

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

## SEI MENU

# II <br> There is no love sincerer than the love of food. 

## henlincths

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:

- Please confirm with us your choices from the menu at least 72 hours prior to the date of your arrival.
- Please note that the services of the chef is inclusive of the villa rental. Food is charged separately
- Please make sure to inform us of any dietary requirements among your group such as allergies, sensitivity to spices, vegan diets, and the like. Our chefs will gladly adjust the recipes for you.
- All our meals at the villa are served family style rather than a la carte. This means that they are not prepared in individual servings. Our chef carefully plans the size of each dish enough to serve the whole party
- Once at the villa, feel free to inform the chef or the villa manager about any particular request on how you wish the food to be cooked such as doneness, seasoning, hotness, or portioning.



Iraditional Ihai

6 pax 5,500 THB

8 pax 6,600 THB

## 10 pax

7,700 THB

12 pax
8,800 THB

## Appetizers

[^0]Main Dishes
Tom Yum Seafood (Spicy Seafood Soup with Thai Herbs) • Stir-Fried Mixed Vegetables • Stir-Fried Chicken with Cashew Nuts
Panaeng Curry with Pork • Steamed Jasmine Rice

Desserts
Fresh Fruit Platter • Fried Coconut Ice Cream


Seafood Delights
6 pax
6,000 THB

## 8 pax

 7,500 THB
## 10 pax

8,500 THB

14 pax 9,800 THB

## Appetizers

Deep-Fried Vegetarian Spring Rolls • Spicy and Sour Seafood Salad with Glass Noodles

Main Dishes
Tom Yum Kung (Spicy Soup with Prawn and Thai Herbs) • Steamed Fish with Lime and Chili Pad Thai with Prawns • Stir-Fried Mixed Vegetables • Steamed Jasmine Rice

Desserts
Fresh Fruit Platter • Coconut Ice Cream


## Veg̣tarian חimu

## 6 pax

 3,000 THB8 pax 4,000 THB

## 10 pax

5,000 THB

14 pax 6,000 THB

Appetizers

Main Dishes

Desserts

Spring Rolls (Crispy Spring Rolls filled with Vegetables)
Mixed Green Salad (Lettuce, Tomatoes, Cucumber, and Red Onions dressed with Lemon and Black Pepper Dressing)
Pad Thai (Rice Noodles with Tofu, Vegetables, Bean Sprouts, Green Onion, Ground Peanuts, Garlic, and Pepper) Massaman Tofu Curry (with Coconut Milk, Tofu, Potatoes, White Onion, and Peanuts) • Steamed Jasmine Rice


Kids menu

6 pax 3,200 THB

8 pax 4,000 THB

4,500 THB

14 pax 5,000 THB

Mini Pizza Margherita (with Tomatoes and Mozzarella Cheese)
Main Dishes
Pasta Carbonara (Pan-fried Bacon Carbonara with Basil and Parmesan Cheese)
Chicken Tenders (Crumbed chicken pieces served with potato fries)


## Fitness Set

6 pax
3,200 THB

8 pax
3,800 THB

4,500 THB

12 pax
5,200 THB

## Appetizers

Juice

Main Dishes

Tuna Salad

Fresh Seasonal Tropical Fruit Juice or Orange Juice

Chicken Satay, Chicken or Fish Steak

Vegetables

Rice

Dessert

Grilled Vegetables or Blanched Vegetables Brown Fried Rice with Eggs

Mixed Fruits


Western Sot

Appetizers
Soup
Salads
Sandwiches

Garlic Bread or Garlic Cheese Bread
Mushroom, Tomato, or Pumpkin Soup
Mixed Green Salad, Greek Salad, or Caesar Salad
BLT or Hamburger and Chips

10 pax
6,000 THB

12 pax 6,800 THB

## Main Course

Pizza

Pasta (Choices: Spaghetti, Penne, or Fettuccine; Sauces: Marinara, Bolognese, Alfredo, Carbonara or Pesto) or Ham and Cheese Macaroni

Margherita, Fungi, Hawaiian, Seafood or Salami


THE PRIVATE WORLD
VILLAS \& HOMES


[^0]:    Som Tum (Papaya Salad) • Larb Kai (Minced Chicken with Chili and Thai Herbs)

