



## FOOD MENU



ELITE HAVENS



Decadent dining to make your holiday perfect. Our highly-trained chef will be happy to customise meals to suit your palate accounting for allergies and preferences, including a tempting children's menu. Dine in and enjoy local delicacies as well as several international cuisines.

This suggested menu is subject to availability of ingredients. Seasonal fruits are provided in the villa for your consumption. Please inform your villa manager of any special food requirements or allergies.





## Set Menu One

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### Starters

#### Thod Mun Pla

Deep-fried curried fish patties

#### Yam Woon Sen

Spicy glass noodle salad with seafood

### Soup

#### Tom Kha Goong

Herbed prawn in coconut soup with galangal

### Main Courses

#### Massaman Curry With Lamb And Sweet Purple Potato

From the poem of King Rama II, a succulent stewed Australian lamb with massaman curry paste in coconut milk, tamarind juice, palm sugar, sweet purple potatoes

#### Gai Pad Med Ma Muang

Stir-fried chicken with onion and spring onion or with cashew nuts

### Dessert

#### Tub Tim Siam

Water chestnuts rubies in chilled coconut milk

#### Chicken Satay

Strips of Free-Range chicken served with our homemade peanut sauce and mini cucumber salad

#### Seasonal Vegetables

Stir-fried assorted vegetables in season

#### Steamed Jasmine Rice



## Set Menu Two

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### STARTERS

#### Ho Mok Pla

Steamed fish with curry paste

#### Yam Sam Grob

Spicy crispy mixed salad

#### Prathad Lom

Deep-fried prawn rolls

### SOUP

#### Gaeng Jued Taohu Sahray

Clear vegetables soup with tofu and seaweed

### MAIN COURSES

#### Three Flavored Seabass

Crispy sea bass fillet topped with three flavor sauce, garnished with holy basil

#### Yellow Curry With Crab Meat

Yellow curry with crab meat in coconut milk

#### Grilled Chicken

Tossed in a dressing of bird's eye chili, lime and palm sugar

#### Steamed Jasmine Rice

### DESSERT

#### Coconut Ice Cream





## Set Menu Three

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### STARTERS

#### Peek Gai Mak Khamin

Deep-fried chicken wings marinated in turmeric

#### Prawn Cake

Deep-fried shrimp cakes served with plum sauce

#### Yaam som o

Herbed pomelo salad with chicken and prawns

### SOUP

#### Tom Yam Talay

Spicy seafood soup with lemongrass, kaffir lime and straw mushroom

### MAIN COURSES

#### Pat Pong Crab Curry

Stir-fried Blue Swimmer crab meat in yellow curry

#### Chu Chee Prawns

Chu Chee red curry with prawns

#### Pad Pak Ka Na Moo Krob

Stir-fried with crispy pork and Thai garlic

### DESSERT

#### Kao Niew Dum Sangkaya

Black sticky rice with coconut custard and coconut ice cream



## Set Menu Four

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### STARTERS

#### Bai Toey Chicken

Crispy marinated chicken with sauce wrapped in Pandanus leaves

#### Spicy Chicken Salad Roll

With bird's eye chilies, lime and seafood dressing

### MAIN COURSES

#### Steamed Fish With Spicy Seafood Dressing

Steamed fish with galangal, lemongrass, and kaffir lime leaves topped with a homemade spicy seafood dressing

#### Pad Gra Pao Moo Sub

Stir-fried minced pork with basil

### MAIN COURSES

#### Mango Sticky Rice

#### Larb Salmon

Our north-eastern Thai style salad using raw salmon, lemongrass, plenty of Thai herbs and secret local ingredients

#### Green Curry With Beef

Original green curry with beef in coconut milk, flavored with aroma from wild ginger, kaffirlime and Thai sweet basil leaves, topped with crispy grated coconut

#### Steamed Jasmine Rice





# Vegetarian Menu

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## APPERTIZERS

Vegetable Spring Rolls

Corn Cakes with Sweet Chilli Sauce

Easy Thai Grilled Eggplant (Vegan)

Vegetarian Satay Recipe (Vegan)

Tao Hoo Song Kreung (Mixed Tofu)

Vegetable Salad Rolls

Battered Fried Mushrooms

## SOUPS

Coconut Pumpkin Soup

Vegetable Soup

Tom Yum Mushroom Soup

Tom Kha Mushroom Soup

## SALADS

Thai Green Papaya Salad (Som Tam)

Thai Green Mango Salad

(Vegan/Gluten-Free)  
Pomelo Salad

Wing Bean Salad

Laab Jay (Vegan Laab)

Glass Noodles Salad

Thai Mushroom Salad



## MAIN COURSE

Vegetable Spring Rolls

Vegetarian Thai Green Curry  
(Vegan/Gluten-Free)

Thai Pumpkin & Sweet Potato Curry

Vegetable Thai Yellow Curry  
(Vegan/Gluten-Free)

Mixed Vegetable Stir-Fry With Tofu (Vegan)  
Stir-Fried Eggplant (Vegan)

Thai Mushroom Fried Rice

Pineapple Fried Rice (Vegan/Gluten-Free)

Vegetarian/Vegan Pad Thai (Gluten-Free)

Thai Pumpkin Curry

Tofu Noodle Soup With Lemongrass  
(Vegan/Gluten-Free)

Red Curry With Tofu With Bamboo Shoots  
and Holy Basil

Panang Curry With Tofu and Thai Pea  
Eggplant

Massaman Curry With Tofu

Green Curry With Tofu and Mixed  
Vegetables

Noodles: Rad-Nar or Rice Noodles With  
Gravy

Pad Thai With Mushrooms and Tofu

Pad-SE-Ew or Sweet Soy Sauce Noodles

Pad-Kee-Mow, Spicy Noodles or Drunken  
Noodles

Spicy Basil Fried Rice With Basil and  
Mushroom

Mixed Vegetable Stir-Fry With Tofu

Stir Fried Mixed Vegetables Spicy Basil  
Mushroom





## DESSERTS

Mango-sticky rice

Black rice pudding

Fried bananas

Banana spring rolls