

Breakfast

FROM THE DELI

Sliced meat platter Serrano Ham, pepper ham with baguette, butter, olives and cornichons	565
Cheese sampler 5 different imported cheeses with walnuts and crispy dried fruit bread	565
Fruit plate  Fresh seasonal local tropical fruits	205
Fruit salad  Fresh cut fruits	310
Sushi noriawase  Tuna, prawn, salmon with soy sauce, wasabi, pickled ginger	845
Breakfast crudités    Organic salad, tomato slices, crispy vegetables sticks, yogurt dip and peanut sauce	435
Deli plate Emmental, Cheddar and Brie cheeses with ham, peppered ham with cornichons, olives	565

 Healthy & low calorie cuisine
  Vegetarian cuisine
  Spicy dish
  Organic produce from the Phang Nga region and our own gardens

...in case you cannot find your favorite dish or have any special dietary requirements,
please contact our chef who will be delighted to propose an alternative.

Eggs

Choice of egg preparations
eggs 160 for 2

- fried
- poached
- scrambled (egg white or whole egg)
- omelet
- boiled

With your choice of the following accompaniments 30 each

- sausages
- ham
- bacon
- cheese
- fried potatoes
- tomato

Served on whole meal or white bread

Eggs Benedict 435
English muffin with poached eggs, bacon, rocket and
Hollandaise sauce

Egg white omelet with Mediterranean vegetables 🥗 365

Truffle eggs with brioche and tomato confit 365

Slow poached eggs with avocado, lemon and
cracked black pepper 365

FROM THE BAKERY

Pastry basket for 2 people 385
Plain croissant, pain au chocolate,
daily Danish, daily muffin

Spa bake basket 
435

for 2 people
Dark rye toast bread, whole meal croissant, Danish,
cereal bread served with honey

Bread basket 435
Your choice of 3 breads from
White or brown bread, whole grain bread,
Ciabatta, Foccacia, raisin and cinnamon bread, bagel
Served with a selection of jams and butter or
choose 4 from the list below

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

CHOICE OF JAMS AND SPREADS

Choice of four

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

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CAKES, TARTS AND SLICES

Served with fresh whipped cream 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

DAIRY & CEREALS

YOGURT ❖❖❖

205

MILK

130

Plain or low fat
Berry yogurt
Mixed fruit yogurt

Full fat/low fat
Black sesame milk
Soy milk ❖❖❖

(we make our own yogurt daily)

CEREALS

310

Frosties
Coco pops
Cornflake
High fiber muesli

All Bran
Natural muesli
Fruits and nut muesli
Homemade granola

CONTINENTAL BREAKFAST

1,050

Freshly squeezed juice of your choice

Fresh fruit plate 

Fresh baker's basket

Croissants, chocolate croissant, toasted bread, brown toast bread, English muffin, bread of the day served with butter, honey and a selection of homemade jams

Cheese and cold cuts

A selection of our daily cheese or cold cuts platter

Hot beverages

Select from our extensive list of ground gourmet coffee and freshly brewed tea

ASIAN BREAKFAST

1,280

Tuna sashimi 

accompanied with soy sauce, wasabi, ginger pickles

Seaweed and sesame salad 

Miso soup 

with tofu and spring onions

Rice congee 

with a choice of minced shrimps, chicken, with chopped spring onion, ginger julienne, ground pepper and fresh coriander

or

Asian omelet  

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

Steamed Jasmine rice

Hot beverage

Select from our extensive list of ground gourmet coffee, freshly brewed tea and herbal infusion

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AMERICAN BREAKFAST

1,150

Freshly squeezed juice of your choice

Cereals

- Frosties
- Coco pops
- Cornflakes
- All Bran
- Natural Muesli
- Fruit & Nut Muesli

Fresh Fruit Plate

Fresh baker's basket

Croissants, chocolate croissant, toasted bread, brown toast bread, English muffin, bread of the day served with butter, honey and a selection of homemade jams

Eggs

Choice of egg preparations

- Fried
- Poached
- Scrambled (egg white or whole egg)
- Omelet
- Boiled

With your choice of the following accompaniments

- Sausages, Ham
- Bacon, Cheese
- Fried potatoes
- Tomato

Hot beverage

Either take from your Gourmet Bar in your villa or arrange other options with your GEM.

BALANCED CUISINE BREAKFAST

1,280

Fresh fruit smoothie or freshly squeezed juice of your choice.
Please consult the breakfast beverage section.

Cereals served with low fat yogurt or low fat milk

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

Fresh fruit plate

Scrambled tofu 🌿

or

Egg white omelet with grilled vegetables 🌿

Spa Baker's Basket 🍞

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

Hot beverage selection

Home made ginger tea, green tea or fresh mint tea

PRE DIVE BREAKFAST

1,075

Fresh fruit smoothie or freshly squeezed juice

Fresh fruit plate

Homemade cakes plate

We arrange a plate of our daily cakes and muffins selection.

Croissant sandwich 🌿

Toasted, filled with scrambled eggs and cheese

Hot beverage

Choose from our extensive list of coffee and teas

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CHAMPAGNE BREAKFAST

4,400 in Villa (*per couple*)

Champagne

Half bottle of Delamotte

Freshly squeezed juice of your choice

Fruit platter 🍓

Fresh baker's basket

Croissants, chocolate croissant, toasted bread, brown toast 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 forrest ham and garden 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.

BREAKFAST BEVERAGES

Fruit Juices 220

Orange
Pomelo
Mango
Pineapple
Watermelon

Banana
Melon
Papaya
Apple
Mixed

Vegetable Juices 220

Carrot
Tomato
Cucumber
Celery
Capsicum
Mixed

Others 295

Passion fruit breakfast
Passion fruit, vanilla yogurt,
milk

Get up & go
Mango, vanilla soy yogurt,
oat bran and honey

Tropical morning smoothie
Mango, soy milk, pineapple
and mint

Coconut & papaya frappe
Papaya, coconut, lime and
vanilla

Berry yogurt smoothie
Strawberry, raspberry,
yogurt and cranberry juice

Kick start

Banana, mango, skim milk
and orange juice

Soul tonic

Lemongrass, lemon and
honey

Cold killer

Celery, carrot, garlic,
parsley and honey

Tummy soother

Mango, apple, lime, ginger
and honey

Motor starter

Banana, apple and
blueberries



Healthy & low calorie cuisine



Vegetarian cuisine



Spicy dish



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AKHA COFFEE 'A LA CARTE'

Espresso <i>Short and strong without milk</i>	150
Café Americano <i>Espresso and hot water</i>	180
Macchiato espresso <i>Espresso with milk foam on top</i>	180
Coffe latte <i>1/3rd espresso and 2/3rd milk</i>	205
Cappuccino <i>1/3rd espresso, 1/3rd hot milk, 1/3rd foam</i>	205
Caffe mocha <i>Latte plus chocolate</i>	205
Hot chocolate	230

TEA 'A LA CARTE' Loose leaf teas by TWG

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

230 per Tea Pot

Thai

Starters

Thoong Tong Phak 🍄🍄🍄🌿 350
Vegetarian golden parcel

Pho Pia Ruam Mitr 🍄🍄 430
Three kinds of spring rolls/chicken/vegetable/shrimp

Thod Mun 480
Fish and shrimp cake with sweet chili sauce and pickled cucumber relish

Gai Hor Bai Toey 🍄🍄 420
Pandan leaf wrapped chicken with sweet dark soya dipping sauce

Goong Kab Gai Sarong 480
Crispy marinated prawn and chicken roll with Phuket noodles

Salads

Yum Som O Gai 🍄🍄🍄🌿 380
Pomelo salad with shredded roasted chicken

Yam Hed 🍄🍄🍄🌿🌶️ 300
Salad of mixed Asian mushrooms with chili powder, roasted ground rice, mint leaf and lime juice

Lab Bplaa 🌶️ 🍄🍄🍄🌿 500
Roasted seabass with toasted galangal, shallot, chili powder, mint leaf and lime

Yam Woon Sen Goong Moo Sub 🍄🍄🍄🌶️ 450
Glass noodles with shrimp, minced pork, celery, shallot, chili and lime, fish sauce

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Soups

- Tom Kha Gai 🍲 430
Chicken coconut soup with galangal, kaffir lime leaves and lime juice
- Tom Yam Goong 🍲 460
Hot and sour prawn soup with lemongrass, kaffir lime leaves and coriander root

Curries

- Gaeng Phed Bped Yang 🍲 640
Red duck curry with sweet basil, pineapple, grape and kaffir lime
- Gaeng Kiew Wan Gai 🍲 580
Spicy green chicken curry with Thai pea eggplant and Thai sweet basil
- Gaeng Phed Nuea 🍲 🍲 640
Spicy red beef curry with palm heart and Thai apple eggplant
- Gaeng Garee Gai 🍲 560
Yellow chicken curry with tomato, potato, coriander and deep fried shallots
- Gaeng Som Phak 🍃 🍌 🍌 🍌 🍲 350
Spicy yellow mixed vegetable curry

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

Gai Phad Khing 🍄 540
Wok fried chicken breast with ginger, straw mushrooms, black fungus and oyster sauce

Tar Lay Phad Chaa 🌶️🌶️🌶️🍄 650
Stir fried fish, cuttlefish, prawn, mussel with kaffir leaf, holy basil, garlic, green peppercorn, chili and fish sauce

Poo Nim Tod krteam 680
Wok fried soft shell crab with garlic and ground peppercorn

Nor Mai Farang Phad Goong 🍄 650
Wok fried asparagus with straw mushrooms and oyster sauce

From the Steamer

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 🍄🌶️🌶️

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Rice & noodles

Phad Thai Mangsawirat 400 Wok
fried Thai style vegetarian noodles 🍄🌿

Phad Thai goong Maenham 660
Grilled Phang Nga river prawn with Phad Thai noodles 🍄

Phad Thai Tha lay 490
Phad Thai noodles with shrimp, mussel and squids

Phad Thai Gai 450
Phad Thai noodles with chicken

Phad See-ew Gai 450
Wok fried Thai style noodles with chicken, kale and
sweet dark soy sauce

Khao Phad Poo / goong 450 Crab
or prawn, Thai style fried rice

Khao Phad Phak 🍄🌿 350
Eggless vegetarian fried rice

Khao Phad Khai 🍄🌿 290
Egg fried rice

Vegetables

Phad Phak Ruam 🌿🍄🌿 410
Wok fried organic vegetables with fried garlic,
chili and soy sauce

Phad Med Ma Muang Phak 🌿🍄🌶️🌿 410
Wok fried vegetables & cashew nuts with capsicum,
straw mushrooms, onions and sweet tamarind sauce

Side Dish

Steamed jasmine rice 25

Western

Starters

- Flat bread 🌿 365
Mixed chili, garlic and dried oregano flat bread
with hummus and olive tapenade
- Gazpacho 🌿 🍷 515
Chilled cucumber and tomato soup with goat cheese curd,
toasted olive focaccia
- Caprese salad 🌿 🍷 🌿 610
Buffalo mozzarella, tomatoes, basil, olive oil,
aged balsamic vinegar

Salads

- Salmon Niçoise 🍷 615
Grilled salmon, green asparagus, red onions, olives,
soft boiled quail eggs and creamy garlic dressing
- Greek salad 🌿 🍷 565
Greek feta cheese, tomato, cucumber, olives,
roasted capsicum, basil and olive oil dressing
- Caesar 585
Cos lettuce, crispy bacon, Parmesan,
and Caesar dressing
- Mixed Green 🌿 🍷 🌿 410
Tomato, cucumber, olives, shaved Parmesan
shallots and Italian dressing

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Panini/Tartine/Sandwich/Wrap

(All sandwiches are served with French fries & side salad)

Panini 770

Parma ham, buffalo mozzarella, basil and pesto

Baguette 770

Warm French baguette, French Brie, butcher ham, sliced tomato and seeded Dijon mustard butter

Club Sandwich 770

Toasted brown bread, grilled chicken, bacon, egg, cheese, tomato and avocado

Goat's cheese 🥑🍷🌿 640

Grilled vegetable sandwich with goat's cheese curd, pesto on toasted dark bread

Beef Wrap 795

Grilled beef sirloin, sundried tomato, rocket, shaved Parmesan and garlic mayonnaise

Beef Burger 770

Beef burger with Cheddar cheese, fresh onion rings, tomato and French fries

Chicken tikka wrap 640

Chicken tikka, sliced onion, bell pepper and herbs in tortilla wrap with green salad and plain yogurt

Pasta

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

Cocco penne rigate all puttanesca 	735
Handmade artisanal pasta from Guiseppe Cocco with garlic, dried chili, anchovy fillets, capers, tomato and olives	
Spaghetti, tasty beef meat sauce, black pepper and Parmesan cheese	735
Homemade linguini pasta with rock lobster, squid, prawns, mussels, garlic, chili, white wine and fresh basil	1,000
Potato Parmesan cheese gnocchi with Gorgonzola, sage, cream, walnuts and rocket 	785
Penne all' arrabbiata 	485
Sauce Napoli, chili, basil and garlic	

Main

Fish of the day	1,050
Grilled or pan-fried fish fillet with lobster oil mayonnaise and organic quinoa mint salad and fresh lemon	
Oven roasted seabass, cauliflower puree, raisins, capers, brown butter	1475
Seared duck breast with creamed cabbage, 	1550
apple sauce, natural jus	
Pan seared aged grainfed Angus beef tenderloin, 	1850
pommes fondant, spinach, mushroom, red wine jus	

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Pizzas

Margherita 🍅 🌿 615

Tomato, mozzarella cheese and dried oregano
with additional Parma ham and rocket 845

Deli 715

Italian salami, olives, roasted capsicum, buffalo mozzarella,
chili flakes and onion rings

Seafood 795

Crab meat, mozzarella, prawns, squid, basil and
dried chili flakes

Primavera 🍅 🍄 🌿 665

Mushrooms, mozzarella, grilled pumpkin, goat's cheese,
zucchini, eggplant and oregano

Japanese Dishes

Sushi & Sashimi 🍣 845

Prawn sushi, California rolls with crabmeat and tuna,
salmon sashimi

Gyu no Tataki yuzu fumi 🍣 690

Seared rare beef salad with yuzu kosho - ponzu dressing

Side Dishes

Verdure del giorno 🍅 🌿 285

Fresh vegetable of the day

Insalata mista 🍅 🍄 🌿 410

Mixed green salad, tomato, cucumber, olives,
shaved Parmesan, shallots and Italian dressing

French fries 125

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 mushroom, shallot, chili powder, mint leaf and lime juice

Soups

Dtom Kha Hed Fang Tofu    365
Soup of soft tofu and straw mushrooms, galangal and kaffir lime leaf

Dtom Yam Woon Sen Tofu Hed Fang    365
Hot and sour soup with grass noodles, lemongrass, kaffir lime leaf, coriander root and chili paste

Curries

Massaman Faag Tong    435
Pumpkin mussaman curry with sweet potato, onion, kaffir lime leaf and coconut milk

Gaeng Kieow Wan Tofu    435
Green tofu and broccoli curry with sweet basil, green eggplant, kaffir lime leaf & coconut milk

From the Wok

Phad Phak Ruam    410
Wok- fried organic vegetables with fried garlic, chili and soy sauce

Phad Med Ma Muang Phak    410
Wok fried vegetables and cashew nuts with capsicum, straw mushrooms, onions and sweet tamarind sauce

Khai Yad Sai    310
Thai omelet with mixed vegetables, green peas, coriander and shiitake mushrooms

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Western Vegetarian Menu

Starters

Mixed chili, garlic and dried oregano flat bread with hummus and olive tapenade 🌿 365

Rocket salad, shaved Parmesan, balsamic syrup and organic extra virgin olive oil 🌿 310

Buffalo mozzarella, tomatoes, basil, extra virgin olive oil, aged balsamic vinegar 🌿 🍷 🌿 610

Greek salad 🌿 🍷 565

Greek feta cheese, tomato, cucumber, olives, roasted capsicum, basil and olive oil dressing

Soup

Gazpacho 🌿 🍷 515

Chilled cucumber and tomato soup with goat cheese curd, toasted olive foccacia

Phuket organic pumpkin soup, sour cream, pink pepper 500

Mains

Potato Parmesan cheese gnocchi with Gorgonzola, sage, cream, walnuts and rocket 🌿 785

Risotto with home grown organic abalone mushrooms 735

Spaghetti aglio e olio, extra virgin olive oil, Parmesan cheese 🌿 730

Pizza Margherita 🌿 🌿 615

Tomato, mozzarella cheese and dried oregano

Pizza Mediterranean 🌿 🌿 615

Tomato, mozzarella, roasted capsicums, eggplant, sundried tomatoes, extra virgin olive oil, rocket salad

Desserts

Chocolate mousse with mixed berry compote and raspberry sauce	310
Mango sticky rice with coconut sauce and coconut ice cream	280
Cheese cake slice with fresh banana, toffee sauce and vanilla ice cream	310
Tropical fruit plate Daily selection of fruits with fresh lime	205
Tirami-su Traditional Italian tirami-su with espresso soaked savoiardi biscuits and Amaretto	425
Grappa panna cotta with 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, tiramisù, 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 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