The Irresistible Flavours of Authentic Southern Thai Taste of Long Dtai Restaurant with Its Re-opening on the Private Islands





“Long Dtai” Restaurant at Cape Fahn Hotel, Koh Samui has just celebrated receiving its “Thailand Tatler Best Restaurants 2020” award and is delighted to reopen its doors from 23 July 2020 onwards to welcome diners to the exceptional dining experience of authentic Southern Thai cuisine led by chef David Thompson and his culinary team under chef Ommo. The mouth-watering Long Dtai menus feature fresh seafood grilled over an outdoor fire-pit and seasonal ingredients to recreate the quintessential southern Thai cuisine which will infuse delicious dishes such as Southern Shrimp Paste and Prawns in Betel Leaves; Lhon Relish with Chopped Prawn, Salted Duck Egg and Coconut Cream; Fiddlehead Fern Salad with Pork and Samui Clams; Coconut and Turmeric Curry with Mashed Prawns, Belly Pork with Black Pepper; Grilled Mussels Southern Style; Sweet Prawns; Southern Curry with Minced Pork and Green Peppercorns; Sugar Dumplings in Coconut Milk; Coconut crumble pudding and many more delicacies. Available for dinner from 18.30-23.00 hrs. (closed on Tuesday – Wednesday). Long Dtai complies with strict health and hygiene standards, as well as social spacing measures for the safety of all diners.

For more information or reservations, please contact Long Dtai Restaurant, Cape Fahn Hotel, Koh Samui Tel: +66 (0)77 602 301-2,
Email: reservations@longdtai.com or visit our website at www.longdtai.com