



HIDEAWAY

KOH LIFE

COFFEE HOUSE & EATERY

Coffee

Hot

Espresso	80
Americano	80
Latte	100
Cappuccino	100
Mocha	120
Turmeric Latte	120



Iced

Americano	100
Latte	120
Frappe	120
Mocha	130
Caramel/Vanilla Latte	130
Caramel/Vanilla Frappe	130



Tea

	Hot	Ice
Black Tea	60	80
Green Tea	70	90
Fruit Tea	80	100
Matcha Tea	80	100
Matcha Latte	100	120
Matcha Frappe		120
Butterfly Pea	80	120
Butterfly Pea latte	100	120



Create your own

Syrup -Vanilla/caramel/honey/coconut oil	20
Whipped cream	20
Extra espresso shot	40

Choose your milk- coconut/rice/regular

Smoothies

140

Cool Coconut	-Lime, lychee, coconut milk
Lean Green	-Kale, matcha, banana, pineapple
Tropical Breeze	-Passionfruit, mango, pineapple
Berry Blast	-Mixed Berries, banana, yoghurt
Peachy Keen	-Peaches, cinnamon, honey, vanilla, yoghurt

Cold Pressed Juices

120

Green Machine	-Kale, cucumber, apple, lime
Purple Power	-Red cabbage, apple, cucumber
Ginger Ninja	-Ginger, carrot, pineapple, apple
The Hangover	-Ginger, turmeric, watermelon

Fruit Shakes

100

Your choice of seasonal fruit

Milk Shakes

120

Oreo
Vanilla
Cookies & Cream
Chocolate Protein

Fruit Sodas

100

Passionfruit, Berries, Peaches, Mango

Soft Drinks

40

Schweppes, Diet Coke, Coke, Iced tea, Soda

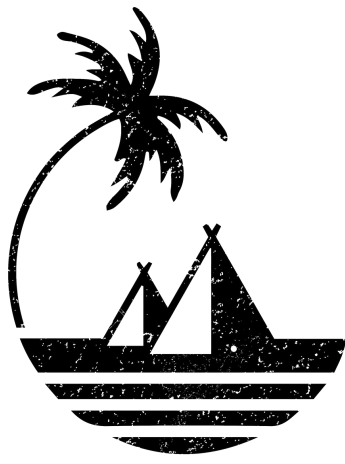


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KOH LIPE

COFFEE HOUSE & EATERY

BREAKFAST

Fruit & Granola 150

Crunchy granola served with fresh fruit, coconut milk & jam

Breakfast Pancakes 150

American style pancakes topped with creamy scrambled eggs & a side of grilled tomatoes

All The Eggs 150

Toasted bread topped with your choice of fried or creamy scrambled eggs, with stir fried veggies

The Backpacker 80

Homemade jam on toasted bread, served with fresh fruit

Add eggs +40b

OMELETTES

Chicken Twist 180

Stuffed omelette with chicken, tomato, onion & Thai basil

Green Supreme 150

Stuffed omelette with water spinach, cheese & black pepper

Veggie Delight 150

Stuffed omelette with onion, tomatoes & mozzarella

All omelettes served with a crunchy side salad

Acai Bowl 200

Mixed berries, banana & acai, topped with fresh fruit & granola

Turmeric Bowl 200

Mango, pineapple, banana & turmeric, topped with fresh fruit & granola

CREPES

A soft, sweet crepe filled with your choice of flavorings & served alongside fresh fruits & icing sugar

Chocolate & Banana 120

Seasonal Fruits & Honey 120

Jam & Cream 100

A soft, savory crepe filled with your choice of flavorings, served with black pepper & Béchamel sauce

Creamy Mushroom 150

Cheese & Thai Spinach 150

PANCAKES 3 Stack- 170 / 5 Stack- 220

Chunky Monkey

Chocolate sauce, sliced banana, cream & granola

Passionate Mango

Mango chunks, passionfruit puree, cream & granola

Fruit Medley

Seasonal fruit, chocolate sauce, jam & granola

SMOOTHIE BOWLS

Protein Bowl 200

Banana, cacao & protein powder, topped with fresh fruit & granola

Spirulina Bowl 200

Banana, kale, butterfly pea flower & spirulina, topped with fresh fruit & granola

All our dishes are made with locally sourced, fresh ingredients and baked daily in house to keep our menu free from as many additives and preservatives as possible.

Delicious food starts with quality ingredients, therefore our jam, granola, bread and gnocchi are all homemade. If you have any allergies or dietary requirements please let the staff know and we'll be happy to accommodate!





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COFFEE HOUSE & EATERY

MAINS

Calamari Alla Piastra

Breaded squid made in house, served alongside a crunchy salad, tossed in a citronette sauce

Pollo alla Piastra

Grilled chicken steak, served with fried local veggies & crunchy potatoes

Piatto Del Contadino

Pan-tossed spinach, potato & local veggies, served with our homemade creamy hummus & crispy bread

PASTA

Ragù di pollo

Minced chicken in homemade bolognese sauce, topped with cheese

Funghi Pasticciati

Fried mushroom & onion in our creamy sauce

Al Pomodoro

Homemade tomato sauce, topped with parmesan cheese

Gnocchi or tagliatelle available

Calamari

Chef's special and locals favourite deep fried local squid, served with lime

Hummus

Homemade with chickpeas, herbs & spices, served with tomato & bread

Cheesy Croquette

Potato croquette filled with mozzarella and spices side of our homemade sauces

SALADS

220

Chicken Katsu Salad

Japanese style crispy chicken breast tossed in seasonal salad, with a side of homemade dressing

180

Andaman Salad

Locally sourced squid on a bed of seasonal salad, finished with our zesty lime & pineapple sauce

160

Veggie Bowl

Crunchy salad, local veggies, cheese, chickpeas, boiled eggs, toasted bread & a homemade dressing.

WRAPS

200

Sweet Chilli Katsu

Japanese style crispy chicken, mixed with crunchy salad, cheese & sweet chilli sauce

180

Souvlaki

Grilled chicken, crunchy salad & homemade tzatziki sauce

150

Chickpea

Homemade hummus, crunchy salad, mint & olive oil

SNACKS

150

Chicken Bites

Marinated chicken with cumin & lemongrass, served with a side of our homemade sauces

100

Tomato Bruschetta

Our handmade Italian toast topped with tomatoes, garlic & oregano

100

Potato Wedges

With a side of our homemade sauces

180

180

150

180

180

150

120

100

80

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