



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

FOOD MENU



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**There is no love sincerer
than the love of food.**

- George Bernard Shaw

REMINDERS

All of our villas come with fully-equipped modern kitchens which 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:

- Food and beverage requests are required at least 72 hours prior to your arrival. The items will be purchased at cost plus a 20% procurement charge.
- Please select from the villa menu the dinner dishes which are served family style rather than a la carte from the attached villa menu. That means that you cannot order individual servings, but the cook will prepare enough of each dish to serve your entire party. The recommended maximum number of items served for more than 6 guests are 8 dishes including appetizers and desserts.
- Please select from the provisional list attached the ingredients for your first breakfast (American or Continental Breakfast) and groceries pre-stocked for your arrival.
- Please advise of any special dietary requirements i.e. vegetarian, vegan, food allergies, low sodium, etc.



Appetizers



Chicken or Pork Satay

Grilled chicken or pork skewers, served with peanut sauce



Fried Spring Rolls

Deep-fried spring rolls served with plum sauce



Fried Wontons

Spiced ground pork or shrimp in crispy wonton wrap



Goong Sarong

Traditional Phuket dish featuring deep-fried prawns wrapped in vermicelli noodles



Chicken Wrapped in Pandan Leaves

Deep-fried marinated chicken in pandan leaves served with sweet black soya sauce



Fresh Spring Rolls

Choice of shrimp or vegetarian, mixed with vegetables in fresh rice paper served with tamarind sauce



Fresh Fried Fish Cakes

Fried fish cake, spiced Thai curry and kaffir lime leaves with cucumber salad



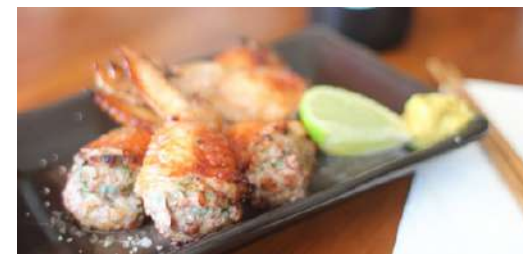
Fried Tofu

Fried tofu served with hot cilantro and peanut sauce



Thai Calamari

Deep-fried or grilled squid served with Thai sweet chili sauce



Peak Gai Tod Nam Pla

Deep-fried chicken wings

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Salads



Papaya Salad

Spiced to desire green papaya salad can be accompanied with dried shrimp



Pomelo Salad

Spiced to desire pomelo salad with chicken or shrimp



Mixed Fruit Salad

Spicy mixed fruit salad (apple, guava, grapefruit) with Thai lime and chili sauce



Thai-style Glass Noodle Salad

Spiced to desire glass noodle salad in Thai style with seafood or minced pork



Seafood Salad

Spicy seafood salad with Thai herbs



Crispy Catfish Salad

Deep-fried catfish served with green mango salad

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Salads



Thai Beef Salad

Spicy beef salad cooked in lime juice, bell pepper and fish sauce



Spicy Chicken or Pork Salad

Spiced to desire ground pork or chicken salad cooked in lime juice, chili powder and fish sauce



Chinese Sausage Salad

Spicy Chinese sausage salad in Thai style sauce with Thai herbs



Wing Bean Salad

Spiced to desire wing bean salad with shrimp



Shrimp Salad with Lemongrass

Spicy shrimp salad with lemongrass, mint and Thai herbs



Caesar Salad

Young romaine leaves, bacon chips, herb croutons, fresh shaved Grana Padano Parmesan tossed in anchovy dressing



Greek Salad

Tomatoes, Cucumber, Onion, Feta Cheese and Black Olives with Olive Oil

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Soup



Tom Yum Goong

The traditional spicy soup with prawns and Thai Herbs



Tom Ka Gai

Chicken in coconut milk with Thai herbs



Clear Soup

Clear vegetable soup with glass noodles, pork and tofu



Tomato Soup

Cream based soup cooked with fresh tomato herbs



Pumpkin Soup



Chicken Cream Soup



Mushroom Soup



Minestrone Soup

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Mains



Crab with Curry Powder
Stir fried crab with a red curry powder



Beef with Oyster Sauce
Stir fried beef with oyster sauce



Chicken with Cashew Nuts
Stir fried chicken with cashew nuts



Pad Krapao
Stir fried chicken or pork with hot basil leaves



Sweet and Sour
Stir fried chicken, pork, prawns or fish with sweet and sour sauce



Broccoli with Prawns
Stir fried broccoli with prawns and oyster sauce



Crispy Pork with Kale
Stir fried crispy pork belly with kale and oyster sauce



Thai Garlic Chicken or Pork
Fried pork or chicken with garlic and peppercorn sauce

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Mains



Pork Ribs with Garlic

Fried pork spare ribs with garlic and pepper



Prawn with Tamarind

Fried king prawns served with a tamarind sauce



Stir-Fried Mixed Vegetables

Stir fried mixed vegetables with soy and oyster sauce



Stir-Fried Morning Glory

Stir fried morning glory with chili and oyster sauce



Shrimp Potted with Glass Noodles

Shrimp baked in ginger, garlic, pepper, cilantro and glass noodle served with sour sauce



Fish with Thai-style Chili Sauce

Pan-fried whole fish with chili sauce



Fish with Garlic and Lime Sauce

Steamed whole fish with garlic and lime sauce



Steamed Fish with Soya Sauce

Whole steamed fish with Thai herbs served with soya sauce

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Curry



Green Curry

Thai green curry with chicken, pork or prawn



Ka Ree Curry

Thai yellow curry with chicken, fish or prawn



Penang Curry

Peanut flavoured curry with chicken, pork, beef or prawn



Red Curry with Roasted Duck

Thai red curry with grapes and pineapple



Massaman Curry

Relatively mild Thai curry with potatoes, peanuts, and chicken or beef



Soft Shell Crab in Curry

Soft shell crab with a mild yellow curry powder and coconut milk

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Rice and Noodles



Fried Rice

choice of chicken, pork, beef or seafood



Pineapple Fried Rice

choice of chicken or seafood



Thai-Style Stir-Fried Noodles

choice of chicken, pork, beef, prawn, squid or seafood



Stir-Fried Yellow Noodles

choice of chicken, pork, beef, prawn, squid with soya sauce



Fried Wide Noodle in Thai Gravy

Stir fried with carrot, kale, baby corn, mushroom
choice of chicken, pork, beef, prawn, squid



Phad Thai

The local Thai street food classic, served with prawns, crushed peanuts, bean sprouts and chili flakes

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Sandwiches and Burgers

Hamburger & Chips

with or without your choice of cheese and bacon

Tuna Salad Sandwich

Club Sandwich

BLT

bacon, lettuce, and tomato sandwich

Grilled Ham and Cheese Sandwich

Deli Style Sandwiches

your choice of breads, deli meats, and cheeses

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Pizza

Margherita

mozzarella and tomato sauce

Funghi

tomato sauce, mozzarella and mushrooms

Hawaiian

tomato sauce, mozzarella, ham and pineapple

Seafood

mozzarella, parmesan cheese, mushrooms, shrimp, muscle and calamari

Salami

mozzarella and salami

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Vegetarian Menu

Tom Kha Mushrooms

A rich coconut cream soup with mushrooms, galangal and kaffir lime leaves

Corn Cakes

served with plum sauce

Fresh Vegetarian Spring Rolls

with sweet chili thin dipping sauce

Tofu Salad

Firm tofu with assorted Royal Project vegetables dressed in white sesame and virgin olive

Tofu Yum Hed

Classic spicy and sour soup with straw mushrooms, lemongrass, kaffir lime leaves and lime juice

Spring Rolls

Crispy spring rolls filled with fresh vegetables and served with our house-made sweet chili and pineapple sauce

Vegetable Green Curry

Fragrant green curry with mixed vegetables, eggplants and Thai sweet basil leaves

Panaeng Tofu

Red curry sauce and soft bean curd with Thai sweet basil, kaffir lime and coconut cream

Fresh Cut Fruits

Our Chef's selection of season tropical fruits

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Vegan Menu

Tofu Satays

Grilled marinated tofu skewers with yellow curry, peanut sauce and a cucumber relish

Thai Spicy Vegetable Wrap

Spicy fried rice with tofu, lettuce, basil, carrot, chili, and garlic wrapped in tortilla and served with peanut sauce

"Som Tum" Green Papaya Salad

Shredded green papaya with tomatoes, green bean, garlic, chili, ground peanuts, and lime juice dressing

Mixed Green Salad

Romaine lettuce, tomatoes, cucumber and red onions dressed with a lemon and black pepper dressing

Tom Yum with Tofu and Vegetables

Sour and spicy soup with tofu, mushroom, tomatoes, broccoli, carrots, zucchini, chili, cilantro and lime juice

Tofu and Vegetable Soup

Vegetable broth with bok choy, snow peas, carrots, green onion, broccoli and Thai celery

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Vegan Menu

Phad Thai

Vegan style hot wok fried rice noodles with tofu, vegetables, bean sprouts, green onion, ground peanuts, garlic and pepper

Stir-Fried Vegetables

choice of broccoli, cauliflower, Chinese kale, green beans, baby corn, carrot, etc, or mixed vegetables flavored with soy sauce and mushroom sauce

Massaman Tofu Curry

Southern style Massaman curry with coconut milk, tofu, kabocha squash, potatoes, white onion and peanuts

Pineapple Tofu Fried Rice

Yellow curry and pineapple fried rice with pepper, raisins, cilantro and garlic

Baked Tofu

Baked tofu marinated with soy bean sauce, lesser ginger, green onion, garlic, sesame oil and sesame seeds

Dessert

Sticky Rice with sweet yellow Mango

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Thai Gluten-Free Cuisine

Tom Kha Gai

Coconut milk soup with chicken, galangal shoots and kaffir lime leaves

Tom Yum Goong

Thai spicy and sour soup, herbs, prawns and finished, fresh lime juice

Yam Som-O Goong

A refreshing local salad of pomelo, tamarind sauce, tiger prawns, coriander leaves, coconut and crispy shallots

Khao Phad

Wok fried jasmine rice with chicken topped with a fried farm egg

Gai Phad Med Ma-Muang

Free-range chicken, stir fried with roasted cashew nuts, chili jam and trio of peppers

Phad Thai

Rice flour noodles wok fried with chicken and seasoned with tamarind sauce, bean sprouts and chives

Pla Nueng Manow

À la minute steamed sea bass fillets cooked to perfection in a lemongrass, chili dressing and finished with a splash of spicy fresh lime juice

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Western Gluten-Free Cuisine

Grilled Asparagus

Olives with lemon agrumato, crumbled Persian feta-mint salad, poached egg, organic herb panache

Classic Caesar

Young romaine leaves, bacon chips, fresh shaved Grana Padano Parmesan tossed in an anchovy dressing

Greek Salad

Feta cheese bound with salad leaves, plum tomato wedges, bell peppers, crunchy cucumber, Verdale Estate Manzanella olives and tangy vinaigrette

Sicilan-Inspired Caprese

Vine tomato, "Prosciutto" wafers, rocket leaves, buffalo mozzarella, arugula pesto, aged vinegar décor

Deep Water Salmon

Grilled Norwegian king salmon, sautéed asparagus, spinach, cherry tomatoes, bell peppers and dill cream

Chicken Breast

Marinated and grilled, eggplant stack and melted mozzarella, meat juices and olives, roasted sweet wild garlic

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Kids Menu

Pasta Pomodoro

San Marzano tomato sauce, olives, sweet basil leaves, Parmesan Cheese

Pasta Carbonara

Pan-fried bacon carbonara bound with basil julienne and Parmesan cheese

Pasta Bolognese

Chicken Nuggets

served with French fries

Burgers

served with French fries

Grilled Pork Sausages

with mashed potato and mixed vegetables

Pizza Margherita

with tomato and mozzarella cheese

Phad Thai

Rice flour noodles wok fried with chicken and seasoned with tamarind sauce, bean sprouts and chives

Khao Pad

Wok fried jasmine rice with chicken topped with a fried farm egg

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Desserts



Banana in Coconut Milk

Fresh banana cooked in syrup and topped with coconut milk



Taro Ball Coconut Milk

Cooked taro ball in sweet coconut milk



Mango with Sticky Rice

Steamed sticky rice with sweet coconut milk with fresh mango



Selection of Season Fruits

Watermelon, papaya, mango, pomelo, rambutan, banana or mangosteen



Thapthim Grob

Cubes of water chestnuts in covered in syrup



Ice Cream

Your choice of chocolate, vanilla, strawberry, coconut



Thai-style Banana Fritters



Chocolate Brownie

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THE PRIVATE WORLD
VILLAS & HOMES