

# Mom Tri's Kitchen

Welcome to Mom Tri's Kitchen where guests can experience the local foods and flavours of the region. Locally sourced ingredients, organic when possible, have been incorporated into many of the elegant dishes created by Executive Chef Sura & Darren.

A selection of fish from the local market has been added to the menu and transformed into gourmet cuisine.

Our Wine Director, Georges Ciret, recommends the best wines to perfectly complement the flavours of our entrées.

## CHEF'S SUGGESTIONS

### KATA NOI CRAB CAKE

Andaman fish, blue crab & buffalo mozzarella cake  
sun-dried tomato aioli, mango & coriander relish

390

### TUNA SPRING ROLL

Rare tuna, apricot & shallot chutney, wasabi mayo, soy reduction

380

### CHICKEN LIVER & BRANDY PARFAIT

Shallot & cranberry chutney, pickled pears

340



### VEAL CHEEK STEW

Slow cooked veal cheek in red wine with porcini mushrooms & herbs,  
roast vegetables

780

### PHUKET ROCK LOBSTER

Butter poached, beetroot & horseradish risotto, sauté leek,  
spring onion & oven dried tomatoes

1,290

## SOUPS & APPETIZERS

PEPPER & PEACH SOUP Chilled roast pepper & peach soup finished with ginger, coconut ice cream	230
BEETROOT SOUP Chilled beetroot soup with orange & yoghurt	230
PHUKET LOBSTER BISQUE Rock lobster fricassée	390
FRENCH ONION SOUP Gruyere croûte	290
HOT CRAB SOUFFLÉ Baked Andaman blue crab soufflé with fresh herbs & spices	460
PLA O WASABI Seared tuna sashimi with ginger, coriander & vegetable salad, wasabi & soya	370
VILLA ROYALE CEVICHE Marinated raw Andaman fish & seafood with papaya, fennel & queen orange salad	320
GUNG RAVIOLI Phuket rock lobster ravioli in a fresh herb, morel & white wine cream sauce	560
AUBERGINE ROLL Baked aubergine rolls with toasted pine nuts, apricot chutney, Greek feta cheese	280
CHEVRE & PIQUILLO MOUSSE Goats cheese mousse with sweet marinated peppers, beetroot, organic leaves, apple compote	350
TIGER PRAWN ESCABECHE Spanish-style pickled tiger prawn, cucumber salad, sun-dried tomato chutney	460
SALMON SALAD Flaked salmon, organic greens, diced mango & bean sprouts, beetroot vinaigrette	360
ITALIAN SALAD Parma ham, mozzarella fritter & grilled marinated vegetables, organic leaves, aged balsamic dressing	370



## SEAFOOD & FISH

PERNOD SALMON	680
Goat cheese & polenta cake, Pernod braised fennel, carrot flowers, sauce vierge	
BAKED SEA BASS	680
Wild sea bass, sauté carrot strips mushroom & spinach, roast yellow pepper beurre blanc	
RED SNAPPER FILLET	670
Leek & mascarpone risotto, sticky balsamic peppers & asparagus, tomato petals, charred pineapple salsa	
PHUKET TUNA NICOISE	670
Seared tuna steak with oven dry cherry tomatoes, green beans, red pepper, olive, potato, poached egg & balsamic reduction	
TIGER & RIVER PRAWNS GINGER	980
Grilled tiger & river prawns on sauté ginger greens, coconut & roast pumpkin sauce	

## MEAT AND POULTRY

DUCK MANGO	630
Roast breast, caramelized mango, roast root vegetables, mango coulis	
CHICKEN PROSCIUTTO	630
Prosciutto wrapped breast of chicken, cranberry & feta stuffing, herb mash, creamed spinach, sauté local mushroom & ceps	
PORK BELLY & SEA SCALLOP	890
Steamed bok choy, curried pumpkin puree, rhubarb & ginger chutney	
VEAL PARMIGIANA	960
Slices veal tenderloin coated with breadcrumbs & Parmesan, mozzarella, spaghetti & zucchini, tomato basil sauce	
3 HOUR LAMB SHANK	980
Sweet confit garlic & herb mash, chorizo vegetable & cannellini bean ragout	

All prices are subject to 10% service charge and applicable VAT

## VILLA ROYALE STEAK & GRILL

AUSTRALIAN ANGUS BEEF TENDERLOIN (220g)	1,380
AUSTRALIAN ANGUS BEEF RIB EYE (260g)	1,200
AUSTRALIAN LAMB CUTLETS (220g) mustard seed & herb crust	1,120

Served with grilled vegetables & sauté potatoes  
Choice of sauce: béarnaise, green pepper, red wine, mint sauce,  
or grain mustard

KRAPONG YANG Whole & boneless sea bass infused with lemongrass, sauté vegetables, seafood sauce	680
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SEAFOOD SAMUNPRAI Grilled rock lobster, tiger prawn, river prawn, mussels & squid, herb butter, steamed rice	1,030
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SEAFOOD CHORIZO Rock lobster, seared scallop & river prawn with chorizo garlic herb butter, steamed rice	990
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GOONG MANGKORN (WHOLE PHUKET LOBSTER)	1,860
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SEAFOOD PLATTER (for 2 persons) Grilled seafood: Phuket rock lobster, tiger prawn, jumbo river prawn, mussels, squid & whole sea bass	1,980
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served with mixed salad and choice of sauce : seafood, tamarind,  
garlic butter or mayonnaise



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## PASTA, RISOTTO & VEGETARIAN DISHES

<b>GUNG RISOTTO</b> Arborio rice with Phuket rock lobster, green asparagus, parsley & Parmesan	690
<b>SALMON RISOTTO</b> Arborio rice with flaked salmon, roast peppers, spring onion, buffalo mozzarella & sun dried tomato pesto	590
<b>FETTUCCHINE ALASKA</b> Sauté tiger prawn & hand-picked Alaskan crab, fettuccine pasta, shellfish sauce	680
<b>SEAFOOD SPAGHETTI</b> Scallops, calamari & shrimps glazed with limonchello, fennel, tomato, chilli flakes & herbs	620
<b>WILD MUSHROOM RISOTTO</b> Arborio rice with local & wild mushrooms, Parmesan cheese	520
<b>ARTICHOKE RAVIOLI</b> Hand rolled beetroot pasta filled with artichoke, oven-dried tomato & goat cheese, sauté ribbon vegetables, brunoise garlic butter	550
<b>PROVENÇAL TART</b> Grilled Provençal vegetables, goat cheese & tomato tart, balsamic dressed salad	520
<b>EGGPLANT TIMBLE (VEGAN)</b> Grilled eggplant with a vegetable & tofu ragout, grilled zucchini, cherry tomatoes, tempura asparagus	520



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## VILLA ROYALE DEGUSTATION MENU



*Tian of rock lobster & blue crab, tomato consommé  
jelly, horseradish & grain mustard mayo*  
**Woodthorpe Sauvignon, Te Mata 2009**  
**New Zealand**

*Veal cheek & mozzarella ravioli, sauté ceps & leek,  
tomato coulis*  
**Côtes du Rhône Pic & Chapoutier 2008**  
**France**



*Wild sea bass sauté mushrooms, spring onion &  
bacon, cabernet wine jus*  
**Cabernet Sauvignon Montes Classic 2008**  
**Chile**

*Baked lemon tart, raspberry coulis*  
**Jurançon Famille Castel 2009 (10cl)**  
**France**

*Arabica coffee, fine tea & mignardises*

Menu : Baht 1,650.- per Guest  
Baht 3,350.- per Guest including a glass of wine per course

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