



Modern French Bistro

SENSES

By François Davy

FOLLOW YOUR SENSES

MENU

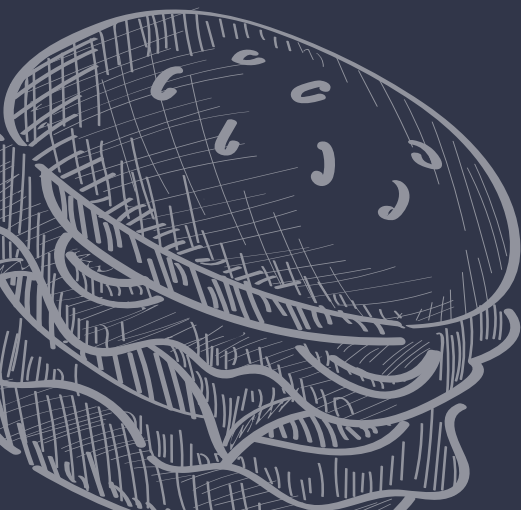
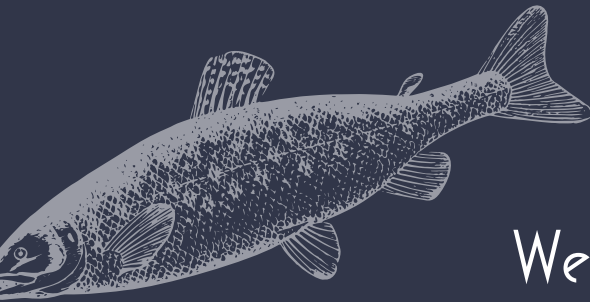
Welcome to SENSES !

Immerse yourself in comfort and travel to a destination of flavour and fine produce. Our chef François Davy will delight your taste buds with French cult classics inspired by land and sea, while working alongside with the local community of farmers and fishermen to offer fresh products.

Discover well-executed bistronomic dishes, professional service, refined cocktails and wines in an elegant atmosphere.

We desire to create a truly sensuous and exciting experience that delights all the SENSES.

Executive Chef | François Davy







STARTERS

King Oyster Mushroom **฿ 180**  
Seared oyster mushroom, truffle cauliflower purée & wilted spinach

Stuffed Clams Au Gratin **฿ 180** 
Roasted garlic butter clams

The Vegan Plate **฿ 240**  
Mushroom & walnut Pâté, cashew nut cheese, vegan mayonnaise, balsamic caramelised red onions, artisan baguette

Homemade Pâté de Campagne **฿ 220** 
Pickles, nut chutney, dried fruits, artisan baguette

Chicken Wings **฿ 220** 
Thyme, garlic, lemon & pink pickles, served with a butter sauce

Lobster Bisque **฿ 240**
Traditional French Lobster & King Prawn bisque cream

Scallops à la Bretonne **฿ 280** 
Stuffed scallops au gratin, creamy white wine sauce, artisan baguette

Prawn Cocktail **฿ 300**
Lettuce, cucumber, classic Marie Rose sauce, artisan baguette

Beetroot & Lemon Gravlax **฿ 350**
Norwegian cured salmon, citrus & chive crème fraîche, artisan baguette

Aged Beef Carpaccio **฿ 360**
Wild rocket, Parmigiano Reggiano, white truffle oil

O's à Moelle **฿ 380**
Oven roasted veal bone, course pink salt, artisan baguette

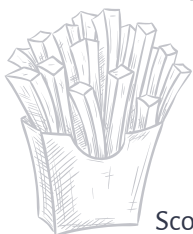
Housemade Foie Gras **฿ 500** 
Cognac, salt-cured foie gras, toasted butter brioche, mango chutney

Romeo's Caviar **฿ 1,600** 10gram
Imperial Caviar from Siberian Sturgeon, toasted butter brioche, crème fraîche

SIDES SAUCES *all made in house*

- | | |
|---------------------------------------|----------------------------------|
| Artisan Baguette & Butter ฿ 60 | Mayonnaise ฿ 50 |
| Creamy Garlic Spinach ฿ 80 | Truffle Mayo ฿ 60 |
| Saffron Rice ฿ 80 | Veal Jus ฿ 60 |
| Organic Mixed Leaves ฿ 80 | Vegan Mayo ฿ 65 |
| Honey Glazed Carrots ฿ 80 | Aioli ฿ 70 |
| Ratatouille ฿ 100 | Walnuts & Honey Mayo ฿ 70 |
| Triple-Cooked Fries ฿ 120 | Béarnaise ฿ 80 |
| Truffle Potato Purée ฿ 150 | Beurre Blanc ฿ 80 |

KIDS MENU **฿ 350**




- Burger & Fries
- Fish & Rice
- Steak & Frites

Scoop of vanilla ice cream for dessert




SIGNATURE MAIN COURSES

TERRE

 Roasted Suprême of Chicken **฿ 330**
Jus au Thyme, saffron aioli, triple-cooked fries or potato purée

 Steak Frites **฿ 595**
Striploin, shallots sauce, triple-cooked fries

 Confit Duck Leg **฿ 420**
Slow roasted with orange & rosemary, veal jus, truffle potato purée, honey glazed carrots

 Beef Carpaccio **฿ 560**
Wild rocket, Parmigiano Reggiano, white truffle oil, triple-cooked fries

 Classic French Beef Tartare **฿ 600**
Served with triple cooked fries

Filet of Beef Rossini **฿ 1,200**
Served with potato purée, asparagus, red wine veal jus

 Sizzling Steak on Hot Plate
200g **฿695** * 350g **฿990** * 500g **฿1,295**
Entrecote, creamy garlic spinach, béarnaise, triple-cooked fries or potato purée

MER



 Moules-Frites **฿ 360**

Steamed in a rich white wine, shallots, garlic & parsley broth, finished with a tap of cream, Served with triple-cooked fries

  SENSES Coconut Ceviche **฿ 380**
Raw local white fish, fresh mango salsa, chili peppers, coconut, crispy onions, cilantro & triple-cooked fries

 Roasted Red Snapper Filet **฿ 420**
Served with saffron rice, roasted vegetables & Beurre Blanc sauce

Armagnac Flambé King Prawns **฿ 650**
Served with saffron rice, roasted vegetables & chili garlic butter

Bourbon-Roasted Lobster **฿ 1,800**
Entire lobster roasted in garlic butter, flambé with whiskey



Favorite



Early Bird



Vegan



Vegetarian



PLANTES

Cream of Mushroom Velouté ฿ 220  
Parmesan & white truffle


Grandma's Baked Ratatouille ฿ 240  
Served with saffron rice

King Oyster Mushroom ฿ 260   
Served with truffle cauliflower purée & wilted spinach



Vegan "Boeuf" Bourguignon ฿ 360  
Served with potato purée

Mushroom Raviolis in Parmesan Cream Sauce ฿ 420  
Handmade raviolis filled with porcini mushrooms,
Parmigiano Reggiano sauce

OUR SEDUCING DESSERTS

 White Choc Berries ฿ 160
Iced berries served with warm white chocolate, mint sauce

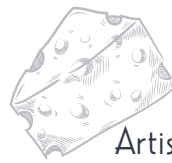


  Tropical Crème Brûlée ฿ 180
Baked custard & mango compote

 Petit Pot Au Chocolat ฿ 200
Grand Marnier liqueur-infused chocolate pudding, butter biscuit

  Vegan Snickers Bar ฿ 240
Dark chocolate, banana, walnuts, peanuts, vegan vanilla ice cream

Baba au Rhum ฿ 240
Citrus infused yeast cake, French Chantilly
cream, warm vanilla rum syrup



Chef Francois' Dessert Platter ฿ 650
The easy choice, have it all!

Artisan Cheese from Chiang Mai ฿ 220
Saint-Marcellin cheese, served with a walnut salad, artisan baguette
DEPENDING ON AVAILABILITY - Price/Per 100g

SENSES GOURMET BURGERS

All served with triple-cooked fries, house relish & truffle mayonnaise

Le Vegan ฿ 315 
Plant-based patty, caramelized onions, pickles, vegan mayo

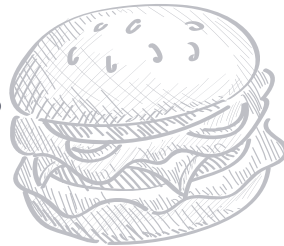
Le Dirty ฿ 345
Thai Angus beef patty, cheddar cheese, pickles, relish

Le French ฿ 385 
Thai Angus beef patty, caramelised onions, Brie cheese, relish

Le Blue ฿ 385
Thai Angus beef patty, blue cheese cream, smoked bacon,
caramelized mushrooms, onions

Le Goat ฿ 385
Thai Angus beef patty, goat cheese, wild rocket, sun-dried tomatoes,
toasted walnuts, honey mayo

Le Rossini ฿ 615
Thai Angus beef patty, housemade foie gras, veal jus, black truffle duxelle
ON AVAILABILITY



Swap for a plant-based patty with no extra charge

EARLY BIRD MENU  | From 17:30-18:30
2 Course ฿ 500 - 3 Course ฿ 650


SENSES SUNDAY CLUB

Sunday Roast * Tasting Menus * Live Music


ICE CREAM DESSERTS

Dame Blanche ฿ 220
Vanilla ice cream, warm chocolate sauce, toasted almonds, French Chantilly cream

La Bretonne ฿ 220
Vanilla ice cream, salted caramel sauce, butter biscuit, French Chantilly cream

 Homemade Ice Cream Profiteroles ฿ 250
Choux pastry with vanilla ice cream, warm chocolate sauce, toasted almonds

 Chocolate Lava Cake Ice Cream ฿ 250
Chocolate fondant, warm chocolate sauce, French Chantilly cream

 À La Carte ฿ 90 per scoop
Selection of Homemade Rossini ice creams & sorbets
Ask our team for available flavours



LATE NIGHT DINING

Last Orders 11:00 PM

ALLERGY & DIETARY ADVICE
PLEASE SPEAK TO A MEMBER OF OUR TEAM FOR MORE
INFORMATION ON ALLERGENS.

ALL PRICES ARE IN THAI BAHT
INCLUSIVE OF VAT & SERVICE CHARGE

SENSES GROUP



Burger Shack

by SENSES



BURGERS ° ICE-CREAMS ° COCKTAILS

Thong Sala Foodcourt * Maad Rin Walking Street Koh Phangan
Chaweng Samui

SENSES

Catering & Events

Villa Catering & Privatize SENSES

CONTACT US

Call+66.949.46.0551

@senses.kohphangan



OPENING TIMES

DAILY 5:30 PM - 12:00 PM

LATE NIGHT DINING - Orders Until 11:00 PM