

Mom Tri's Kitchen

T H E R O Y A L C U I S I N E

TUNA CARPACCIO

Seared tuna sashimi with ginger, coriander and vegetable salad drizzled with Wasabi and soya dressing
350.

ANDAMAN TAPAS

The selection consisting of five spice duck spring rolls, duo of mussels, calamari, and prawn wrapped in rice crêpe served with spicy and plum sauce
370.

HOT CRAB SOUFFLÉ

Baked Andaman sea blue crab meat soufflé flavored with fresh herbs and spices
370.

VILLA ROYALE POO NIM

Warm soft-shell crab with green papaya salad flavored with Tabasco and coriander
280.

M A I N C O U R S E S

DUO OF BEEF

Grilled marinated Angus beef tenderloin and Wagyu strip-loin with garlic and hot basil sauce served with sauté potato and vegetables
990.

VEAL CHEEK STEW

Slow cooked Veal Cheek with red wine and porcini mushrooms and herbs served with sauté spinach and roasted vegetables
670.

“ROCK LOBSTER & HALIBUT”

Pan-roasted rock lobster and fillet of halibut with curry & soya bean pickle paste served with stir-fried green vegetables & steamed rice
760.

CHEF SURA'S SUGGESTIONS

**Pan-grilled salmon steak with cherry tomato lime salsa
served with an organic salad
590.**

**Duo of monk fish and rock lobster, fine reduction of civet juice
served with sauté vegetable
and pancetta
770.**

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

A P P E T I Z E R S

GOONG TRIO	290.
Our trio sauce of prawns topped with a piquant mustard, a Tom Yam, and a spicy lemongrass sauce	
SALMON GINGER	320.
Smoked Norwegian salmon on a green asparagus and bean sprout salad drizzled with a ginger dressing	
ROCK LOBSTER RAVIOLI	550.
Phuket rock lobster ravioli in a fresh herbs, and morel white wine cream sauce	
AUBERGINE ROLL	280.
Baked aubergine rolls with toasted pine nuts and a fresh apricot chutney, garnished with Greek feta cheese	
ANTIPASTO MISTO	320.
A house combination of grilled vegetables, marinated tuna, Italian salami, Parma ham, coppa & mozzarella cheese	
PRAWN COCKTAIL	320.
Prawns resting on a selected organic salad drizzled with our tangy brandy laced cocktail sauce	
DUO OF MUSSELS	240.
Sauté mussels with garlic, mustard cream sauce, and baked mussels topped with tomato, basil sauce and parmesan cheese	
ASIAN RAVIOLI	340.
Warm Phuket rock lobster ravioli with peanut coulis and herb dressing	
POR PIA PED	270.
Five spice roasted duck spring rolls served with plum sauce	
MIXED SATAY	270.
Chicken, pork and beef satay served with peanut sauce and spicy sweet & sour cucumber pickle	

S O U P S

GAZPACHO	190.
Chilled home made tomato gazpacho	
MANGO GAZPACHO	190.
Chilled mango gazpacho flavored with cucumber	
ASPARAGUS SOUP	220.
Green asparagus soup garnished with blue crab meat	
BEETROOT SOUP	190.
Chilled beetroot soup flavored with orange and yogurt	
TOM KLONG GOONG	260.
Spicy herbal soup with shrimps in a broth flavored with roasted dried chilli and Asian shallots	
POH TEAK	260.
Seafood in a spicy hot and sour broth blend of flavors from lemongrass, hot basil, kaffir lime leaves and galangal	



Villa Royale Steak & Grill

Australian Angus Beef Tenderloin (220g)
1,180.

Australian Angus Beef Rib Eye (260g)
1,170.

Australian Angus Beef Strip loin (260g)
1,150.

Australian Lamb Cutlets (220g)
990.

Choice of sauce : Béarnaise, Pepper, Red Wine, Mint Sauce,
or Grain Mustard Sauce

Seafood Platter (for 2 persons)
Phuket Rock Lobster, Jumbo White Prawn, Tiger Prawn, River Prawn,
Mussels, Squid & Seabass served with mixed salad
1,980.

Phuket Lobster
1,420.

Tuna Steak
590.

Tasmanian Salmon Steak
590.

Tiger Prawns
780.

River Prawns
620.



Choice of Sauce: Garlic Mayonnaise, Seafood Sauce, Tamarind Sauce,
Spicy Lemongrass Sauce, Garlic Black Pepper Sauce



**Our Villa Royale grilled dishes are accompanied by
Mixed Grilled Vegetables and
Lyonnaise Potatoes**

MAIN COURSES

FISH

TUNA STEAK Pepper crusted pan-seared tuna steak with a ginger & orange coulis accompanied by sauté spinach & asparagus	580.
SALMON TERIYAKI Pan-grilled marinated salmon with Teriyaki sauce served with mixed leaves & jasmine rice	580.
SEABASS PANCETTA Pan-fried fillet of fresh seabass with Italian pancetta ham topped with a caper & fresh herb butter, served with sauté vegetables	580.
NEW ZEALAND MONK FISH Pan-fried New Zealand Monk fish fillet with salsa verde served with sauté green vegetable and boiled potato	570.
HALIBUT PRIK KHING Pan-roasted fillet of halibut with red curry and crab paste sauce served with sauté seasonal vegetables and steamed rice	570.
PLA KRAPONG YANG Grilled seabass with lemongrass served with vegetables & seafood sauce	580.
CHU CHEE PLA KRAPONG Baked fillet of seabass with creamy curry sauce	580.



SEAFOOD

PHUKET LOBSTER A LA PROVENCALE Pan-grilled Phuket lobster with aromatic ginger, lime, coriander in coconut cream sauce served with fennel confit and green vegetables	1,450.
GUNG KATA NOI Sauté rock lobster "Thermidor" in a brandy and mustard flavored cream sauce, gratin with Parmesan, served with vegetables and pasta	970.
VILLA SEAFOOD with a combination of grilled rock lobster, tiger prawn, river prawn, mussels, squid, flavored with herb butter sauce served with steamed rice	950.
KEANG KUA SAPPAROD GOONG-GUNG Andaman jumbo prawn and rock lobster with Phuket pineapple in a red curry sauce	690.
GOONG LAI-GOONG MEA NUM RAD PRIK Tiger prawn and river prawn fillet drizzled with a sweet and sour chili sauce	950.
SEAFOOD KRATIEM PRIK THAI Fried rock lobster, river prawn, tiger prawn and sea scallop topped with green and black peppercorn sauce served with steamed rice and stir fried vegetables	920.
JUMBO SEA SCALLOP Pan-fried US sea scallops with asparagus, mushroom, bacon drizzled with cream sauce served with jasmine rice	750.

MAIN COURSES

MEAT

ANGUS BEEF TENDERLOIN Pan-fried Australian Angus beef tenderloin with fried potato, parsley butter, sauté mushroom, slow cooked garlic and red wine sauce	1,180.
PEPPER CRUSTED ANGUS BEEF STRIPLOIN with Lyonnaise potato and seared spinach drizzled with green pepper corn cream sauce	1,150.
GRATIN ONION - RIB EYE Pan-fried Australian Angus rib eye steak served with gratin onion with gruyere cheese and fondant potatoes	1,170.
VEAL PARMIGIANA Pan-fried sliced veal tenderloin coated with breadcrumbs, parmesan topped with mozzarella and fresh tomato basil sauce, served with spaghetti and zucchini	890.
VEAL FLORENTINE Thinly sliced of veal tenderloin sauté in a white wine cream sauce served over a bed of spinach with melted mozzarella cheese and prosciutto	890.
LAMB CHOPS Pan-grilled coated lamb chops with a mustard seed and green herb crust served with eggplant parmigiana, sauté potatoes and thyme sauce	980.
MASSAMAN LAMB Slow cooked lamb leg in a mild Massaman curry sauce with potatoes and peanuts	670.
ANGUS KIEW WAN Sliced of Australian Angus beef tenderloin in a green curry sauce with eggplants, red chilli and sweet basil leaves	620.

POULTRY



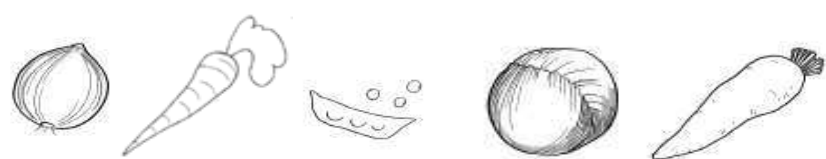
DUCK APPLE Roasted breast of duck with apple drizzled with green peppercorn sauce served with vegetables & sauté potato	560.
CHICKEN PROSCIUTTO Pan-roasted prosciutto wrapped breast of chicken filled with spinach and cheese served on mushroom pasta gratin	520.
CHICKEN SHITAKE Pan-roasted breast of chicken stuffed with shitake mushroom served with truffle mashed potato, sauté vegetable and red wine sauce	520.
PHAD PED PHUKET Stir-fried sliced breast of duck with five spices, green bean, asparagus, kale, garnished with orange and mint leaves	560.

R I C E , P A S T A & N O O D L E

ROCK LOBSTER RISOTTO Risotto rice with rock lobster and green asparagus, parsley and Grana Padano	620.
RIGATONI WITH BEEF RAGOUT Rigatoni pasta topped with traditional beef ragout in tomato sauce	560.
KING CRAB FETTUCCHINE Sauté fettuccine pasta with hand picked Alaska crab meat, king prawn and Americaine sauce	590.
SPAGHETTI SEA SCALLOPS Sauté spaghetti with sea scallops, asparagus, fresh tomato and herbs sauce	560.
PHAD THAI GOONG LAI Traditional Thai fried noodles with tiger prawns in a piquant tamarind sauce served with traditional condiments	550.

S A L A D S

GRUYERE PHYLLO PARCEL Warm Swiss gruyere and cream cheese phyllo parcel served with an organic salad with crispy bacon	290.
AUBERGINE AND PRAWN SALAD Warm Aubergine and prawn salad drizzled with spicy tamarind and shallot dressing	280.
MEDITERRANEAN SALAD Pan-fried seafood salad with capsicums, tomato, egg, caper, French bean and black olive drizzled with aged balsamic dressing	320.
FETTA CHEESE SALAD Combination of an organic salad with tomato, cucumber and fetta cheese	290.
YAM MAPROW ORN Young coconut and green mango salad with crab meat and spicy fresh Thai herb dressing	280.
SOFT-SHELL CRAB SALAD An organic salad with crisp soft-shell crab, shaved Grana Padano and traditional Caesar dressing	290.



The Kitchen Brigade will be delighted to attend to any of your requests

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