



Drinks Menu

Coffee Bar

At Vikasa, we are proud to serve our signature blend, especially designed and roasted exclusively for us. We use specially fermented organic Chiang Rai Coffee Beans that are carefully and slowly roasted to keep their unique flavor and their soft sweetness and acidity. For a well rounded body, earthiness and nutty and chocolaty notes, we blend in some medium roast Brazilian beans to achieve what we would call the perfect well balanced and unique blend. Make it yours choosing any of our delicious coffee drinks with your choice of plant based milks.

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| Espresso – single shot | 70 |
| Americano - single shot espresso with hot water | 70 |
| Macchiato – single shot with a little steamed milk | 75 |
| Piccolo – single shot, a little more steamed milk | 80 |
| Cappuccino - single shot, steamed milk, dash of cinnamon | 85 |
| Flat White - double shot, steamed milk | 105 |
| Latte - single shot, lots of steamed milk | 90 |
| Mocha - single shot, raw cacao powder, steamed milk | 90 |
| Affogato (shot of espresso with your choice homemade ice cream) | 160 |

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| Extra shot | 30 |
| Special VIKASA Coffee manual extraction | 30 |

Non Coffee

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| Matcha Latte | 90 |
| Hojicha Latte | 90 |

Our Plant Based Milks – Extra 30 baht

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| House Oat-Coconut blend (recommended) | |
| House Almond-Coconut blend (recommended) | |
| Oat (Good Mate) | |
| Coconut | |
| Almond (137) | |

Teas

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| Roselle Tea | 90 |
| Butterfly Pea | 90 |
| Ginger Tamarind | 90 |
| Peppermint Tea | 90 |
| Earl Grey Darjeeling Tea | 90 |
| English Breakfast Tea | 90 |
| Chamomile Flowers Tea | 90 |

All our Coffee and Tea selection can be served hot or iced

All prices are subject to 7% VAT



Sparkling Bio Fizz & Kombucha 130

A local soft drink made right here in Samui. The fizz is naturally created by living probiotics and sweetened by coconut flower nectar.

Check all our flavours availabilities in our fridge

More Sparkling: Homemade Sodas

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| Salted Plum | 120 |
| Roselle | 120 |
| Butterfly Pea | 120 |
| Ginger Tamarind | 120 |

Water

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| Acqua Panna Mineral water 50cl | 90 |
| San Pellegrino - Sparkling water 50cl | 110 |

Juices

Pure & Simple

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|---------------------------------|-------------------------|
| Young Coconut | 80 |
| Orange / Watermelon / Pineapple | one fruit 80 mix 120 |

Clean Wellness Juices

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| Green Juice (Cucumber, Celery, Kale, Apple, Lemon) | 120 |
| Spicy Vitality (Orange, Lime, Pineapple, Ginger, Cayenne Pepper) | 120 |
| Samui Sunrise (Orange, Carrot, Beets, Apple, Ginger) | 120 |

Shakes (so so creamy)

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| Avocado Coconut Date | 160 |
| Avocado, Dates, coconut milk, vanilla | |
| Tropical Goddess | 160 |
| Mango, passion, coconut milk | |
| Choco Master | 160 |
| Raw cacao, dates, bananas, almonds, coconut milk | |
| Strawberry Coconut Dream | 160 |
| Strawberries, banana, coconut milk, vanilla | |
| Protein Reload | 190 |
| Blueberries, banana, dates, maca, tahini, pea protein, coconut milk | |

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| Extra Pea Protein | 30 |
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Our Starters & Snacks (good for sharing)

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| Vikasa Dumplings 6 pieces (vegan) | 250 |
| Carrot walnut mince, wrapped in soft chewy rice paper for the perfect dim sum experience served with plum sweet and sour | |
| Duo of Hummus (vegan) | 200 |
| Bell Pepper Sesame Humus and Chickpea Humus, served with Veggie Sticks and crunchy bread | |
| Classic Bruschetta (vegan) | 200 |
| This classic appetizer with tomato, garlic, basil and extra virgin olive oil on crunchy toast, with olive tapenade, basil oil and almond parmesan is always a crowd pleaser | |
| Salmon Tartare with Mango | 350 |
| Fresh raw salmon mixed with dill and local mango, served with coconut mayonnaise and raw flax dill crackers is a great source of Omega 3s | |

Our Salads selection

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| Mango Magic Salad (vegan) | 280 |
| Avocado and mango carpaccio, local greens in juicy mango-tamarind dressing, spiced daikon, topped with miso curried cashews and crunchy coconut onions | |
| Add tempeh | +60 |
| Greek Salad | 280 |
| Chopped cucumber, crunchy greens, red onions, kalamata olives, fresh herbs, festive cherry tomato granité and a generous crumble of fresh feta cheese | |
| Salad Bowl of the Day (vegan) | 280 |
| Fresh Greens, variety of vegetables, crispy bean tofu balls, bell pepper sesame humus, dressing of the day, pumpkin and sunflower seeds | |
| Fatoush Salad (vegan) | 280 |
| Fresh Greens, Cherry Tomato, Cucumber, Bell Pepper, Red Onion, Fried Cauliflower, Crispy whole wheat tortilla chips, tangy lemon herb dressing, tahini | |
| Add Organic chicken or prawns | +60 |
| Add Poached egg | +60 |
| Add Tempeh | +60 |
| Add Chickpea Falafel (4pcs) | +100 |
| Coconut Ceviche (vegan) | 280 |
| Tangy, tender coconut meat and king Oyster mushroom ceviche served with creamy guacamole, black bean salsa and homemade corn nachos | |
| Add Organic chicken or prawns | +60 |
| Add Poached egg | +60 |
| Add Tempeh | +60 |
| Add Chickpea Falafel (4pcs) | +100 |

All prices are subject to 7% VAT



Our Wraps & Sandwiches

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| SIGNATURE BURRITO (vegan) | 280 |
| Vegan bolognese rice, avocado, lettuce, herbs, carrot cheese sauce, wrapped in flour tortilla, served with spicy bell pepper sauce and crunchy coconut onions and a side salad (vegan) | |
| Add Tempeh (vegan) | +60 |
| Add Prawns | +60 |
| Add Organic chicken | +60 |
| Add Chickpea Falafel (4pcs) | +100 |
| FALAFEL HUMMUS PITA (vegan) | 280 |
| Homemade Chickpea falafel, hummus, lettuce, cherry tomato, cucumber, tahini dressing served in a Pita bread | |
| SAMUI SUMMER ROLLS (vegan) | 250 |
| Rice paper rolls filled with colorful raw veggies and avocado. Served with a creamy almond ginger dip and mango chutney | |
| Add Tempeh | +60 |
| Add Prawns | +60 |

Our Main event

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| PENNE PESTO (vegan) | 280 |
| Homemade Local Herb Cashew Pesto, green asparagus, carrots and almond parmesan | |
| Add Tempeh (vegan) | +60 |
| Add Prawns | +60 |
| Add Organic chicken | +60 |
| Add Chickpea Falafel (4pcs) | +100 |
| VIKASA CURRY (vegan) | 280 |
| Delicious fully flavoured veggie and mushroom coconut curry served in a young coconut with a side of black pearl rice, resorted cashews and coconut onions | |
| Add Tempeh (vegan) | +60 |
| Add Prawns | +60 |
| Add Organic chicken | +60 |
| Add Chickpea Falafel (4pcs) | +100 |
| GRILLED SALMON | 450 |
| Grilled Salmon served with mushroom ceviche and a creamy sweet potato puree | |



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| SOBA & ZUCHINNI Spaghetti Bolognese (vegan) | 280 |
| buckwheat soba and zucchini spaghetti dressed in our homemade raw vegan pumpkin seed bolognese, topped with almond parmesan and cherry tomatoes | |
| Add Tempeh | +60 |
| Add Organic Chicken | +60 |
| Add Chickpea Falafel (4pcs) | +100 |
| | |
| ASIAN BOWL (vegan) | 280 |
| buckwheat soba, local greens, spring onions, raw veggies, ginger dressing, asparagus, avocado, seaweed, mango chutney, curried cashews, coconut onions | |
| Add Tempeh (vegan) | +60 |
| Add Prawns | +60 |
| Add Organic chicken | +60 |
| Add Chickpea Falafel (4pcs) | +100 |



Rise and Shine Breakfast (available all day)

Probiotic Smoothie Bowls (vegan) 250

All our smoothie bowls are blended with fresh and frozen fruit, maca root, dates, coconut milk and homemade, probiotic cashew yoghurt for those extra good probiotics for your healthy gut. Then they are topped with more fresh fruit and our homemade crunchy granola. Pure joy in a bowl.

Choices:

- Chocolate Tahini
- Pina Colada (pineapple coconut)
- Blueberry banana
- Papaya Spirulina
- Mango Passion Fruit

Add pea protein +30

Chia Jars (vegan) **Check dessert fridge**

Homemade scrumptious chia puddings to provide your load of omega 3, topped with coconut cream and delicious fresh homemade fruit jam

Homemade Crepes 220

3 thin French style homemade crepes, served with fresh banana, cinnamon roasted apples, homemade mango and blueberry jam, sliced almonds and sour cream.

Smashed Avo Toast (ask without feta for vegan) 280

1 avocado, deliciously smashed, on crunchy toast with probiotic cashew cream, fried balsamic eggplant, homemade dukkah spice, sun dried and fresh tomatoes, feta cheese, basil

Add Organic chicken or prawns +60

Add poached egg +60

Add tempeh +60

Scramble Tofu Plate (vegan) 240

A yummy big plate of scrambled tofu with ginger, garlic, tomato, chili and spring onion accompanied by many veggies, salad of the day, roast potatoes, pesto cashew cream cheese and toasted organic bread

Eggs Your Way 240

A yummy big plate of 2 eggs your way accompanied by many veggies, salad of the day, roast potatoes, pesto cashew cream cheese and toasted organic bread

Choices:

- Simply Fried
- Scrambled (with ginger, garlic, spring onion, tomato and chili)
- Omelette (with ginger, garlic, spring onion, tomato and chili)
- Poached



Sweet Treats

Seasonal Fruit

Ask for the staff

Homemade Ice Creams (all vegan)

Check the board for
daily selection

Cakes, Truffles and Energy Balls

Check our dessert
fridge

Affogato (1 shot espresso with your choice of ice cream, so good)

160