



Villa Menu

別墅菜單



Please inform your villa manager of
any special food requirements or allergies.

如有任何的食物過敏或特殊要求，請務必提前告知別墅管家





Breakfast Suggestions

推薦早餐

JUICE 熱帶果汁或橙汁

Fresh seasonal tropical fruit juice or orange juice

FRUITS 時令水果拼盤

Mixed seasonal tropical fruits

MAINS 主菜

Fresh farm eggs any style (fried, boiled, poached, scrambled) With bacon, ham, cumberland sausage, tomato

煎煮炒雞蛋, 加培根/火腿/肌肉香腸/土豆餅

fresh pancakes with honey or jam

鬆餅+蜂蜜/牛油果醬

Fried noodles with chicken, pork, prawns or vegetables

雞肉/豬肉/鮮蝦/蔬菜 - 炒麵

Fried rice with chicken, pork, prawns or vegetables

雞肉/豬肉/鮮蝦/蔬菜 - 炒飯

Rice soup with chicken, pork or prawns or vegetables

雞肉/豬肉/鮮蝦/蔬菜 - 粥

Thai style omelet with herbs and steamed "Surin" jasmine rice

泰式煎蛋+蒸米飯

SIDES 副食

Toast, breakfast rolls, croissant (white or whole-wheat) 吐司, 早餐卷, 小麥包(白麵包或全麥麵包)

Selection of pastries, such as banana muffins

搭配點心 - 香蕉鬆餅

YOGHURT

mixed tropical fruit yoghurt, natural low fat yoghurt selection of cereals 低脂酸奶

DRINKS

Freshly brewed coffee or tea 咖啡/茶

Dishes are charged at cost of ingredients plus a shopping fee
總消費=食材費+20%採購費+7%消費稅(廚師會出示超市單據)

Appetisers 開胃菜



CHICKEN OR PORK SATAY

Grilled chicken or pork skewered,
served with peanut sauce

雞肉 / 豬肉烤串搭配花生醬

SPRING ROLLS

Deep fried spring rolls served with a plum sauce

春卷



FRIED WONTONS

Spiced ground pork or shrimp in crispy wonton wrap

豬肉 / 鮮蝦黃金包

GOONG SARONG

Traditional Phuket dish featuring deep fried prawns
wrapped in vermicelli noodle

泰南經典油炸米 粉裹大蝦



CHICKEN WRAPPED IN PANDAN LEAVES

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

香蘭葉炸雞配甜醬油

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Appetisers 開胃菜

FRESH SPRING ROLLS

Choice of shrimp or vegetarian
Mixed with vegetable in fresh rice paper
served with tamarind sauce

鮮蝦 / 素食生春捲配羅望子醬



FRESH FRIED FISH CAKES

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

香辣油炸魚餅+咖哩醬+檸檬片+黃瓜片

FRIED TOFU

Fried tofu served with hot cilantro
and peanut sauce

油炸豆腐+香菜+花生醬



Sandwich 三明治



CLUB SANDWICH

Toasted triple-decker, grilled chicken,
cheddar and smoked bacon with lettuce,
tomato, cucumber and egg with light lemon
mayonnaise

俱樂部三明治

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Salads 沙拉



PAPAYA SALAD

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

酸辣青木瓜沙拉



POMELO SALAD

Spiced to desire pomelo salad with chicken or shrimp

香辣柚子沙拉 搭配 雞肉／鮮蝦



MIXED FRUIT SALAD

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

酸辣綜合水果沙拉

THAI STYLE GLASS NOODLE SALAD

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

泰式涼拌粉絲沙拉 搭配 海鮮／碎豬肉



SEAFOOD SALAD

Spicy seafood salad with Thai herbs

香草海鮮沙拉



CRISPY CATFISH SALAD

Deep fried catfish served with green mango salad

酥脆鯰魚芒果沙拉



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Salads 沙拉



THAI BEEF SALAD

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

泰式牛肉沙拉



SPICY CHICKEN / PORK SALAD

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

香辣魚醬雞肉 / 豬肉沙拉



CHINESE SAUSAGE SALAD

Spicy Chinese sausage salad in Thai style sauce with Thai herbs

泰式香草臘腸沙拉

WING BEAN SALAD

Spiced to desire wing bean salad with shrimp

金鉤龍豆鮮蝦沙拉



SHRIMP SALAD WITH LEMONGRASS

Spicy shrimp salad with lemongrass, mint and Thai herbs

檸檬草鮮蝦沙拉



CEASAR SALAD

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

凱撒沙拉



GREEK SALAD

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

希臘沙拉



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Soup 靚湯

TOM YUM GOONG

The traditional spicy soup with prawns
and Thai Herbs
冬蔭功湯

TOM KA GAI

Chicken in coconut milk with Thai herbs
椰奶雞湯

CLEAR SOUP

Clear vegetable soup with glass noodles,
pork and tofu
蔬菜豬肉豆腐清湯

TOMATO SOUP

Cream based soup cooked with
fresh tomato herbs
西紅柿湯

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Mains 主菜



CRAB WITH CURRY POWDER

Stir fried crab with a red curry powder
紅咖哩炒蟹



SWEET & SOUR

Stir fried chicken, pork, prawns or fish with sweet and sour sauce
糖醋雞／豬肉／蝦／魚



BEEF WITH OYSTER SAUCE

Stir fried beef with oyster sauce
蠔油牛肉



BROCCOLI WITH PRAWNS

Stir fried broccoli with prawns and oyster sauce
花菜蝦仁



CHICKEN WITH CASHEW NUTS

Stir fried chicken with cashew nuts
腰果雞丁



CRISPY PORK WITH KALE

Stir fried crispy pork belly with kale and oyster sauce
甘藍炒脆皮燒豬



PAD KRAPAO

Stir fried chicken or pork with hot basil leaves
香葉雞肉／豬肉



THAI GARLIC CHICKEN OR PORK

Fried pork or chicken with garlic and peppercorn sauce
香辣雞肉／豬肉

Mains 主菜



PORK RIBS WITH GARLIC

Fried pork spare ribs with garlic and pepper
椒鹽蒜味豬排



SHRIMP POTTED WITH GLASS NOODLES

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



PRAWN WITH TAMARIND

Fried king prawns served with a tamarind sauce
羅望子醬炒蝦



FRIED FISH WITH THAI STYLE CHILI SAUCE

Whole fish pan fried with chili sauce
泰式紅燒魚



STIR FRIED MIXED VEGETABLES

Stir fried mixed vegetables with soy and oyster sauce
清炒綜合蔬菜



STEAMED FISH WITH GARLIC AND LIME SAUCE

Whole fish steamed with garlic and lime sauce
酸辣蒸全魚



STIR FRIED MORNING GLORY

Stir fried morning glory with chili and oyster sauce
炒空心菜



STEAMED FISH WITH SOYA SAUCE

Whole steamed fish with Thai herbs served with soya sauce
醬香蒸全魚

Curry 咖哩



GREEN CURRY

Thai green curry with chicken,
pork or prawn

香辣綠咖喱雞／豬肉／鮮蝦



PENANG CURRY

Peanut flavoured curry with chicken,
pork, beef or prawn

檳城花生咖喱雞／豬肉／牛肉／鮮蝦



MASSAMAN CURRY

Relatively mild Thai curry with potatoes,
peanuts chicken or beef

瑪莎曼咖喱雞／牛肉

KA REE CURRY

Thai yellow curry with chicken,
fish or prawn

黃咖喱雞／魚／鮮蝦



RED CURRY WITH ROASTED DUCK

Thai red curry with grapes and pineapple

紅咖喱鴨配葡萄鳳梨丁



SOFT SHELL CRAB IN CURRY

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

椰奶咖喱軟殼蟹



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Rice & Noodles 炒飯 & 炒麵



FRIED RICE

(choice of chicken, pork, beef or seafood)

雞肉／豬肉／牛肉／海鮮 炒飯



PINEAPPLE FRIED RICE

(choice of chicken or seafood)

雞肉／海鮮 波羅炒飯



THAI STYLE

STIR FRIED NOODLES

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

雞肉／豬肉／牛肉／蝦／魷魚
／海鮮 泰式炒河粉

STIR FRIED YELLOW NOODLE

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

雞肉／豬肉／牛肉／蝦／魷魚 醬香黃麵



FRIED WIDE NOODLE IN THAI GRAVY

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

雞肉／豬肉／牛肉／蝦／魷魚 肉汁炒麵



PHAD THAI

The local Thai street food classic, served with prawns, crushed peanuts, bean sprouts and chili flakes
泰式經典炒金邊粉



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Pasta 意麵

CARBONARA

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

培根蛋麵

BOLOGNAISE

Minced beef, Italian herbs, red wine,
tomato pasta sauce

義大利牛肉醬麵

POMODORO

Fresh tomato sauce, olives,
sweet basil leaves
and Parmesan cheese

芝士番茄醬麵

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BBQ 燒烤

A whole snapper fish, cooked and grilled, resting on a bed of fresh green herbs and lemon slices. The fish has a golden-brown, slightly charred skin.

GRILLED SNAPPER

White or red snapper cooked in
banana leaf
蕉葉烤鯛魚

Several large king prawns, grilled and coated in a thick, golden-brown sauce, served on a white plate with fresh green herbs.

KING PRAWNS

King Prawns grilled with Thai seasoning
泰式醬汁烤大蝦

A rack of pork spare ribs, cooked and glazed with a thick, dark red sauce, served on a wooden cutting board with fresh green herbs.

SPARE RIBS

Thai style pork ribs barbequed
to perfection
烤豬排

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POOLSIDE BBQ

池畔烧烤套餐

We live in a BBQ country and are blessed with perfect tropical weather

Our Poolside BBQ is a great way to eat with family and friends. Choose from flame grilled seafood or juicy succulent meats, our diverse menu gives plenty of choice for everyone.

泰国是个充满烧烤及拥有着完美热带天气的国度，我们的泳池边烧烤套餐将是家庭及朋友聚会的不错的选择。火烤海鲜或多汁的肉类，我们多样化的菜单都给您提供了多样化的选择。

SEAFOOD INDULGENCE 海味

Selection of today's local seafood fresh from the market 食材从当天当地市场上新鲜的海鲜中选购

Tiger king prawns 虎皮虾

Marinated arrow squid 腌制入味的箭头鱿鱼

Sea bass wrapped in banana leaf 芭蕉叶裹鲈鱼

Salmon, prawn and vegetable brochettes

三文鱼，大虾及时蔬烤串

Imported Nova Scotia live Lobster 进口加拿大活龙虾

SERVED WITH 搭配

BBQ Sweet corn on the cob 烤玉米

Wok fried jasmine rice with pineapple and yellow curry 菠萝炒饭

Tangle of organic selected seasonal leaves, buds and shoots with dressings

蔬菜叶片，菜芽及酱汁

Thai spicy seafood sauce, Lemon & Lime

泰式海鲜辣酱，青柠片

DESSERT 甜品

A cut plated collection of tropical fruits in season 时令水果拼盘

A delicate lemongrass scented crème Brule with fine sugar crunch. 柠檬草味法式焦糖布丁





Surf and Turf COMBO

组合套餐

Selection of today's fresh catch
and imported meats

食材从当日的新鲜市场与进口肉中选购

TIGER KING PRAWNS 虎王大虾

Sea bass wrapped in banana leaf 芭蕉叶裹鲈鱼

Marinated arrow squid 腌制入味的箭头鱿鱼

Angus grain fed sirloin steak 沙朗牛排

Chicken and pepper kebabs 鸡肉烤串

SERVED WITH 搭配

BBQ sweet corn on the cob 烤玉米

Wok fried jasmine rice with pineapple
and yellow curry 菠萝炒饭

Tangle of organic selected seasonal leaves, buds
and shoots with dressings

蔬菜叶片，菜芽及酱汁

Thai spicy seafood sauce, Mustards, Lemons &
Limes 泰式海鲜辣酱，青柠片

DESSERT 甜品

A cut plated collection of tropical fruits in season
时令水果拼盘

Tiramisu of Kahlua flavored sponge, Mascarpone
mousse with a spoon of Tiramisu semi freddo

提拉米苏





Thai Set Menus

MIN. 4 PEOPLE SHARING

泰式套餐(四人以上家庭餐)

SET MENU ONE

套餐一

APPETIZERS 開胃菜

Som tum goong yang 青木瓜鮮蝦沙拉

(papaya salad with grilled prawn)

vegetable spring rolls 春卷

satay gai (chicken satay) 雞肉烤串

yum nue yang (beef salad) 牛肉沙拉

TOM KHA GAI 泰式椰汁雞湯

A delightful chicken soup, rich with coconut milk and fragrant with the elusive flavour of galangal

GAENG PHED PED YANG

泰式紅咖喱鴨

Thai red curry with roasted duck, contemporary Thai taste

PLA PREAW WAN 香炸鱸魚

Deep-fried crispy sea bass fillet with sweet and sour sauce, onions, pineapple and tomatoes

PHAD PUK RUAM MIT 清炒蔬菜

Stir-fried young Thai vegetables with oyster sauce

KANUAOM THAI RUAM MIT

泰式甜食

Traditional assorted Thai sweets

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Thai Set Menus

MIN. 4 PEOPLE SHARING

泰式套餐(四人以上家庭餐)

SET MENU TWO

套餐二

APPETIZERS 開胃菜

Som tum goong yang 青木瓜鮮蝦沙拉

(papaya salad with grilled prawn)

vegetable spring rolls 春卷

satay gai (chicken satay) 雞肉烤串

yum nue yang (beef salad) 牛肉沙拉

TOM YUM GOONG 冬蔭功湯

Hot and sour prawn soup flavoured

with lemongrass and galangal

GAENG KEAW WAN GAI

椰汁綠咖喱雞

Green curry with chicken in coconut milk

PLA THOD TA ROD 酥脆鱸魚

Crispy fried sea bass with five-flavour sauce

PHAD YOD FUG MAEW

蒜香佛手瓜

Stir-fried chayote shoot with garlic

and oyster sauce

KHAOW NHEAW MA MUANG

椰汁芒果糯米飯

Coconut flavoured sticky rice

with Thai sweet mango

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plus a shopping fee

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Thai Set Menus

MIN. 4 PEOPLE SHARING

泰式套餐

SET MENU THREE

套餐三

APPETIZERS 開胃菜

Som tum goong yang 青木瓜鮮蝦沙拉

(papaya salad with grilled prawn)

vegetable spring rolls 春卷

satay gai (chicken satay) 雞肉烤串

yum nue yang (beef salad) 牛肉沙拉

YUM WOONSEN TALAY

酸香魚醬粉絲沙拉

Spicy glass noodles with seafood,
lime juice and fish sauce

TOM YUM GOONG 冬蔭功湯

Hot and sour prawn soup flavoured
with lemongrass and galangal

GAENG KA REE NUE FAK TONG

黃咖哩牛肉+南瓜

One of chef's recommendations - beef tenderloin
and pumpkin in Thai yellow curry

CARROT PAD TAO HOO

清炒豆腐蘿蔔

Stir-fried carrots with crispy tofu and
garlic oyster sauce

GAI PAD MED MA MUANG

腰果雞丁

Stir-fried chicken with onions, dried chili
and cashew nuts

PLA THOD HA ROD 酥脆鱸魚

Crispy fried sea bass with five-flavour sauce

KHAOW NHEAW MA MUANG

椰汁芒果糯米飯

Coconut flavoured sticky rice
with Thai sweet mango

Dishes are charged at cost of ingredients
plus a shopping fee

總消費=食材費+20%採購費+7%消費稅
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Thai Set Menus

MIN. 4 PEOPLE SHARING

泰式套餐(四人以上家庭套餐)

VEGETARIAN SET MENU

素食套餐

THOD MAN KAO PHOD

玉米塊+梅子醬

Deep-fried corn cake served with plum sauce

YUM WOONSEN JAY

香辣粉絲蔬菜沙拉

Spicy glass noodles with vegetables, lime juice and soy sauce

TOM YUM HED RUAM

酸辣蘑菇湯

Spicy and sour soup with mixed young mushrooms

GANG PHED PUK

蔬菜豆腐紅咖哩

Red curry with vegetables and tofu

PHAD PUK RUAM 青菜炒豆腐

Stir-fried young Thai vegetables with soft tofu

TAO HOO PHAD MED MAMUANG

豆腐炒腰果洋蔥

Stir-fried tofu with onion, dried chili and cashew nuts

PON LA MAI SOD 時令水果拼盤

Mixed seasonal fresh fruits

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plus a shopping fee

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Recommended Family Style Set Menus 家庭套餐推介

LAB KAI 东北泰式香辣薄荷沙律
Northeast Thai style spicy chicken salad
with mint leaf

YAM NUEA 香辣烧牛肉洋葱番茄芹菜沙律
Spicy grilled beef with onion, tomato
and celery salad

SOM TAM 香辣青木瓜沙律
spicy green papaya salad

GAJ SATAY 串烧鸡肉
Skewered grilled chicken marinated

TOM YAM GOONG 冬阴功虾汤
Spicy and sour soup with prawn

PLA KRAPONG TOD KAMIN 酥炸鲈鱼配鲜罗望子
Deep fried seabass with fresh turmeric

MUSSAMUN NEUA 马沙文咖喱牛肉
Mussamun Curry with beef

PAD PAK 炒青菜
Sri fried vegetable with soya sauce

STEAM RICE OR NOODLES
白饭及面条

GLUAY BUAD CHEE 椰汁香蕉
Banana in coconut milk

SAKOO MAPRAO ONN 椰青西米布甸
Sago pudding with young coconut

KHAO NIAW MA-MUANG 芒果糯米饭
Sticky rice with mango

A la carte dishes are charged at the cost
of ingredients plus a shopping fee
單點菜餚收取成本加上%



SATAY (CHICKEN, PORK, BEEF)
串烧鸡肉/猪肉/牛肉 配沙嗲酱

Marinated and grilled chicken/pork/beef served on skewers with peanut sauce.

YUM PAK BOONG GROB (CRISPY MORNING GLORY) 酥炸空心菜配自家制酱

Fried crispy morning glory served with homemade dipping.

TORD MUN GOONG (DEEP FRIED PRAWN CAKE) 酥炸虾饼

Fried minced prawn cake, served with plum sauce or chilli sauce.

TOM YUM GOONG (SPICY CLEAR PRAWN SOUP) 冬阴功虾汤

Prawn in spicy clear soup with lemongrass, kaffir lime, hot pepper, lime juice and fish sauce.

PLA MAKHAM (FRIED FISH WITH TAMARIND SAUCE) 酥炸鲜鱼配罗望子酱

PANANG GAI (PANANG CURRY WITH CHICKEN) 乾红咖喱鸡

Fairly dry red curry with kaffir lime.

PAD PAK RUAM (STIR FRIED MIXED VEGETABLE) 蚝油炒杂菜

Stir fried mixed vegetable with oyster sauce.

PLA MUEK TORD (DEEP FRIED CALAMARI) 酥炸鱿鱼

Deep fried squid ring with flour, served with Tartare sauce.

YUM SOM O (POMELO SALAD)

柚子沙律 (可要求辣度) Spiced to desire
Pomelo salad

PLA NEUNG MANAO (STEAMED FISH WITH THAI LIME DRESSING) 泰式青柠汁蒸鱼

Steamed fish with spicy lime and garlic dressing.

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MASSAMAN GAI / NUEA (MASSAMAN CURRY WITH CHICKEN OR BEEF)
马沙文咖喱鸡或牛肉 (微辣印度咖喱配花生及土豆)

A mild Indian style curry with peanut and potato.

STEAMED RICE 白饭

DESSERT 甜点
KAOW NEAW MA MUANG (MANGO WITH STICKY RICE) 芒果糯米饭

Vegetarian

POH PIA PAK 素菜春卷

Vegetable spring roll, pickle and sweet chili sauce

TOM KHA PAK 椰汁素菜汤

Vegetable soup in coconut milk

THAO HOO PHAD MET MA MUANG >>
清炒豆腐蔬菜腰果配白饭

Stir fried tofu with vegetables and cashew nuts

Served with steamed jasmine rice

KHAO NIAW MA-MUANG
椰汁芒果糯米饭

Sticky rice with mango and coconut cream milk

A la carte dishes are charged at the cost
of ingredients plus a shopping fee
單點菜餚收取成本加上%



Vegetarian Menu

素食菜单

SPRING ROLLS 春卷

Crispy spring rolls filled with fresh vegetables and served with our house-made sweet chili and pineapple sauce
脆春卷皮包裹新鲜蔬菜丝，搭配私房甜辣酱及菠萝酱

SPICY CORN CAKE 香辣玉米饼

Deep fried spicy corn cake with kaffir lime leaves and red curry served with a sweet chili dipping sauce
炸香辣玉米饼，配甜辣酱

TOFU SALAD 豆腐沙拉

Firm tofu with assorted Royal Project vegetables dressed in white sesame and virgin olive
豆腐块，皇家牌鲜蔬，白芝麻，橄榄油

TOM YUM HED 酸辣拌菇

Classic spicy and sour soup with straw mushrooms, lemongrass, kaffir lime leaves and lime juice
经典酸辣酱，草菇，柠檬草，青柠叶，青柠汁

TOM KHA MUSHROOMS 椰奶蘑菇汤

A rich coconut cream soup with mushrooms, galangal and kaffir lime leaves
椰奶浓汤，蘑菇，青柠叶

VEGETABLE GREEN CURRY 绿咖喱蔬菜

Fragrant green curry with mixed vegetables, eggplants and Thai sweet basil leaves
鲜香咖喱汁，混合时蔬，茄子，泰式甜罗勒叶

PANAENG TOFU 泰式红咖喱豆腐

Red curry sauce and soft bean curd with Thai sweet basil, kaffir lime and coconut cream
红咖喱酱，软豆腐块，罗勒叶，青柠，椰奶

FRESH CUT FRUITS 时令水果盘

Our Chefs selection of season tropical fruits
主厨精挑的热带时令水果盘



Vegan Menu 素食菜单

TOFU SATAYS 豆腐串

Grilled marinated tofu skewers with yellow curry, peanut sauce and a cucumber relish
烤黄咖喱豆腐串，咸花生酱，黄瓜片

THAI SPICY VEGETABLE WRAP 泰式香辣鲜蔬卷

Spicy fried rice with tofu, lettuce, basil, carrot, chili, and garlic wrapped in tortilla and served with peanut sauce
香辣豆腐炒饭，生菜，罗勒叶，胡萝卜丝，辣椒及蒜包裹于玉皮饼皮内，配咸花生酱

“SOM TUM” GREEN PAPAYA SALAD 青木瓜沙拉

Shredded green papaya with tomatoes, green bean, garlic, chili, ground peanuts, and lime juice dressing
青木瓜丝，番茄片，绿豆，蒜，辣椒，花生仁及青柠汁

MIXED GREEN SALAD 绿蔬拼盘沙拉

Romaine lettuce, tomatoes, cucumber and red onions dressed with a lemon and black pepper dressing
生菜，番茄片，黄瓜片，红洋葱，柠檬及黑胡椒沙拉酱

TOM YUM WITH TOFU AND VEGETABLE 酸辣豆腐蔬菜汤

Sour and spicy soup with tofu, mushroom, tomatoes, broccoli, carrots, zucchini, chili, cilantro and lime juice
酸辣汤底，豆腐，蘑菇，番茄，西兰花，胡萝卜，西葫芦，小辣椒，香菜，青柠汁

TOFU AND VEGETABLE SOUP 豆腐蔬菜清汤

Vegetable broth with bok choy, snow peas, carrots, green onion, broccoli and Thai celery
蔬菜，荷兰豆，胡萝卜，洋葱，西兰花，芹菜汤

PHAD THAI 泰式炒粉

Vegan style hot wok fried rice noodles with tofu, vegetables, bean sprouts, green onion, ground peanuts, garlic and pepper
豆腐，蔬菜，豆芽，洋葱，花生末，蒜及胡椒热锅炒粉



Vegan Menu

素食菜单

MASSAMAN TOFU CURRY 咖哩土豆豆腐

Southern style Massaman curry with coconut milk, tofu, kabocha squash, potatoes, white onion and peanuts
土豆, 洋葱, 花生, 泰南椰奶咖哩汁炖豆腐

PINEAPPLE TOFU FRIED RICE 豆腐菠萝炒饭

Yellow curry and pineapple fried rice with pepper, raisins, cilantro and garlic
胡椒, 葡萄干, 蒜末及菠萝炒饭

BAKED TOFU 香煎豆腐

Baked tofu marinated with soy bean sauce, lesser ginger, green onion, garlic, sesame oil and sesame seeds
酱油, 姜丝, 洋葱, 蒜蓉, 芝麻及香油煎豆腐

DESSERT 甜品

Sticky Rice with sweet yellow Mango
芒果糯米饭





Gluten Free Recommendations 无麸质饮食

We aim to serve outstanding contemporary conscious eats, every effort has been made to incorporate local products and fresh organic ingredients into our creations. 我们致力于跟上时代的饮食，将本地产品及有机食材融入我们的烹饪中。

THAI GLUTEN FREE CUISINE

泰式无麸质食谱

TOM KHA GAI -Coconut milk soup with chicken, galangal shoots and kaffir lime leaves
椰奶鸡汤 - 椰奶，香茅草与青柠鸡胸肉浓汤

TOM YUM GOONG Thai spicy and sour soup, herbs, prawns and finished, fresh lime juice
冬菇功 - 虾仁，柠檬汁香叶酸辣汤

YAM SOM-O GOONG A refreshing local salad of pomelo, tamarind sauce, tiger prawns, coriander leaves, coconut and crispy shallots
爽口柚子虾仁 - 凉拌柚子、罗望子酱
虎皮虾、香菜叶、椰肉

KHAO PHAD Wok fried jasmine rice with chicken topped with a fried farm egg
炒饭 - 鸡肉炒饭配煎蛋

GAJ PHAD MED MA-MUANG Free-range chicken, stir fried with roasted cashew nuts, chili jam and trio of peppers
腰果炒鸡肉 - 脆腰果仁、辣酱、三色甜椒炒散养鸡肉

PHAD THAI Rice flour noodles wok fried with chicken and seasoned with tamarind sauce, bean sprouts and chives
泰式炒粉 - 韭菜，罗望子酱，鸡肉及时蔬炒粉

PLA NUENG MANOW À la minute steamed sea bass fillets cooked to perfection in a lemon-grass, chili dressing and finished with a splash of spicy fresh lime juice
柠檬蒸鱼 - 柠檬辣汁蒸鱼配泰式酸辣酱



Western Gluten Free Cuisine

西式无麸质食谱

GRILLED ASPARAGUS Olives with lemon agrumato, crumbled Persian feta-mint salad, poached egg, organic herb panache
烤芦笋 – 橄榄柠檬酱, 薄荷, 荷包蛋, 有机香叶沙拉

CLASSIC CAESAR Young romaine leaves, bacon chips, fresh shaved Grana Padano Parmesan tossed in an anchovy dressing
经典凯撒沙拉 – 生菜叶, 培根片, 脆面包块, 意式乳酪及沙拉酱

GREEK SALAD Feta cheese bound with salad leaves, plum tomato wedges, bell peppers, crunchy cucumber, Verdale Estate Manzanella olives and tangy vinaigrette
希腊式沙拉 – 羊奶酪配沙拉叶, 番茄, 甜椒, 脆黄瓜, 腌橄榄及油醋汁

SICILIAN INSPIRED CAPRESE Vine tomato, "Prosciutto" wafers, rocket leaves, buffalo mozzarella, arugula pesto, aged vinegar décor
卡普雷塞沙拉 –

RISOTTO BEETROOT infused risotto with "Verde", toasted almond crusted feta cheese, micro green celery, parmesan dust
意式甜菜根烩饭 – 配烤杏仁与羊乳酸, 芹菜

DEEP WATER SALMON Grilled Norwegian king salmon, sautéed asparagus, spinach, cherry tomatoes, bell peppers and dill cream
深海三文鱼 – 烤三文鱼搭配炒芦笋, 菠菜, 小番茄, 甜椒与奶油

CHICKEN BREAST Marinated and grilled, eggplant stack and melted mozzarella, meat juices and olives, roasted sweet wild garlic
鸡胸肉 – 配烤干酪茄盒, 橄榄, 烤野蒜苗





Kids Menu 儿童菜单

We know our "Younger Guests" are important, so we prepared a special menu for them, if you have a special request please ask our villa manager and we will do our best. 我们为尊贵的“小客人”们也准备了一份特别的菜单。假若您有特殊的需要，请告知我们别墅经理，我们将尽我们所能为您提供。

PASTA POMODORO San Marzano tomato sauce, olives, sweet basil leaves, Parmesan Cheese
番茄酱意大利面 – 番茄酱，橄榄，甜罗勒叶，帕尔马干酪

PASTA CARBONARA Pan-fried bacon carbonara bound with basil julienne and Parmesan cheese
意大利培根蛋面 – 炒培根片意面配罗勒叶及帕尔马干酪

TOASTIES A simple classic snack combination of tomato, cheddar cheese and ham
烤面包三明治 – 经典乳酪，火腿，番茄烤面包三明治

CHICKEN TENDERS Crumbed chicken pieces served with potato fries
炸鸡块 – 炸鸡块配薯条

GRILLED PORK SAUSAGES with mash potato and mixed vegetables
烤猪肉肠 – 配时蔬

MINI PIZZA MARGHERITA with tomato and mozzarella cheese
迷你玛格丽特披萨 – 番茄及乳酪味

PHAD THAI Rice flour noodles wok fried with chicken and seasoned with tamarind sauce, bean sprouts and chives
泰式炒粉 – 韭菜，罗望子酱，鸡肉及时蔬炒粉

KHAO PHAD Wok fried jasmine rice with chicken topped with a fried farm egg
炒饭 – 鸡肉炒饭配煎蛋

Desserts 甜點



BANANA IN COCONUT MILK

Fresh banana cooked in syrup and
topped with coconut milk
香蕉椰奶湯

TARO BALL COCONUT MILK

Cooked taro ball in sweet coconut milk
香芋椰汁



MANGO WITH STICKY RICE

Steamed sticky rice with sweet coconut
milk with fresh mango
芒果糯米飯



SELECTION OF SEASON FRUITS

Watermelon, papaya, mango,
pomelo, rambutan, banana or mangosteen
水果拼盤



THAPTHIM GROB

Cubes of water chestnuts in
covered in syrup
紅馬蹄糖水

ICE CREAM

Your choice of chocolate, vanilla,
strawberry, coconut
巧克力／香草／草莓／椰汁 冰淇淋



Dishes are charged at cost of ingredients plus a shopping fee
總消費=食材費+20%採購費+7%消費稅(廚師會出示超市單據)

FOOD AND BEVERAGES 食物及饮料

Food and beverage requests are required at least 72 hours prior to your arrival. The items will be purchased at cost plus a procurement charge.

食物及饮料要求需到达前72小时通知。所有购买物品会在购买价上加采购附加费。

FIRST DINNER 第一晚晚餐

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.

请在附上别墅菜单上选择。晚餐是不设个人单点。厨师会为每道菜式准备足够客人份量。建议6个客人可点包括开胃菜及甜点8道菜式。

FIRST BREAKFAST AND INITIAL PROVISIONING 早餐及基本供应

Please select from the provisional list attached the ingredients for your first breakfast (American or Continental Breakfast) and groceries pre-stocked for your arrival.

请从附上的供应列表上选择到达后第一份早餐材料(美式或欧陆式早餐)及预先准备你到达时所需的食品杂物。

SPECIAL DIETARY 特别饮食安排

Please advise of any special dietary requirements i.e. vegetarian, vegan, food allergies, low sodium, etc.

如需特别饮食安排，请预先通知(例如: 素食、对某种食物敏感、低盐、等等)

