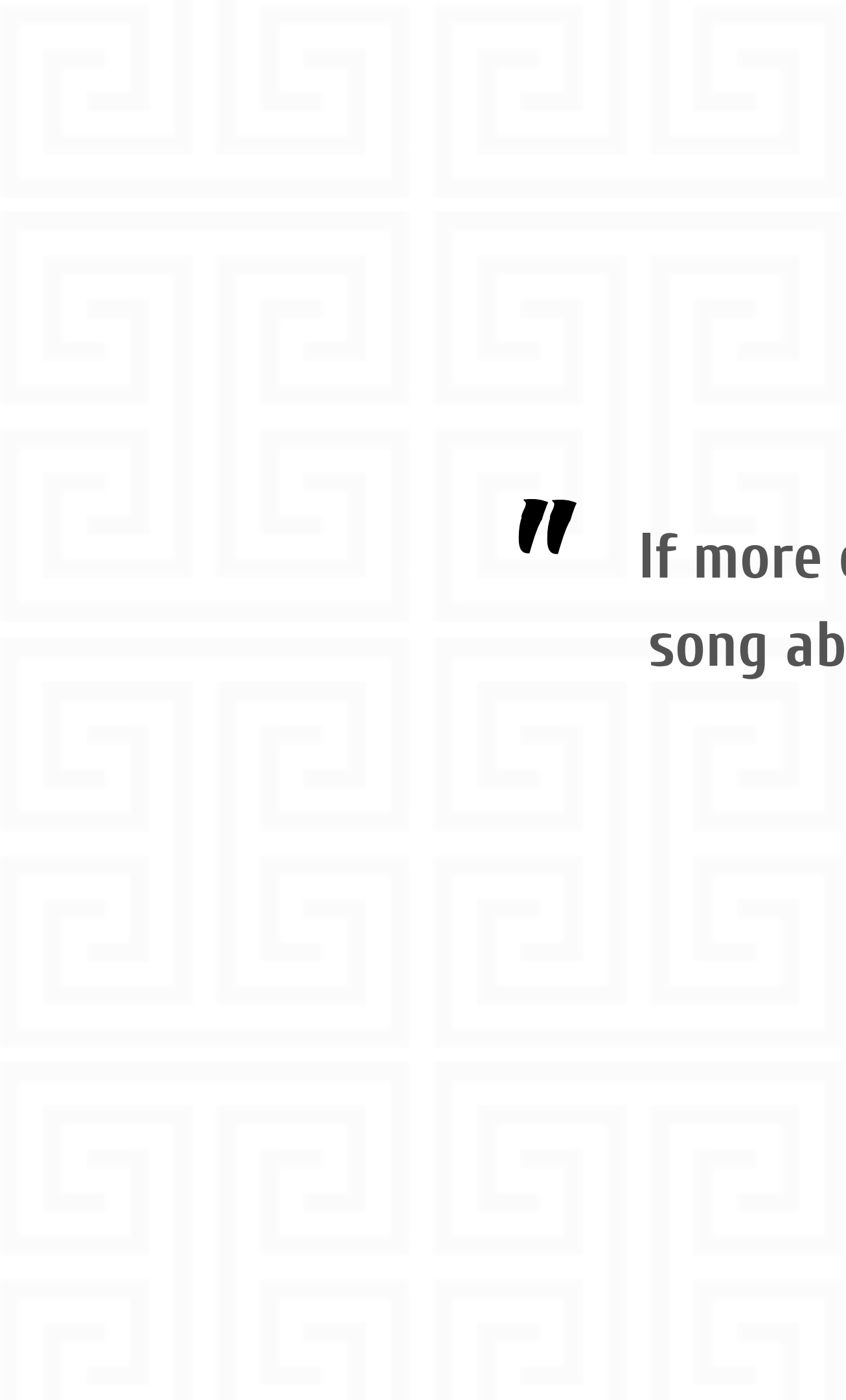




Restaurant-quality dishes fresh
from the kitchen and exclusively for you

Thai & Asian



“ 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 20% of the total cost of goods. 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.





Chef's Recommendation

Menu A

- Pomelo Prawn Salad
- Stir-Fried Cowslip Creeper with Glass Noodles & Eggs
- Stir-Fried Curry Blue Crab
- Tomyum Prawn & Mushroom

Menu B

- Spicy Glass Noodle Salad with Prawn & Pork
- Fried Prawn Tamarind Sauce
- Crab & Betal Leaves Curry
- Stir-Fried Malindjo Leaves with Eggs
- Tomyum Seafood

Menu C

- Winged Bean Salad
- Prawn Vermicelli
- Fried Fish with Chili Sauce
- Steam Fish Curry
- Spicy Pork Ribs & Mushroom Soup

Menu D

- Thai Fried Chicken
- Somtum Corn (Spicy Corn Salad)
- Larb Moo (Spicy Mince Pork Salad)
- Tomsab Pork Ribs (Hot & Sour Pork Rib Soup)



Appetizers

Satay

Sliced chicken, pork, beef, or tofu skewers, served with peanut sauce and pickled cucumber

Fried Calamari

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

Goong Choop Pang Tord

Deep-fried buttered shrimp served with plum sauce

Onion Rings

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

Goong Sarong

Deep-fried prawns wrapped with Phuket white noodles served with Thai sweet chili sauce

Thod Mun Pla (Fish Cake)

Deep-fried Thai spicy fish cakes served with Thai sweet chili sauce



Appetizers

Poo Jah

Deep-fried crab meat in crab shell served with plum sauce

Por Pia Thod (Fried Spring Rolls)

Deep-fried spring rolls served with plum sauce

Peak Gai Thod Nam Pla

Deep-fried chicken wings

Thod Mun Khao Pod (Corn Cake)

Deep-fried corn cakes served with Thai sweet chili sauce

Thod Mun Goong (Shrimp Cake)

Deep-fried shrimp cakes served with plum sauce

Goong Hom Sa Bai

Deep-fried shrimp in spring roll wrappers

Kanom Pang Naa Moo

Deep-fried bread with pork on top surface

Khao Tang Na Tang

Crispy rice with peanut dipping sauce



Appetizers

Por Pia Sod (Fresh Spring Roll)

Fresh spring rolls served with tamarind sauce or peanut sauce

Kiaw Thod (Fried Wonton)

Deep-fried pork or shrimp wontons served with Thai sweet chili sauce

Chicken Nuggets

Deep-fried chicken meat that is breaded or buttered served with Thai sweet chili sauce

French Fries

Deep-fried potatoes served with Thai sweet chili sauce

Fried Tofu

Deep-fried tofu served with spicy peanut sauce

Tung Thong

Deep-fried chicken or prawns in flour bags served with plum sauce



Thai Salads

Yaam Mamuang Pla Grob

Green mango salad with chili, shallot, roasted peanuts, and fried fish

Yaam Som-O (Pomelo Salad) (v)

Pomelo, prawns, and deep fried shallots, tossed with dried coconut flakes served with spicy tamarind dressing

Som Taam (Papaya Salad) (v)

Traditional eastern Thai dish, shredded green papaya pounded in a mortar with dried shrimp, chili, and roasted peanuts

Yaam Po-ma-lai (Fruits Salad) (v)

Mixed seasonal Thai fruits with spicy Thai dressing

Yaam Woon Sen (Glass Noodle Salad)

Clear noodles, onion, with mixed seafood, with spicy Thai dressing

Yaam Talay (Seafood Salad)

Mixed seafood salad with sour, spicy seafood sauce



Thai Salads

Larb (v)

Minced pork, chicken, duck or tofu, cooked with chili flakes and lime

Yaam Moo Yang/Yaam Nuea Yang (Pork, Beef Salad)

Grilled pork or beef onion and sour, spicy seafood sauce

Yaam Pak Boong Grob (Crispy Morning Glory Salad)

Fried morning glory, onion and chili with sour, spicy Thai sauce



SOUPS

COCONUT

Tom Kha Kai

Chicken coconut soup flavoured with galangal root

Bai Leang Tom Kra Thi

Coconut soup with shrimp & Phuket vegetable (southern Thai style)

CLEAR

Gaeng Jued Sarai

Clear soup with seaweed, bean curd & prawns, pork or chicken

Pla Muek Yad Sai (Stuffed Squid Soup)

Clear soup with calamari, filled with marinated minced pork or chicken

Galam Plee Yad Sai (Stuffed Cabbage Soup)

Clear soup with minced pork or chicken wrapped with cabbage



SOUPS

Spicy

Gaeng Liang Goong

Thai spicy mixed vegetables soup with shrimp

Tom Yum Goong or Seafood

Spicy & sour prawn or seafood soup with Thai herbs in creamy soup

Tom Yum Goong or Seafood

Spicy & sour prawn or seafood soup with Thai herbs



Mains

Stir-Fried Dishes

Gai Pad Meng Mamuang

Stir-fried chicken with cashew nuts and dried chili

Preaw Waan

Sweet and sour pork, chicken, fish or shrimp

Pad Khing

Stir-fried chicken or pork with ginger, onion, and black mushroom

Pad Kaprow (Spicy Basil)

Stir-fried chicken or pork with basil leaves and chili

Pad Pak Ruam Mit (v)

Stir-fried mix vegetables

Pad Hed Ruam Mit (v)

Stir-fried mixed mushrooms

Pad Pak Boong

Stir-fried morning glory

Pad Broccoli

Stir-fried broccoli with meat and oyster sauce



Mains

Stir-Fried Dishes

Normai farang Pad Goong (Shrimp Asparagus)

Stir-fried asparagus with or without shrimp

Pad Kha-na Nam Mun Hoi (With or Without Crispy Pork)

Stir-fried Chinese kale with oyster sauce

Pad Prik Thai Dum

Stir-fried fried seafood, pork or chicken with fresh peppercorns

Poo Pad Phong Ka Ree

Stir-fried crab with yellow curry powder



Mains

Stir-Fried Dishes

Pad Prik Khing

Pork, chicken, or crispy pork stir-fried with red chili paste

Hoi Pad Nam Prik Pao

Stir-fried clams with roasted chili paste and basil

Pla Muek Pad Khai Kem

Stir-fried calamari and salted eggs

Bai Liang Pad Khai or Goong Seab

Melindjo stir-fried with egg or Phuket chili paste



Mains

Deep-Fried Dishes

Thod Gratiam Prikthai (Garlic Meat)

Deep-fried chicken, pork or shrimp with garlic and black pepper

Khao Neow Gai Thod

Deep-fried Thai style chicken wings serve with sticky rice

Pla Thod Ka Min

Deep-fried Thai style chicken wings serve with sticky rice

Yaam Mamuang Pla Krapong

Deep-fried white snapper and spicy green mango salad

Pla Rad Prik

Deep-fried fish topped with sweet and spicy sauce

Pla Krapong Grob Pad Cha

Deep-fried white snapper with ginger, finger root young pepper and red chili



Mains

Deep-Fried Dishes

Goong Tord rad Sauce Makham

Deep-fried Thai spicy fish cakes served with Thai sweet chili sauce

Plan Krapong Tord Nam Pla

Deep-fried fish with fish sauce



Rice & Noodles

Khao Pad (Fried Rice)

Fried rice with pork, chicken crabmeat or shrimp

Khao Ob Sub-Paa-Rod (Pineapple Fried Rice)

Pineapple fried rice with shrimp, raisins, Chinese sausage and curry powder

Khao Tom (Rice Soup)

Rice soup with chicken, pork or seafood

Kuay Teow Tom Yum Goong Nam Khon

Creamy tom yum goong soup served with noodles

Khao Mun Gai

Chicken meat top of the rice served with dark brown sauce

Rad Naa

Stir-fried noodles with gravy and pork, chicken or shrimp



Rice & Noodles

Pad Thai

Fried noodles with shrimp and ground roasted peanuts

Pad See-ew

Stir-fried noodles with shrimp, pork, chicken, or beef vegetables and black soy sauce

Pad Kee Maow (Drunken Noodles)

Stir-fried rice noodles with meat, eggs, vegetables, holy basil and chili

Kuay Teow Nam Sai (Noodles)

Clear soup with noodles with meatballs, chicken, pork or seafood



Curries

Panaeng Gai, Moo or Goong

Chicken, pork, or shrimp with thick, creamy curry sauce

Massaman (Peanut Curry)

Chicken or beef curry slow simmered with potatoes, peanuts, and coconut milk

Gang Kheaw Waan

Green curry with chicken, beef, or prawn cooked in coconut milk with Thai eggplant

Gaeng Poo Bai Cha Plu

Yellow curry with crab meat in coconut milk (southern Thai style)

Gaeng Ped

Red curry with choice of pork, chicken, or beef cooked in coconut milk with Thai egg plant

Gaeng Ped Ped Yang

Grilled duck curry cooked in coconut milk and Thai chili paste



Curries

Choo Chee Seafood

Shrimp, scallops, snapper, and calamari served with dried Thai red curry sauce and Kaffir lime leaves

Choo Chee Pla

Fried fish with dried Thai red curry sauce and kaffir lime leaves

Red Curry With Roasted Duck

Thai red curry with roasted duck and pineapple

Hor Mok Talay

Thai steamed seafood curry in young coconut



Vegetarian

Spring Rolls

crispy spring rolls served with tamarind sauce or spicy peanut sauce

Thod Mun Khao Pod (Corn Cake)

Deep-fried corn cakes served with Thai sweet chili sauce

Tofu Salad

Firm tofu with vegetables dressed in white sesame and virgin olive

Tom Yum Hed

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

Tom Kha Mushrooms

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

Vegetable Green Curry

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



Vegetarian

Panaeng Tofu

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

Tofu Satays

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



Steamed Dishes

Nueng Manow (Lime Fish)

Choice of steamed fish, tiger prawns, calamari, salmon with lime, garlic and chili

Look Chin Pla Nueng (Steamed Fish Ball)

Steamed fish ball served with spicy seafood sauce

Pla Nueng Buoy

Steamed fish in plum sauce

Pla Nueng See Ew

Steamed fish in soy sauce and ginger

Steam Seafood

Choices of shell fish, crab, shrimp

Goong Aob Wun-Sen

Baked prawns with glass noodles



Steamed Dishes

steamed Seafood

Choices of shell fish, crab, or shrimp

Goong Aob Wun-Sen

Baked prawns with glass noodles



Chinese (Dim Sum)

Ha-Kauw

Steamed shrimp dumpling

Seafood Dim Sum

Steamed seaweed roll stuffed with shrimp or pork

Patongo

Golden-brown deep-fried strip of dough

Siu Mai

Steamed shrimp dumpling or steamed pork dumpling

Salapao Sai Cream

Steamed custard bun

Salapao Moo Daeng

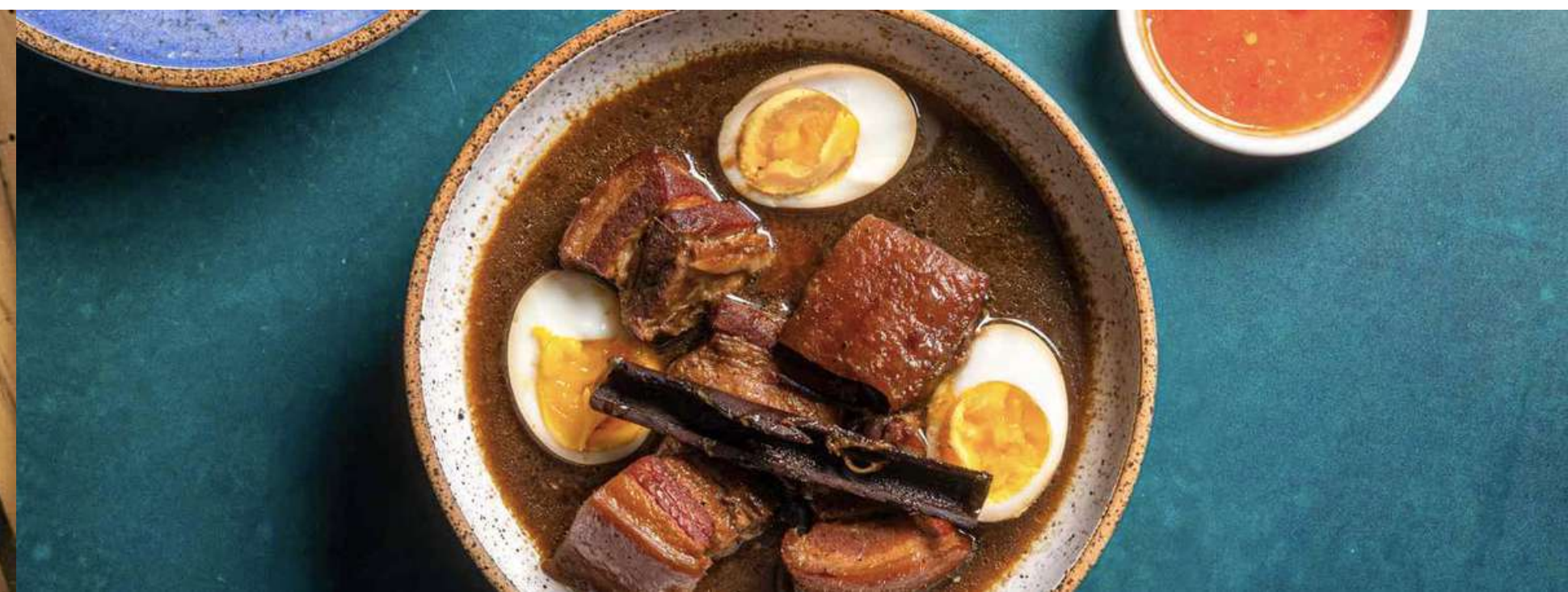
Steamed BBQ pork bun



Chinese (Dim Sum)

Kha Moo Palo

Thai braised pork legs made with star anise, cinnamon, cumin, soy sauce, and mushrooms



Salapao Moo Sub Sai Khai

Steamed pork bun with egg



THE PRIVATE WORLD
VILLAS & HOMES