

A photograph of a dining table set on a wooden balcony with a thatched roof. The table is set with wine glasses, plates, and lit candles. The balcony is surrounded by lush greenery and overlooks a body of water at sunset. The text 'A RARE TABLE ABOVE THE TREES' is overlaid in white serif font at the top. Below it, 'TREE TOPS AND THE SINGING BIRD LOUNGE' is written in a smaller white serif font. At the bottom, 'PRESS KIT' is written in white serif font.

# A RARE TABLE ABOVE THE TREES

TREE TOPS AND THE SINGING BIRD LOUNGE

PRESS KIT

# KOH SAMUI SHAPED BY CRAFT AND CANOPY

At Anantara Lawana Koh Samui Resort, the evening begins beneath a 120-year-old rain tree. As light softens over Koh Samui, guests gather first at The Singing Bird Lounge, where crafted cocktails, garden botanicals and the island's songbird heritage shape a quiet prelude to dinner.



From there, the experience rises into the canopy at Tree Tops, the restaurant in Koh Samui known as the island's only treetop dining experience, where eight private salas frame a chef-led tasting journey above Chaweng Beach. Intimate, unhurried and deeply atmospheric, Tree Tops and The Singing Bird Lounge form one of the island's most distinctive dining destinations, designed around setting, craft and occasion.

# TREE TOPS AND THE SINGING BIRD LOUNGE

LOCATION	Anantara Lawana Koh Samui Resort, Koh Samui, Thailand
SETTING	Eight private dining salas set within the canopy of a 120-year-old rain tree
EXPERIENCE	A chef-led, multi-course tasting journey designed to feel intimate, calm and quietly theatrical
EXECUTIVE CHEF	João Costa
MENU	Embers of Earth & Ocean Roots of Earth & Bloom Tasting menus from THB 3,999++ per person
WINE PAIRINGS	Optional curated wine pairings from THB 2,700++ per person
SEATING	Two seatings nightly First seating (sunset): 6:00 pm Second seating (evening): 9:00 pm
CAPACITY	Private salas seating up to six guests per sala
BEST FOR	Romantic dining, proposals, anniversaries, milestone celebrations and discerning culinary travellers
KNOWN FOR	Koh Samui's only treetop dining experience; a rare canopy setting; private sala dining; a complete evening journey with The Singing Bird Lounge; and a chef-led tasting format shaped by precision, restraint and Thai coastal influence

## RECOGNITION



**Thailand**  
The MONOCLE Handbook

Editor's Pick

# WHAT MAKES TREE TOPS WORTH THE JOURNEY

## A RARE TABLE ABOVE THE TREES

Set within the canopy of a 120-year-old rain tree, Tree Tops offers one of Koh Samui's most recognisable and private dining settings.

## A CHEF-LED CULINARY JOURNEY

Executive Chef João Costa shapes the experience through craft, clarity of flavour and a measured integration of Thai coastal influence.



## A COMPLETE EVENING DESTINATION

The Singing Bird Lounge extends the experience through sunset cocktails inspired by Samui's songbird heritage, before or after dinner.

## DINING WITH IDENTITY

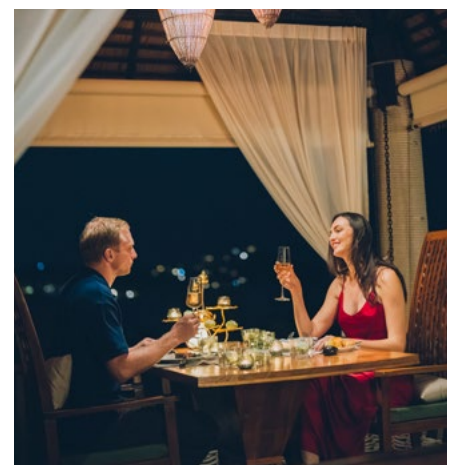
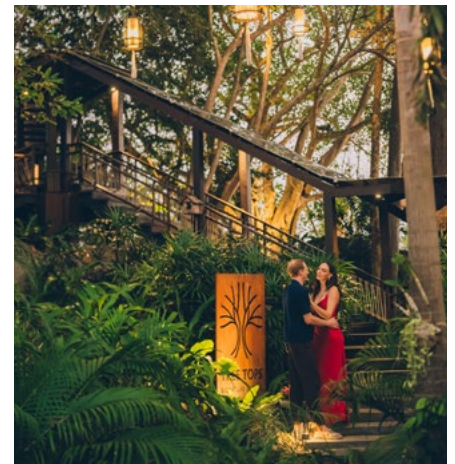
Eight private salas, bespoke Jim Thompson fabrics and a progression of carefully paced courses create a venue with a clear point of view and a strong sense of place.

## A DESTINATION FOR MEANINGFUL OCCASIONS

Limited seating, privacy-led design and calm, attentive service make Tree Tops a sought-after setting for life's most memorable celebrations.

# SET WITHIN THE CANOPY

Tree Tops is shaped as a collection of private salas set among the branches of a 120-year-old rain tree, where sea views move from golden hour into night. Each sala is framed with bespoke Jim Thompson fabrics, bringing softness, texture and a sense of occasion to the architecture. The private sala dining is intimate rather than grand, immersive rather than theatrical. Nature is not treated as a backdrop here, but as part of the dining experience itself - the sound of the garden, the breeze through the canopy, the slow shift of light. Together, these details create one of Koh Samui's most recognisable and differentiated dining environments.



# PRECISION, PLACE AND RESTRAINT

At Tree Tops, cuisine is ingredient-led and technique-driven, balancing classical European foundations with Thai coastal influence - seen in dishes such as Surat Thani oyster gratin with Thai Oscietra caviar and line-caught fish with Champagne beurre blanc. Executive Chef João Costa brings more than 20 years of international experience to the restaurant, shaping a style defined by precision, clarity of flavour and respect for ingredient integrity.

Thai influences are measured rather than overt, allowing the landscape and produce of Southern Thailand to guide the plate without overwhelming it. The result is cuisine that feels refined rather than theatrical - thoughtful in pacing, restrained in presentation, and quietly confident in execution.



# TWO TASTING JOURNEYS

## EMBERS OF EARTH & OCEAN

A tasting journey that moves between sea and land, led by dishes such as Surat Thani oyster gratin with Thai Oscietra caviar, Koh Samui tiger prawn ceviche, and a signature pairing of line-caught fish, tuna and lobster with Champagne beurre blanc alongside charcoal-grilled Wagyu striploin with pumpkin purée and Phraya rum jus. The experience closes with coconut namelaka, pineapple compote and mignardises.



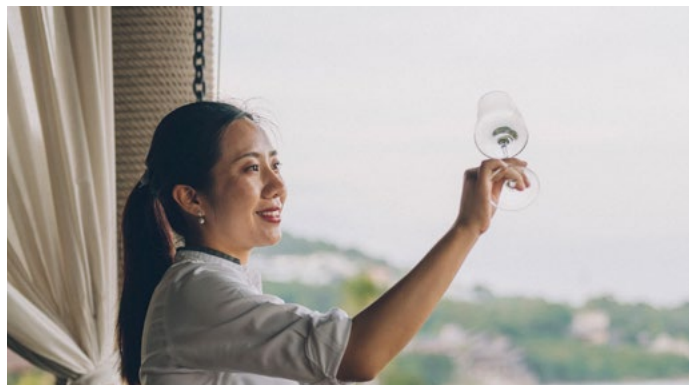
## ROOTS OF EARTH & BLOOM

A plant-led tasting menu shaped with the same precision and care. Highlights include tapioca crisp, zucchini sphere, peppermint pea velouté, sun-dried tomato tarte and Royal Bayaldi with layered seasonal vegetables, ending with pineapple compote and mignardises.



## OPTIONAL WINE PAIRINGS

Curated wine pairings, priced from THB 2,700++ per person, accompany each tasting journey, moving from freshness and minerality towards greater structure, depth and a considered finish. Specific bottles and vintages may occasionally change according to availability, while the overall pairing style remains consistent.



Both tasting journeys, priced at THB 3,999++ per person, are designed to unfold with clarity and balance, allowing the Tree Tops experience to feel elegant, cohesive and complete from opening bite to final sweet note.

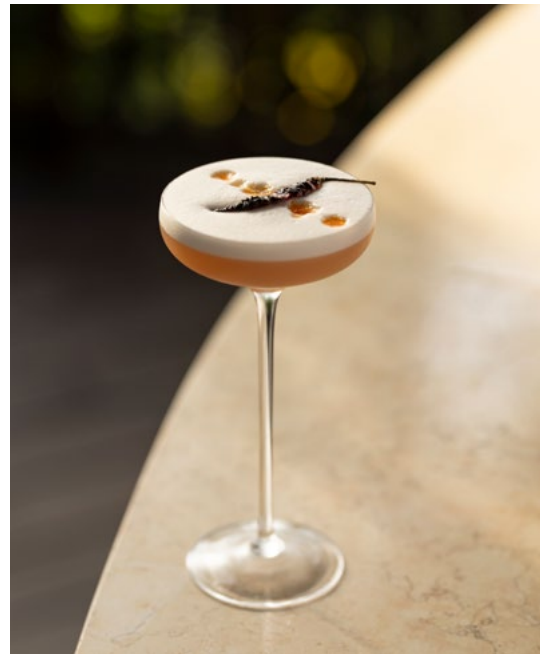
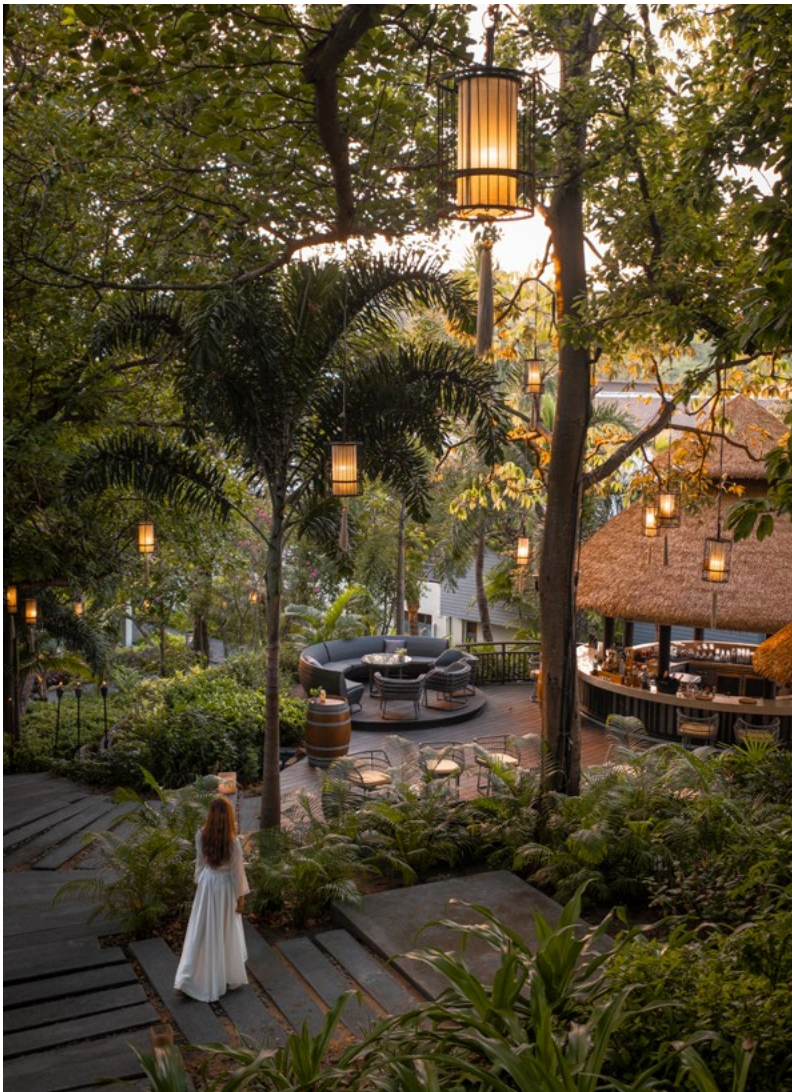


## LED BY THE LANDSCAPE

Tree Tops draws on line-caught seafood from the Gulf of Thailand and sources around 80% of its produce across Southern Thailand, where seasonality and availability allow. Select imported ingredients are used only where consistency and quality require them, creating a balance between regional provenance and global technique. This approach allows Koh Samui and the South to lead naturally - not as a concept applied to the menu, but as a living context that shapes flavour, pacing and plate composition. The result is a dining experience grounded in locality, yet expressed with international polish.

# THE SINGING BIRD LOUNGE

WHERE EVENINGS BEGIN BENEATH THE SAME TREE



Beneath the canopy that shelters Tree Tops, The Singing Bird Lounge offers a crafted cocktail ritual inspired by Koh Samui's bird-singing heritage. Warm light, nature-framed seating and a cocktail programme built around house-made infusions and garden botanicals create a setting designed for sunset and slow conversation. Featured in The White Lotus Season 3, the lounge adds a layer of cultural relevance to an already distinctive Samui experience, with cocktails like Mook and Gaitok: a calm, cinematic aperitif before dinner rises into the canopy, or a final pause beneath the branches once the last course has been served. Together, Tree Tops and The Singing Bird Lounge Koh Samui form one complete dining and bar destination.

# THE PEOPLE BEHIND THE TABLE



## JOÃO COSTA EXECUTIVE CHEF

At Tree Tops, Executive Chef João Costa brings a culinary point of view shaped by precision, judgement and an assured sense of place. His cuisine draws on classical European foundations while absorbing the coastal character of Southern Thailand, resulting in tasting menus that feel refined, balanced and quietly expressive rather than theatrical. Each dish is composed with clarity of flavour and technical discipline, allowing the setting, the produce and the progression of the meal to speak with confidence.

For João, refinement lies not in complication, but in control - knowing when to deepen, when to pare back, and when to let the ingredient lead. At Tree Tops, that philosophy is expressed through line-caught seafood, seasonal Southern Thai produce and menus paced with narrative precision, creating a dining experience that is elegant, distinctive and deeply rooted in Koh Samui.

# MEDIA INFORMATION

## VENUE NAME

On first mention: Tree Tops and The Singing Bird Lounge  
Subsequent mention: Tree Tops; The Singing Bird Lounge

## LOCATION

Anantara Lawana Koh Samui Resort  
92/1 Moo 2, Bophut, Koh Samui, Surat Thani 84320,  
Thailand

## WEBSITE

[treetopsrestaurantsamui.com](http://treetopsrestaurantsamui.com)

## RESERVATIONS

[treetops@anantara.com](mailto:treetops@anantara.com)  
+66 (0) 77 960 333

## SOCIAL MEDIA

Instagram: [@treetopssamui](https://www.instagram.com/treetopssamui)  
Facebook: Tree Tops Signature Dining

## MEDIA ASSETS

High-resolution photography and approved visual assets  
are available on request.



## ABOUT TREE TOPS

Set within the canopy of a 120-year-old rain tree at Anantara Lawana Koh Samui Resort, Tree Tops is Koh Samui's only treetop dining experience - an intimate, chef-led tasting journey served across eight private salas dressed in bespoke Jim Thompson fabrics. Led by Executive Chef João Costa, the menus are shaped by precision, restraint and Thai coastal influence, with line-caught seafood and seasonal produce sourced across Southern Thailand where possible. Beneath the same tree, The Singing Bird Lounge completes the evening as a crafted cocktail prelude or finale inspired by Samui's songbird heritage and featured in The White Lotus Season 3.

Recognised by TripAdvisor Best of the Best 2025, Elite Traveler's Elite Restaurant 2026, and Tatler Best Thailand Guide 2026 as an Editor's Pick, Tree Tops stands among the island's most distinctive dining experiences.

## ABOUT ANANTARA LAWANA KOH SAMUI RESORT

Set on the northern end of Chaweng Beach, moments from Samui International Airport, Anantara Lawana Koh Samui Resort is a MICHELIN Key beachfront resort rooted in Koh Samui's Sino-Thai heritage. The resort features 122 rooms, suites, pool villas and residences, with design details inspired by the island's early Hainanese settlement, songbird traditions, fishermen's homes and coconut-farming heritage.

Guests can begin the day with oceanfront breakfast at Ocean Kiss, enjoy sunset cocktails at The Singing Bird Lounge, and dine above the canopy at Tree Tops, Koh Samui's only treetop dining experience. With Anantara Spa wellbeing, dedicated Villa Host service and tangible sustainability initiatives recognised through Green Growth Platinum membership, the resort offers a refined Koh Samui retreat shaped by place, people and personalised hospitality.

## ABOUT ANANTARA HOTELS & RESORTS

A luxury hospitality brand for modern travellers, Anantara Hotels & Resorts connects guests to genuine places, people and stories in some of the world's most extraordinary destinations. Each Anantara embraces the surroundings and culture of its destination, creating unforgettable memories for every guest since 2001. From city to sea and desert to jungle, Anantara delivers heartfelt, Thai-inspired hospitality at its over 50 hotels and resorts across Asia, Europe, Africa, the Middle East and the Indian Ocean.

Anantara Hotels & Resorts is a Minor Hotels brand and recognises its guests through one unified loyalty programme, Minor DISCOVERY, part of GHA DISCOVERY.

## FOR MEDIA ENQUIRIES, PLEASE CONTACT

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## LAST UPDATED

June 2026



**TREE TOPS**

**TREE TOPS | THE SINGING BIRD LOUNGE**

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