

In Villa Dining Services

Dear Guests,

One of the great advantages of Villa Holidays is the ability to self cater if needed.

However when you are on holiday, there is a great chance that cooking is not something you may want to do everyday or at all? We have taken *In Villa Dining* to a new level that may just alleviate any concerns you have about working too hard instead of relaxing!

We suggest that on at least one meal you request one of our Thai Chefs to prepare you a Thai Culinary Experience. They can also prepare (limited) Western & great BBQ Menus as well if you prefer.

We invite you to take the time to sit down and plan your needs with the Villa Manageress. She will help you select a menu that suits your expectations as well as your diet, and the Thai Chef can then purchase all the ingredients. This will enable them to plan your served meal, be a lunch or dinner, down to the last detail. You may wish to travel with them to the local markets to experience shopping in Asia!

On the following pages, we have listed some of the most popular Thai dishes as well as unusual dishes that one may not find easily in restaurants for you to choose from. Our team also has several Thai Cookbooks on hand in case you wish to try something else from this wonderful cuisine.

The food cost for your meals depends entirely upon your choice of menu, season and of course numbers of diners. Our staff will give you an approximate purchasing cost prior to finalization of the menu and purchase.

We can provide the following services, as you desire

1. **One Chef: 1000++ Baht per meal service or 1,750++Baht per day service.**
Chefs will select products, prepare and serve meal for up to maximum villa capacity.
Extra persons will be charged at **400++ Baht**
2. **In villa shopping service: 650+ Baht or 20% of purchases cost selection, (Whichever is greater).**The provisioning fee is subject to 7 % VAT.
3. **Beverages**
We have an *In Villa Wine Selection* that is competitively priced and that can not be found in local supermarkets.
The Villa Manageress can supply extra chilled stock as required.

“Bon Appetit”

Note: The Chef Shopping Service is charged 300+ Baht per meal; further traveling costs may be added if the menu requires hard to acquire goods to be sourced far away from the villa.

A Taste of Thai Culinary Heritage Appetizer / Starter

Crispy Catfish with Green Mango Salad <i>Sour unripe mango, biting lime, salty fish sauce and crisped catfish.</i>	Yam Pla Dook Foo
Fried Tofu with Peanut Dipping Sauce <i>Fried tofu served with hot cilantro and peanut sauce.</i>	Tou Hu Tod
Fried Wontons with Pork or Shrimp <i>Spiced ground pork or minced shrimp in crispy wonton wrap.</i>	Geow Grob / Goong
Chicken or Pork Satay <i>Marinated and grilled chicken or pork served on skewers with peanut sauce.</i>	Gai or Moo Satay
Fried Fish Cake <i>Fried fish cake, spiced with Thai curry and kaffir lime leaves.</i>	Tod Mun Pla
Spring Roll <i>Pork, shrimp and vegetable in crispy wonton wrap.</i>	Poh Phia Tod
Spicy Fried Corn Cake <i>Deep fried corn Cake</i>	Tod Mun Kaow Pod
Crispy Fried Vegetable <i>Deep fried vegetable</i>	Pak Tod
Chicken Wrapped in Pandan Leave <i>Deep Fried Marinated Chicken wrapped in Pandan Leave</i>	Gai hor bai teay
Deep Fried Calamari <i>Deep fried squid ring with flour.</i>	Pla Muk Tod
Deep Fried Prawn Spring Roll <i>Deep fried prawn wrapped in Spring Roll sheet</i>	Poh Phia Goong
Seafood Tempura <i>Deep fried shrimp, squid and fish with flour.</i>	Seafood Tod
Fresh Spring Roll <i>Shrimp and mixed vegetable in a fresh wrap.</i>	Poh Phia Sod

Thai Salads

Spicy Pork / Chicken Salad <i>Spiced to desire ground pork or chicken salad cooked in lime juice, chili pepper and fish sauce.</i>	Laab Moo / Gai
Mackerel with Chili Sauce <i>Minced mackerel and fresh vegetables with a shrimp paste sauce spiced to desire.</i>	Nam Prig Pla Tu
Beef Salad <i>Spicy beef salad cooked in lime juice, hot pepper and fish sauce.</i>	Yam Neua

Mixed Fruit Salad with Shrimp Spicy mixed fruit Salad (apple, guava, grape fruit) with Shrimp.	Yam Poramai Sod Goong
Seafood Salad Spicy seafood salad with Thai Herbs.	Yam Talay
Glass Noodle Salad in Thai Style Spiced to desire glass noodle salad in Thai style with seafood.	Yam Woon Sen
Soft Palm Tree Salad Spiced to desire salad served with fresh vegetables.	Som Tam Yod Ma Praow
Lemongrass Salad Spiced to desire salad with kaffir Lime, cashew nut and seafood.	Yam Tak Krai
Pomelo Salad Spiced to desire Pomelo salad with seafood.	Yam Som Oo
Papaya Pok Pok Spiced to desire unripe papaya salad, can be complimented with dry shrimp and crab and sticky rice.	Som Tam
Grilled Tuna meat with Lemongrass and Raw Mango Salad	Yam Pla Too
Mango Salad Spiced to desire unripe mango salad, can be complimented with dry shrimp and crab and sticky rice.	Yam Ma Muang

Western Salads

Caesar Salad A traditional salad with crispy croutons.
Greek Salad Crispy salad with mixed vegetable topped with Feta Cheese and black olives.

Soup

Bitter Melon Soup Clear bitter melon soup slow cooked in a sparerib broth.	Gang Jued Mara
Chicken in Coconut Soup Galangal flavored coconut soup.	Tom Kha Gai
Clear Shrimp or Seafood Soup Shrimp in clear soup with lemon grass, kaffir lime, hot pepper, lime juice and fish sauce.	Tom Yum Goong / Talay
Mixed Vegetable Clear Soup Mixed Vegetable Clear Soup with Tofu and Minced Pork. Can be served without meat	Gang Jud Tao Hu / Moo Sap
Mushroom Cream Soup	Soup Hed

Cream soup with straw and herring mushrooms.

Corn Cream Soup	Soup Kaow Pod
Pumpkin Cream Soup	Soup Fak Tong
Asparagus Cream Soup	Soup Nor Mai Farang

Curry

Green Curry with Chicken, Beef, Pork, Prawn <i>Spiced to desire fresh green curry paste with Thai aubergine and holy basil.</i>	Gang Keaw Wan
Red Curry with Roasted Duck <i>Red Curry with grape fruit and pineapple.</i>	Gang Pet Ped Yang
Massaman Curry with Chicken or Beef <i>A mild Indian style Curry with peanut and potatoe.</i>	Massaman Gai, Nuea
Paneang Curry with Prawn, Beef or Chicken <i>Fairly dry red Curry with kaffir lime.</i>	Paneang Gai, Nuea
Red Curry with Beef or Chicken <i>Spiced to desire fresh red curry paste with Thai aubergine and holy basil.</i>	Gang Kati Gai, Nuer
Grilled Tiger Prawn <i>Spiced to desire with dried red Curry and Thai herbs.</i>	Goong Pao Rad Pad Pike Khing

Pasta / Noodle / Rice

Italian pasta dishes are served with a choice of Spaghetti, Fettucini or Penne

With Tomato Sauce	
With Meat Sauce	
Alla Carbonara	
With seafood and herbs	
With fresh pesto sauce	
With a choice of crab meat, shrimp, squid or seafood	
Fried Rice with Chicken, Beef or Pork	Kaow Pad
Fried Rice with Pineapple	Kaow Pad Sapparod
Stir Fried Noodle Thai Style with Shrimp	Pad Thai Goong
Stir Fried Noodle Thai Style wrapped in omelet	Pad Thai Hor Kai
Stir Fried Wide Noodle with Beef, Pork or Seafood	Pad Se Ew
Fried Wide Noodle in Gravy with any meat or seafood	Rad Nar

Main Course

The following dishes can be served with a variety of meat or seafood, please inform the Thai Chef of your preferred choice.

Baked Shrimp in Clear Noodles Shrimp baked in garlic, pepper, cilantro and clear noodles.	Goong Ob Woonsen
Chicken Basil Ground chicken stir fried with Thai basil.	Gai Pad Kaprao
Chicken in Dry Green Curry With Thai eggplant.	Gai Pad Prik Keaw Waan
Fried Fish with Tamarind Sauce Whole fish pan fried and served with spicy tamarind sauce.	Pla Rad Prik
Fried King Mackerel Pan fried king mackerel steak served with mango salsa.	Pla Insee Tod
Garlic Shrimp and black pepper Shrimp sautéed with garlic and pepper.	Goong Tod Katiem Prik Tai
Ginger and Chicken Stir Fry Stir fried chicken with julienne ginger and wood ear mushroom.	Gai Pad King
Steamed Curried Fish or Seafood Steamed, marinated fish in curry paste and coconut milk on vegetables, served in banana leaf.	Ho Mok Talay
Crispy Pomfret Crispy fried whole fish, served with shallot, pepper, fish sauce.	Pla Jalamed Tod
Soft Shell crab in Curry A delicious dish to eat with fingers.	Poo Pad Pong Carry
Stir Fried Chicken with Cashew nut Stir fried chicken with cashew nut and dry chilli.	Gai Pad Med Mamuang
Stir Fried Mixed Vegetable Stir Fried Mixed Vegetable with oyster sauce.	Pad Pak
Fried Fish, prawn with Sweet and Sour Sauce With pineapple and capsicum.	Goog / Pla Peaw Wan
Steam Fish with Thai Lime Dressing Steam Fish with Thai Lime Dressing.	Pla Neung Manao
Grilled Phuket Lobster (served with mashed or baked potatoes and sauteed vegetable)	
Grilled Thai Tenderloin (Grilled Tenderloin serve with Thai curry sauce)	
Grilled Tiger Prawn (Grilled Tiger Prawn Served with Dry Curry Sauce and buttered Rice)	

Grilled Marinated Sea bass with Mashed Potatoes
(Grilled Marinated Sea Bass with Mashed Potato and sauteed Vegetable
Grilled Salmon or Sea bass with Green Pepper Corn Sauce
Grilled Prawn with Red Curry Sauce
Fried Prawn with Sweet and Sour Sauce
Fried Prawn with Tamarind Sauce

Side Dishes

Steamed White Rice	Kao Su-ay
Steamed Brown Rice	Kao Klong
Sticky Rice	Kao Neaw
Ratatouille of vegetables	

Desserts

Mango with Sticky Rice Served on a bed of coconut milk.	Kow Neuw Mamuang
Pumpkin in Coconut Milk Cooked in sweet coconut milk.	Fug Tong Gaeng Buad
Coconut Crème Brulee A signature dessert, preferably served warm.	
Sticky Rice Ball in Coconut Milk Sticky rice flour pearls in sweet coconut milk.	Boa Loy
Selection of seasonal fresh fruits	Polamai Sod
Boiled Banana in Coconut Milk	Kuey Boad Chee
Fruit Salad with Ice Cream	
Banana Fritter	Kuey Tod
Pirates Fruit Salad Prepared with Thai Rhum or Samui made Rhum and can be served with ice cream	

Sandwich / Kid Menu

Tuna Sandwich
Club Sandwich
Warm Croissant Ham Cheese
Grilled Chicken Sandwich
Grilled Ham Cheese
Grilled Vegetable Sandwich
Grilled Beef Burger
Fish and Chips
Chicken Nugget
Macaroni with Cheese

Special Menu

Khao Tang Na Tang
Crispy rice with Savory minced pork

Miang Kam
Tasty Leaf wrapped Tidbits.

Roti Massaman
Pan fried Muslim bread with rich beef or chicken curry.

Nahm Prik Pla Too
Pan fried Mackerel and assorted vegetable.

Khao Man Som Tam
Rice cooked in coconut milk with papaya salad.

Khai Luk Khoei
Hard – boiled eggs with sweet and sour tamarind sauce.

Poh - Pia Sod
Fresh eggs roll containing bean sprouts , grilled pork and tofu.

Vegetarian Menu

Soup

Vegetarian Thai Herbs Spicy Soup

Mixed Vegetable Clear Soup with Tofu and Glass Noodle

Mushroom with Coconut Cream Soup

Gaeng Liang

Gaeng Jued

Tom Kha Hed

Stir Fried

Stir Fried Bean sprouts and Tofu

Stir Fried Morning Glory

Stir Fried Mixed Vegetable

Sweet and Sour Vegetable

Curry

Vegetarian Green Curry

Vegetarian Red Curry

Red Herb Tofu Curry