

IN-VILLA MENU

Dear Guest,

We are delighted to showcase our culinary expertise with this invilla dining menu. Savour authentic Thai and Western cuisine made by our resident chef Khun Bee, using the best local fresh produce. Our team will be happy to customise dishes based on your preferences and dietary requirements, so please do let us know how we can be of assistance throughout your stay with us.

Should there be any specific items you would like to be available in the villa, please let us know in advance and we will aim to source them for you.*

Warm regards,

K. Bee

Khun Bee In-villa Chef





BREAKFAST - COMPLIMENTARY

Eggs - poached, scrambled, boiled or fried

Fresh yoghurts

Fresh bread, butter, honey, jams

A selection of cereals

Local fruit plate: mango, papaya, pineapple, pomelo, watermelon

Freshly brewed coffee or tea





THAI APPETISERS & SALADS



Poh Pia Tod

Fried spring rolls, vegetable, chicken or prawn, served with dipping sauce

Tod Mun Pla

Thai fishcakes served with a dipping sauce

Gai Hor Baitoei

Marinated fried chicken wrapped in pandan leaves

Satay Gai

Grilled marinated chicken with peanut sauce & pickled cucumber

Pomelo Salad

With grilled prawns, toasted coconut, peanuts, chillies, lime & mint

Tempura

Prawns, squid, vegetables served with a dipping sauce

Som Tam

Green papaya salad

Yum Neua Yang

Grilled beef salad with shallots, chilli paste and lemongrass in spicy Thai dressing

Seared Tuna Larb

With cracked rice, herbs & chillies



WESTERN APPETISERS & SALADS

Calamari Fritti

Locally caught squid fried in garlic served with fresh lemon

Celadon Prawn Cocktail

Spicy prawn cocktail with a tomato dressing

Seared Scallops

Pan-seared scallops with lime and sweet chilli sauce

Caprese Salad

Buffalo mozzarella, fresh tomato, fresh basil, extra virgin olive oil, aged balsamic vinegar

Caesar Salad

Baby gem lettuce, bacon, parmesan cheese, anchovy, poached egg, croutons

Watermelon & Feta

A refreshing salad with watermelon, rocket and feta served with a balsamic glaze

SOUPS

Tom Kha Gai/Talay

Thailand's classic aromatic coconut soup infused with kaffir lime leaves, galangal & lemongrass made with chicken or seafood

Tom Yum Goong

Spicy prawn soup, kaffir lime leaves, galangal & lemongrass



THAI MAIN COURSES

Gai Pad Med Ma Muaeng

Stir-fried chicken with vegetables, cashew nuts & dried chilli

Pad Ka Prao Moo Sab

Wok fried minced pork with garlic, chilli & holy basil

Pla Krapong Neung Manao

Steamed seabass with lime

Phad Thai

Classic Thai fried rice noodles with your choice of chicken, prawns or tofu, beansprouts & peanuts in a tamarind sauce

Phadsi-iu

Stir-fried wide noodles with chicken, kale, carrots and dark soy sauce

Khao Pad Sapparod

Fried rice with shrimp, grilled chicken, cashew nuts, raisins and pineapple

Pad Prik Thaidum

Your choice of meat or vegetables, stir-fried with crushed black pepper, garlic, and onion

THAI CURRIES

Gaeng Khiew Warn

A fragrant green chicken curry with vegetables

Gaeng Phet

A spicy red curry with chicken, prawns or pork

Gaeng Massaman

A medium spiced curry favoured in southern and central Thailand, with beef or chicken





WESTERN MAIN COURSES

Rib Eye Steak

Served with french fries, mushrooms and a side salad

Seared Tuna Steak

Fresh tuna steak served with vegetables or salad

Tiger Prawns

Grilled tiger prawns with herbed lemon rice or salad

Angus Cheeseburger

Angus beef, caramelised onion, tomato, lettuce, aged cheddar

Chicken Burger

Chicken breast, provolone cheese, mayo, lettuce

Chicken Fajitas

Chicken strips served with peppers, caramelised onions, cheese, guacamole & sour cream

Club Sandwich

Chicken, bacon, lettuce, mayonnaise, egg, tomato

Beef Bolognese Pasta

Minced beef served in a rich tomato sauce with your choice of pasta (Penne, Fusilli, or Spaghetti)

Pasta Carbonara

A creamy parmesan and bacon sauce with your choice of pasta (Penne, Fusilli or Spaghetti)

SIDE DISHES

Stir-fried morning glory with garlic & chillies
Stir-fried or steamed mixed vegetables
Stir-fried kale with oyster sauce

Mashed potato or fries.....

Steamed jasmine rice or brown rice



CHILDRENS MENU

Tortillas and Guacamole

Tortilla chips, guacamole, sour cream, salsa and grated cheese

Ham and Cheese Sandwich

White or brown bread (or toasted)

Chicken Fajitas

With peppers and onions

Mini Cheeseburgers

Served with fries and a side salad

Penne Pasta

With beef bolognese or tomato sauce

Steamed Fish

Served with peas and sweetcorn

Chicken

Served with egg-fried rice and vegetables

Spring Rolls

Served with plum sauce



Mango Sticky Rice

Coconut cream, toasted sesame seeds

Mixed Berry Eton Mess

Whipped cream, crushed meringue with mixed berries

Assorted Cheese Plate

Grapes, apple, walnuts

Ice Cream (per scoop)

Chocolate, vanilla, strawberry, coconut

Local Fruit Platter

Mango, papaya, pineapple, pomelo, watermelon





WINES & CHAMPAGNE

Champagne	
Billecart Salmon Brut Rose	France
Ruinart Blanc de Blancs	France
White Wine	
Domaine Du Bouchot Pouilly Fume MCMLV 2020	France
Vincent Gaudry Sancerre Melodie Vieilles Vignes 2020	France
Isole e Olena Chardonnay 2020	Italy
Nals Margreid Pinot Grigio Hill 2021	Italy
Illumination Sauvignon Blanc 2018	USA
Red Wine	
Red Wine Chateau Batailley 2015	France
	France France
Chateau Batailley 2015	
Chateau Batailley 2015 G D'Estournel 2019	France
Chateau Batailley 2015 G D'Estournel 2019 Vincent Gaudry Sancerre Les Garennes Rouge 2019	France France
Chateau Batailley 2015 G D'Estournel 2019 Vincent Gaudry Sancerre Les Garennes Rouge 2019 Gaja Sito Moresco Langhe DOP 2020	France France Italy
Chateau Batailley 2015 G D'Estournel 2019 Vincent Gaudry Sancerre Les Garennes Rouge 2019 Gaja Sito Moresco Langhe DOP 2020	France France Italy
Chateau Batailley 2015 G D'Estournel 2019 Vincent Gaudry Sancerre Les Garennes Rouge 2019 Gaja Sito Moresco Langhe DOP 2020 Azelia Barolo 2017	France France Italy
Chateau Batailley 2015 G D'Estournel 2019 Vincent Gaudry Sancerre Les Garennes Rouge 2019 Gaja Sito Moresco Langhe DOP 2020 Azelia Barolo 2017 Rosé Wine	France France Italy Italy

SPIRITS

Aperitifs
Aperol
Martini Vermouth
Gin
Monkey 47
Bombay Sapphire
Hendricks
Vodka
Grey Goose, France
Ciroc, France
Rum
Havana Club, Cuba
Tequila
Silver Patron
Whisky
Jonnie Walker Black Label (12 year old)
Glen Grant Arboralis
The Famous Grouse
Glenlivet
Glenfiddich (12 year old)
Balvenie (12 year old)
Port
Cockburns 10 year Tawny Port

BEVERAGES

BEERS Local Singha Chang

Imported

Heineken

Corona

Asahi

SOFT DRINKS

Sodas

Coke

Diet Coke

Sprite

Ginger Ale

Tonic Water

Soda Water

Mineral Water

San Pellegrino

Evian

Fresh Juices

Mango

Pineapple

Apple

Watermelon

Orange

Young Coconut



