



Modern French Bistro

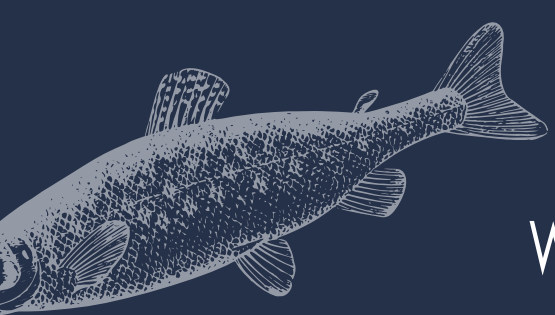
SENSES

By Francois Davy



FOLLOW YOUR SENSES

MENU

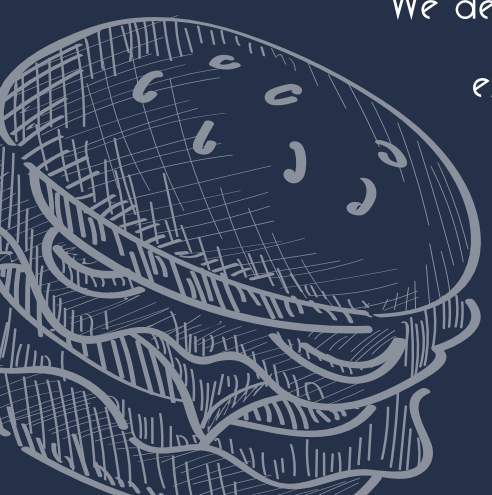


Welcome to SENSES !

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 the local community of farmers and fishermen to offer the freshest ingredients.

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.



OPEN DAILY
5:30 - MIDNIGHT

Executive Chef | Francois Davy





ENTRÉES

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

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

Parmesan Lemon Salad **฿ 210** 
Cos lettuce, shaved parmesan, almond flakes & lemony vinaigrette

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, mushroom, creamy white wine sauce, artisan baguette

Gambas Pil Pil **฿ 300** 
Garlic & chili prawns, artisan baguette

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

Beef Carpaccio (Starter Size) **฿ 380**
Wild rocket, Parmigiano Reggiano, white truffle oil, artisan baguette

Caviar **฿ 2,700** 15gram
Imperial Caviar from Siberian Sturgeon, toasted butter brioche, crème fraîche

SIDES SAUCES *all made in house*

- Artisan Baguette & Butter **฿ 60**
- Creamy Garlic Spinach **฿ 100**
- Saffron Rice **฿ 80**
- Side Salad **฿ 80**
- Honey Glazed Carrots **฿ 80**
- Ratatouille **฿ 100**
- Triple-Cooked Fries **฿ 120**
- Truffle Potato Purée **฿ 150**



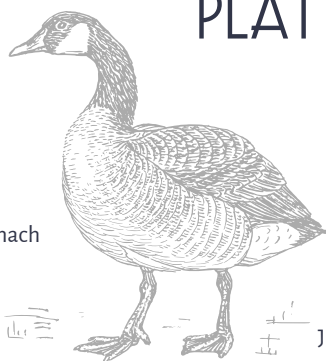
- Mayonnaise **฿ 50**
- Truffle Mayo **฿ 60**
- Veal Jus **฿ 60**
- Vegan Mayo **฿ 65**
- Aioli **฿ 70**
- Walnut & Honey Mayo **฿ 70**
- Béarnaise **฿ 80**
- Beurre Blanc **฿ 80**

KIDS MENU **฿ 350**

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

Scoop of vanilla ice cream for dessert

PLAT PRINCIPAL SIGNATURE



TERRE

 Roasted Supreme of Chicken **฿ 380**
Jus au Thyme, saffron aioli, triple-cooked fries or potato purée

 Confit Duck Leg **฿ 450**
Slow roasted with orange & rosemary, veal jus, truffle potato purée, honey glazed carrots

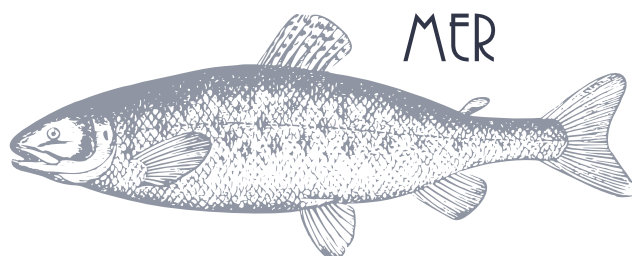
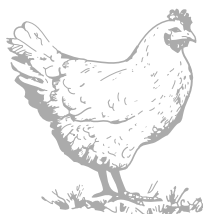
 Slow Braised Lamb Curry **฿ 480**
24h braised lamb in a rich and hearty curry sauce, steamed coconut rice

Beef Carpaccio (Main Size) **฿ 580**
Wild rocket, Parmigiano Reggiano, white truffle oil & triple-cooked fries

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

 Classic French Beef Tartare **฿ 620**
Served with triple cooked fries

 Sizzling Steak on Hot Plate
200g **฿695** * 350g **฿990** * 500g **฿1,295**
Choose your entrecôte size, choose triple-cooked fries or potato purée
Served with creamy garlic spinach, green salad & béarnaise sauce



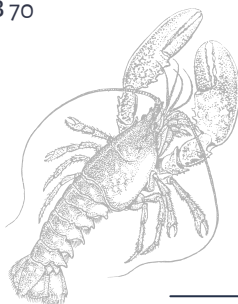
MER

  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, Ratatouille & Beurre Blanc sauce

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

Bourbon-Roasted Lobster **฿ 1,800**
Entire lobster roasted in garlic butter, flambé with whiskey
AVAILABLE UPON 48h REQUEST



Favorite



Early Bird



Vegan



Vegetarian



PLANTES

Cream of Mushroom Velouté **฿ 220**  
Parmesan & white truffle soup

Grandma's Baked Ratatouille **฿ 240**  
Stew of peppers, tomatoes, zucchini & fresh herbs, saffron rice

King Oyster Mushroom **฿ 260**   
Seared oyster mushroom, truffle cauliflower purée & sautéed spinach

Vegan "Boeuf" Bourguignon **฿ 360**  
Vegetables braised in red wine, potato purée

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

SENSES BURGERS GASTRONOMIQUE


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

Swap for a plant-based patty with no extra charge 


Le Vegan **฿ 325** 
Plant-based patty, caramelised onions, pickles, vegan mayo

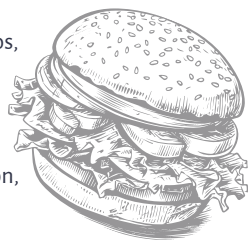
Le Dirty **฿ 355**
Thai Angus beef patty, cheddar cheese, pickles, SENSES relish

Le French **฿ 395** 
Thai Angus beef patty, caramelised onions, Brie cheese, SENSES relish

Le Chef **฿ 395** 
Thai Angus beef patty, cheddar cheese, pickled jalapeños, bacon, lettuce, tomato, SENSES relish

Le Blue **฿ 395**
Thai Angus beef patty, blue cheese cream, smoked bacon, caramelized mushrooms, onions

Le Goat **฿ 395** 
Thai Angus beef patty, goat cheese, wild rocket, sun-dried tomatoes, toasted walnut & honey mayo



BURGER EXTRAS

Burger Patty **฿ 140**
Cheese **฿ 60**
Smoked Bacon **฿ 60**
Lettuce & Tomato **฿ 40**

EARLY BIRD MENU  | From 17:30 - 18:30

2 Course **฿ 500** - 3 Course **฿ 650**



SENSES SUNDAY CLUB

Sunday Roast * Tasting Menus * Music Events
Ask the Team for more info

NOS DESSERTS SÉDUISANTS



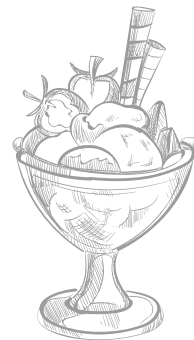
 White Choc Berries **฿ 160**
Iced berries served with warm white chocolate sauce

  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 chocolate ice cream

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




DESSERTS GLACÉS

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

 Lava 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



Modern French Bistro

SENSES

By Francois Davy



THONG SALA FOODCOURT * HAAD RIN KOH PHANGAN * CHAWENG KOH SAMUI

COMING SOON TO PAI

★ **SENSES** ★
Catering & Events

Villa Catering or Privatize SENSES

CONTACT US

Call+66.949.46.0551

@senses.kohphangan



OPEN DAILY 5:30 PM - MIDNIGHT

LATE NIGHT DINING - Last Orders 11:00 PM