

STEP INSIDE... THE LARDER



No fuss. No fancy terms. No pretension. The newest restaurant to join the leagues in Chaweng, The Larder is taking things back to basics serving up rustic fine dining – bringing together the finest produce in the most approachable and frankly, delicious manner.

Executive Chef Martin Selby together with Food and Beverage Aficionado Damian Ahern decided Samui was lacking a down to earth eatery, where the atmosphere is warm and welcoming, without the food dropping in standard. "Our philosophy is to not rely on a stunning view to distract you from less-than-average food. Forget about fancy table settings and elaborate décor. You will not find waiters with white gloves here...but what you will find is high-end food, served in a provincial and approachable way," says Martin.

With it's official opening mid-December, The Larder positions itself a restaurant-come-bar... verging on gastro pub..... and not quite a wine bar. Martin and Damian have garnered themselves a following on the island and it's no surprise as to why, their skills combined have reached perfection at The Larder, where they mesh modern British & European cuisine with international influences. A mix of comfort food and classics – the food has been revived, remixed and reinvigorated by merging modern cooking methods and techniques.

The menu reads like a food lovers dream. Start your meal with their Duck breast and liver pate accompanied by red wine gel, honey roast beetroot & olive bread crisp or why not indulge in their Serrano

ham & rocket with soft boiled quails eggs, glazed cauliflower & aged balsamic.

After more substantial fare? Then take The Larder Burger with it's core of 100% Black Angus beef, melted onions, aged cheddar cheese served with onion rings, parsnip chips and lashings of beetroot & red onion relish. Your mouth-watering yet? What about Slow cooked belly pork with soy bean purée, green vegetables, egg yolk croquette, caramelised red onion & sage jus...or Crisp skinned Atlantic salmon with nori & roe, wasabi foam & wakami nage. Dining at its best.

For those who love a great tittle with their dining experience, Damian Ahern conjures up the perfect cocktails to suit. Using unusual ingredients such

as their house-infused bacon bourbon, or why not try their de-constructed bloody mary where they separate it's ingredients to include some parts solid some parts liquid – giving drinkers a little bit of magic to enjoy.

Situated at the very top of the Chaweng Beach Road (opposite Anantara Lawana) you can enjoy their luncheon menu or evening fare, with daily specials to boot. The Larder is a place where you can relax, let down your hair and fill yourself to the brim with unsurpassed food and intricate drinks without feeling like you have to wear your finest suit.

For more information see www.thelardersamui.com Phone 087 883 8459 or 085 570 9602 for reservations.