



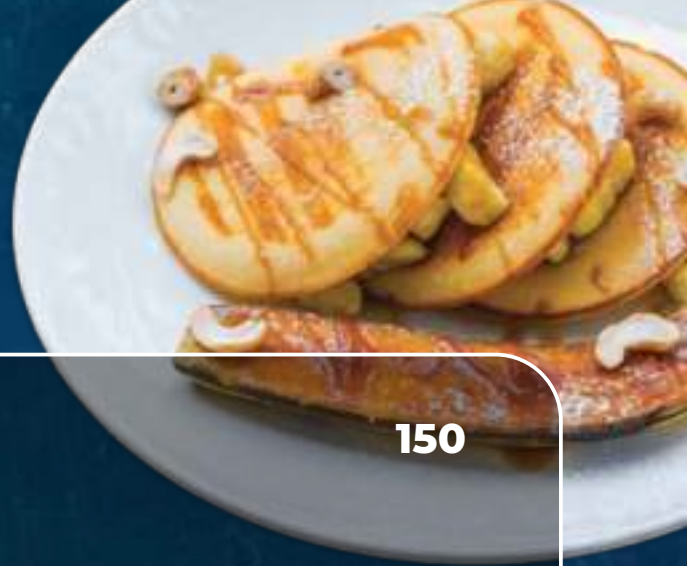
Menu



Smashed Avocado

toasted ciabatta, roasted tomato,
poached egg and feta cheese

Breakfast

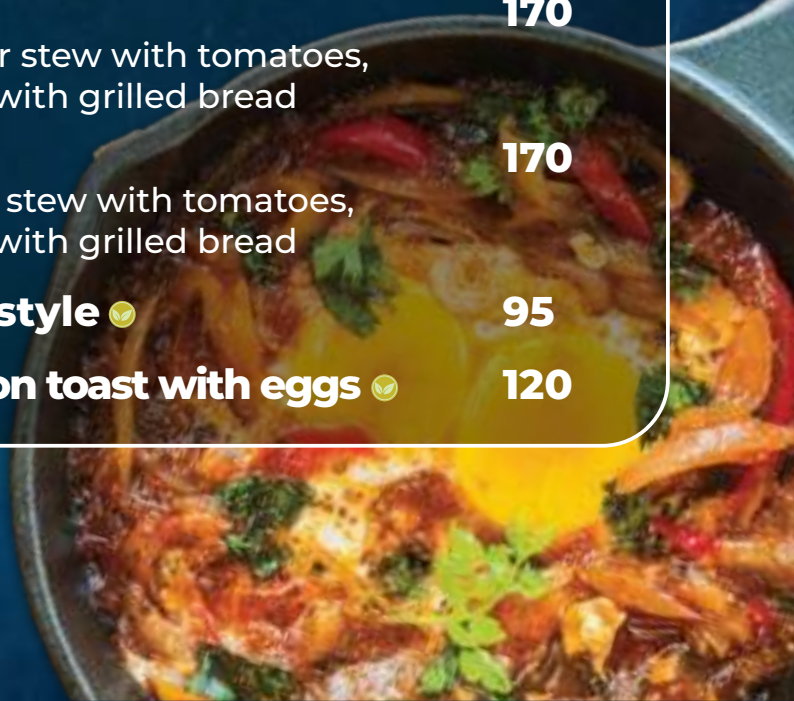


- 001. Tropical granola** 🌱 **150**
Yogurt & tropical fruit salad
For vegan option add 40thb 🌱
- 002. Toast and butter with jam** 🌱 **65**
- 003. Mixed seed toast and butter with jam** 🌱 **75**
- 004. American stacked pancakes**
Banana, chocolate, candied mix nuts and salted caramel 🌱🥜 **135**
With local fruit salad and whipping cream 🌱 **155**
- 005. French toast** 🌱 **90**
Stuffed with mixed berry jam
- 006. Porridge** 🌱 **95**
With banana, golden raisins & cinnamon
Ask for Vegan coconut milk 🌱
- 007. Tropical fruit salad** 🌱🌾 **110**
with yogurt, pumpkin & sunflower seeds
For vegan option add 40thb 🌱🌾
- 008. Smashed avocado** 🌱 **175**
toasted ciabatta, roasted tomato, poached egg
and feta cheese
- 009. Shashuka eggs** 🌱 **170**
baked eggs, mixed pepper stew with tomatoes,
onions and spices served with grilled bread
- 010. Shashuka tofu** 🌱 **170**
baked tofu, mixed pepper stew with tomatoes,
onions and spices served with grilled bread
- 011. 2 eggs on toast any style** 🌱 **95**
- 012. Sautéed mushrooms on toast with eggs** 🌱 **120**

🌱 Vegetarian 🌱 Vegan

🌾 Gluten free 🥜 Contains nuts

Please inform our staff of any food allergies



Breakfast

- | | |
|---|------------|
| 013. Omelettes | 120 |
| - Ham & cheese | |
| - Bell pepper, tomato & onion 🍷 | |
| 014. Scrambled eggs | 120 |
| - Ham & cheese | |
| - Bell pepper, tomato & onion 🍷 | |
| 015. Full English | 200 |
| English breakfast sausage, bacon, baked beans, sautéed potatoes, mushrooms, grilled tomato, 2 eggs (any style), served with toast & butter with coffee or tea | |
| 016. Breakfast on mixed seed toast | |
| - Avocado on toast 🌱 | 85 |
| - Baked beans on toast 🌱 | 70 |
| - Mediterranean Hummus, tomato, cucumber, olive, feta cheese on toast 🍷🥜 | 110 |
| - Peanut butter and banana honey on toast 🍷🥜 | 70 |
| - Avocado on toast with tomato, salsa and feta cheese 🍷 | 130 |

Extras

Mix seed toast	20
Bacon	30
Ham	30
Sausage	40
Egg (l)	25
Cheddar Cheese	30
Feta Cheese	30
Sautee Mushroom	30
Roast Tomato	30
Yogurt	30
Vegan Yogurt	50
Honey	20
Milk	20
Smashed Avocado	60
Bell Pepper&Onion	20

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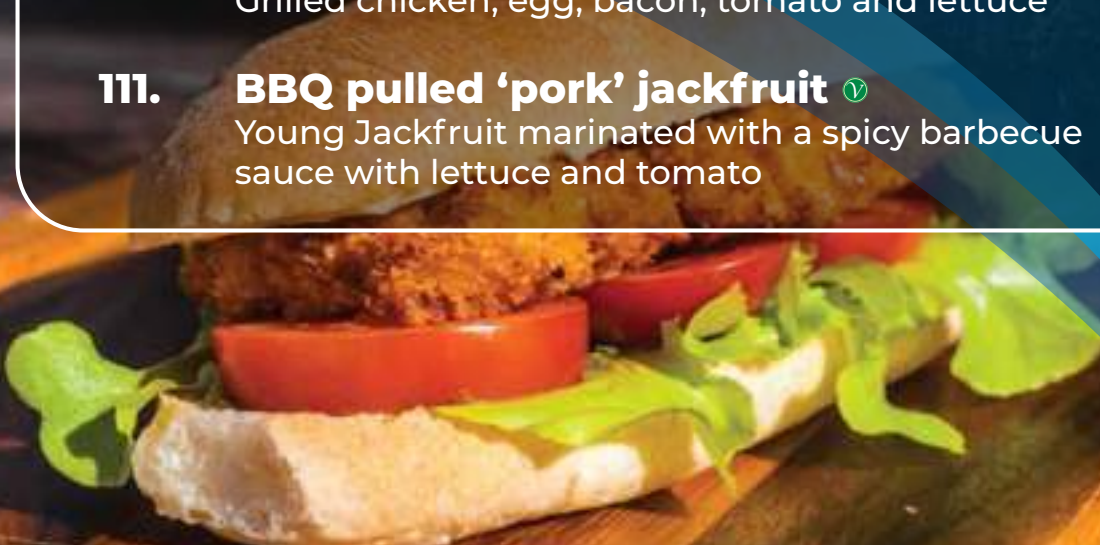


Smoothie bowls

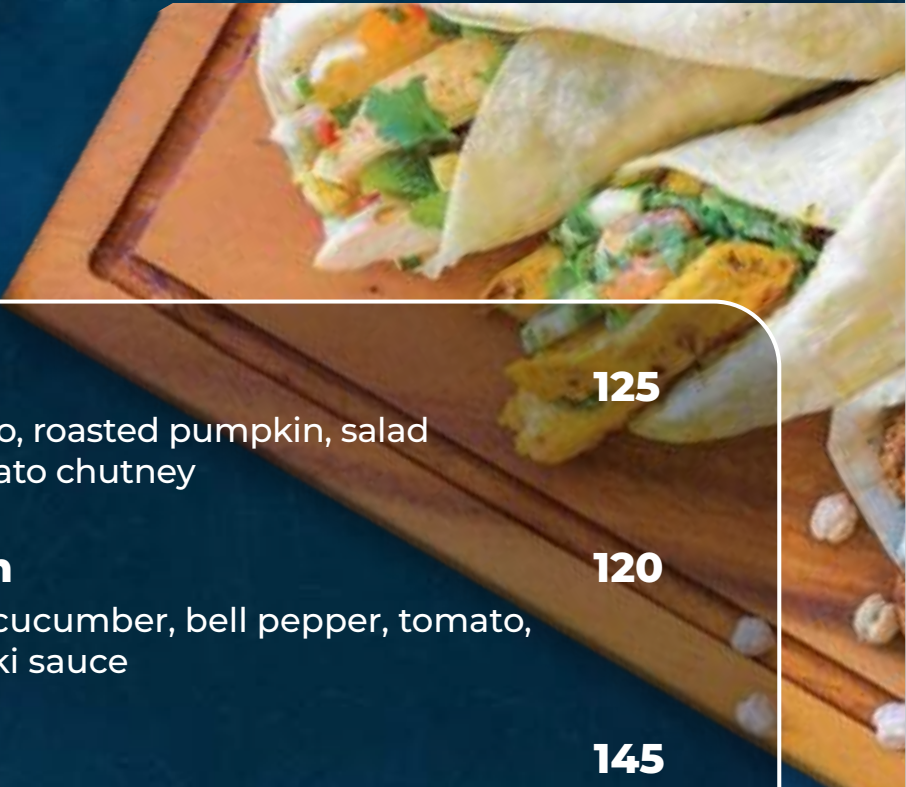
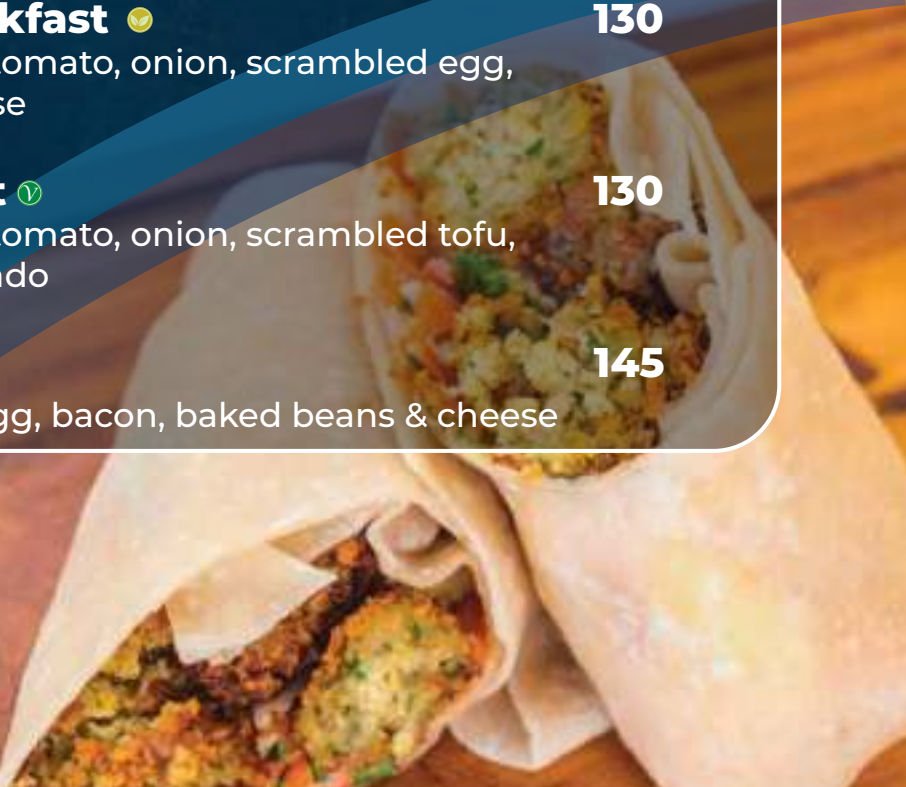








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|-------------|---|------------|
| 020. | Oat-so-coconutty  | 190 |
| | Coconut, banana and oats topped with fresh fruit, coconut shavings and Chia seeds | |
| 021. | Siam Sunrise  | 190 |
| | Mango, pineapple and banana with coconut milk topped with coconut shavings, fresh fruits, granola and Chia seeds | |
| 022. | All the B's    | 190 |
| | Beet, Berries & Banana and Baby kale with almond milk topped with flaxseed, Goji berries & fresh fruit | |
| 023. | Choc Nut Delight    | 190 |
| | Peanut butter, cocoa powder & banana topped with peanut butter, cocoa nibs and dates | |
| 024. | Purple Power   | 190 |
| | Watermelon, bananas and acai berry topped with chai seeds, goji berries, sunflower seeds and fresh fruit | |

Sandwiches

- | | | |
|------|---|-----|
| 101. | Buffalo mozzarella 🍷🍷
Pesto, tomato | 145 |
| 102. | B.L.T.
Bacon, lettuce and tomato with mayo | 110 |
| 103. | Chicken Caesar
Grilled chicken, egg, bacon, cos lettuce, tomato | 120 |
| 104. | Ham and Cheese
With tomato and lettuce | 100 |
| 105. | Egg mayo 🍷
With tomato and lettuce | 80 |
| 106. | Crispy fried chicken
Aioli with tomato and lettuce | 100 |
| 107. | Fish finger club
Beer battered fish goujons, soft boiled egg, tomato and lettuce with tartare sauce | 120 |
| 108. | Tuna mayo
With tomato and lettuce | 90 |
| 109. | Meatball sub 🍷
Parmesan, pesto, tomato and lettuce | 130 |
| 110. | Club sandwich
Grilled chicken, egg, bacon, tomato and lettuce | 120 |
| 111. | BBQ pulled 'pork' jackfruit 🌱
Young Jackfruit marinated with a spicy barbecue sauce with lettuce and tomato | 120 |



Wraps

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- 121. Chicken Curry** 125
Chicken curry, tomato, roasted pumpkin, salad and potato with tomato chutney
- 122. Tropical Chicken** 120
Chicken, pineapple, cucumber, bell pepper, tomato, coriander in a Teriyaki sauce
- 123. Falafal**   145
Chickpea falafal, Israeli salad, tahini, pickles
- 124. Superfood**   120
Pumpkin, quinoa, brown rice, broccoli, beetroot, mixed nuts, mixed seeds, sunflower sprouts, coriander, mint, avocado, feta & balsamic dressing
Ask for vegan option (no feta)  
- 125. Fish finger** 135
Beer battered fish goujons, soft boiled egg, tomato, lettuce and tartare sauce
- 126. Spicy Sriracha Shrimp** 140
Breaded shrimp, avocado, mixed salad, Sriracha mayo
- 127. Vegetarian breakfast**  130
Potato, bell pepper, tomato, onion, scrambled egg, baked beans & cheese
- 128. Vegan breakfast**  130
Potato, bell pepper, tomato, onion, scrambled tofu, baked beans & avocado
- 129. Breakfast** 145
Potato, scrambled egg, bacon, baked beans & cheese



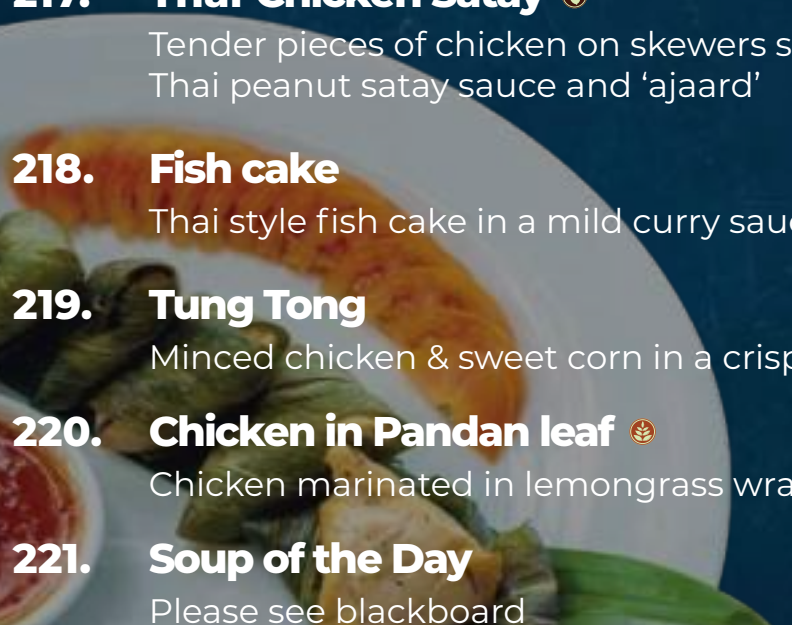
Sriracha grilled prawns

Grilled prawns cooked in our hot chilli Sriracha sauce and served with mango salsa

Starters & Appetizers

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- 201. Marinated Olives** 🌱 **120**
Grilled bread, olive oil & balsamic
- 202. Salt & Pepper Crispy Calamari** 🍤 **180**
With zucchini lightly battered, pesto & aioli
- 203. Chicken liver pate** **180**
Served with spiced apple chutney & toast
- 204. Bruschetta** 🌱 **100**
Chopped fresh tomatoes with garlic, basil, olive oil and vinegar, served on toasted slices of bread
- 205. Hummus and grilled flatbreads** 🌱 🍷 **120**
Our creamy homemade hummus served with our pan grilled chewy flatbread.
Ask for vegan flatbreads 🌱 🍷
- 206. Imam Bayildi** 🌱 🍷 🍷 **180**
Lebanese style eggplant, grilled halloumi, cucumber yogurt, crushed spiced almonds & pomegranate
- 207. Breeze dips and flatbreads** 🌱 🍷 🍷 **160**
Hummus, tzatziki & Imam Bayaldi
- 208. Pan fried local prawns** **190**
Cooked in a garlic olive oil, parsley and white wine sauce
- 209. Fritto Misto di mare** **280**
Our take on the Italian classic starter 'a mix of fried things of the sea'. Shrimp, squid, fish fillet, soft shell crab fried in seasoned flour with chilli jam & aioli
- 210. Sriracha grilled prawns with mango salsa** 🍷 **180**
Grilled prawns cooked in our hot chilli 'Sriracha' sauce and served with a mango salsa
- 211. Mixed Crostini** 🌱 **120**
Smashed Avocado with olive & feta, classic tomato bruschetta and sweet pepper salsa with chilli served on wholewheat bread

Starters & Appetizers

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- 212. Vegan vegetable Tempura**  
with vegan Wasabi mayo **170**
Mushrooms, carrot, onion and broccoli encased in a crunchy and crispy light batter made with rice flour and served with our vegan wasabi mayonnaise
- 213. Roasted cauliflower and tahini dip**  **160**
Florets of cauliflower, roasted with coriander, cumin, garlic and tahini blended into a delicious dip and served with our vegan flatbreads
- 214. Buffalo cauliflower wings**    **180**
Tender on the inside, crispy on the outside, this is our take on this vegan classic dish, served with our own BBQ sauce and vegan ranch dressing
- 215. Vietnamese spring rolls with vegan Nouc Cham**   **160**
Fresh spring rolls, wrapped with rice paper and served with a vegan nouc cham sauce - a traditional Vietnamese dipping sauce
- 216. 'Banana Blossom' fritters**   **160**
Banana blossom, cabbage, carrots and onions cooked with rice flour and coconut milk with homemade sweet chilli sauce dip
- 217. Thai Chicken Satay**  **160**
Tender pieces of chicken on skewers served with a Thai peanut satay sauce and 'ajaard'
- 218. Fish cake** **170**
Thai style fish cake in a mild curry sauce
- 219. Tung Tong** **160**
Minced chicken & sweet corn in a crispy cup
- 220. Chicken in Pandan leaf**  **160**
Chicken marinated in lemongrass wrapped in pandan leaf
- 221. Soup of the Day** **140**
Please see blackboard

Sharing Boards

301. Cold cut board

butchers ham, coppa ham, chorizo, salami milano, chicken liver pate, homemade pickles, chutney, onion marmalade, bread, oil & olives

For one **250**

To share **450**

302. Mezze board 🌱🥚

Feta cheese, Imam Bayildi, hummus, tzatziki, olives, couscous salad, dukkha, zucchini fritte & flat breads

For one **250**

To share **450**

303. Cheese plate 🌱

French brie, cheddar, gorgonzola, Gouda, crackers, grilled bread, chutney, apple & onion marmalade

For one **250**

To share **450**

304. Asian platter 🥚

Selection of Asian appetizers and sauces - chicken satay, fish cake, Tung Tong, Banana Blossom fritters, chicken in Pandan leaf

For one **250**

To share **450**



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Mediterranean style

with capers, shrimp, asparagus, anchovy & potatoes

Mains

305. Seven Spiced fish * **360**

Served on a bed of smashed avocado, mango salsa, sunflower sprouts with teriyaki

306. Mediterranean style fish * 🌱 **375**

With capers, shrimp, asparagus, anchovy & potatoes

307. Fish and chips * **260**

Beer battered fish, with fat chips, pea puree & tartare sauce

308. Roasted Fish with lemon beurre blanc* 🌱 **350**

Served with Imam Bayildi

309. Slow cooked Pork belly **350**

With braised red cabbage, apple sauce, mash potato & herb jus

310. BBQ spare ribs **360**

Served with fat chips or french fries with coleslaw

311. Australian Ribeye **590**

With Garlic butter, roasted tomato, mushrooms, tempura onion ring and red wine jus

Choose either french fries, fat chips or sautee vegetables

Add peppercorn sauce **60**

312. Chicken Parmigiana 🌱 **240**

Baked breaded chicken, garlic herb tomato sauce, mozzarella, pesto & parmesan cheese with spaghetti

313. Softshell crab spaghetti **280**

In a tomato, garlic, chili & basil sauce with parmesan cheese

** Roasted local fresh fish*

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Spaghetti Alfredo

Chicken, smoked ham, mushroom
with parmesan & cream

Mains

314. Pan fried Gnocchi 🍴 **240**

Tomato, basil & buffalo mozzarella

315. Spaghetti Alfredo **240**

Chicken, smoked ham, mushroom with parmesan & cream

For Gluten free Spaghetti add 40baht 🌾

316. Baked meatballs with Rigatoni **220**

Seasoned pork and beef meatballs,
baked in a tomato, herbs & garlic sauce

317. Homemade pumpkin ravioli 🍴 **270**

Ricotta cheese, pumpkin, herb butter & parmesan

318. Barbecued broccoli with Tofu 🌱🌾🥜 **240**

Barbecued broccoli with soft and crispy tofu, smoked peanuts,
charred lime, chilli oil and coriander served with a satay sauce

319. Breeze burger **210**

Angus beef patty in a bun, with salad & our Breeze burger
sauce served with french fries or fat chips & coleslaw

Add cheese **240**

320. The Works burger **280**

Angus beef patty with bacon, cheddar cheese, pickles, salad
& our Breeze burger sauce with french fries or fat chips & coleslaw

321. Fish burger * **280**

A fish of the day fillet, coated in breadcrumbs with salad and
tartare sauce served with french fries or fat chips & coleslaw

322. Vegan burger 🌱🥜 **260**

Our homemade vegan burger is made from banana blossom,
pumpkin, cabbage, carrot, shallot and tofu and is served
with guacamole in between a delicious vegan bun with
our vegan ranch sauce and served with french fries or fat chips

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Salads

330. Classic chicken Caesar salad

Bacon, soft boiled egg, parmesan & croutons

240

331. Superfood salad 🌱🌾🥜

Roasted pumpkin, quinoa, brown rice, broccoli, beetroot, mixed nuts, mixed sprouts, aromatic herbs, avocado, feta & balsamic dressing

Make it vegan with no feta option 🌱🌾🥜

230

332. Beetroot & Feta salad 🌱

Beetroot, mint, spring onion, bell pepper, feta cheese with homemade honey mustard dressing

230

333. Asian salad 🌱🌾🥜

Cabbage, carrot, broccoli, shallot, snow pea, sesame seeds, cashew nuts, pumpkin seeds & sunflower seeds served with our delicious sesame oil dressing which consists of sesame oil with ginger, garlic, rice vinegar and gluten free Braggs soy sauce

200

334. Grilled marinated vegetables with mint sauce and balsamic 🌱🌾

Asparagus, zucchini, eggplant, onion, tomato and bell pepper grilled and served with mint sauce

260

335. Greek salad 🌱🌾

Tomatoes, cucumbers, onion, feta cheese and olives

240



Vegetarian



Vegan



Gluten free



Contains nuts

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Chicken Caesar Salad

Bacon, soft boiled egg, parmesan & croutons



Asian Corner

336. Burmese Chicken Curry 🍲 160

Aromatic infused curry from neighbouring Mynamar with ground turmeric, garam masala and fish sauce served with steamed rice

337. Massaman Beef Curry 🍲🍲 210

An all-time Thai favourite, this time using slow cooked tender chunks of beef with potatoes and peanuts in a creamy curry served with steam rice

338. Pad Kra Pao Lamb 190

Our take on this classic Thai dish but with a twist. Stir fried lamb with holy basil, garlic & chilli served on Jasmine rice with a fried egg on top

Kids Corner

339. Fish Fingers with French Fries **120**
Breaded fish with french fries

340. Chicken Gougons with French Fries **120**
Breaded chicken served with french fries

341. Spaghetti or Rigatoni with tomato sauce  **120**
Pasta served with our homemade tomato sauce

Side dishes

Fat chips	60
French fries	60
Mash potato	60
Onion rings	60
Sautee vegetables	60
Sautee mushrooms	60
Green salad	60
Bread	40
Garlic bread	60





Chocolate fondant

Caramel & dark chocolate sauce, vanilla ice cream

Desserts

- 401. Pressed dark chocolate fondant** 🌱 **180**
Caramel & dark chocolate sauce, vanilla ice cream
- 402. Vanilla panna cotta** 🌱 **140**
Raspberry sorbet, meringue, poached pineapple & coconut biscuit
- 403. Affogato espresso coffee** 🌱🍷 **120**
Vanilla ice cream & white chocolate cookies
Add a shot of amaretto for an extra **120**
- 404. Baked American cheesecake** 🌱 **160**
Served with homemade jam
Add any ice cream **60**
- 405. Mauleeys steamed sticky banana cake** 🌱🍷 **160**
With Pea flower ice cream
- 406. Carrot cake** 🌱🍷 **140**
Served with coconut ice cream & caramel sauce
- 407. Vegan spiced orange date Chocolate cake** 🌱🍷 **140**
With raspberry sorbet
- 408. Vegan Avocado Chocolate mousse** 🌱🍷🍷 **120**
- 409. Breeze desserts to share** 🌱🍷 **200ppp**
Minimum 2 people, selection of desserts and sorbets
- 410. Ice cream scoops** 🌱 **60**
Ask the staff what flavours are available





Breeze

CAFE | RESTAURANT

Allergy Information

Peanuts and tree nuts are part of several dishes on our menu and are highlighted in *italics*. However all menu items are prepared in the same area where items containing nuts are prepared. We will try our best to reduce the possibility of cross contamination but we may not always be able to prevent it from happening. We have made a great effort to ensure that all items marked gluten free are made with gluten free ingredients only. In some instances however we are reliant on products from suppliers that don't always provide the full list of ingredients. Further, our kitchen does not have a dedicated gluten free area. Since cross contamination can occur, we cannot guarantee your order will not touch gluten somewhere in the process. For the reasons stated above we don't accept any responsibility for any allergic reaction associated with the food from our restaurant. If you have any questions please ask our staff before you place an order.



Drinks

Coffee

Espresso	40
Double Espresso	60
Latte	70
Cappuccino	70
Flat White	75
Americano	60
Mocha	75
Hot Chocolate	75
Extra shot	25
Coconut / almond / soy milk	20

Cold beverages

Breeze ICE Coffee	75
Iced Latte	75
Iced Cappuccino	75
Iced Americano	70
Iced Mocha	80
Iced Chocolate	75
Thai Tea	75
Lemon Ice Tea	75
Matcha Green Tea	80

Tea

	CUP	POT
Rose	65	85
Blossom	65	85
English Breakfast	50	75
Jasmine	50	75
House Blend	65	85

Kombucha Tea

A delicious dose of goodness for your gut, low in sugar and packed full of naturally occurring probiotics, antioxidants, vitamins, enzymes and amino acids.

Craft brewed for us here on Koh Tao...

available in the following flavours...

Ginger cinnamon **65**

Berry Roselle **65**

Passion Fruit **65**

Ask about our daily special

Soda & Water

Coke **30**

Diet Coke **30**

Sprite **30**

Tonic water **30**

Manao soda **30**

Water **20**

Soda water **30**

Juices

Fresh watermelon juice **70**

Fresh coconut **80**

Fresh orange juice **80**

Apple juice **65**

Pineapple juice **65**

No ice - extra **+20**

Shakes

Coconut shake **70**

Apple shake **70**

Pineapple shake **70**

Orange shake **70**

Watermelon shake **70**

Mango shake **70**

Banana shake **70**

Mixed fruit shake **80**

Very berry shake **80**

Smoothies

Breakfast Smoothie 🌱 **95**

Yogurt, granola, cinnamon, banana, milk

Pinacolada Smoothie 🌱 **95**

Coconut milk, banana, pineapple, vanilla extract

Tropicana Smoothie 🌱 **95**

Banana, mango, chia seed, orange juice almond milk

Green Dream 🌱 **95**

Avocado, banana, kale, almond milk, vanilla extract

Cold Pressed Juices

Breeze **95**

Carrot, pineapple, ginger

Beetox **110**

Cucumber, beetroot, apple, mint

Greenery **115**

Apple, kale, broccoli, pineapple, lemon, cucumber

Sunshine **95**

Orange, carrot, pineapple

Carrot Crush **95**

Carrot, apple, lime, ginger

Mean Green **120**

Ginger, kale, cucumber, apple, celery, parsley, lime

Mocktail & refreshing non alcoholic drinks

Virgin Mojito **80**

Lime, sugar, mint

Butterfly Pea lemonade **80**

Homemade lemonade infused with butterfly peaflower

**Homemade honey
lemonade with fresh mint** **90**

Watermelon Breeze **80**

Watermelon with coconut water

Signature Cocktails

Classic Mojito **180**

White rum, lime sugar, mint and soda

Lychee Mojito **180**

Lychees, white rum, lime sugar, mint and soda

Passion Fruit Mojito **180**

Passionfruit, white rum, lime sugar, mint and soda

Blueberry Mojito **180**

Blueberries, white rum, lime sugar, mint and soda

Watermelon Mojito **180**

Passionfruit, white rum, lime sugar, mint and soda

The most refreshing drink in the world **180**

Vodka, apple juice, mint

Passionfruit Breeze **180**

Vodka, passionfruit, soda

The real Aperol Spritz **195**

Aperol, Prosecco topped with soda

Pornstar Martini **195**

Vanilla vodka, Passionfruit, vanilla syrup served with a shot of prosecco

Espresso Martini **180**

Vodka, Kahlua, espresso, creme de cacao, sugar

Bellinis **210**

Passionfruit Bellini
Raspberry Bellini

Gin and Tonic **150**

Lemongrass infused
Mango and black pepper

Mai Tai **180**

Rum, grenadine, pineapple and orange juice
Orange garnish

Mixed Berry Margarita **190**

Tequila, triple sec, mixed berry's, fresh lime, blend crushed ice.
Sugar grenadine rim of glass

Classic Margarita **190**

Tequila, triple sec, fresh lime juice squeezed, blend crushed ice. Salt lime rim of glass

Daiquiri **180**

Frozen, light rum, fresh lime juice, simple syrup.
12 ounce of frozen berrys. Garnish with berry

Piña Colada **180**

Malibu, dark rum, diced pineapple, pineapple juice, coconut cream, pineapple garnish

Turtle Island Ice Tea **180**

Light rum, silver tequila, triple sec, vodka, fresh lime juice. Splash of coke. Lemon garnish

Cosmopolitan **180**

Vodka, Cointreau, cranberry juice, fresh lime juice. Lime garnish

Irish coffee **185**

Jameson's Irish whiskey, freshly brewed coffee, brown sugar and lightly whipped cream

Beer

Chang		70
Leo		70
Singha		70
San Miguel Light		80
Draft Tiger	1pint	160
	half	80
Savanah Cider		120

Spirits

Gin

House Gin	90
Bombay sapphire	120
Tanqueray	125

Rum

Sangsom	80
Malibu	110
Havana Club	100

Tequila

Jose Cuervo gold	110
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Vodka

House vodka	90
Stolichnaya	110
Grey Goose	170

Whiskey

Jack Daniels	130
Johnny Walker black	150
Jameson	130
Glenfiddich 12 yr old	200

Liqueur

Amaretto	100
Kahlua	140
Bailey's	140
Jagermeister	110
Martini Extra Dry	120
Martini Rosso	120
Cointreau	150
Aperol	110
Mixer	30

White Wine

House white wine	150
Birchgrove	170/850
Australia Bird's Block Cuvee Elegant Chardonnay	
Les Ormières	990
France Ugni Blanc/Colombard	
Wairau Hills	1150
New Zealand "Artisan" Marlborough Sauvignon Blanc	
Viña Toldos	1250
Chile Reserva Chardonnay	
Weingut Hans Bausch	1390
Germany Hattenheimer Riesling Classic (medium dry)	

Red Wine

House red wine	150
Birchgrove	170/800
Australia Bird's Block Cuvee Inspiring Cabernet sauvignon	
Trapiche	240/1150
Argentina Vineyards Malbec	
Viña Toldos	1250
Chile Reserva Merlot	
Ropiteau	1350
France Les Plants Nobles - Pinot Noir	
Penny's Hills	1390
Australia Cracking Black - Shiraz	

Rose Wine

Les Pins d'Aubane	190/990
France Cinsault / Grenache	
Chateau Montaud	1390
France Cotes de Provence AOP	

Bubbles

Domaine Cold River	190/970
Australia Cuvee Tradition Brut	
Torresella	1290
Australia Prosecco DOC Extra Dry	