



Contemporary Cuisine



Natural and Elegant

*Bophut – Koh Samui
2006-2008*









Something Special at Lotus Pond



Would you settle for average? It's so easy taking the lazy route, and only doing what's absolutely necessary. And that goes both for creating a restaurant, and going slightly out of your way to eat in one. But the rewards are great if you strive for the best. *Alexandre Vialatte* has put tremendous effort into making Lotus Pond one of the top restaurants on Samui. And you can enjoy a wonderful evening of fine dining in great style by getting yourself there.

It's not hard to find either, being just 100 metres before the Bophut junction on the ring-road as you're coming from Chaweng. You'll see a long, high wall to your right with an entranceway in-between. Drive through this and you're in another world. A lush tropical garden complete with a huge lotus pond (thus the name) with an *Ayutthaya*-style meditation sala in the middle, and several similarly-styled houses dotted around which comprise the luxurious accommodation in this truly *boutique* resort. And to your left, another beautiful building which was converted from a 'floating house' into a magnificent villa over 15 years ago, has now been transformed, again, into the *Lotus Pond* restaurant on the first floor, with *The Living Room* bar beneath.

And, although many diners like to have a cocktail or two in *The Living Room* before their meal, I'm taking you upstairs first. If you prefer air-conditioned comfort, then there are 2 elegant suites which can seat 16 people apiece. These rooms have floor-to-ceiling windows, making them feel an integral part of the restaurant, albeit closed off. And then you have the spacious open-air terrace itself which comfortably accommodates a further 35. With the atmospheric view across the gardens to the floodlit lotus pond creating a perfect backdrop, and the soothing sounds of the fountain's soft splashing mingling with the velvety jazz being played, the scene is set.

All you need now is the menu. And an exciting one it is, too. Alex describes his food as simple, natural and elegant contemporary cuisine.

And he takes great pride in ensuring that every dish is prepared exactly to your specifications. Alex was formally trained as a chef in *Lyon*, before going on to work in several top restaurants also in France. Then he came over to Thailand where he mastered Thai cuisine at the world-famous hotels *The Oriental* and *Four Seasons* in *Bangkok*, before coming to Samui and being the inaugural chef at the 5-star *Buriraya Resort* (now *Marriott's Renaissance Kob Samui Resort*).

So, you can be assured that your gastronomic desires will be more than satisfied at Lotus Pond! There's an interesting lunch menu but it's the dinner menu that I'm going to go into detail with.

"... and the *Seared Tuna* is truly innovative whilst being absolutely delicious."

For an appetiser, if you fancy something light and fresh, go for the *Seasonal Fruits and Vegetables* seasoned with coriander, herbs, roots and shoots, but if you want something cooked then the *Slightly Grilled then Marinated Tiger Prawns* with orange and basil spring rolls are delicious and will more than do the job.

As for main courses, well there's something for everyone – including vegetarians. The *Top Angus Beef Fillet* with cucumber, piperade and corn waffle is exceptional, and the *Seared Tuna* with crispy pancetta, chick pea cakes and red pepper 'bearnaise' is truly innovative whilst being absolutely delicious.

Equally satisfying are the desserts. And both the *Passion Fruit Brûlée* with crisp, cocoa sherbet and the *Chocolate and Port Wine* with sponge cake, jelly and mousse – are truly decadent, but should be experienced at least once during your holiday.

Wine-lovers are well catered for too with a worldwide selection to suit every palate. And if you like cocktails, then the innovative *Thai Zeeed Tom-yum* with vodka, Malibu, lime and lemonade is sure to give you a new favourite. In fact, if you enjoy fine-dining generally, Lotus Pond could easily become your favourite restaurant.

Because restaurants offering total dining satisfaction are far and few between, wherever you are in the world, Lotus Pond is definitely one of them – and its here!

The restaurant is open for lunch from 11:00 am – 2:30 and for dinner from 6:30pm (kitchen closes at 10:30 pm). For reservations and further information, telephone 0 7724 5550.

