HEALTHY MENU

RESTAURANT QUALITY DISHES FRESH FROM THE KITCHEN EXCLUSIVELY FOR YOU

“There is no love sincerer than the love of food“

— George Bernard Shaw

CULINARY NOTES & REMINDERS

MENU CHOICES

Please confirm with us your choices from the menu at least 72 hours prior to the date of your arrival.

PROCUREMENT

Food is charged on top of rental rates with a 20% procurement fee, subject to 7% VAT. Chef services and kitchen use are inclusive.

DIETARY NEEDS

Kindly inform us of any group dietary requirements such as allergies, spice sensitivities, or vegan diets. Our chefs will gladly adjust recipes.

BESPOKE STYLING

Once at the villa, feel free to inform the chef or manager about specific updates on doneness, seasoning, hotness, or portion sizes.

SPECIAL ORDERS

Items outside the complimentary list can be purchased upon request with a 20% service convenience fee added to each shopping bill.

FOOD IMAGERY

Food images are for baseline reference only. Actual dishes may vary in presentation based elegantly on the chef’s individual style.

VEGETARIAN MENU



Tom Kha Mushrooms

A rich coconut cream soup with mushrooms, galangal and kaffir lime leaves

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Corn Cakes

served with plum sauce

Fresh Vegetarian Spring Rolls

with sweet chili thin dipping sauce

Tofu Salad

Firm tofu with assorted Royal Project vegetables dressed in white sesame and virgin olive

Tofu Yum Hed

Classic spicy and sour soup with straw mushrooms, lemongrass, kaffir lime leaves and lime juice

Spring Rolls

Crispy spring rolls filled with fresh vegetables and served with our house-made sweet chili and pineapple sauce

Vegetable Green Curry

Fragrant green curry with mixed vegetables, eggplants, and Thai sweet basil leaves

Panaeng Tofu

Red curry sauce and soft bean curd with Thai sweet basil, kaffir lime, and coconut cream

Fresh Cut Fruits

Our Chef’s selection of season tropical fruits

VEGAN MENU



Tofu Satays

Grilled marinated tofu skewers with yellow curry, peanut sauce, and a cucumber relish

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Thai Spicy Vegetable Wrap

Spicy fried rice with tofu, lettuce, basil, carrot, chilli, and garlic wrapped in a tortilla and served with peanut sauce.

Som Tum Green Papaya Salad

Shredded green papaya with tomatoes, green bean, garlic, chili, ground peanuts, and lime juice dressing

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Mixed Green Salad

Romaine lettuce, tomatoes, cucumber and red onions dressed with a lemon and black pepper dressing

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Tom Yum with Tofu and Vegetables

Sour and spicy soup with tofu, mushroom, tomatoes, broccoli, carrots, zucchini, chili, cilantro and lime juice

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Tofu and Vegetable Soup

Vegetable broth with bok choy, snow peas, carrots, green onion, broccoli and Thai celery

THAI GLUTEN-FREE



Tom Kha Gai

Coconut milk soup with chicken, galangal shoots and kaffir lime leaves

Tom Yum Goong

Thai spicy and sour soup, herbs, prawns and finished, fresh lime juice

Yam Som-O Goong

A refreshing local salad of pomelo, tamarind sauce, tiger prawns, coriander leaves, coconut and crispy shallots

Khao Phad

Wok fried jasmine rice with chicken topped with a fried farm egg

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Gai Phad Med Ma-Muang

Free-range chicken, stir fried with roasted cashew nuts, chili jam and trio of peppers

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Phad Thai

Rice flour noodles wok fried with chicken and seasoned with tamarind sauce, bean sprouts and chives

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Pla Nueng Manow

À la minute steamed sea bass fillets cooked to prfection in a lemongrass, chili dressing and finished with a splash of spicy fresh lime juice

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WESTERN GLUTEN-FREE



Grilled Asparagus

Olives with lemon agrumato, crumbled Persian feta-mint salad, poached egg, organic herb panache

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Classic Caesar

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

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Greek Salad

Feta cheese bound with salad leaves, plum tomato wedges, bell peppers, crunchy cucumber, Verdale Estate Manzanello olives and tangy vinaigrette

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Sicilan-Inspired Caprese

Vine tomato, “Prosciutto” wafers, rocket leaves, buffalo mozzarella, arugula pesto, aged vinegar décor

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Deep Water Salmon

Grilled Norwegian king salmon, sautéed asparagus, spinach, cherry tomatoes, bell peppers and dill cream

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Chicken Breast

Marinated and grilled, eggplant stack and melted mozzarella, meat juices and olives, roasted sweet wild garlic

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THE LUXURY
SIGNATURE