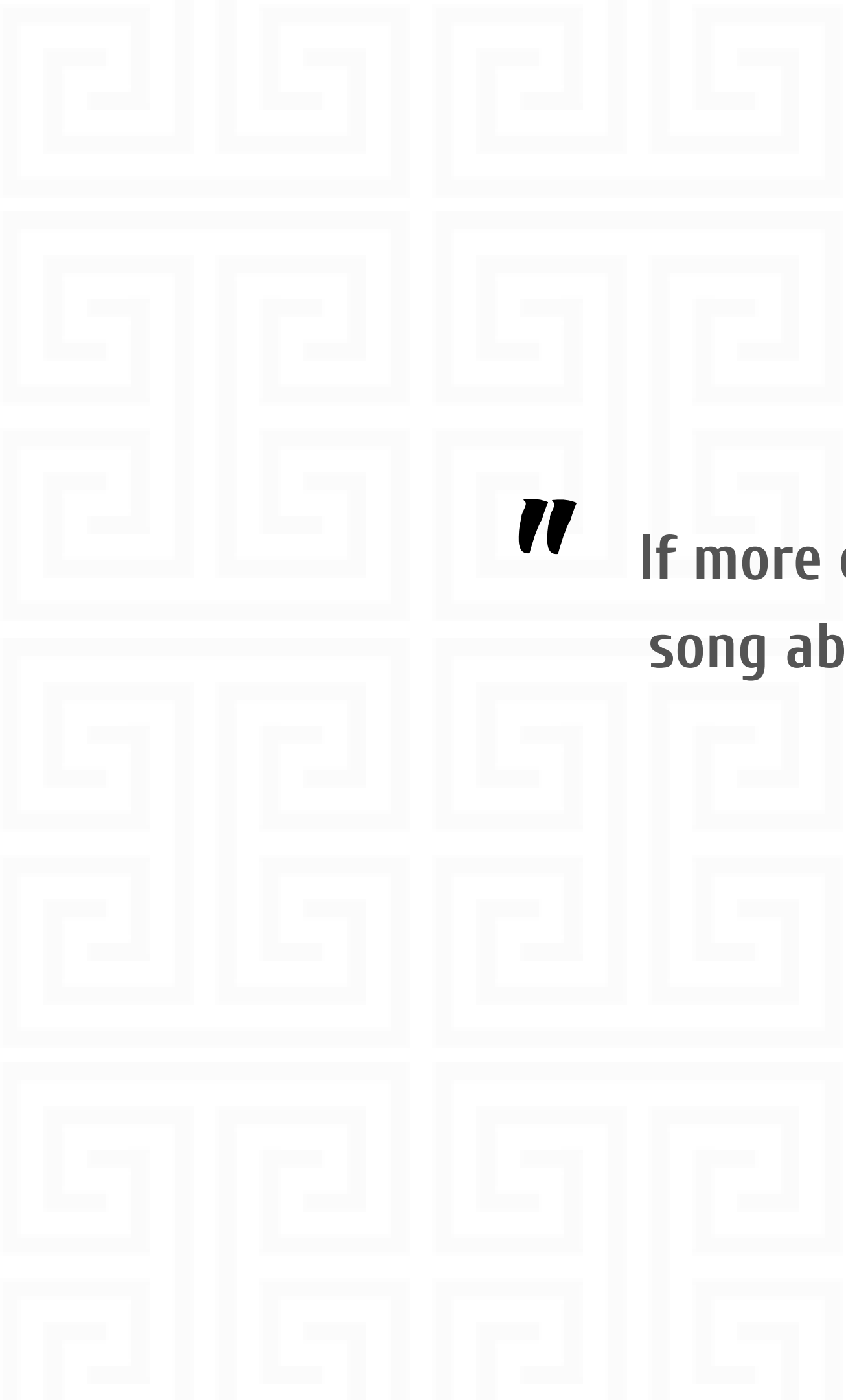




Restaurant-quality dishes fresh
from the kitchen and exclusively for you

THAI MENU



“ If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.

- J.R.R. Tolkien

REMINDERS

All of our villas come with with fully-equipped modern kitchens are serviced by seasoned professional chefs ready to delight you with bespoke restaurant-quality cuisine. To help us provide you with the best in-villa culinary experience, please take note of the following:

- Please confirm with us your choices from the menu at least 72 hours prior to the date of your arrival.
- Please note that food at the villa is charged on top of the standard rental rates together with a procurement fee that is equivalent to 10% of the total cost of goods plus 7% VAT. The services of the chef and the use of the kitchen are inclusive of the villa rental.
- Please make sure to inform us of any dietary requirements among your group such as allergies, sensitivity to spices, vegan diets, and the likes. Our chefs will gladly adjust the recipes for you.
- Once at the villa, feel free to inform the chef or the villa manager about any particular requests on how you wish the food to be cooked such as doneness, seasoning, hotness, or portioning.





Appetizers

- Chicken, Pork, Beef Satay
Grilled marinated chicken, pork, beef with peanut sauce
- Fish Cake
Fish chopped mixed thai herbs served with pickled salad
- Prawn Cake
Pram chopped with bacon, egg served with pickled salad

- Corn Cake
Corn mixed thai herbs and curry with egg
- Spring Roll
Mixed vegetable spring roll deep fried, served with pickled salad
- Fresh Spring Roll
Mixed vegetable spring roll



Appetizers

- Egg Roll
Homemade egg with vegetable and seafood
- Anawaya Dompling
Homemade mixed vegetable chopped with peanut sauce and tamarind sauce
- Goong Sarong
Deep Fried Wrapped Shrimp with Noodle
- Wing Bean Shrimp Salad
Pork mince, cooked shrimp wing bean, spring onion, dry coconut, with spicy sour



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Soup

- Tom Yum Gung
Thai spicy and sour soup with mixed herbs, lime juice
- Tom Kha Kai
Classic thai coconut milk with galangal and mushroom

- Gaeng Jeut Egg Tofu
Thai clear soup with white lettuce and egg tofu



Thai Salads

- Yam Woon Sen
Spicy glass noodle salad with spring onion and herbs
- Yam Seafood
Mixed seafood spicy salad and thai herbs
- Yam Nuea Yang
Mixed thai herbs spicy salad with beef
- Pomelo Salad
Spicy pomelo salad with thai herbs and prawn
- Som Tom
Classic thai papaya spicy salad and peanut
- Chicken, Pork, Beef Fried with Garlic Pepper
Thai style stir fried garlic and Black pepper
- Stir Fried Morning Glory
Thai style morning glory with peanut pickle



Main Course

- Khao Pad Chicken, Pork, Beef, Seafood
Thai style egg fried rice with vegetable
- Pad See Ewe Chicken, Pork, Beef, Sea food
Fried rice noodle with egg and Kale
- Pad Pak Ruam
Stir fried mixed vegetable soya sauce and garlic
- Pad Thai Chicken, Pork, Beef, Prawn
The national dish of Thailand with noodle and vegetable
- Pad Preaw Waan Kai
Thai style stir fried with sweet and sauce
- Pad Med Ma Muang Khai
Thai style stir fried cashew nut and vegetable
- Pad Pong Karee Pup
Stir fried yellow curry powder with egg
- Khao Ob Subparod
Baked rice with yellow curry powder, raisins cashew nuts, topped with egg net



Curries

- Kiew Waan Chicken, Pork, Beef
Thai green curry with green eggplant and basil
- Panang Chicken, Pork, Beef
Thai style panang curry red chili and lime leaf

- Gaeng Phed Ped Yang
Thai red curry with pineapple, curry tomato and basil
- Massaman Chicken, Pork, Beef
Thai style massaman curry with potato and onion



THE PRIVATE WORLD
VILLAS & HOMES