



G A U T H I E R

Tasting Menu

Koh Samui

Tuesday 6th May – Saturday 10th May

Canape: Poh Pia Tod

Vernicelli, vegetables fried spring rolls, Mint Sauce

G, Soy, Se, Pe

Tom Yum Soup

Lemongrass, Kafir Lime, Broth

Se, Soy

Tod man khao pod

Corn Fritters, Sweet and Sour Thai chili

G, Sy

Pad Kra Pao Moo Saap

Braised Marinated Soy, Ginger, Thai Basil and Aubergine

Soy, Se, Ce

&

Thai Fried Rice

Dessert : Nang Led Khao Tan

Sweet Crispy Rice Crackers, Peanut and Roasted pineapple

G, N, Soy, Pe

£60

. A 15% Discretionary Service Charge will be added to your bill. We adhere to the Government Tipping Act and 100% of service charge is fairly redistributed amongst all Studio Gauthier employees. Please note that we cannot accept non-monetary tips. If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code.

Studio Gauthier is proud to present all its menus free from all animal products.

Allergens: G: Gluten, SO2: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery