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BAYSIDE RECOMMEND

the larder

"Chef Martin Selby (photo) has been on Samui now six years. Having 'done time' at some of Samui's well-known resorts such as The Library, Beach Republic and Rockpool, Martin has now taken the jump and opened his very own restaurant,

Martin started cooking at the age of 16, working in some prestigious country house hotels and golf clubs. Local game, farmers markets and locally sourced produce was the name of the game, and Martin soon developed an understanding of food and how to keep it simple whilst using the very best possible produce available to him.

Now Martin has taken this philosophy for cooking and created The Larder, that basically mean... Simple, Good, Honest Food.

The Larder, features an a la carte menu that has been carefully crafted, creating a rustic casual dining experience.

On top of that, three huge blackboards boast daily specials often including fresh mussels, Australian oysters and massive scallops pan seared to perfection! Not to mention specialities based on mediterranean delicacies as the only organic italian truffles available in Thailand with a wide selection of aged balsamic vinegars... Then there is the selection of 12+ international cheeses to be tasted with the unique Truffles Honey by Truffles Exclusive.

The Larder simply cannot be missed during your stay in Samui so... just make your reservation and... See you and Chef Martin at The Larder!

Open Tuesday to Sunday From 11am until late For reservation:
hungry@thelardersamui.com or call 077-601-259 www.thelardersamui.com



THE LARDER
KOH SAMUI