

PANALI

VEGETARIAN

APPITIZERS 开胃菜

LARB TOFU 泰式香辣豆腐沙拉 🌿🌶️	280
Thai style spicy tofu salad, lemongrass, Thai parsley, roasted sticky rice powder 泰式香辣豆腐沙拉, 柠檬草, 泰国香菜, 烤糯米粉。	
HED HOM KUA SEE EW 油炸香菇 🌿	220
Fried shitake mushroom, soya sauce 油炸香菇, 酱油。	
YUM WOONSEN SAI HED 凉拌冬粉沙拉 🌿🌶️	280
Glass noodle salad, mushroom 冬粉沙拉, 蘑菇。	
HED CHOOP PAENG THOD 脆炸蘑菇	220
Deep fried battered chicken leg mushroom, chili-lime sauce 油炸浆鸡腿菇, 辣椒-青柠酱。	

SOUPS 汤类

TOM YUM HED 蘑菇冬阴功汤 🌶️🌿	290
Spicy mushroom soup, lemongrass, straw mushrooms 辣蘑菇汤, 柠檬草, 草菇。	
TOM KHA TOFU 椰汁豆腐汤 🌿	220
Coconut milk soup with tofu, straw mushrooms 椰奶豆腐汤, 草菇。	



VEGETABLES 蔬菜类

PAD NOR MAI FARANG HED HORM 🌿🌶️	310
芦笋炒香菇 Stir fried asparagus, shitake mushrooms 清炒芦笋, 香菇。	
PAD KANA TAO JIEW 炒甘蓝 🌿	250
Stir fried kale with salted soya bean sauce 盐渍酱油炒甘蓝。	
PAD PAK BOONG FAI DANG 蒜蓉空心菜 🌶️🌿	250
Stir fried morning glory with garlic, chili 蒜蓉空心菜, 辣椒。	
BAI LIANG PHAD KAI 泰国凉叶炒蛋 🌿	250
Stir fried Melinjo leaves with egg 辣木叶炒鸡蛋。	
KA LAM PLEE THOD NUM PLA 炒卷心菜 🌿	250
Stir fried cabbage with fish sauce 鱼露炒卷心菜。	
PHAD PAK RUAM 泰式炒蔬菜 🌿	250
Stir Fried assorted vegetable with oyster sauce 蚝油炒什锦蔬菜	

MAINS 主食

MEE SUA 炒面线 🌿	310
Stir fried noodle, assorted vegetable 炒面线, 什锦蔬菜。	
MAKHUE PHAD TAO JEAW 炒茄子 🌿	320
Stir fried long eggplant, soy bean paste 炒长茄子, 黄豆酱。	
GAENG KEAW WARN TOFU 青咖喱豆腐 🌶️🌿	320
Green curry, tofu, assorted vegetable 青咖喱, 豆腐, 什锦蔬菜。	
PANAENG HED YANG 帕能咖喱蘑菇 🌶️🌿	320
Creamy red curry, grilled eryngii mushroom 奶油红咖喱, 烤杏鲍菇。	
TOFU PHAD MED MAMUANG 泰式腰果豆腐 🌿	330
Stir fried tofu, cashew nut 炒豆腐, 腰果。	

DESSERTS 甜点

GLUAY KAI BUAD CHEE 椰奶焦	260
Sweet banana boiled in coconut milk, roasted sesame seeds 椰奶煮香蕉, 烤芝麻。	
KHAO NIEW MAMUANG 芒果糯米饭	260
Mango sticky rice 芒果糯米饭	
KANOM KO KRATI 椰汁汤圆 🌿	260
Coconut Dumpling in Coconut Milk 椰子汤圆, 椰奶	
KHANOM DOK MALI 泰国椰子糕	260
Jasmine flavor coconut flan 茉莉花风味椰子糕。	
KALAMARE THORD 炸椰子焦糖 🌿	290
Deep fried Samui coconut caramel 油炸苏梅岛椰子焦糖。	
TUBTIM GROB 糖水马蹄	260
Water chestnut in syrup 糖水马蹄	
CHAOKUAY 糖水黑果冻	260
Black jelly in sugar syrup 糖水黑果冻	



PANALI

THAI

ALL DAY MENU

🐷 Contains Pork 含猪肉 🌿 Healthy Option 健康之选 🌿 Vegetarian 素食 🌶️ Spicy 辣味 📌 Signature 招牌菜

All prices in Thai Baht (฿) and are subject to an additional 10% service charge and 7% VAT

Please let one of our ambassadors know if you have any special dietary requirements, food allergies or food intolerances.

Children between 0-3 years old eat free and between 4-12 years old receive a 50% discount when ordering from the à la carte menu.

Panali and Pool bar Operation Hours from 11:00AM till 11:00PM

PANALI | THAI-ALL DAY

CHEF'S RECOMMEND 主厨推荐

APPETIZERS 开胃菜 THB

YUM PHAK GOOD GOONG SOD 410

凉拌蕨菜配鲜虾沙拉
Paco fern spicy salad with fresh shrimp 帕科蕨菜香沙拉配鲜虾

LORN TAW JIEW GAI GOONG 450

椰奶虾仁鸡肉碎
Coconut milk and fermented soya bean with minced chicken and shrimp 椰奶发酵大豆配鸡肉碎和虾仁

SOUP THB

GAI TOM BAI MON 350

泰式清鸡汤
Chicken clear soup with mulberry leaves 桑叶炖清鸡汤

CURRIES 汤类 THB

GEANG SOM PLA YOD MAPROW 440

泰式鱼肉黄咖喱
Sour yellow curry with fish and coconut heart 酸味黄咖喱鱼和椰心

GEANG KUA HOY SHELL 440

泰式扇贝咖喱
Scallop and betel leaves curry 扇贝檳榔叶咖喱

GEANG NAM TAO MOO 410

泰式黄咖喱南瓜猪肉
Yellow curry with pumpkin and pork 黄咖喱配南瓜猪肉

MAINS 主食 THB

MUEK WHAN 450

泰式甜味鱿鱼
Sweet soy braised squid 甜酱汁烩鱿鱼

POO NIM KUA PRIK KLUEA 460

泰式辣炒软壳蟹
Stir fried soft shell crab with chili and salt 辣椒盐炒软壳蟹

MOO KO NAM CHUP 420

泰式辣味五花肉
Thai style stir fried pork belly with chili paste 泰式辣椒酱炒五花肉

KAI JIEW POO PHAD PHONG KAREE 550

泰式蛋饼
Thai omelete with crab meat and yellow curry 泰式蛋饼配蟹肉和黄咖喱

PHAD KAPI SATOR GOONG 410

泰式炒虾仁
Stir fried shrimp paste with gator and shrimp 鳄鱼虾酱炒虾仁

MOO HONG 450

炖五花肉
Pork belly stew with Chinese five spices 五香味五花肉

BAI LIANG TOM KATI GOONG SOD 410

鲜虾椰奶汤
Malingjo leaves in coconut milk soup with fresh shrimp 椰奶汤马陵乔叶配鲜虾

APPETIZERS 开胃菜 THB

PAD THAI MALAGOR 320

泰式木瓜炒河粉
Stir fried green papaya, sweet tamarind sauce, dried shrimp, cashew nut, crispy pork 炒青木瓜, 甜罗望子酱, 虾干, 腰果, 脆皮猪肉。

SATAY MOO / GAI 290

沙嗲猪肉/鸡肉
Grilled marinated pork or chicken satay, peanut sauce 烤腌制猪肉或者鸡肉沙嗲, 花生酱。

SATAY TALAY 410

沙嗲海鲜
Grilled marinated shrimp, mussel, squid, scallop, peanut sauce 烤腌制虾, 贻贝, 鱿鱼, 扇贝, 花生酱。

LARB PLA TUNA 410

泰式凉拌辣味金枪鱼
Thai style spicy tuna tartar, lemongrass, saw parsley, roasted sticky rice powder 泰式辣金枪鱼塔, 柠檬草, 欧芹, 烤糯米粉。

YAM SOM O POO NIM 410

柚子沙拉
Pomelo salad with crispy soft shell crab, roasted chili dressing 柚子沙拉配脆皮软壳蟹, 烤辣椒酱。

YUM NUA YANG 500

泰式牛肉沙拉
Grilled spicy beef salad 烤辣味牛肉沙拉。

POR PIA POO 320

奶油蟹肉春卷
Creamy crab spring rolls, plum sauce 奶油蟹肉春卷, 梅子酱。

POR PIA PHAK SOD 250

蔬菜春卷
Fresh vegetable spring rolls, spicy basil sauce 新鲜蔬菜春卷, 辣味罗勒酱。

POR PIA PHAK THORD 290

油炸蔬菜春卷
Deep fried vegetable spring rolls, sweet plum sauce 油炸蔬菜春卷, 甜梅酱。

SOUPS 汤类 THB

TOM YUM GOONG 390

冬阴功汤
Spicy prawns soup, lemongrass, straw mushrooms 香辣大虾汤, 柠檬草, 草菇。

TOM KHA GAI 310

椰汁鸡汤
Coconut milk soup, chicken, straw mushrooms 椰奶汤, 鸡肉, 草菇。

SOUP NUE WUA 390

泰式清炖牛肉汤
Beef shank clear soup, celery, cherry tomatoes, crispy fried shallot 牛腱清汤, 芹菜, 樱桃番茄, 脆炸大葱。

CURRIES 咖喱 THB

GAENG POO KANOM JEEN 490

泰式米线咖喱蟹
Crab and betel leaves curry served with kanom jeen, fresh vegetable 螃蟹和檳榔叶咖喱搭配泰式米线, 新鲜蔬菜。 *Taste of Samui*

CHUCHEE POO NIM 420

红咖喱蟹
Condensed red curry with soft shell crab 浓缩红咖喱配软壳蟹。

PANAENG GOONG YANG 390

帕南咖喱大虾
Creamy red curry with grilled prawn 奶油红咖喱配烤虾。

GAENG TALAY MENG PROW 490

椰香咖喱海鲜
Young coconut shell curry with seafood 青椰子壳咖喱配海鲜。

CHUCHEE PLA TORD 390

红咖喱炸海鲈鱼片
Dry red curry with deep fried sea bass fillet 干红咖喱配油炸海鲈鱼片。

MASSAMAN GAI/NUE 390 / 450

玛莎曼咖喱鸡/牛肉
Massaman curry with chicken or beef 玛莎曼咖喱配鸡肉/牛肉。

Contains Pork 含猪肉 Healthy Option 健康之选 Vegetarian 素食 Spicy 辣味 Signature 招牌菜

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SINGLE DISH THB

PHAD THAI KOH MUI 310

苏梅岛炒河粉
Samui style stir fried noodle, soft shell crab, coconut tamarind sauce 苏梅式炒河粉, 软壳蟹, 椰子罗望子酱。

PHAD THAI GOONG/GAI 450/390

泰式炒河粉配豆芽、香葱和大虾
Thai fried rice noodles with bean sprout, chive and prawns or chicken 泰式炒河粉配豆芽、香葱和大虾。

PHAD SEN LUUANG MOO GROB 420

虎皮虾蔬菜炒黄面
Stir fried yellow noodles with vegetables and crispy pork belly 虎皮虾蔬菜炒黄面。

SUKI TALAY PHAD HAENG 390

泰式寿喜烧海鲜粉丝
Stir fried glass noodle with Chinese cabbage, morning glory, celery, seafood, Thai sukiyaki sauce 炒粉丝, 白菜, 空心菜, 芹菜, 海鲜, 泰式寿喜烧酱。

PHAD SEE-EW MOO/GAI 390

泰式猪肉/鸡肉片豉油炒河粉
Fried rice noodles with soya sauce, pork or chicken, egg 酱油炒河粉, 猪肉或鸡肉, 鸡蛋。

KHAO PHAD TOM YUM MAN GOONG 440

炸米饭配泰式酸辣汤和虾酱
Fried rice with Tom Yum spices and Shrimp paste

KHAO PHAD SAPPAROD 320

菠萝炒饭
Pineapple fried rice, prawns, Chinese sweet chicken sausage 菠萝炒饭, 大虾, 中式甜味鸡肉肠。

KHAO PHAD NUE KATIEM 320

牛肉炒饭配牛肉、大蒜、卷心菜、葱
Beef fried rice with beef, garlic, kale, shallot, egg

KHAO PHAD MOO/GAI 320

猪肉/鸡肉炒饭
Fried rice with pork or chicken and egg 猪肉/鸡肉和鸡蛋炒米饭。



MAINS 主食 THB

MOO KHUA KEIY 350

虾酱炒猪肉
Stir fried pork with shrimp paste, kaffir lime leaves 虾酱炒猪肉, 酸柑叶。

KUA KLING MOO/GAI 350

泰国干猪肉/鸡肉咖喱
Pan roasted pork or chicken, lemongrass, galangal, kaffir lime leaves, curry paste 煎烤猪肉或鸡肉, 柠檬草, 高良姜, 酸柑叶, 咖喱酱。

GAI PHAD MED MA MUANG 390

泰式腰果鸡
Stir fried chicken, cashew nuts, straw mushrooms, onion 炒鸡肉, 腰果, 草菇, 洋葱。

PHAD KRA PROW MOO / GAI 350

泰式罗勒猪肉/鸡肉末
Stir fried pork or chicken, hot basil leaves 炒猪肉或者鸡肉, 辣罗勒叶。

NUE PHAD BAI HORAPA 340

泰式罗勒牛肉
Stir fried beef sweet basil leaves 甜罗勒叶炒牛肉。

MOO GROB PHAD PHED 370

南泰咖喱脆皮五花肉
Stir Fried crispy pork with Thai southern curry paste, kaffir lime leaves, green peppercorn 南泰咖喱脆皮猪肉, 酸柑叶, 青花椒。

GAI TORD HAD YAI 350

泰式炸鸡
Deep fried chicken with crispy shallots, Had yai style 泰式炸鸡配脆香葱, 泰式风味。



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