



*The Cliff*  
BAR & GRILL

*"The only place to spend your afternoon"*

*Welcome to  
The Cliff Bar & Grill*

In preparation to opening the Cliff, we travelled to Portugal, Spain and Italy to find the right combination of herbs, spices, olive oils and recipes to create something that would be truly unforgettable and unparalleled on Samui. We finally opened on April 15th, 2004 and set the benchmark for Samui restaurants. After opening we have enjoyed steady growth, keeping this in mind we have continued to improve our quality and service to the highest level.

Keeping in line with our dedication to satisfy our customers, all of our vegetables are organically grown, including our herbs which are hand picked from our herb garden. Our seafood is caught and supplied on a daily basis and directly delivered to the Cliff by local fishermen.

Australia is known for having some of the best meats in the world, so keeping this in mind when opening the Cliff we have selected some of the best they have to offer. Coming in from King Island, our beef which is 150 grain fed steer, never frozen, only chilled and flown in on a weekly basis.

Last but not least, one of the most important parts of the Cliff is our kitchen team headed by Chef Sergio Martelli. Originally from Italy, he has worked at some of the top restaurants around the world. He now graces us with his magic. You will find the pasta dishes to be traditional Italian, with a hint of sophistication.

Thank you again for choosing to dine at the Cliff Bar & Grill. We hope your experience will be a memorable one.

Kind Regards,

*Bradley Munns*

Owner

## Salads

### Mixed Salad / สลัดผัก (V)

With red, yellow, green peppers, cherry tomatoes, cucumber and Julienne carrots

### Caesar Salad / ซีซาร์ สลัด

Classic Caesar dressing with Parma ham and garlic crostini bread

### Greek Salad / กรีกสลัด (V)

With Feta cheese, kalamata olives, Spanish onions and cherry tomatoes

### Mediterranean Salad / สลัดเมดิเตอร์เรเนียน (V)

Mature cheddar tossed with cashew nuts and apple.

### Warm Chicken Salad / สลัดไก่เนื้อนุ่ม

An herb marinated chicken breast

### Insalata Caprese / สลัดมะเขือเทศ มอสซาเรลล่าชีส (V)

Fresh imported mozzarella and tomato salad with basil

### Tuna Salad / ทูน่าสลัด

Freshly Seared tuna served on a bed of mixed lettuce

## Bread

### Fresh Assorted Bread / ขนมปัง (V)

Fresh Assorted bread with salted butter

### Garlic Bread / ขนมปังกระเทียม (V)

### Imported olives and Italian bread Sticks / ขนมปังยาวอิตาลี (V)

### Bruschetta / ขนมปังราดด้วยมะเขือเทศหมักซอส (V)

Tomato & Basil on toasted bread

### Bruschetta Mista / มิกซ์บรูสเกตต์

Tomato, Salami, Mushroom, Cheese & Parma Ham

Please note:

All our vegetables are organic, and flown in  
from Bangkok on a daily basis.

## *Appetizers*

Zuppa Di Minestrone Italiano / ซุปผักอิตาเลียน (V)

Made the traditional way

Calamari Stile Mediterraneo / ปลาหมึกผัดมะนาวสมุนไพร

Fried in a garlic herb Butter

Cozze al Vino Bianco / หอยแมลงภู่ผัดซอสครีมไวน์ขาว

NZ mussels in creamy white wine sauce Traditional portuguese recipe

Gambas al Pil Pil / กุ้งราดซอสพริก พีรี

Portuguese Piri Piri prawns A Portuguese specialty

Gamberoni al Limone E Aglio / กุ้งราดซอสสมุนไพร

Lemon and herbs prawns. A House of favorite

Gambas Com Caril / กุ้งราดซอสอินเดีย

Curried prawns originating from Goa

Carpaccio Di Manzo /

เนื้อสันในสไลด์บางราดด้วยน้ำมันมะกอก เสิร์ฟพร้อมพามาซานชีส

Imported Australian beef with rocket and Shaved parmesan cheese

Prosciutto E Melone / พาร์มาแฮม และเมลอน

Imported Parma Ham & melon

Piatto Misto Di Salami / มิกซ์ซาลามี่

Parma ham mixed salami, salad, marinated vegetables, olives and French bread

Fresh Imported Oysters / หอยนางรม สด นำเข้า

Live imported Oysters shucked & Served Fresh

Please note:

Only the freshest seafood is used in preparing each dish

## *Mains*

### *Seafood / Marisco*

#### Fresh Line Fish / ปลาอย่างราดซอสมะนาวสมุนไพร

Catch of the day, grilled to perfection with our Italian Lemon & Herb Sauce.  
Served with Spanish rice Or French fries with salad

#### Calamari Stile Mediterraneo / ปลาหมึกผัดมะนาวสมุนไพร

Fried in a garlic herb Butter

#### Cozze al Vino Bianco / หอยแมลงภู่ผัดซอสครีมไวน์ขาว

NZ mussels in creamy white wine sauce. Traditional Portuguese recipe.

#### Gambas al Pil Pil / กุ้งราดซอสอินเดียน

Portuguese Piri Piri prawns. A Portuguese specialty

#### Gamberoni al Limone E Aglio / กุ้งราดซอสสมุนไพร

Lemon and herbs prawns. A House of favorite

#### Gambas Com Caril / กุ้งราดซอสอินเดีย

Curried prawns, originating from Goa

#### Grilled Imported Canadian Lobster / กุ้งมังกรย่างนำเข้าจากแคนาดา

Imported live and chargrilled, served with Spanish rice and French fries

#### Zarzuela De Marisco (For 1) Seafood Platter / ซี่ฟูรวม สำหรับ 1

Mussels, Calamari, Prawns and fresh fish Served with Spanish rice, salad and French fries

#### Zarzuela De Marisco (For 2) Seafood Platter / ซี่ฟูรวม สำหรับ 2

Imported Live Atlantic Lobster, King Scallops, NZ Mussels, Calamari, Prawns and fresh fish  
Served with Spanish rice, salad and French fries

#### Jumbo Seafood Platter / อาหารทะเลรวมจานใหญ่

Imported Live Atlantic Lobster, King Scallops, NZ Mussels Calamari, Prawns and fresh fish  
King Crab Legs, Oyster Rockefeller Served with Spanish rice, salad and French fries

## *Seafood Combo's*

#### Line Fish & Calamari / ปลากระพงแดงและปลาหมึก

Fresh line fish and delicious calamari

#### Prawns & Calamari / กุ้งและปลาหมึก

Tiger prawns and delicious calamari

#### Prawns & Line Fish / กุ้งและปลากระพงแดง

Tiger prawns and fresh Sea bass fillet

#### Lobster & Line Fish / ล็อบสเตอร์และปลากระพงแดง

Imported Live Atlantic Lobster and Fresh Fish of the Day

Please inform your waiter / waitress of your preferred sauce. Piri Piri or lemon & herb.

All Seafood dishes and combo's are served with salad and French fries or Spanish rice.

## *From The Grill* *Chicken / Pollo*

### Portuguese Piri Piri Chicken / ไก่ย่างพีรี พีรี

The house specialty, Well marinated In our special piri piri sauce, then grilled to perfection on our charcoal grill.

### Italian Lemon & Herb Chicken

#### ไก่ย่างราดซอสมะนาวสมุนไพร

An Italian favorite

All Chicken dishes are served with salad and French fries or Spanish rice and Vegetables

## *Combo's*

### Chicken & Prawns / ไก่และกุ้ง

Marinated in our Piri Piri sauce

### Chicken & Calamari / ไก่และปลาหมึก

Cooked in our Mediteranean LH sauce

### Steak & Prawns / เนื้อสันในสเต็กและกุ้ง

Australian grain fed tenderloin & Tiger Prawns

## *Steak / Carne*

### Australian 200 g Fillet / เนื้อสันในสเต็ก 200 กรัม

For the not so hungry

### Portuguese Sizzling steak / เนื้อสันในสเต็กเสริฟบนกระทะร้อนและไข่ดาว

Fried the Portuguese way then topped with an egg

### Australian Rib Eye Steak 300g / เนื้อริบอายสเต็ก 300 กรัม

One of the tastiest cuts around

### Australian Fillet 250g / เนื้อสันในสเต็ก 250 กรัม

Imported Australian king island beef

### Australian T-Bone 500g / ทีโบนสเต็ก 500 กรัม

A delicious 500g Giant T - Bone

### N.Z. Lamb Chops 300g / ซีโรครงแกะย่าง 300 กรัม

Imported NZ lamb chops char grilled to perfection

Sauces: Mushroom, Garlic , Blue Cheese, Pepper sauce, BBQ sauce, Mint sauce.

Kindly note: All our Australian steaks are of the highest quality,  
imported directly, chilled never frozen. All steaks are served with Button  
Mushrooms and fondantes potatoes.

# Mains

## Pastas

Pasta Sugo di Olive / พาสต้า เบคอน เห็ด ผัดน้ำมันมะกอก อิตาลีเลียนโรระพาซอส  
Bacon, mushroom, chili tossed in olive oil & pesto

Tagliatelle Bolognese / สปาเก็ตตี้ซอสเนื้อ  
Tagliatelle served with meat sauce

Spaghetti Alfredo Con Tartufo Fresco / สปาเก็ตตี้ซอสครีม เบคอน เห็ด และทรัฟเฟิล  
Bacon and Mushroom in a creamy parmesan sauce topped with freshly shaved truffles.

Penne Al Arrabbiata / เพนนี่ซอสมะเขือเทศ (V)  
Served in a spicy tomato sauce

Penne Al Gorgonzola / พาสต้าบลูชีส (V)  
With blue cheese and sage

Fettuccine Al Pollo / พาสต้าครีมซอสไก่  
A House favorite

Fettuccine Al Salmon / เฟตทุซซินีเซลมอนครีมซอส  
Salmon and fresh peppercorns served in a cream sauce

Penne Ai Funghi / พาสต้าครีมซอสเห็ด (V)  
Classic Wild Italian Mushroom pasta

Fettuccine Ai Gambetti Ai Cognac / เฟตทุซซินีครีมซอสกุ้ง  
Prawns served in a cognac and cream sauce

Spaghetti Frutti Di Mare / สปาเก็ตตี้ซีฟู้ดครีมซอส  
Fresh seafood, in a creamy herb sauce

Fettuccine Sorrento / บราซิลlobสเตอร์ผัดไวน์ขาวและผัก  
Italian fettuccine with Imported Brazilian Lobster and seasonal vegetables

Risotto Ai Frutti Di Mare / ข้าวอิตาลีกับซีฟู้ด  
Italian Risotto served with prawns, calamari and mussels in our creamy herb sauce

Vegetarian Lasagna / ลาซานญา มังสวิวัติ (V)  
Italian Homemade

Beef Lasagna / ลาซานญาซอสเนื้อ  
Mama's Beef Lasagna

## *Desserts*

### Italian Ice Cream

(strawberry, vanilla, Chocolate and pistachio)

### Cream Caramel

Delicious cream custard dessert

### Tiramisu

Traditional homemade Tiramisu

### Chocolate Fondant

Served with vanilla ice cream

### Chocolate Brownie Cake

Served with vanilla ice cream

### Cheese Platter

Blue cheese, Emmental cheese and Brie served with crackers and mixed nuts.

## *Coffee*

### Hot Chocolate

### Ice Coffee/Chocolate

### Long Black

### Espresso

### Cappuccino

### Café Latte

### Flat White

### Irish Coffee

With a shot of Whiskey or Brandy

### Dom Pedro

Baileys, Kahlua, Ice Cream

## *Tea*

### Tetley

### English Breakfast

### Tetley Earl Grey

### Iced Lemon/Peach tea



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