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FEATURE

Fine Dining in Koh Samui

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Lisa Cam explores the newest and the hippest fine dining spots near and around the tropical paradise. »

By Lisa Cam



The Larder

Nestled amongst the resort entryways, along the main road of Chaweng is the inconspicuous door front of The Larder. Glass paneled sliding doors open up into the cozy dining room. The décor inside is quiet and simple, but the excitement is reserved for the food and drink. The Old Fashioned Swine is Larder's twist on the classic cocktail, made with their house infused bacon bourbon and sweetened with maple syrup. The use of maple enhanced the flavour of the bourbon and the subtle bacon notes brought a slight smokiness to the drink. The Inside-Out Bloody Mary arrives to the table like an alchemy set with ice-chilled vodka in a flask, a glass of pickles and cherry tomatoes rimmed with Thai spices and a separate shot glass of spice to mix to your liking.

The food is just as creative and detailed. The pork wrapped in bacon in bread sauce works as well as expected, but the seasoned bread sauce absorbs the fat and juices of the meat, adding a clever way to experience the dish again with every spoonful. The food will keep patrons returning time and again to Larder, even just to sample more of their creative drinks menu.