

In Villa Dining

BREAKFAST

STARTERS

Sliced fruit plate for 2  405
Fresh seasonal local tropical fruits

Sliced meat platter 565
Serrano Ham, pepper ham
with baguette, butter, olives and cornichons

Cheese sampler 565
5 different imported cheeses
with walnuts and crispy dried fruit bread

Breakfast crudités    435
Organic salad, tomato slices, crispy vegetables sticks,
yoghurt dip and peanut sauce

Deli plate 565
Cheddar and Brie cheese, peppered ham, cornichons, olives

DAIRY & CEREALS

** Yoghurt made daily

CEREALS

Frosties	All Bran
Coco pops	Natural muesli
Cornflake	Fruits and nut muesli
High fiber muesli	Homemade granola

YOGURT  205	MILK 130
Plain or low fat	Full fat/low fat
Berry yogurt	Black sesame milk
Mixed fruit yogurt	Soy milk 

 Spicy dish  No nuts

 Vegetarian cuisine

 Healthy & low calorie cuisine

 Organic produce from the Phang Nga region or our own gardens

All prices are net and in Thai Baht

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In Villa Dining

EGGS & BREAKFAST SPECIALS

2 egg omelet or choice eggs any style 245
Served with whole wheat or white bread

With your choice of the following accompaniments 30 each

- sausage
- ham
- bacon
- cheese
- fried potatoes
- griddled tomato

Eggs Benedict 435

English muffin, poached eggs, bacon, rocket
Hollandaise sauce

Egg white omelet 365

Mediterranean vegetables

Truffle eggs 365

Brioche and tomato confit

Slow poached eggs 365

Avocado, lemon and cracked black pepper

Smoked salmon 425

Scrambled eggs, caper, chives, cream cheese, toasted bagel

Croissant Sandwich 425

Scrambled egg, sundried tomato, rocket, Cheddar cheese

Steak and Eggs 675

120 day aged angus beef tenderloin, griddled tomato,
2 eggs any style, breakfast potato, toast

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In Villa Dining

FROM THE BAKERY

Pastry basket for 2 385
Plain croissant, pain au chocolat, Danish, muffin

Healthy bakery basket for 2 435
Dark rye bread, whole wheat croissant, Danish, cereal
bread,
Organic honey

Bread basket 435
Your choice of 3 breads:
White, wheat, whole grain, ciabatta, focaccia, raisin and
cinnamon, and bagel served with choice of 4 jams
and butter below

CHOICE OF JAMS AND SPREADS

- Coconut jam
- Banana and cinnamon Jam
- Pineapple and ginger jam
- Orange marmalade
- Strawberry jam
- Papaya pandan jam
- Nutella
- Blueberry jam

CAKES AND TARTS

Served with fresh whipped crea 255

- Pear and frangipane tart
- Banana cake slice
- Apple and cinnamon crumble cake
- Coconut cake slice
- Jam doughnuts

Please ask about today's freshly prepared cakes, tarts
and slices that are available for breakfast. They change
daily and are baked fresh for you in the morning

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**If you are on a gluten free eating plan or have an allergy to gluten please contact us to make your favorite pastries and gluten free breads

CONTINENTAL BREAKFAST 1,050

Freshly squeezed juice of your choice

Tropical fruit plate 

Fresh baker's basket

Croissant, chocolate croissant, white bread, wheat bread,
English muffin, bread of the day, butter, honey and a selection of
homemade jams

Ground gourmet coffee or freshly brewed tea

JAPANESE BREAKFAST 1,280

Grilled salmon 

Seaweed and sesame salad 

Miso soup 

with tofu and spring onions

Asian omelet 

Thin omelet roll, filled with stir fried vegetables, served with soy dip

Steamed Jasmine rice

Ground gourmet coffee or freshly brewed tea

 Spicy dish  No nuts

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In Villa Dining

AMERICAN BREAKFAST

1,150

Freshly squeezed juice of your choice

Choice of cereal

- Frosted flakes
- Coco pops
- Cornflakes
- All Bran
- Natural Muesli
- Fruit & Nut Muesli

Tropical fruit plate

Fresh baker's basket

Croissant, chocolate croissant, white bread, wheat bread, English muffin, bread of the day, butter, honey and a selection of homemade jams

Choice of 2 eggs any style

With your choice of the following accompaniments

- Sausage, Ham
- Bacon, Cheese
- Fried potato
- Tomato

Ground gourmet coffee or freshly brewed tea

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BALANCED CUISINE BREAKFAST

1,280

Fresh fruit smoothie or freshly squeezed juice of your choice

Cereals served with low fat yogurt or low fat milk

- Cornflakes
- All Bran
- Natural Muesli
- Fruit & Nut Muesli

Tropical fruit plate

Scrambled tofu 

or

Egg white omelet with grilled vegetables 

Spa Baker's Basket 

Dark rye bread, whole wheat croissant, whole wheat Danish, oat muffin served with honey

Hot beverage selection

Homemade ginger tea, green tea or fresh mint tea

PRE DIVE BREAKFAST

1,075

Fresh fruit smoothie or freshly squeezed juice

Fresh fruit plate

Croissant sandwich 

Scrambled eggs, sundried tomato, cheese

Hot beverage

Choose from our extensive list of coffee and teas

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In Villa Dining

CHAMPAGNE BREAKFAST

4,400 (*per couple*)

Champagne

Half bottle of Delamotte

Freshly squeezed juice of your choice

Tropical fruit platter 

Fresh baker's basket

Croissant, chocolate croissant, white bread, wheat bread, English muffin, bread of the day served with butter, honey and a selection of homemade jams

Smoked Salmon Plate

Thin slices of smoked salmon served with salad and condiments

Serrano ham with melon

Selection of cheeses from the Deli

Scrambled eggs with white truffle oil, shaved Parmesan on toasted brioche 

Or

Black forest ham and wild rocket on mozzarella filled omelet

24 hour reservation notice is required. Cancellations in less than 24 hours will incur a 50% cancellation fee, full charges for a no show

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BREAKFAST BEVERAGES ☺☺

Fruit & Vegetable Juices 220

Orange	Banana	Carrot
Pomelo	Melon	Tomato
Mango	Papaya	Cucumber
Pineapple	Apple	Celery
Watermelon	Mixed	Capsicum

Others 295

Passion fruit breakfast

Passion fruit, vanilla yogurt, milk

Kick start

Banana, mango, skim milk and orange juice

Get up & go

Mango, vanilla soy yogurt, oat bran and honey

Soul tonic

Lemongrass, lemon and honey

Tropical morning smoothie

Mango, soy milk, pineapple and mint

Cold killer

Celery, carrot, garlic, parsley and honey

Coconut & papaya frappe

Papaya, coconut, lime and vanilla

Tummy soother

Mango, apple, lime, ginger and honey

Berry yogurt smoothie

Strawberry, raspberry, yogurt and cranberry juice

Motor starter

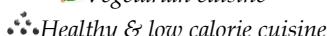
Banana, apple and blueberries



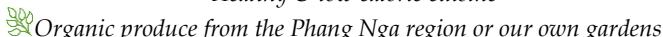
Spicy dish No nuts



Vegetarian cuisine



Healthy & low calorie cuisine



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In Villa Dining

AKHA COFFEE 'A LA CARTE'

Espresso	230
<i>Short and strong without milk</i>	
Café Americano	230
<i>Espresso and hot water</i>	
Macchiato espresso	230
<i>Espresso with milk foam on top</i>	
Coffee latte	230
<i>1/3rd espresso and 2/3rd milk</i>	
Cappuccino	230
<i>1/3rd espresso, 1/3rd hot milk, 1/3rd foam</i>	
Caffe mocha	230
<i>Latte plus chocolate</i>	
Hot chocolate	230

TEA 'A LA CARTE' Loose leaf teas by TWG

Chamomile	Jasmine green tea
Lemon herbal	Earl Grey supreme
Organic peppermint	English Breakfast
Organic Darjeeling	
Formosa Oolong	

230 per Tea Pot

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In Villa Dining

Thai

Starters

Yao Noi Platter 550

Yao Noi mixed appetizer plate

Tod mun pla, Goong sarong, Satay gai, Gai hor bai toey served with selection of sauces: satay sauce, sweet chili sauce, plum sauce, seafood sauce, roast chili sauce

Kao yum 430

Yao Noi rice salad with grilled seabass

Grilled Phang Nga seabass, betel nut, green mango, banana flower, pomelo rice salad

Poo tord 430

Yao Noi crab cake

Yao Yai blue swimmer crab cake with garlic, coriander, cumin, ginger, spicy mango sauce, tamarind sauce

Geang neua 640

Wagyu beef red curry

12-hour braised Wagyu beef cheek in red curry with local palm hearts

Salads

Yum som O gai 380

Pomelo chicken salad

Pomelo salad with shredded roasted chicken

Yum ma kue 420

Sea prawn with garden eggplant salad

Warm salad of poached sea prawn on Six Senses eggplant, mint, coriander, poached organic egg from our own chicken farm

Lab pla 500

Spicy roasted sea bass

Roasted seabass with toasted galangal, shallot, chili powder, mint leaf and lime

Spicy dish No nuts

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In Villa Dining

Soups

Tom kha gai 430

chicken coconut soup with galangal, kaffir lime leafs
and lime juice

Tom yam goong 460

Hot & sour prawn soup with lemongrass,
kaffir lime leaves and coriander root

Curries

Gaeng ped ped yang 640

Red duck curry with pineapple

Red duck curry with sweet basil, pineapple, grape and
kaffir lime

Gaeng kiew wan gai 580

Green chicken curry

Spicy green chicken curry with Thai pea eggplant and
Thai sweet basil

Massamun nuea 640

Wagyu beef cheek curry

Massaman (yellow) Wagyu beef cheek curry with sweet
potatoes, cherry tomatoes and chestnuts

Side Dish

Steamed jasmine rice 25

Spicy dish No nuts

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In Villa Dining

Steamed

Plaa muak nueng prik manao  550

Steamed Yao Noi squids with seafood green chili sauce

Plaa gapong nueng  690

Steamed fillet of Phang Nga bay barramundi with seafood green chili sauce

From the Wok

Gai pad med mamuang  540

Wok tossed chicken with cashew nuts, mushrooms and tamarind sauce in taro net

Nuea pad kaprao  560

Wok tossed spicy minced beef with hot basil leaves

Pad preaw waan goong / moo 520

Sweet and sour pork or prawn with capsicum, cucumber and pineapple

Ped ob  550

Roasted duck with jasmine tea, coriander, cinnamon, kaffir lime fruit served with spicy soy sauce

Tar lay pad chaa     650

Stir fried fish, cuttlefish, prawn, mussel with kaffir leaf, holy basil, garlic, green peppercorn, chili and fish sauce

Pla tod kha tiem prik thai  680

Deep fried barramundi with garlic and black pepper served with chili sauce

Nor mai farang phad goong  650

Wok fried asparagus with prawn, straw mushrooms and oyster sauce

 Spicy dish  No nuts

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In Villa Dining

Rice & noodles

Pad Thai mangsawirat ⚡⚡		400
Wok fried Thai style vegetarian noodles		
Phad tai goong maenham ⚡⚡		660
Grilled Phang Nga river prawn with Phad Thai noodles		
Phad tai gai		450
Phad Thai noodles with chicken		
Ba mee ped ⚡⚡		560
Egg noodles with roasted duck, baby bok choi		
Phad see-ew gai		450
Wok fried Thai style noodles with chicken, kale and sweet dark soy sauce		
Khao pad poo / goong		450
Crab or prawn, Thai style fried rice		
Khao pad pak ⚡⚡ 		350
Eggless vegetarian fried rice		
Khao pad gai ⚡⚡ 		290
Egg fried rice		

Vegetables

Pad pak raum  ⚡⚡ 	410
Wok fried organic vegetables with fried garlic, chili and soy sauce	
Pad med ma muang phak  ⚡⚡ 	410
Wok fried vegetables & cashew nuts with capsicum, straw mushrooms, onions and sweet tamarind sauce	

 Spicy dish  No nuts

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In Villa Dining

Western

Starters

Tomato Soup   515

Tomato, basil, garlic croutons

Chicken noodle soup 450

Chicken, carrot, onion, spaghetti

Grilled salmon salad  615

asparagus, cucumber, couscous
lemon dressing

Caprese salad    610

buffalo mozzarella, tomato, basil, olive oil,
balsamic creme

Chop salad   565

Chicken, iceberg lettuce, tomato, egg, bacon, avocado,
blue cheese dressing

Classic Caesar salad 585

cos lettuce, crispy bacon, Parmesan, herb crouton,
warm poached egg, Caesar dressing

Mixed green salad    410

tomato, cucumber, carrot, Italian dressing

Cobb Salad 770

bacon, egg, tomato, blue cheese, blue cheese dressing

 Spicy dish  No nuts

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In Villa Dining

Panini / Sandwich / Wrap

*All sandwiches are served with French fries and side salad

Panini 770

Parma ham, buffalo mozzarella, basil pesto

Baguette 770

Warm French baguette, Brie cheese, ham,
Tomato, Dijon mustard aioli

Club Sandwich 770

Wheat bread, grilled chicken, bacon, egg, cheese,
tomato, avocado

Chicken Quesadilla 650

Grilled chicken, tomato, lettuce, onion, sour cream,
Cheddar cheese, pickled jalapenos

Chicken wrap 640

Onion, capsicum, fresh herbs, garden greens
coriander lime yogurt

Beef Wrap 795

Grilled beef sirloin, roasted pepper, sundried tomato,
rocket, parmesan, garlic aioli

Yao Noi beef burger 770

Beef, cheese, onion, tomato, lettuce, sesame bun,
Homemade mayonnaise, ketchup, and tomato jam

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In Villa Dining

Pastas

Flat bread  365

chili, garlic and dried oregano flat bread
hummus and olive tapenade

Spaghetti 735

basil, garlic, black pepper parmesan cheese,
Bolognaise sauce

Seafood linguine 1150

squid, prawns, mussels, scallop, garlic, chili white wine
butter sauce

Macaroni and cheese 575

cheddar cheese, Parmesan-panko crust

**All pasta dishes can be served as entrée size, gluten free
spaghetti and kamut spaghetti available on request*

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In Villa Dining

Main

Fish of the day	1100
Grilled or pan-fried fish fillet with cous cous mint salad, cucumbers, tomatoes, lemon	
Pan roasted seabass	1100
Zucchini, eggplant, spinach Napoli sauce	
Roasted chicken breast	900
Truffle mashed potatoes, sautéed sweet corn and zucchini, chicken jus	
Pan seared aged grassfed Angus beef ribeye	1650
Pommes fondant, spinach, mushroom, red wine jus	

International Dishes

Maki & negiri ♦♦♦	845
California roll, spicy tuna, shrimp, salmon wasabi, pickled ginger	

Side Dishes

Sautéed wild mushrooms	150
Roasted herb potato	150
French fries	150
Truffle fries	250

 Spicy dish  No nuts

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In Villa Dining

Desserts

Chocolate mousse mixed berry compote and raspberry sauce	310
Mango sticky rice coconut sauce and coconut ice cream	280
Cheese cake with fresh banana, toffee sauce and vanilla ice cream	310
Tropical fruit plate Daily selection of fresh tropical fruit	205
Tiramisu espresso soaked savoiardi biscuits and Amaretto	425
Grappa panna cotta grappa apple and fresh mango	350
Ice Creams (per scoop) Banana, black sesame, strawberry, chocolate, cinnamon, coconut, durian, espresso and hazelnut, ginger, honey, mint, rum raisin, blueberry, passion fruit, tiramisu, vanilla, yoghurt, vanilla and marshmallow, green tea	105
Sorbets (per scoop) Apple, coconut, ginger, lime, mango, orange, peach raspberry, passion fruit, tamarind, pear, mangosteen	105
Extras (each) M&M's milk chocolate, M&M's peanut, chocolate chips, whipped cream, chocolate sauce, fresh banana, chocolate vermicelli (sprinkles)	25

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In Villa Dining

In villa movie menu

The popcorn story	180
Big bowl of freshly popped buttered popcorn, available either salty or sweet	
Some like it hot	600
A jar of chili and lemongrass cashew nuts	
The tale of hot dog	350
Hot dog with pork sausage, sautéed onions, French mustard and French fries	
Chicken run	350
Chicken goujons and small mixed salad	
Lost in translation	350
Beef or chicken teriyaki with fried vegetable rice	
Yao Noi's next top model	300
Vegetable crudités and lemon mayonnaise	

Midday until midnight

*Please note that all rice and pasta dishes can be prepared with
brown rice or brown noodles.*

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In Villa Dining

Hilltop Pool Lunch Side Menu :

With its infinity edge pool overlooking spectacular Phang Nga Bay, Hilltop Reserve offers a poolside lunch menu from 12:30 – 16:30

Greek salad

Crumbly feta cheese, ripe local tomatoes, Kalamata olives, Yao Noi cucumbers, lemon juice, onions, parsley, thyme 565

Mixed green salad

Mixed local organic leaves, Phang Nga tomatoes, cucumbers, your choice of dressing from vinaigrette, balsamic, Caesar, Thousand Island 450

Som tum gai yang

Local marinated chicken, barbequed over charcoal, served hot on a skewer with chilled spicy green papaya, tomato, long bean salad (vegetarian option available) 540
500

Dtom gai ban

Traditional Thai home style clear light chicken soup with vegetables and chicken (vegetarian option available) 365
325

Tom ka goong

Coconut soup with lemongrass and blue river prawns, coriander and chili oil(vegetarian option available) 460
420

Satay platter

Three satays of each: river prawn, chicken and beef, charcoal grilled, with satay sauce, lime and salad 450
450

Steamer basket of Koh Yao Noi tiger prawns (order by the piece)

Lemon salt, parsley, extra virgin olive oil, seafood dipping sauce, pepper mayonnaise 300(each)

 Spicy dish 

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Thai Vegetarian Menu

Starters

Por pia phak   335
Vegetarian spring roll with plum dipping sauce

Lab mung sa wi rat    365
Spicy salad of crispy soy bean cake with straw mushrooms, shallot, chili powder, mint leaf and lime juice

Soups

Tom kha hed fang tofu    365
Soup of soft tofu and straw mushrooms, galangal and kaffir lime leaf

Tom yam woon sen tofu hed fang    365
Hot and sour soup with grass noodles, lemongrass, kaffir lime leaf, coriander root and chili paste

Curries

Gaeng karee fag tong    435
Yellow curry with pumpkin, sweet potato, onion and mang lak leaf

Gaeng kieow wan tofu    435
Green tofu and broccoli curry with sweet basil, green eggplant, kaffir lime leaf and coconut milk

From the Wok

Pad phak ruam    350
Wok-fried organic vegetables with fried garlic, chili and soy sauce

Pad med ma muang phak     410
Wok-fried vegetables and cashew nuts with capsicum, straw mushrooms, onions and sweet tamarind sauce

Pad hed    350
Wok-fried mixed mushrooms with crisp cashew nuts and light soy sauce

 Spicy dish  No nuts

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Western Vegetarian Menu

Starters

Flat bread

365

Mixed chilies, garlic and dried oregano flat bread with hummus and olive tapenade

Salad

310

Rocket salad, shaved Parmesan, balsamic syrup and organic virgin olive oil

Caprese Salad

610

Buffalo mozzarella, tomato, basil, organic rocket, balsamic vinaigrette

Soup

Gazpacho

515

Chilled cucumber, tomato soup with goat cheese curd, baked eggplant and grilled olive focaccia

Minestrone

485

Carrots, onions, cannellini beans, parsley & pesto

Mains

Gnocchi

785

Potato Parmesan cheese gnocchi with gorgonzola, cream, walnuts and rocket

Spinach

260

Sautéed spinach with extra virgin olive oil, shaved Parmesan and pine nuts

Kamut Spaghetti

550

Zucchini, olives, chili flakes, basil, tomato sauce

 Spicy dish  No nuts

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Indian Vegetarian Menu

Dal makhani

450

Black lentils simmered overnight, fresh tomato paste finished with butter and cream

Paneer Balti curry

450

Fresh local buffalo milk cottage cheese cubes cooked with onion, tomatoes, cream, Indian spice powders

The Bombay dhabba lunchbox

550

Mixed vegetables cooked in cashew nut, onion, tomato, and spice gravy

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