



## Dining





Discover Soneva Kiri's dining destinations on the untouched island of Koh Kood. Indulge with barbecues on the beach, experience Thai cuisine surrounded by mangroves, or enjoy dinner perched high on a cliff.



### **Kruua Mae Tuk (Tuk's Kitchen)**

Thai gourmet restaurant, with a 'no-menu' dining concept and a vast selection of dishes that are inspired by ingredients grown on Koh Kood, Koh Chang, and seafood caught by local fishermen.



### **The View**

Take in the stunning view out across the Gulf of Thailand while experiencing Nikkei cuisine, a fusion of flavours from Japan and Peru. Chef Christophe effortlessly blends the delicacy and nuance of the Japanese culinary tradition with the vibrant and zesty flavours of Peru.



### **Colours of the Garden**

Dine on a plant-based menu inspired by Mexican and Thai cuisine. Go on a journey through the Organic Garden, learning about the ingredients that create the nutrient-dense, colourful dishes; all of which that can be paired with natural wines. The experience includes a Medicinal Mixology cocktail class with the Botanical Bartender and stargazing.



### **The Dining Room**

Perched atop rocky cliffs, The Dining Room invites you to create lasting memories. At breakfast, bask in a leisurely ambiance as you choose from an array of enticing morning delights. Take your pick from a wealth of global dishes and specialities at dinner.



### **Down to Earth**

Visit the Living Room to discover delectable dishes that can trace their culinary heritage back to the days of the Indian Maharajahs, Maharanis and their lavish palaces. Dine on a sumptuous menu spiced with the subtle flavours of India's traditional Northern Frontier cuisine and a touch of the Middle East.



### **So Spirited**

So Spirited is our poolside restaurant perched on a cliff, overlooking the sea beyond. Savour sweet juices from local Thai fruits, snack on late-afternoon bites, and enjoy a wide range of cocktails and mocktails to cool off after a day in the sun.



### **South Beach**

Dine beneath palm trees with your toes in the snow-white sand on an ever-changing menu after swimming in the crystal-clear sea. Choose from pit-cooked meats and seafood, barbecues, burgers, sandwiches and more. Sip on refreshing cocktails and coolers, ice cold beers or smoothies.



### **The Wine Cellar**

Our Wine Cellar features more than 350 labels, all presented in a climate-controlled cave, with organic and biodynamic wines making up more than 50% of the collection. Our resident master Sommelier holds regular wine tasting evenings with canapés and chocolates.



### **So Chilled**

Our renowned Ice Cream Parlour features a chilled wall of more than 60 flavours of ice creams and sorbets.



### **So Guilty**

A chocolate lover's paradise, here the cocoa goodness is presented in blends of up to 95%, be it in the form of mousses, cookies, drinks, bonbons or truffles.





### **Treepod Dining**

The renowned dining experience invites guests to sink into the comfortable bamboo pod as they are gently hoisted high up into the tropical foliage of Koh Kood's ancient rainforest. Gourmet delights and beverages are delivered via the zip-line acrobatics of your personal waiter.



### **So Deli-cious**

This dining venue features a circular glass vault that holds the finest cheeses and cold cuts from around the world, in addition to a menu of gourmet platters ideal for snacking.



### **Destination Dining**

Dine wherever your imagination takes you, and our Hosts will bring your vision to life. Perhaps a deserted beach or next to cascading waterfalls? Design your dream menu with our executive chef, and select wines from our cellar.



### **In-Villa Dining**

Midnight desserts in the lunar glow? A family lunch where the children plan the menu? A romantic gathering of sensual flavours on a private terrace for two? Take advantage of your tropical living spaces for breakfast, lunch, and dinner.



### **Special Diets**

Be your needs allergy-related or rooted in your religion or culture, we can cater to your dietary requirements. Don't hesitate to let us know of any special preparations (plant-based, vegetarian, gluten-free, nut allergies, low-carb, etc.) that you need in advance.

## Contact

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### Reservations

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