

Thai In-Villa Dining



Breakfasts

Continental breakfast ~ Selection of Cereals, Yogurt, Seasonal Fruits, Bread, Pastries, Cheese, Local Jams, and Fruit salad.

English Breakfast ~ Eggs any style, bacon, sausage, grilled tomatoes, baked beans, toast & butter.

Traditional Thai breakfast ~ Rice soup with your choice of chicken, pork or prawns.

Starters & Salads

Chicken Satay with Peanut Sauce (great for kids!) ~ Savory chicken served on skewers with a slightly sweet peanut sauce.

Crispy Thai Vegetable Spring Rolls ~ a Thai traditional starter, hot and tasty, with a sweet chili dip.

Som Tam ~ Green papaya salad. The #1 most popular salad in Thailand, and is especially loved by Thai women - perhaps because it's low in calories and fat, but very high in taste and eating satisfaction, helping you stay slim. This salad recipe is crunchy-delicious and combines all of the tastes sweet, spicy, salty, and sour.

Yam Talay ~ Seafood salad. Fresh seafood, the breezy notes of cilantro and mint, and the sharp accent of limejuice against a little sizzle of chili heat.

Yam Woon Sen ~ Spicy Thai glass noodle salad. Fresh veggies, crushed peanuts, and a spicy lime dressing.

Dinners

Pad Thai ~ Stir-fried noodles. This recipe features a tamarind paste, vinegar, sugar, and fish sauce mixed over perfectly stir-fried eggs, and rice noodles, garnished with peanuts, chives, and fresh bean sprouts. Add chicken, beef, pork, shrimp or squid.

Khao Pad ~ Stir-fried rice with any of the above plus egg, onion, garlic, spring onion and veggies. Add chicken, beef, pork, shrimp or squid.

Pat Grapow ~ Your choice of the above stir fried with Thai holy basil and chili. Adding a fried egg on top is delicious. Add chicken, beef, pork, shrimp or squid.

Massaman ~ a rich, relatively mild Thai curry that is an interpretation of a Persian dish with potatoes, onions, cardamom, cinnamon, cloves, star anise, cumin, bay leaves, nutmeg and mace. The curry paste is made with coconut cream, fish sauce, tamarind paste and peanuts. Add chicken, beef, pork, shrimp or squid.

Panang Curry ~ thick, salty and sweet with a nutty peanut flavor. The curry is made with dried chili peppers, galangal, kaffir lime zest, coriander root, coriander seeds, cumin seeds, garlic, shallots, shrimp paste, palm sugar, fish sauce, coconut milk and peanuts. Add chicken, beef, pork, shrimp or squid.

Geng Kio Wan ~ Thai green curry is fragrant, mild and creamy with coconut milk, kaffir lime leaves, Thai baby aubergines, chilies, shallots, garlic, galangal, lemon grass, coriander root, red turmeric, roasted coriander, cumin seeds and shrimp paste. Add chicken, beef, pork, shrimp or squid.

Pat Namman Hoi ~ Stir fried fresh, crisp veggies stir-fried in oyster sauce. You may also add one of the above. Add chicken, beef, pork, shrimp or squid.

Tom Ka ~ A creamy soup with coconut milk and limejuice, seasoned with ginger root and cayenne pepper. Usually chicken is added.

Tom Yam Kung ~ The most famous Thai soup. Salty, sour, sweet and spicy. A silky aromatic soup, usually with prawns, but variations with seafood, or pork spare ribs is also an alternative option. With lemongrass, galangal, mushrooms, tomatoes, and kaffir lime leaves.

Seafood BBQ ~ A fabulous barbecue of delicious fresh seafood, including tiger prawns, lobster, fresh fish, squid.....

From the Sea

Snapper 1kg	B850
King Tiger Prawn 100g	B200
Squid 100g	B100
Crab 500g	B700
Fresh Oysters 4pcs	B1,000
Lobster ~ per lobster	B1,300

Accompaniments

Large Garden Salad
Jasmine Rice
BBQ Sweet Corn

Desserts

Thai fruit salad ~ with local seasonal Thai fruit depending on the season. Thai fruits such as mango, mangosteen, papaya, rambutan, pineapple, watermelon, oranges, dragon fruit, durian, banana, coconut, guava, jackfruit, pomelo, and chumpoo.

Mango with sticky rice and coconut milk. A delicious famous Thai desert with fresh mangoes. Very delicious.

Chef fee is B1,000 per person per meal plus food costs.
Shopping is done by the staff, delivered, and cooked at your villa.
15% service is added to the shopping bill/receipt.

Reservations can be made with me, Gaynor, on 084 381 2184 or gaynor@samui-dream-villas.com

