

Welcome

Cook with Love, serve with care!

With the Culinary Team at PASSA , we have a passion for excellent dining and the discovery of premium quality foods , here in Koh Samui . We have chosen to work with several local producers. Supported by a creative and dynamic team , each meal is carefully prepared to awake all your “Senses” . A variety of spices and condiments add a flavor of international taste.



For your comfort , please precise to the restaurant team how much you like your food to be spicy.

Mildly Spicy – will leave you with a mild tingling feeling in your mouth

Medium – will wake your sence with a slight kick to the lips and tongue

HOT – Handle with care , these dishes pack an exotic spicy punch which can spread from your lips to your belly . Only for those familiar with the fiery heat of Thai cuisine.



Please indicate how spicy you like your food

If you have food allergy , it is important to inform your server And the kitchen staff will be happy to take care of your need.

Vegetarian dishes are available as an alternative upon request

Enjoy your experience with us !

Aperitiser

The “ Siam “ Plate

Spring Roll / Chicken Satay / / Fish Cake / Coconut Shrimp

450

Starters

Beef Carpaccio

Angus Beef / Black Peppers / Parmesan / Lime Juice / Salad

320

Goat Cheese Salad

Salad / Tomato / Onion / Apple / Peanut's / Honey / Goat Cheese

320

Lobster Bisque

Bisque Lobster

250

“ Passa “ Broccoli Soup

Broccoli / Shrimps

250

“ Passa “ Salad

Shrimps / Pineapple / Mango / Lettuce / Cucumber / Coriander / Cherry Tomatoes

290

Tuna Maki ★ *Chef Recommendation*

Tuna Saku / Fennel / Wasabi Mayonnaise / Ginger Confit

320

Salmon Tartar ★ *Chef Recommendation*

Mango / Sour Mango / Sprouts / Corianders / Lime / Chili

320

Caprese Salad

Mozzarella / Tomato / Basil

320

King Prawn

Sweet Potato / Thai Stir Fried Vegetables / Basil Leaf / King Prawns

320

Main Course

The Land

Vegetables Fantasy	290
<i>Sweet Mash / Grill Vegetables / Mushrooms / Zucchini / Bell Pepper / Carrot</i>	
Skewers from The Chef ★ <i>Chef Recommendation</i>	
<i>French Fries or Mashed Potatoes or Sautéed Potatoes / Salad</i>	
Beef	420
Marinated Chicken	350
Duck	390
Chicken Breast	390
<i>Mashed Potatoes or Sautéed Potatoes / Grill Vegetables / Mushrooms Sauce</i>	
Between Land And Sea	590
<i>King Prawn / Lamb / Duo Of Curry</i>	
Rack Of Lamb	690
<i>Mashed Potatoes or Sautéed Potatoes / Black Mushroom</i>	
Black Angus Beef ★ <i>Chef Recommendation</i>	690
<i>120 Days Australian Beef / Truffle Mashed Potatoes / Thai Mushrooms / Truffle Sauce</i>	
Chicken “Passa”	420
<i>Mashed Potatoes or French Fries or Sautéed Potatoes / Vegetables / Sauce Signature Passa</i>	
Duck Breast	420
<i>Mashed potatoes / Pineapple Curry Sauce / Ratatouille Declination</i>	
Mixed Grilled For 2 a la Plancha	1390
<i>Beef / Duck / Lamb / Chicken / Baked Potatoes / Salad / 4 sauce</i>	

Prices are in Thai bath , include the VAT , **the 10% service charge is left to your discretion**

Main Course

The Sea

Squid a la plancha <i>Squid a la plancha / Ratatouille / Rice or Salad</i>	450
Fish Of The Day <i>Fresh Fish of the Day A La Plancha / Rice / Ratatouille / Seafood Sauce / Garlic Butter Sauce</i>	540
Atlantic Salmon Steak ★ <i>Chef Recommendation</i> <i>Sautéed Potatoes / vegetables / Black Ink Fettuccine / Almond Butter Sauce</i>	490
“ Passa “ Signature Prawn Tower ★ <i>Chef Recommendation</i> <i>Truffe Mashed Potatoes / Black Mushroom / Prawn / Truffe Sauce</i>	690
Seabass <i>Potatoes Mash / Mango Salsa / Spinach / Sun – Dried Tomato / Sweet & Sour Sauce</i>	450
Fried Soft Shell Crab <i>2 Pieces / Thai Eggplant / Lime Leaf / Coconut / Green Curry</i>	450
“ Passa “ Thermidor <i>Tiger Prawn / Camembert / Parmesan / Creamy Risotto</i>	690
The Siam Lobster <i>Lobster a La Plancha / Ratatouille / Rice / Salad</i>	1490
Fresh Seafood Basket For 2 <i>Set 1: 1 Lobster / 1 Fish of the Day / 1 squids / 2 Tiger Prawns / 2 Crab / Baked potatoes / Salad</i> <i>Set 2: 1 Lobster / 1 Fish of the Day / 1 squids / 3 Tiger Prawns / 3 Crab / 6 Mussels / Salad</i>	2900/3900

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Thai Corner

Starters

Yam Nua	390
<i>Thai Celery / Red Onion / Chili / Lime / Kane/ Raw Beef</i>	
Pad Ki Mao	220
<i>Black Ink Fettuccine / Shrimp / Squid / Shell</i>	
Spring Roll “Passa” ★ <small>Chef Recommendation</small>	220
<i>Noodles / Vegetables / Sweet Chili</i>	
Yam Seafood	220
<i>Shrimp / Squid / Green Shell Mussels / Tomato / Onion / Celery / Thai Herbs</i>	
Thai Discovery Platter For 2	790
<i>Chicken Satay / Thai Spring Roll / Fish Cake / Coconut Shrimp / Tom Yam / Fried Rice Vegetable</i>	

Main Course

Fried White Snapper	540
<i>Deep Fried / Sweet and Sour Sauce / Sweet Chili Sauce / Rice</i>	
Kao Pad Pineapple	250
<i>Fried Rice / Pineapple / Shrimp / Ham / Sausage</i>	
Massaman Curry ★ <small>Chef Recommendation</small>	290
<i>Chicken , Pork or Beef</i>	
White Snapper “Khwan” Style	540
<i>Whole fish / lime / Coriander / Rice</i>	
Red Curry with Duck	290
<i>Red Curry Duck</i>	
Tom Kha Kai	190
<i>Coconut soup with Chicken</i>	
Steamed Rice	30

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Desserts

Norwegian Omelet ★ <i>Chef Recommendation</i> <i>Flamed with Brandy</i>	290
Tarte Tatin <i>Tarte Tatin with Vanilla Ice Cream</i>	290
The Coconut – Like A Bounty <i>Whole Coconut / Coconut Ice Cream / Vanilla Ice Cream / Dried Almonds</i>	250
The Mango Experience <i>“Passa Signature” Mango / Mousse / Gel / Creamy Sticky Rice</i>	290
The Chocolate Journey ★ <i>Chef Recommendation</i> <i>72 % Chocolate Fondant / Variations Of Mousse / Bits & Pieces</i>	320
Seasonal Fresh Fruit Platter <i>Pineapple / Watermelon / Mango / Banana</i>	190
Banana Fritter <i>Banana Fritter / Vanilla Ice Cream / Honey</i>	220
Cheese Plate <i>Edam Cheese / Camembert Cheese / Blue Cheese / Goat Cheese</i>	350
Ice Cream (1 Scoop) <i>Mango / Vanilla / Coconut</i>	90

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