



Fresh Local Seafood

- All seafood is fresh from our local fishermen -

Availability depends on weather conditions & luck.

Our seafood selections fresh from our local fisherman THB

White Snapper / Grouper 1400 / 1500 per kg

Phuket Lobster | Tiger Prawn 3,500- | 3,200- per kg

Andaman Squid 1300 per kg

King Prawns 1500 per kg

Blue Swimmer Crabs 1400 per kg

(Min. order 1 kg)

Our cooking recommendations but you can also have it your way.

Steamed fish with garlic, chili & lime sauce

Fish Baked in salt crust. Seafood sauce.

Filet or while fish with garlic & pepper

Filet or whole fish with tamarind sauce

BBQ with butter

Stir fried with Indian yellow curry sauce

Steamed with seafood sauce

Stir fried with garlic & pepper

Squid or Prawn Tempura

Sweet & Sour

Tamarind Sauce

All dishes are served with steamed rice & stir-fried vegetables / Order at least 1 day before if having seafood for dinner

Private Chef & BBQ Setup 1,000 Baht per villa - Max 10 guests

All prices are net and inclusive of 7% Government tax



Your Private **‘BBQ SIZZLE’**

Recovery day or just a get together by the pool, let us do the grilling.

1200 THB per person; Min. 4 pax; We need 1 day notice for your BBQ set-up.

Marinated chicken wings

Flame grilled BBQ beef & chicken burgers

Traditional coleslaw salad with lemon mayonnaise and fresh herbs

Potato salad with red onion, egg and grain mustard mayonnaise

BBQ sweet corn on the cob with butter and salt

Buns, mustards, ketchup & mayonnaise

additional Lamb Chops or Australian Beef Tenderloin 800 THB per head

For more information or booking your BBQ contact our villa manager

All Prices are net and inclusive of 7% Government tax & 10% Service charge



Private **'BBQ SKEWERS'**

900 THB per person; Min. 4 pax; We need 1 day notice for your BBQ set-up.

Choose 3 selections from our skewers

Marinated skewers chicken, beef, pork, mixed & mixed vegetables

Traditional coleslaw salad with lemon mayonnaise and fresh herbs

Potato salad with red onion, egg and grain mustard mayonnaise

BBQ sweet corn on the cob with butter and salt

Garlic fried rice

For more information or booking your BBQ contact our villa manager

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Thai / Asian Cuisine

Starters

- ☆

1. Thai spring rolls

Deep fried | with vegetables & glass noodles | plum sauce

250
- ☆

2. Fresh Thai rice paper spring rolls | added chicken

Bean sprouts | green mango | carrot | coriander | chicken | Japanese sesame sauce

220 | 250
- ☆

3. Crispy chicken wings

Served with sweet chili sauce

220
- ☆

4. Chicken satay

Peanut sauce | cucumber chili dip

300
- ☆

5. Lemon grass sea prawn skewer

Served on the salad | Japanese sesame sauce

300
- 🌶️

6. Thai papaya salad (spiciness to your taste) (add prawns)

Classic Thai dish with papaya | chili | tomato | fish sauce | lime | garlic | bean | dried shrimps

230 | 350
- ☆
🌶️

7. Yam Nua - Thai beef salad

imported Australian premium grain fed beef | tomato | shallot | Thai celery | spring onion

400
- 🌶️

8. Yam Wunsen - Thai seafood salad

Glass noodle salad with squid | prawn | mussels

400
- ✓

9. Stir fried morning glory

With garlic

280
- ✓

10. Mixed vegetables

Steamed or stir fried with oyster sauce

230

Soups

- 🌶️

11. Tom Yam prawns | seafood

Sour & spicy Thai soup with prawns or seafood. A classic!

350 | 450
- 12. Tom kha gai (chicken)**

Coconut Thai soup | lemongrass | galangal | chili oil | chicken



250

☆ Recommend
 ✓ Vegetarian
 🌶️ Spicy

Classic Mains

-  **13. Larb Tuna** **420**
Diced fresh tuna | salad | shallots | green herbs | lemon | fish sauce
-  **14. Phad krapao chicken | pork | prawn | beef** **250 | 250 | 350 | 450**
Minced and stir fried | garlic | chili | holy basil
- 15. Gai Pad Med Mamuang chicken & cashew nuts** **350**
Stir fried with mixed peppers | onion | red chili paste
- 16. Khao pad "Fried Jasmine rice" chicken | prawn | seafood** **250 | 350 | 450**
Topped with a fried egg | cucumber slices | spicy salty chili sauce
- 17. Pad see eiw chicken | seafood** **250 | 450**
Fried large rice noodles | vegetables | soy sauce | chicken or seafood
- 18. Pad Thai chicken | prawn** **250 | 350**
The famous stir-fried Thai noodle dish with tofu | bean sprouts | chicken or prawns
-  **19. Spaghetti Pad Kee Mauw chicken | prawn | seafood** **250 | 350 | 450**
Spaghetti | capsicum | fresh pepper corn | hot basil | onion | baby corn


Thai Curries

-  **20. Massaman curry chicken | beef** **250 | 450**
Coconut milk | potato | onion | roasted peanuts | Cinnamon
-  **21. Paneng Curry chicken | prawn** **250 | 350**
Red curry paste | coconut cream | peanut | chili | kaffir lime leave
-  **22. Green or Red Curry chicken | beef** **250 | 450**
Coconut milk | eggplant | red chili | sweet basil | kaffir lime leave

Steamed rice portion Organic Thai jasmine

40

Dish can be spicy. Please let us know how you would like it.

 All Curries and Khao Pad are available as vegetarian dish

☆ Recommend  Vegetarian  Spicy

Western Cuisine

Starters

23. Garlic bread 120

24. French Fries 180

25. Greek Salad 320

Feta cheese | cucumbers | tomato | cucumbers & vinaigrette

✓ **26. Avocado salad** 260

Organic red oak | green salad | cherry tomato | carrot | cucumber | onion |

Japanese sesame sauce | pine nuts

✓ **27. Caesar salad vegetarian | chicken | prawn** 260 | 320 | 390

Romaine lettuce | crispy croutons | parmesan cheese | garlic bread | pine nuts

Soups

✓ **28. Tomato soup** 280

Croutons

✓ **29. French onion soup** 290

Croutons

Classics & Mains

30. Spaghetti Bolognese 320

Beef mince in a rich tomato-basil sauce | parmesan cheese

31. Spaghetti Carbonara 320

Bacon | parmesan cheese

32. Lasagna Beef 360

Classic lasagna with minced beef | tomato | cheese sauce

33. Tenderloin steak 200g Australian prime grain fed beef 990

Mashed potatoes or French fries | grilled tomato | asparagus | BBQ sauce

34. NZ Lamb Chops French cut 1,090

Mashed potato | roasted green asparagus | BBQ sauce

☆ Recommend ✓ Vegetarian 🌶️ Spicy

Seafood & Fish

35. Spaghetti Seafood 450

Prawns & mussels | shallot | garlic | parsley | white wine sauce | garlic bread

36. Sea Bass filet lemon butter sauce 790

Coconut milk infused rice | carrot | asparagus

37. Salmon filet á l'orange 790

Asparagus & carrots | fried potatoes | fresh orange sauce

38. Fish & Chips 490

Deep fried Sea Bass | French fries | tartar sauce

Burgers and Sandwiches

39. Angus beef burger 150g 390

Fried onion | cheese | lettuce | cornichon | tomato | homemade burger dressing

add bacon +40

40. Crispy chicken burger 320

Grilled pineapple | onion | lettuce | tomato | tartar sauce

41. Club sandwich 350

Grilled chicken breast | bacon | cheddar cheese | egg | tomato | cucumber | lettuce

42. Chicken Wraps 280

Carrot | green/ red /yellow pepper | sweet chili sauce | French fries

43. Focaccia Bread with avocado salsa served with French fries | added chicken 320 | 390

Focaccia | lettuce | tomato | red onion | tartar sauce

Desserts

44. Mango sticky rice 280

45. Fresh tropical fruits 250

46. Thai Banana in coconut milk 250

47. Banana fritter and gourmet vanilla ice cream 250

Gourmet Ice Cream...

per scoop 80

Vanilla Bourbon | Chocolate | Strawberry | Coconut | Mango Sorbet

 Recommend  Vegetarian  Spicy

Kid's Menu

***Portion Sizes recommended for ages up to 12 years**

Spaghetti Bolognese	195
served with garlic bread	
Chicken burger (125g)	220
Chicken patty in a burger bun with tomato salad mayonnaise French fries	
Texas Burger (125g)	240
Beef patty in burger bun tomato salad cheese mayonnaise French fries	
Hot Dog	220
Frankfurter pork sausage in hot dog bun tomato sauce mozzarella cheese French fries	
Chicken nuggets	290
Tomato sauce mayonnaise French fries	
Fried fish	390
2 pieces of premium crumbed white fish tomato sauce mayonnaise French fries	

Also: non spicy Thai food, noodle soup, fried rice...

Please let us know what your kids like to eat!

☆ Recommend V Vegetarian 🌶️ Spicy

Cocktails

With Fresh Fruit Juices & Premium Spirits

Classic Cocktails

NEGRONI	340
Gin Campari red vermouth	
MARTINI COCKTAIL	290
Gin or vodka dry vermouth olive	
OLD FASHIONED	290
Bourbon Whisky angostura bitter sugar cube orange peel	
WHISKY SOUR	290
Bourbon Whisky lime syrup angostura	
GIN FIZZ	290
Gin lemon juice syrup soda	
LONG ISLAND ICED TEA	360
Bacardi vodka gin tequila Cointreau coke	
MAI TAI ORIGINAL	340
Bacardi Captain Morgan Orange curacao Orgeat syrup	
BLOODY MARRY	290
Vodka Tomato Juice Lime Juice	
COSMOPOLITANT	290
Vodka Cranberry Juice Cointreau Lime Juice	
PASSIONFRUIT MARTINI	320
Vodka Passionfruit	
WATERMELON MARTINI	320
Vodka Watermelon	
BANANA COLADA	290
Malibu banana smoothie coconut milk	
BLUE HAWAII	290
Vodka blue curacao coconut milk pineapple	
DAIQUIRI MANGO or STRAWBERRY	300
White rum Cointreau fruit/berry selection lemon syrup	

MARGARITA	290
Tequila Cointreau lime juice syrup	
MOJITO CLASSIC, MANGO	320
Havana club lemon gold sugar mint & your favorite fruit	
MOJITO PASSION FRUIT	320
Havana club lemon gold sugar mint fresh passion fruit	
PINA COLADA	320
Bacardi Malibu coconut milk pineapple juice syrup	
TEQUILA SUNRISE	290
Tequila orange juice grenadine lemon	
CAIPIRINHA	290
Brazilian Cachaca lime gold sugar	
ESPRESSO MARTINI	320
Vodka espresso Kahlua	

Mocktails

VIRGIN MOJITO	200
Fresh limes mint leaves brown sugar soda	
VIRGIN COLADA	200
Pineapple juice coconut milk	
FUNNY JUICY	200
Fresh watermelon juice lime sprite	
HALF MOON	220
Double Espresso Vanilla ice cream milk	

Beer

Singha	140
Chang	140
Heineken	140

Fresh Fruit Shake (without milk)

Watermelon shake	120
Pineapple shake	120
Mango shake	140
Coconut shake	140
Lime shake	120
Mixed Fruit shake	140

Fresh Fruit Smoothie (with milk)

Banana smoothie	120
Pineapple smoothie	120
Mango smoothie or lassi (yogurt)	120 150
Mixed fruit smoothie	140

Milkshakes

220
With Whipped Cream & Gourmet Ice Cream
Chocolate | Strawberry | Vanilla | Coconut

100% Fresh Juice

Orange juice	180
Pineapple juice	140
Watermelon juice	140

Coffee & Tea

Black coffee	100
Espresso	100
Double Espresso	150
Latte	120
Cappuccino	120
Ice Coffee	120
Hot Chocolate	120

Fresh Coconut (whole coconut)

140

Soft Drink

80

Coke | Coke Zero | Fanta | Soda | Sprite

Imported Water

San Pellegrino Sparkling 75cl	240
Aqua Panna 75cl	220

Wine & Bubbles

White

THB

Clearwater Cove, Sauvignon Blanc, New Zealand 2022

870

A light bodied and slightly sweet wine, with notes of passion fruit, blackcurrant leaves and herbs.

This wine is perfect for pairing with seafood, salads, vegetarian dishes or a cheese selection.

Miles from Nowhere, Chardonnay, Margaret River, Australia 2021

890

A medium bodied dry wine with fragrant characters of lemon, peach, and hazelnuts.

This wine goes perfectly with chicken salad, grilled seafood and light cheeses.

Tohu Awatere Valley, Sauvignon Blanc, Marlborough, New Zealand 2021

1050

A medium bodied and dry wine with aromas of citrus zest, tropical fruit and notes of fresh spring herbs.

Its pair perfectly with Asian-style seafood dishes and Thai food in general.

Louis Robin, Chablis, Bourgogne AOC, France 2021

1390

A light bodied dry wine with aromas of green apple, lemon and grapefruit, and mineral tones of gunflint.

This wine will go perfectly with aperitives, seafood, shellfish and white meat.

Rosé

Folie D'Inès, Domaine Saint-André, Côtes de Provence AOP, France 2021

900

A light bodied dry wine with aromas of small red fruits and notes of dried flowers. Folie d'Inès Rosé can be enjoyed chilled, accompanied by fig salad with feta or truffle and asparagus risotto.

Figuière Signature Magali Rosé, Côtes de Provence AOP, France 2021

1190

A medium bodied and slightly sweet wine with aromas and flavors of strawberries, orange peel and white flowers.

Serve with Mediterranean style and spicy dishes.

Red

Château La Plaigne, Merlot, Bordeaux AOC, France 2020

950

A full bodied wine with notes of forest fruits, crushed raspberries and silky tannins

Château La Plaigne goes perfectly with roast lamb or grilled beef or and all other strong red meats.

Château Cantelaudette Cuvée Prestige, Merlot, Bordeaux AOC, France 2018

1050

A full bodied wine with dominant aromas of spices and liquorice impart smoothness, set off by some light toasted notes, that goes perfectly with cold cuts, grilled meat, aged cheeses and dark chocolate desserts.

Shild Estate, Cabernet Sauvignon, Barossa, Australia 2019

1050

A full bodied wine with primary fruit notes of dark plum and blackcurrant along with more savory glimpses of graphite and cedar wood spice. This wine is pairing perfectly with Roasted pork tenderloin or rack of lamb.

Château Montaignillon, Saint Emillion Grand Cru AOC, France 2018

1395

A medium bodied wine with lovely floral and savory character to play off the dark red fruit, cedar, leather and tobacco flavors. This Saint-Émilion will go really well with appetizers, red meats, cheeses, red fruits and chocolate.

Château Haut-Vigneau, Cabernet. Sauvignon, Bordeaux AOC, France 2018

1395

A medium bodied wine with pretty fruity touches of blackberries and blackcurrants with a slight hint of roasting.

It goes well with second courses of red meat, roasts and braised meats.

Le Preare Amarone, Valpolicella Classico DOCG, Italy 2019

1395

A full bodied wine with big intensity and persistence on the nose, ethereal, fruity with hints of cherries and dried prunes, dried flowers and sweet spice. It goes well with grilled meat and also aged cheese.

Boschi Dei Signori, Barolo Piemonte DOCG, Italy 2018

1395

A full bodied wine with a round nose of wild cherry, violet and plum notes, with broad-grained tannins, elegant acidity and complex hints of game.

M. Chapoutier Petite Ruche, Syrah Crozes Hermitage AOP, France 2020

1295

A medium bodied wine with an intense and fruity aroma of blackcurrant and raspberry, enhanced by notes of white pepper. The present tannins are silky and delicate.

Champagne & Bubbles

Val D'Oca Prosecco, Blu Millesimato Extra Dry, Veneto, Italy NV

850

Offers pleasant floral and fruity notes of wisteria and rose, Golden apple, pear, melon and hazelnut.

Excellent served chilled as a toast at the beginning of a meal, it blends elegantly even when served with dishes with a light flavor, such as grilled fish and vegetables.

Paul Danguin Cuvée Carte d'or Brut, Champagne, France NV

1500

The fine and elegant nose exalts notes of cookies and pears. The palate is balanced and creamy, it begins with a straightforward attack, then comes a gourmet side that ends with notes of almond.

A champagne for all occasions!