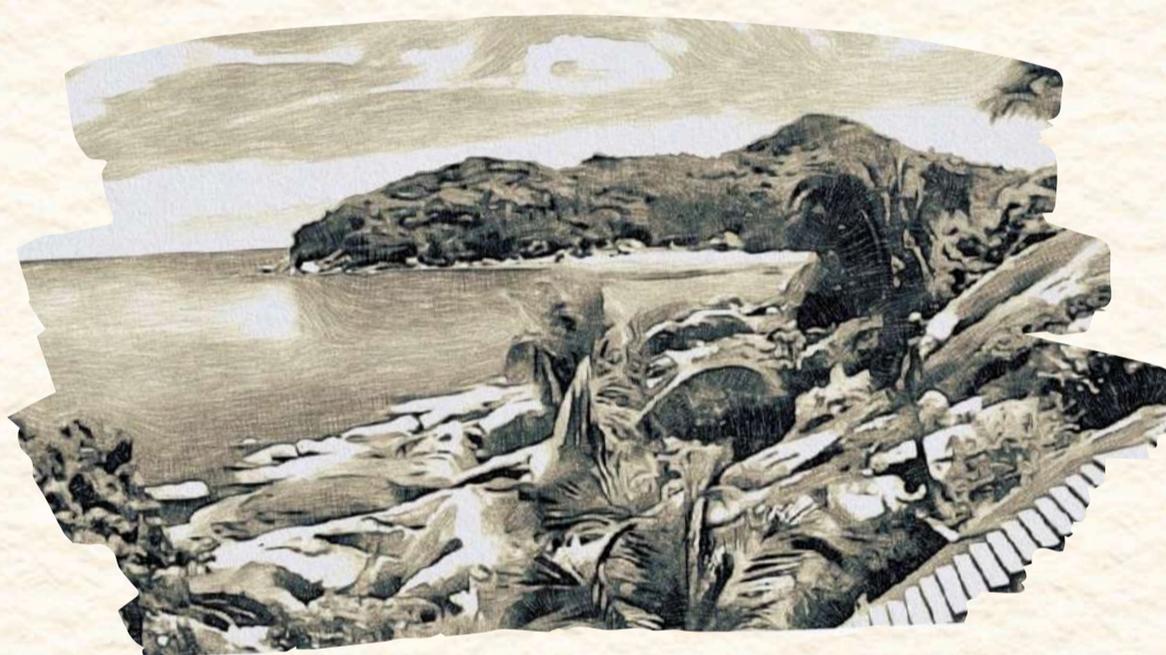


The Clif

BAR & GRILL



Est 2004

MENU

Koh Samui Landmark Restaurant



Welcome to
The Cliff Bar & Grill

In preparation to opening the Cliff, we travelled to Portugal, Spain and Italy to find the right combination of herbs, spices, olive oils and recipes to create something that would be truly unforgettable and unparalleled on Samui. We finally opened on April 15th, 2004 and set the bench mark for Samui restaurants. After opening we have enjoyed steady growth, keeping this in mind we have continued to improve our quality and service to the highest level.

Keeping in line with our dedication to satisfy our customers, all of our vegetables are organically grown, including our herbs which are hand picked from our herb garden. Our seafood is caught and supplied on a daily basis and directly delivered to the Cliff by local fishermen.

Australia is known for having some of the best meats in the world, so keeping this in mind when opening the Cliff we have selected some of the best they have to offer. Coming in from King Island, our beef which is 150 day grain fed steer, never frozen, only chilled and flown in on a weekly basis.

Last but not least, one of the most important parts of the Cliff is our kitchen team headed by Chef Sergio Martelli. Originally from Italy, he has worked at some of the top restaurants around the world. He now graces us with his magic. You will find the pasta dishes to be traditional Italian, with a hint of sophistication.

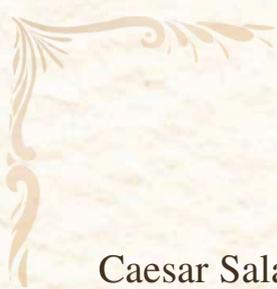
Thank you again for choosing to dine at the Cliff Bar & Grill. We hope your experience will be a memorable one.

Kind Regards,

Bradley Munns

Owner





Salads

Caesar Salad / ซีซาร์ สลัด

Classic Caesar Anchovy Dressing with Italian Parma Ham and Garlic Crostini Bread
Add Chicken

Greek Salad / กรีกสลัด (V)

With Greek Feta Cheese, Kalamata Olives, Spanish Onions, and Cherry Tomatoes

Mediterranean Salad / สลัดเมดิเตอร์เรเนียน (V)

Mature Irish Cheddar Tossed with Organic Cashew Nuts and Green Apple

Warm Chicken Salad / สลัดไก่เนื้อนุ่ม

An Italian Herb Marinated Organic Chicken Breast with Organic Garden Salad

Insalata Caprese / สลัดมะเขือเทศ มอสซาเรลล่าชีส (V)

Fresh Imported Mozzarella Vine Ripened and Tomato Salad with Basil

Tuna Salad / ทูน่าสลัด

Freshly Seared Yellowfin Tuna Served on a Bed of Organic Green Salad

Creamy Burrata / บูร์รัตต้าชีส อิตาลีเลียนพามาแฮม

Burrata Cheese Parma Ham with Arugula and Dried Apricots

Bread

Fresh Assorted Bread / ขนมปัง (V)

Fresh Assorted Bread with Salted Butter

Garlic Bread / ขนมปังกระเทียม (V)

Imported Olives and Italian Bread Sticks / ขนมปังยาวอิตาลีเลียน (V)

Bruschetta / ขนมปังราดด้วยมะเขือเทศหมักซอส (V)

Vine Ripened Tomato & Basil on Toasted French Bread

Bruschetta Mista / มิกซ์บรูสเกกต้า

Vine Ripened Tomato, Italian Salami, Wild Mushroom,
Mature Cheese & Italian Parma Ham

Cheese Platter

Mixed Cheeses Manchego, Blue Cheese, Camembert, and Mature Cheddar,
with Fresh Fruits, Nuts, Figs & Truffle Honey

Please note:

All our Vegetables Are Organic, & Flown in From Bangkok on a Daily Basis





Appetizers

Calamari Stile Mediterraneo / ปลาหมึกผัดมะนาวสมุนไพร

Pan Fried in Our Organic Garlic Herb Butter

Salt & Chilli Calamari / ปลาหมึกคั่วพริกเกลือ

Crispy Deep Fried Calamari Served with Aromatic Stir-Fried Garlic & Chili

Cozze al Vino Bianco / หอยแมลงภู่ผัดซอสครีมไวน์ขาว

Imported Mussels in our Creamy Sauvignon Blanc Sauce, Traditional Portuguese Recipe

Gambas al Pil Pil / กุ้งราดซอสพีร์ พีร์

Sizzling Tiger Prawns in Extra Virgin Olive Oil with Garlic, Chili, and Parsley – Classic Spanish Tapas

Gamberoni al Limone E Aglio / กุ้งราดซอสสมุนไพร

Lemon and Mixed Italian Herb Prawns - a House Favourite

Gambas Com Caril / กุ้งราดซอสอินเดีย

Curried Prawns Originating from Goa

A La Parmesana / หอยเชลล์นำเข้าอเมริกา

Imported USA King Scallops A La Parmesan

Poached Pear & Gorgonzola / ลูกแพร์เชื่อม ราดซอส กับบูลชีส

Wild Rocket with Roasted Walnut And Balsamic Jus

Carpaccio Di Manzo / เนื้อสันในสไลด์บาง พาเมซานชีส

Imported Australian Aged Beef with Wild Rocket and Shaved Parmigiano-Riggiano Parmesan Cheese

Prosciutto E Melone / พาร์มาแฮม และเมลอน

Imported Italian Parma Ham & Sweet Melon

Piatto Misto Di Salami / มิกซ์ซาลามี

Italian Parma Ham, Mixed Salami & Spanish Chorizo, Marinated Vegetables, Greek Olives, and French Bread

Imported Alaskan King Crab Legs / ขาปูอลาสก้านำเข้า

Flame Grilled King Crab Legs

Served with a Selection of Italian Lemon & Herb and Peri Peri Sauce

Fresh Imported Oysters / หอยนางรม สด นำเข้า

Live Imported Oysters Shucked & Served Fresh

Please note:

Only the Freshest Seafood is Used in Preparing Each Dish

The Cliffs Policy Is Not to Split Bills, Sorry For Any Inconvenience
ทางร้านไม่มีนโยบายในการแยกบิลค่าบริการ ขออภัยในความไม่สะดวก





Mains

Seafood | Marisco

Fresh Line Fish / ปลาอย่างราดซอสมะนาวสมุนไพร

Catch of The Day, Grilled to Perfection with Our Italian Lemon & Herb Sauce
Served with Spanish Rice or French Fries with Salad

Calamari Stile Mediterraneo / ปลาหมึกผัดมะนาวสมุนไพร

Fried in Our Organic Garlic Herb Butter

Cozze al Vino Bianco / หอยแมลงภู่ผัดซอสครีมไวน์ขาว

Imported Mussels in Creamy Sauvignon Blanc Sauce Traditional Portuguese Recipe

Gambas Com Caril / กุ้งราดซอสอินเดีย

Curried Prawns Originating from Goa

Gambas al Pil Pil / กุ้งราดซอสอินเดีย

Sizzling Tiger Prawns in Extra Virgin Olive Oil with Garlic, Chili, and Parsley –
Served with Spanish Rice or French Fries and Organic Salad.

Gamberoni al Limone E Aglio / กุ้งราดซอสสมุนไพร

Lemon and Mixed Italian Herb Prawns - a House Favorite

Grilled Phuket Lobster / กุ้งมังกรภูเก็ตย่าง

Imported Live and Chargrilled, Served with Spanish Rice and French Fries

Zarzuela De Marisco (For 1) Seafood Platter / ซี่ฟู้ดรวม สำหรับ 1

Mussels, Calamari, Prawns, and Fresh Line Fish.
Served with Spanish Rice, Organic Salad, and French Fries

Zarzuela De Marisco (For 2) Seafood Platter / ซี่ฟู้ดรวม สำหรับ 2

Live Phuket Lobster, King Scallops, Imported Mussels, Calamari, Prawns,
and Line Fish Served with Spanish Rice, Salad, and French Fries

Jumbo Seafood Platter / อาหารทะเลรวมจานใหญ่

Live Phuket Lobster, King Scallops, Imported Mussels, Calamari, Prawns, and
Line Fish King Crab Legs, Oysters Rockefeller. Served with Spanish Rice, Salad,
and French Fries

Seafood Combo's

Line Fish & Calamari / ปลากระพงแดงและปลาหมึก

Fresh Line Fish and Pan Fried Lemon & Herb Calamari

Prawns & Calamari / กุ้งและปลาหมึก

Tiger Prawns and Pan Fried Lemon & Herb Calamari

Prawns & Line Fish / กุ้งและปลากระพงแดง

Tiger Prawns and Fresh Line Fish

Lobster & Line Fish / ล็อบสเตอร์และปลากระพงแดง

Live Phuket Lobster and Fresh Fish of the Day

*Please Inform Your Waiter / Waitress of Your Preferred Choice Of
Sauce Peri Peri or Lemon & Herb
All Seafood Dishes and Combo's are Served with Organic Salad
and French Fries or Spanish Rice*





From Our Grill

Chicken | Pollo

Portuguese Peri Peri Organic Chicken / ไก่ย่างพรี พรี

The House Specialty Well Marinated In Our Homemade Spicy Peri Peri Sauce Then Grilled to Perfection on Our Charcoal Grill

Italian Lemon & Herb Organic Chicken

ไก่ย่างราดซอสมะนาวสมุนไพร

An Italian favorite, Marinated In Our Italian Lemon & Herb Sauce

All Chicken Dishes are Served With Organic Salad and French Fries or Spanish Rice and Vegetables

Combo's

Organic Chicken & Tiger Prawns / ไก่และกุ้ง

Marinated in our Peri Peri Sauce or Italian Lemon & Herb Sauce

Organic Chicken & Calamari / ไก่และปลาหมึก

Marinated in our Peri Peri Sauce or Italian Lemon & Herb Sauce

Imported Australian Fillet Steak & Tiger Prawns

เนื้อสันในสเต็กและกุ้ง

Imported Australian 150 Day Grain Fed Tenderloin & Tiger Prawns

Steak | Carne

Australian 200g Fillet / เนื้อสันในสเต็ก 200 กรัม

Australian 150 Day Grain Fed Tenderloin

Portuguese Sizzling Steak

เนื้อสันในสเต็กเสิร์ฟบนกระทะร้อนและไข่ดาว

Chargrilled Australian 150 Day Grain Fed Tenderloin Served Sizzling, Topped with an Egg

Australian Rib Eye Steak 300g / เนื้อริบอายสเต็ก 300 กรัม

The Steak Lovers Must, Grilled to Your Liking

Australian Fillet 250g / เนื้อสันในสเต็ก 250 กรัม

Imported Australian 150 Day Grain Fed King Island Steer

Black Angus Prime-Rib 650g / แบล็คแองกัส ไพร์มริบ

Chargrilled 240 day Grain fed Australian Black Angus

N.Z. Lamb Chops 300g / ซีโครงแกะย่าง 300 กรัม

Imported NZ Lamb Chops Char-Grilled to Perfection

Sauces: Mushroom, Garlic, Pepper sauce, BBQ sauce, Mint sauce

Kindly note: All Our Australian Steaks Are of The Highest Quality, Imported Chilled Never Frozen.

All Steaks are Served with Wild Mushrooms and Fondantes Potatoes.

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ทางร้านไม่มีนโยบายในการแยกบิลค่าบริการ ขออภัยในความไม่สะดวก





Mains

Pastas

Pasta Sugo di Olive / พาสต้า เบคอน เห็ด
ผัดน้ำมันมะกอก ซอสโหระพาอิตาลี
Bacon, Mushroom, Chili Tossed in Extra Virgin Olive Oil & Pesto

Tagliatelle Bolognese / สปาเก็ตตี้ซอสเนื้อ
Tagliatelle Served with Traditional Italian Meat Sauce

Spaghetti Alfredo Con Tartufo Fresco / สปาเก็ตตี้ซอสครีม
เบคอน เห็ด และทรัฟเฟิล
Bacon and Mushroom in a Creamy Parmesan Sauce Topped with
Freshly Shaved Truffles

Penne Al Arrabbiata / เพนนิซอสมะเขือเทศ (V)
Served in a Spicy Italian Pomodoro Sauce

Fettuccine Al Pollo / พาสต้าครีมซอสไก่
Creamy Organic Chicken Pasta - a House Favorite

Fettuccine Al Salmon / เฟตทูกุชชินี แซลมอนครีมซอส
Wild Salmon and Fresh Peppercorns Served in a Cream Sauce

Penne Ai Funghi / พาสต้าครีมซอสเห็ด (V)
Classic Wild Italian Forest Mushroom Pasta

Fettuccine Ai Gambetti Ai Cognac / เฟตทูกุชชินีครีมซอสกุ้ง
Tiger Prawns Served in a Cognac and Cream Sauce

Spaghetti Frutti Di Mare / สปาเก็ตตี้ซีฟู้ดครีมซอส
Fresh Seafood in a Creamy Herb Sauce

Fettuccine Lobster Sorrento / เฟตทูกุชชินีผัดล็อบสเตอร์ ไวน์ขาวและผัก
Italian Fettuccine with Lobster and Seasonal Vegetables

Risotto Ai Frutti Di Mare / ข้าวอิตาลีเสิร์ฟกับซีฟู้ด
Italian Risotto served with Prawns, Calamari, and Mussels in our Creamy Herb Sauce

Vegetarian Lasagna / ลาซานญา มังสวิรัต (V)
Italian Homemade Vegetarian Lasagne

Beef Lasagna / ลาซานญาซอสเนื้อ
Mama's Beef Lasagna



Desserts

Italian Ice Cream

Two Scoops with the Choice of the Following Homemade Ice Cream:
Strawberry, Vanilla, Chocolate & Pistachio

Crème Caramel

Delicious Portuguese Creme Custard Dessert

Tiramisu

Traditional Italian Homemade Tiramisu

Chocolate Fondant

Belgium Chocolate Fondant Served with Homemade Vanilla Ice Cream

Chocolate Brownie Cake

Served with Italian Vanilla Ice Cream

Coffee

Espresso

Americano

Long Black

Hot Chocolate

Cappuccino

Caffè Latte

Flat White

Iced Chocolate

Iced Coffee

Irish Coffee (with a shot of Irish Whiskey)

Dom Pedro (Baileys, Kahlua, and Ice Cream)



English Breakfast

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones.

French Earl Grey

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits and French blue cornflowers.

Royal Darjeeling FTGFOP1

The king of India teas, this TWG Tea first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots. An exquisite daytime tea.

1837 Black Tea

TWG Tea's renowned signature tea, 1837 Black, is a unique blend of black tea with notes of fruits and flowers from the Bermuda Triangle, which leaves a lingering aftertaste of ripe berries, anise, and caramel. A timeless classic.

Imperial Oolong

A well-balanced and flavorful semi-fermented TWG Tea with a sweet and fruity flavor and a divine, lingering aftertaste.



Dear valued guest,

Thank you for choosing The Cliff Bar & Grill.
We take great pride in offering exceptional food,
service, and hospitality, and we hope your time
with us has been truly memorable.

We appreciate your support and look forward to
welcoming you back again soon.

Warm Regards,

The Cliff Bar & Grill Team





Koh Samui Landmark Restaurant