

Soneva Kiri

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.



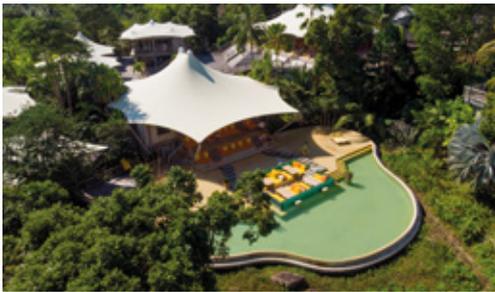
Treepod Dining

Take fine dining to new heights. Comfortably seated in a bamboo pod, we hoist you up into the tropical foliage of Koh Kood's ancient rainforest. Gaze out across the boulder-covered shoreline dancing with gentle waves, as you savour gourmet delights and wines, delivered via the zip-line acrobatics of your personal waiter.



Down to Earth by Chef Umed

Chef Umed delights guests with traditional Northern Indian Frontier cuisine with a touch of Middle Eastern influences. This recently opened toes-in-the-sand dining experience will leave you fascinated by the tales Chef Umed tells - how the dishes he prepares were once presented to the Indian kings and queens of long ago.



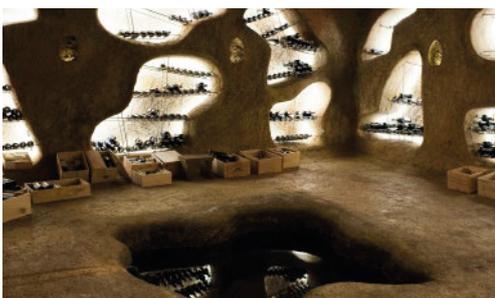
So Spirited

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.



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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