** 360  
stir-fried squid or prawn garlic and pepper served with jasmine steamed rice
- Pla tod nam pla** 🦐 420  
deep-fried whole sea bass in lime fish sauce with mango & peanut topping served with jasmine steamed rice
- Goong sod makham** 520  
deep-fried tiger prawns in tamarind sauce served with jasmine steamed rice
- Talay pad pong karee** 🌶️ 360  
stir-fried seafood, yellow curry powder and vegetables served with jasmine steamed rice

## THAI CURRY

🌿 All Thai curries are served with jasmine steamed rice




- Green curry chicken** 🌶️ 220  
classic Thai green curry with chicken, kaffir lime leaves, Thai eggplant and Thai basil
- Red curry duck** 🌶️ 280  
Thai red curry with Thai eggplant, grape, pineapple and grilled duck breast
- Panang curry chicken** 🌶️🦐 220  
red curry creamy sauce with chicken breast, kaffir lime leaves, peanuts and Thai eggplant
- Choo chee pla** 🌶️ 260  
grilled fish fillet in a Thai red curry with coconut milk infused with kaffir lime leaves and grilled okra
- Massaman beef cheek** 🌶️🦐 290  
cinnamon & star anis spiced Thai curry with braised beef cheek, peanuts and potatoes



### DESSERT

- Samui coconut crème brûlée**  220  
coconut crème brûlée with coconut ice cream by Rossini
- Mango sticky rice**  240  
Thai sticky rice with sweet coconut milk with coconut ice cream by Rossini
- Banana fritter**  200  
deep-fried banana with honey and vanilla ice cream by Rossini
- Tiramisu**  270  
homemade tiramisu
- Seasonal fruit platter**   160  
mixed fruits in season
- White chocolate chiffon cake**  220  
homemade chiffon cake topped with white chocolate sauce served with chocolate ice cream by Rossini
- Gluay tap**  190  
local smashed grilled banana with sweet coconut milk, shredded coconut and coconut ice cream by Rossini
- Hot chocolate lava**  240  
chocolate lava cake with vanilla ice cream by Rossini
- Banana split**  280  
banana served with Chantilly cream and 3 kinds of ice cream by Rossini

### TO FINISH...

- Irish coffee**  300  
classic Irish cocktail with arabica hot coffee, Irish whiskey and sugar topped with whipped cream
- “Le Colonel”**  260  
lemon sorbet by Rossini topped with Smirnoff vodka
- Affogato**  200  
vanilla ice cream by Rossini topped with arabica espresso shot



# ICE CREAM

DELICIOUS AND FRESH

## 100.-

VANILLA BOURBON

DARK CHOCOLATE 70%

STRAWBERRY ICE CREAM

COCONUT SORBET

CARAMEL FLEUR DE SEL

RHUM RAISINS

LEMON SORBET

BOUNTY SORBET

MANGO SORBET

RASPBERRY SORBET

# MACARON ICE CREAM

## 290.-

CHOCOLATE / PISTACHIO

COFFEE / HAZELNUT







# LATE BREAKFAST

MENU

From 11am - 5pm



## ENGLISH

450

### Egg

two eggs (any style) boiled | fried | scrambled | poached

### Side dish

bacon, sautéed mushrooms, sausage, baked beans

### Bread

fresh bread or toast

### Coffee or tea

hot or cold

### Chilled juice

orange, apple, pineapple

## ASIAN

360

### Boiled rice with chicken or pork

or

### Fried rice with chicken or pork

or

### Stir-fried chicken or pork with basil

### Fruit

seasonal fruit plate

### Coffee or tea

hot or cold

### Chilled juice

orange, apple, pineapple

## CONTINENTAL

420

### Muesli yogurt

fresh yogurt with muesli

### Bread & bakery

fresh bread or toast & bakery

### Fruit

seasonal fruit plate

### Coffee or tea

hot or cold

### Chilled juice

orange, apple, pineapple

## A LA CARTE

### Breakfast in a pan

390

freshly baked tortilla with bacon, cheese, fried egg, chorizo, sausages and baked beans

### Hash brown egg benedict

240

### Fresh fruit plain yogurt

140

### Muesli yogurt

140

### Avocado toast with egg

220

choose egg: fried / boiled / scrambled / poached

### Smoked salmon avocado toast

320

### Fruit pancakes or waffles

140

### Healthy quinoa bowl

220

### Grilled ham & cheese whole wheat bread

200

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# Drink menu



**TROPIKANA**  
BEACH BISTRO



## Classic Cocktail

MAI TAI ไหมไต Pampero white rum, Captain Morgan dark rum, Orange Curacao, Orgeat almond syrup, fresh lime juice	290.-
PINA COLADA พินาโคลาด้า Pampero white rum, fresh pineapple, coconut milk	290.-
GIN FIZZ จินฟิชซี่ Gordon's gin, Triple sec, fresh lime juice, soda	290.-
MOJITO โมฮิโตะ LIME   MANGO   PASSION FRUIT Pampero white rum, fresh lime, mint leaves, fresh lime juice, soda	290.-
DAIQUIRI ไคควิรี่ LIME   MANGO   STRAWBERRY Pampero white rum, Triple sec, fresh lime juice	290.-
MARGARITA มาร์การิต้า Jose Cuervo silver Tequila, Triple sec, fresh lime juice	290.-
CAIPIRINHA ไคปี้ริญา Cachaca rum, fresh lime, fresh lime juice	290.-
TEQUILA SUNRISE เตกิลลา ซันไรส์ Jose Cuervo silver Tequila, orange juice, grenadine syrup	290.-
TI' PUNCH ที พั้นซ์ Issan rum Samui, sugar cane syrup, fresh lime	290.-
LYCHEE MARTINI ลินช์มาร์กิ้น Smirnoff vodka, Martini extra dry, lychee liqueur, lychee juice	330.-
LONG ISLAND ICED TEA ลอวไอซ์แลนด์ไอซ์ที Smirnoff vodka, Gordon's gin, Pampero white rum, Jose Cuervo silver Tequila, Triple sec, fresh lime juice, coke	330.-
WHISKEY SOUR วิสกีซาวด์ Bourbon whiskey, fresh lime juice, Angostura bitter	330.-
ESPRESSO MARTINI เอสเปรสโซ่มาร์ตินี่ Smirnoff vodka, Kahlua, espresso shot	330.-
NEGRONI เนโกรนั้ Gordon's gin, Campari, Martini rosso	330.-



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## *Tropikana Cocktail*

TROPICAL DREAM ทริออปปีคอลลดรีม	330.-
Jose Cuervo silver Tequila, Blue Curacao, pineapple	
JUNGLE BIRD จังเกิ้ล เบิร์ด	330.-
Pampero white rum, Campari, pineapple juice, fresh lime juice	
KOKONUT ISLAND โคล์คัทไอซ์แลนด์	330.-
Pampero white rum, coconut liqueur, coconut juice, ginger	
PRECIOUS BLUE พรีเมียมบลู	330.-
Smirnoff vodka, Blue Curacao, fresh lime juice, ginger ale	
SAMUI SUNDOWNER สมุยซันดาวน์เนอร์	330.-
Gordon's gin, Triple sec, pineapple juice, fresh lime juice, grenadine syrup	

## *Bubbly Cocktail*

APEROL SPRITZ อเปอรอล สปริทซ์	420.-
Aperol, Prosecco, soda	
MIMOSA มิมอซ่า	330.-
Prosecco, orange juice	

## *Mule Cocktail*

MOSCOW MULE มอสโค มิวล	320.-
Smirnoff vodka, fresh lime juice, Fever-tree ginger beer	
CARIBBEAN MULE คาริเบียน มิวล	320.-
Captain morgan dark rum, fresh lime juice, Fever-tree ginger beer	
LONDON MULE ลอนดอน มิวล	320.-
Beefeater London dry gin, fresh lime juice, Fever-tree ginger beer	

## *Frozen Cocktail Shot* ( 6 Shots )

MARGARITA FROZEN มาร์การิต้าปั่น	390.-
Jose Cuervo silver Tequila, Triple sec, fresh lime juice	
DAIQUIRI FROZEN ไคควีรี่ปั่น	390.-
Pampero white rum, Triple sec, fresh lime juice	
MOJITO FROZEN โมฮิตโต้ปั่น	390.-
Pampero white rum, fresh lime, mint leaves, fresh lime juice, soda	



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## *Gin & Tonic*

TANQUERAY	350.-
BOMBAY SAPPHIRE	380.-
IRON BALL	450.-

### FEVER-TREE TONIC WATER

Refreshing light Indian ◊ Elderflower ◊ Mediterranean

## *Beer*

LAGER	
CHANG, THAILAND	120.-
SINGHA, THAILAND	120.-
LEO, THAILAND	120.-
HEINEKEN, NETHERLANDS	150.-
SAN MIGUEL LIGHT, PHILIPPINES	150.-
ASAHI, JAPAN	160.-
CRAFT	
HOEGAARDEN ROSEE, BELGIUM	250.-
MONKEY SAMUI GOLDEN ALE, THAILAND	320.-

SPIRIT PRICE WITH STANDARD POUR (1.5 ounces)

INCLUDING A MIXER

เหล้า เสริฟพร้อมมิกเซอร์

## *Aperitif*

PASTIS	190.-
CAMPARI	250.-
PERNOD	280.-

## *Gin*

GORDON'S	250.-
TANQUERAY	290.-
BOMBAY SAPPHIRE	320.-



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## *Vodka*

SMIRNOFF	220.-
ABSOLUTE	250.-
KETEL ONE	390.-

## *Thai Rum*

SANGSOM	150.-
MEKHONG	190.-
ISSAN RUM SAMUI	280.-
CHALONG BAY PHUKET	300.-

## *Rum*

PAMPERO	210.-
BACARDI	250.-
CAPTAIN MORGAN DARK	250.-
HAVANA GOLD	320.-

## *Tequila*

JOSE CUERVO SILVER	250.-
PATRON REPOSADO	450.-

## *Whisky & Bourbon*

JIM BEAM	220.-
JOHN JAMESON	250.-
JW RED LABEL	250.-
JACK DANIELS	350.-
JW BLACK LABEL	350.-
CHIVAS REGAL	390.-

## *Cognac*

HENNESSY V.S.O.P.	490.-
REMY MARTIN V.S.O.P.	550.-



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## Mocktail

VIRGIN MOJITO เฮอร์จินโมจิโตะ Fresh lime, mint leaves, fresh lime juice, soda	180.-
VIRGIN PINA เฮอร์จินพิน่าโคลาด้า Fresh pineapple, coconut milk	180.-

## Smoothie

PASSION FRUIT & PINEAPPLE เสาวรส และสับปะรดสมูทตี้ Passion fruit, fresh pineapple, yoghurt, fresh milk, honey	190.-
MANGO COCO มะม่วงกับน้ำกะทิสมูทตี้ Fresh mango, yoghurt, honey, coconut milk	190.-
BANANA GINGERกล้วยกับชีวสมูทตี้ Banana, ginger, yoghurt, fresh milk, honey	190.-

## Milk Shake

WITH ROSSINI ICE CREAM มิลค์เชคกับไอศกรีมโรสสินี่ Strawberry   Coconut   Vanilla   Chocolate	190.-
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## Fresh Fruit Juice

YOUNG COCONUT มะพร้าวอ่อน	150.-
FRESH FRUIT น้ำผลไม้สด Lime   Orange   Pineapple   Watermelon	180.-
FRESH FRUIT SHAKE น้ำผลไม้สดปั่น Young coconut   Lime   Pineapple   Watermelon   Mango   Banana   Orange	180.-
SLOW PRESSED น้ำผลไม้สดดีท็อกซ์	180.-
● DETOX ดีท็อกซ์ Pineapple, cucumber, lime, green apple, celery, coriander	
● WEIGHT LOSS ลดน้ำหนัก Cucumber, pineapple, ginger, lime	
● IMMUNITY BOOSTER เพิ่มระบบภูมิคุ้มกัน Orange, lime, ginger, carrot	
CHILLED น้ำผลไม้แช่เย็น Apple   Mango	140.-

## Local Lemonade

SAMUI CRAFT SODA Passion fruit & pineapple   Strawberry & melon   Lime & mint	160.-
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## Soft Drink

COKE   COKE ZERO	80.-
SPRITE	80.-
FANTA ORANGE	80.-
TONIC	80.-
GINGER ALE	80.-
LIPTON ICED TEA	80.-

## Mineral & Sparkling Water

CRYSTAL DISTILLED 500ML	40.-
SINGHA SODA 325ML	40.-
MONT FLEUR MINERAL STILL 300ML	95.-
MONT FLEUR SPARKLING 300ML	105.-
MONT FLEUR MINERAL STILL 700ML	200.-
MONT FLEUR SPARKLING 700ML	220.-

## Coffee & Tea

	HOT	ICED
ESPRESSO	90.-	
LONGO   AMERICANO	100.-	120.-
DOUBLE ESPRESSO	140.-	
CAFÉ LATTE	120.-	140.-
CAPPUCCINO	120.-	140.-
ESPRESSO MACCHIATO	120.-	
MOCHA	140.-	160.-
TEA	90.-	100.-
DECAFFEINATED	120.-	
CHOCOLATE	180.-	200.-

## Herbal Infusion

ชาสมุนไพร ร้อน 100.-

- PEPPERMINT
- CHAMOMILE



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# Wine

menu



**TROPIKANA**  
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# Sparkling

	GLASS	BOTTLE
DOMAINE COLD RIVER, CUVEE BRUT, AUSTRALIA		1100.-
ITINERA, PROSECCO DOC BRUT, GLERA, ITALY	300.-	1500.-

# White

TOCORNAL, SAUVIGNON BLANC, CHILE	280.-	1200.-
DIGGINS ESTATE, CHARDONNAY, SOUTH AUSTRALIA		1500.-
ITINERA, PINOT GRIGIO, VENEZIE DOC, ITALY		1600.-
TAHUNA, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND		1800.-
NIK WEIS, MOSEL DRY RIESLING VDP, ESTATE WINES, GERMANY		1900.-
CASAL DI SERRA, VERDICCHIO, DEL CASTELLI DI JESI DOC, ITALY		2000.-
ROBERT MONDAVI, PRIVATE SELECTION, CHARDONNAY, USA		2200.-

# Red

TOCORNAL, CABERNET SAUVIGNON, CHILE	280.-	1200.-
YALUMBA, MERLOT, SOUTH AUSTRALIA		1600.-
TRAPICHE OAK CASK, MALBEC, ARGENTINA		1700.-
DE VASARI, CHIANTI RISERVA DOCG, SANGIOVESE, ITALY		1700.-
SILENI ESTATES, PINOT NOIR, NEW ZEALAND		1900.-
SAN LORENZO ROSSO CONERO DOC, MONTEPULCIANO, ITALY		2000.-
ROBERT MONDAVI, PRIVATE SELECTION, CABERNET, USA		2200.-

# Rosé

GERARD BERTRAND, GRIS BLANC, FRANCE		1500.-
CHATEAU D'ESCLANS, WHISPERING ANGEL, FRANCE		2200.-

# Champagne

GOSSET CHAMPAGNE, EXTRA-BRUT, FRANCE		6500.-
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**TROPRIKANA**  
BEACH BISTRO

Prices are in Thai baht and inclusive of local taxes and service charge.



# HAPPY HOUR

**AQUA Pool Bar  
3-4 PM**

**TROPIKANA Bar  
5-6 PM**

**BUY 1  
GET 1  
FREE**

koh samui  
prana resort  
NANDANA



**TROPIKANA**  
BEACH BISTRO

# HAPPY HOUR

BUY 1  
GET 1  
FREE

## COCKTAIL 290.-

### MARGARITA

JOSE CUERVO SILVER TEQUILA, TRIPLE SEC, FRESH LIME JUICE

### PINA COLADA

PAMPELO RUM, PINEAPPLE JUICE, COCONUT MILK,  
FRESH LIME JUICE

### MOJITO

PAMPELO RUM, LIME, FRESH LIME JUICE,  
MINT LEAVES, SODA

### GIN FIZZ

GORDON GIN, TRIPLE SEC, FRESH LIME JUICE, SODA

### VODKA MARTINI

PURE VODKA, MARTINI DRY

### LIME DAIQUIRI

PAMPELO RUM, TRIPLE SEC, FRESH LIME JUICE

### CAIPIRINHA

SAMBA CACHACA, LIME, FRESH LIME JUICE

### ESPRESSO MARTINI

PURE VODKA, KAHLUA, ESPRESSO SHOT

## MOCKTAIL 180.-

### VIRGIN MOJITO

LIME, FRESH LIME JUICE, MINT LEAVES, SODA

### VIRGIN PINA

PINEAPPLE JUICE, COCONUT MILK, FRESH LIME JUICE

## BEER 120.-

SINGHA, CHANG, LEO

## WINE BY GLASS 250.-

### ELEGANT WHITE

BIRCHGROVE, BIRD'S BLOCK CUVÉE, AUSTRALIA

### INSPIRING RED

BIRCHGROVE, BIRD'S BLOCK CUVÉE, AUSTRALIA



**TROPIKANA**  
BEACH BISTRO

Prices are in Thai baht and inclusive of local taxes and service charge.



# TROPIKANA BEACH BISTRO

WESTERN & THAI

# ALL DAY

MENU

**WESTERN**

**TASTE OF  
THAILAND**

**ICE CREAM**

**LATE  
BREAKFAST**

**DRINK LIST**

**WINE LIST**

**HAPPY HOUR**

koh samui

prana resort

NANDANA