



THAILAND LUXURY VILLA FOOD MENU

FAMILY-STYLE DINING & IN-HOUSE CHEF SELECTIONS | WWW.SHAVYSTAYS.COM

At our villa, decadent dining makes your holiday unforgettable. Our trained private chef customizes every meal to suit your palate, celebrating the harmonious balance of sweet, sour, salty, and spicy elements that define authentic Thai cooking. Meals are served family-style with fresh provisions charged at cost plus a procurement fee.

I. IN-VILLA BREAKFAST & MORNING PROVISIONS

Breakfast Course	Ingredients & Preparation	Style & Presentation
Traditional Thai Rice Soup	Silky jasmine rice soup simmered with fresh ginger, celery, crispy garlic, with chicken, pork, prawns, or vegetables.	<i>Khao Tom morning comfort classic</i>
Thai-Style Herb Omelet	Fluffy golden Thai omelet whisked with herbs and spring onions, accompanied by steaming Surin jasmine rice.	<i>Local authentic specialty</i>
Farm Fresh Eggs Any Style	Poached, boiled, scrambled, or sunny-side eggs served with bacon, ham, Cumberland sausage, and grilled tomatoes.	<i>Full Western breakfast plate</i>
Artisan Bakery & Pancakes	Warm pancakes with wild honey or jam, flaky croissants, breakfast rolls, mixed fruit yogurt, and tropical juices.	<i>Daily continental spread</i>

II. SIGNATURE APPETIZERS & FRESH SALADS

Selection	Flavor Profile & Ingredients	Culinary Origin
Goong Sarong & Golden Bags	Crispy deep-fried prawns wrapped in vermicelli noodles, and golden wraps filled with spiced minced pork and shrimp.	<i>Royal Thai palace appetizers</i>
Chicken Satay & Pandan Chicken	Charcoal-grilled chicken skewers with rich peanut sauce, and marinated chicken fried in pandan leaves with sweet black soya.	<i>Served with spicy dipping sauces</i>
Som Tum & Pomelo Salad	Tangy green papaya salad with dried shrimp and peanuts, and refreshing pomelo salad with shredded chicken or prawns.	<i>Harmonious sweet, sour & spicy greens</i>
Thai Glass Noodle Seafood Salad	Spicy vermicelli salad tossed with fresh squid, prawns, minced pork, cilantro, and chili-lime dressing.	<i>Yum Woon Sen Talay classic</i>

III. FRAGRANT SOUPS & ROYAL THAI CURRIES

Soup / Curry	Aromatic Broth & Terroir	Chef Recommendation
Tom Yum Goong & Tom Kha Gai	Hot and sour prawn soup with lemongrass and galangal, and rich coconut chicken soup with kaffir lime.	<i>Iconic handcrafted broths</i>
Red Curry with Roasted Duck	Tender roasted duck breast simmered in spiced red curry with sweet pineapple chunks, cherry tomatoes, and grapes.	<i>Signature Royal Thai classic</i>
Massaman Chicken Curry	Slow-cooked chicken curry stewed with roasted peanuts, sweet shallots, cardamom, and tender local potatoes.	<i>Aromatic, mild & rich</i>
Soft Shell Crab Yellow Curry	Crispy soft shell crab tossed in mild yellow curry powder and coconut cream with scallions and farm eggs.	<i>Southern coastal delicacy</i>

IV. POOLSIDE BBQ & SEAFOOD INDULGENCE

Grill Feast	Fresh Gulf Catches & Meats	Accompaniments
Seafood Indulgence BBQ	Jumbo tiger prawns, whole rock lobster, marinated squid, and sea bass fillet wrapped in banana leaf.	Spicy seafood sauce & sweet corn on cob
Coastal Skewer & Rib Feast	Grilled chicken and pepper skewers, salmon-prawn kebabs, tender Thai pork spare ribs, and seasonal leaves.	Pineapple yellow curry fried rice
Steamed Snapper with Lime	Whole white snapper steamed in fresh garlic, lemongrass, red chilies, and tangy fresh lime broth.	Pla Nueng Manao table-side centerpiece
Prawns with Tamarind Sauce	Crispy deep-fried king prawns bathed in a sweet, sour, and savory tamarind sauce with crispy shallots.	Served with Surin jasmine rice

V. PLANT-BASED, VEGAN & GLUTEN-FREE SPECIALTIES

Dietary Selection	Dish Composition & Ingredients	Dietary Standard
Thai Corn Fritters & Tofu Salad	Crispy corn cakes with kaffir lime, paired with firm organic tofu and Royal Project greens in sesame dressing.	Vegetarian & Plant-Forward
Massaman Tofu & Kabocha Curry	Creamy coconut milk stewed with golden pumpkin squash, soft bean curd, potatoes, peanuts, and shallots.	100% Vegan & Gluten-Free
Gluten-Free Pad Thai	Pure rice-flour noodles wok-fried with fresh tofu or chicken, house tamarind reduction, chives, and crushed peanuts.	Certified Gluten-Free option
Steamed Fish with Spicy Lime	A la minute steamed sea bass fillets cooked in lemongrass, chili, and fresh spicy lime juice dressing.	Gluten-Free conscious creation

VI. LITTLE GUESTS SELECTION & TROPICAL DESSERTS

Category	Dishes & Confections	Service Style
Young Connoisseurs Menu	Golden chicken tenders with fries, pasta pomodoro, mini margherita pizza, grilled pork sausages, and chicken fried rice.	Tailored child-friendly portions
Mango Sticky Rice	Steamed sweet glutinous rice steeped in rich coconut cream, crowned with ripe sweet Thai mango slices.	Thailand definitive classic dessert
Tub Tim Krob & Warm Banana	Ruby water chestnut gems in sweet syrup over crushed ice with coconut milk, and warm banana in coconut cream.	Traditional Thai coconut sweets

SHAVYSTAYS LUXURY VILLA MANAGEMENT & HOSPITALITY • THAILAND COLLECTION

Online: www.shavystays.com | **Villa Dining:** Family-style meals prepared daily by your dedicated in-villa chef.

Notice: Please provide meal and provisioning selections at least 72 hours prior to arrival. All dietary preferences (vegetarian, vegan, gluten-free, dairy-free) are catered for with prior notice.