

Half Board Menu



Karma
PANALEE
KOH SAMUI, THAILAND

— Monday —

STARTERS

Chicken Satay

Grilled chicken breast marinated in Thai herbs and spices, served with peanut sauce.

Vegetable Spring Rolls

Deep-fried vegetable spring rolls served with sweet chili sauce.

MAINS

Beef with Oyster Sauce

Stir-fried beef tenderloin with onion, mushrooms, ginger and oyster sauce.

Sweet & Sour Sea Bass

Deep-fried sea bass fillet topped with sweet and sour sauce.

Chicken with Black Pepper

Stir-fried chicken breast with capsicum, onion and black pepper sauce.

DESSERTS

Seasonal Fresh Fruit Platter

Mango, pineapple and watermelon.

Mango Sticky Rice

Traditional Thai sweet sticky rice served with ripe mango.



WE CREATE... EXPERIENCES

Half Board Menu



— Tuesday —

STARTERS

Burrata Salad

Creamy burrata cheese served with ripe mango and strawberries in a light apple cider dressing.

Crispy Calamari

Served with tartar sauce.

MAINS

Filet Mignon

Beef tenderloin served with mashed potatoes and mushroom sauce.

Grilled Barramundi

Grilled barramundi fillet served with spinach, fried potatoes and velouté sauce.

Bacon-Wrapped Pork Tenderloin

Served with potato croquettes and pimento sauce.

DESSERTS

Chocolate Brownie

Served with coconut ice cream.

Banana Fritter

Served with vanilla ice cream.



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— Wednesday —

STARTERS

Dahi Puri

Crispy potato and green pea parcels served with coriander and mint chutney.

Vegan Samosa

Deep-fried vegan samosas served with tamarind sauce.

MAINS

Chicken 65

Crispy chicken marinated in yoghurt and aromatic spices, tempered with chilli.

Kathi Roll

Indian flatbread roll filled with your choice of chicken or paneer and aromatic spices.

Aloo Tikki Chaat

Crispy potato patties served with yoghurt, mint chutney, namkeen and Kashmiri chilli.

DESSERTS

Two Palms Signature Kulfi

Indian-style ice cream infused with coconut milk, saffron, mango and pistachios, served with fried banana.

Kheer

Traditional Indian rice pudding with milk, pistachios, walnuts and cashew nuts.



WE CREATE... EXPERIENCES

— Thursday —

STARTERS

Spicy Beef Salad

Grilled beef tenderloin with cucumber, tomatoes, shallots and lemon dressing.

Vegan Spring Rolls

Served with sweet chili sauce.

MAINS

Massaman Lamb Shank

Slow-braised lamb shank in Massaman curry with onions and potatoes.

Thai Green Chicken Curry

Chicken, eggplant and sweet basil simmered in coconut milk.

Tom Kha Gai

Traditional coconut soup with chicken, galangal, mushrooms, lemongrass and tomatoes.

DESSERTS

Bua Loy

Colourful glutinous rice dumplings served in sweet coconut milk.

Seasonal Fresh Fruit Platter

Mango, dragon fruit and honeydew melon.

Woon Ma Prow

Traditional coconut jelly.



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— Friday —

STARTERS

Smoked Salmon & Avocado

Smoked salmon and avocado served with sour cream and avocado purée.

Cream of Asparagus Soup

Creamy asparagus soup served with grilled tiger prawn.

MAINS

Rack of Lamb

Served with grilled vegetables, mashed potatoes and red wine sauce.

Surf & Turf

Wagyu beef and tiger prawn served with fried potatoes and lemon butter sauce.

Classic Margherita Pizza

Tomato, mozzarella, fresh basil and olive oil.

DESSERTS

Coconut Pie

Served with your choice of ice cream and white chocolate.

Crêpes Suzette

Served with one scoop of your choice of ice cream.



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— Saturday —

STARTERS

Dahi Ke Kebab

Traditional North Indian kebabs made with paneer and yoghurt.

Carrot & Coriander Soup

Served with freshly baked sourdough bread.

MAINS

Birmingham Chicken Balti

A distinctive curry originating from Birmingham's Kashmiri community, renowned for its rich aromatic flavours and high-heat cooking method.

Makhamali Kebab

Potato and cheese fritters flavoured with green chilli, black pepper and onion, served with mint sauce.

Dal Tadka

Yellow lentils tempered with black mustard seeds, Kashmiri chilli and curry leaves.

DESSERTS

Saffron Kulfi

Rich and creamy Indian ice cream flavoured with saffron and cardamom.

Banana Roti

Traditional Thai-style roti with banana and egg.



WE CREATE... EXPERIENCES

Half Board Menu



— Sunday —

STARTERS

Shrimp Spring Rolls

Served with sweet chili sauce and pickled vegetables.

Thai Fish Cakes

Served with peanut sauce and cucumber salad.

Pomelo Salad

Pomelo, shallots, spring onion, coriander and grilled tiger prawns.

MAINS

Spicy Sea Bass

Sea bass fillet in a spicy sauce served with jasmine rice.

Chicken with Cashew Nuts

Stir-fried chicken with capsicum, onion, spring onion, dried chilli and chilli paste.

Spicy Prawn Curry

Grilled tiger prawns topped with aromatic curry and coconut milk sauce.

DESSERTS

Banana Fritter

Served with one scoop of your choice of ice cream.

Coconut Custard

Served with seasonal mixed fruits.



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