

Breakfast Menu

Breakfast 165 thb per person

(served from 8-10 or 9-11am please inform the staff for your preference)

Choice of:

English Breakfast: scrambled eggs, 2 sausages, bacon, baked beans, bread.

OR

2 small individual sized boxes of Cereal (or equivalent quantity), milk, yoghurt and fruit.

All breakfasts come with orange juice and tea or coffee. If you change breakfast please inform staff one day in advance.

Chef Thu Thu Menu

Assisted by her cousin Phyo

(Suggestions, Requests welcome)

SOUPS

Tom Yam: Galanga and lemongrass based soup with chicken or shrimps (spicy)

Tom Kao: Traditional rice soup with pork and herbs (Not spicy)

Tom Kaa Gai: Traditional rice soup with pork and herbs (Not spicy)

Tom jut gai: Clear soup based on tomatoes, potatoes, onion and chicken (Not spicy)

SALADS

Mixed salad: Tomatoes, cucumber, onion, lettuce, carrot and purple cabbage with Italian dressing

Arabic Salad: Fine chopped tomatoes, cucumber and onion with olive oil and lemon dressing

Greek Salad: Tomatoes, cucumber, onion, green lettuce, feta cheese, black olives with olive oil

Seafood Salad: Sautéed shrimps, clams and squid in garlic oil with lettuce and Angthong villa savory dressing

Som Tam Salad: Sliced green papaya, tomatoes, onion, chili pepper, green beans, dried shrimps, roasted peanuts and lime (spicy)

Thai Beef Salad: sliced pan-fried beef, tomatoes, onion, chili pepper, seasoning, celery and lime (spicy)

Thai Squid Salad: Boiled squid, onion, chili pepper and lime (spicy)

STARTERS / LIGHT SNACKS

Spring Rolls: stuffed with clear noodles, vegetables and pork or seafood

Calamari Fritters: Deep-fried squid battered in flower and chicken soup powder

Tempura: Deep-fried Shrimps or vegetables battered in flower and egg

Chicken Satay with peanut sauce

Gratiam prit Thai: Deep-fried Marinated upper thighs of chicken (Not spicy)

Gai Chut Baeng Tot: Deep-fried Breaded upper thighs of chicken (Not spicy)

Toasted Sandwiches: Club, cheese, ham & cheese

THAI DISHES

Pat kapao kadao: Fried minced chicken, beef or pork with basil and chili pepper served with rice and fried egg (spicy)

Pat pak naman hay: Fried Shrimps, chicken, beef or pork in oyster sauce (not spicy)

Pat preaw wan: Chicken, beef, shrimps or pork in sweet and sour sauce (not Spicy)

Kao Pat: Fried rice with vegetables and lime, chicken, beef, pork or shrimps (not spicy)

Pat Thai: Fried noodles with vegetables, beef, pork, chicken or shrimps (not spicy)

Rad Naa: Fried noodles with vegetables and gravy, Chicken, pork, beef or shrimps.

Massaman: Yellow curry with potatoes and coconut milk, beef, pork or chicken (not spicy)

Gaeng Pet: Red curry with chili pepper and coconut milk, Chicken, beef or pork (spicy)

Pad Pongh Karri: Indian curry with herbs, Chicken or crabs.

DINNER SUGGESTIONS

Saltwater lobster steamed or grilled, with different garlic based sauces

Red or White Snapper steamed or grilled, wrapped in banana leaves and stuffed with herb or plain, with traditional Thai dip sauces.

Spanish Mackarel, grilled cutlets, with yogurt based sauces.

King or Tiger prawns sautéed in garlic butter or grilled, with dip sauces

Australian Tenderloin, grilled fillet steaks, with pepper sauce

Spaghetti Bolognese

DESSERTS

Ice Cream, Fruit + Cheese Platter or cheese cake

KIDS SUGGESTIONS

Hamburgers, Hot Dogs or chicken nuggets, all served with french fries and or rice:

(Chef Thu Thu is capable of a whole range of dishes so do not hesitate to ask if you would like something else.)

SERVICE RATES

on top of cost of food, includes shopping

(shopping trip without cooking 400 THB)

LUNCH : 1-8 person 800 THB / 9-16 person 1400 THB (includes 1 extra staff)

DINNER: 1-8 person 950 THB / 9-16 person 1650 THB (includes 1 extra staff)

LUNCH & DINNER: 1-8 person 1600 THB / 9-16 person 2600 THB (includes 1 extra staff)