

CHEF'S SUGGESTIONS



GUNG TORD KRATIEM PRIKTHAI 820.-
Deep-fried rock lobster with garlic, and trio peppercorns served with stir-fried green vegetables



GEANG PA TUNA 590.-
Grilled tuna steak, wild ginger, green peppercorn, vegetables, kaffir lime leaves, un-coconut red curry paste and hot basil



GEANG PU SEN MEE 670.-
Blue crab meat in red curry with wild betel leaves served with crispy soft-shell crab and rice noodles, fresh vegetables



LAMB KRAPROW 990.-
Marinated grilled Australian lamb chops with a spicy, garlic, Thai hot basil sauce served with green vegetables

STARTER



SIAM TAPAS 370.-
A variety selection of Thai appetizers including Por Pia Sod, Por Pia Ped, Goong Chae Manow, Chicken Satay and Salmon-tuna manow



POR PIA SOD 290.-
Crab meat, prawn, fresh vegetable and herb wrapped in fresh Vietnamese spring roll pastry served with peanut sauce



GOONG CHAE MANOW 290.-
Slightly poached shrimps served in mustard & lime juice perfumed with garlic and mint leaves



ANDAMAN TALAY TORD 320.-
Crispy batter fried Surat-thani oyster, caramari, shrimp with plum sauce and spicy dipping sauce

THAI SALAD & SOUP



SOM TUM PU NIM 320.-
Warm fried soft-shell crab & wild betel leaves with green papaya salad Thai style



SALMON-TUNA MANOW 370.-
Salmon and seared tuna sashimi served with wasabi garlic, chilli and lime dressing



YAM KAMIN KHOW 290.-
White tumeric, green mango, and guava salad with poached shrimps and lemongrass



YAM TAKRAI 320.-
Fresh lemongrass salad with sea scallops, shrimps, cashew nuts and spicy shallot, lime dressing



TOM KLONG PLA GAO 280.-
Spicy herbal soup with fillet of grouper in a broth flavoured with roasted dried chilli, tamarind juice and Asian shallot



TOM YAM GAI NAM SAI 260.-
Distinctive flavours of lemongrass and lime in a spicy, sour and clear broth with mushrooms and chicken

SEAFOOD



GEANG KUA SAPAROD SALMON 650.-
Norwegian salmon fillet with Phuket pineapple, cherry tomato in a red curry sauce and kaffir lime leaves



PLA GAO SAMUNPRAI 640.-
Stir-fried Thai grouper with fresh herbs, spring onion, mushrooms and cashew nuts



PLA OBH KHING TAO JIEW 650.-
Baked whole boneless sea bass with fresh ginger, garlic, yellow bean paste & chilli served with saute morning glory

All prices are subject to 10% service charge and Vat



J **GOONG MAENAM PRIK-KHING** 980.-
 Saute river lobsters, red curry & crab sauce with green vegetables



J **SEAFOOD PRIK THAI DAM** 1,230.-
 Rock lobster, river lobster, tiger prawn & mussel with onion, capcicums with crushed black pepper sauce



J **CHU CHEE PU NIM** 670.-
 Aromatic thick red curry with soft-shell crab and kaffir lime leaves served with stir-fried green vegetables

MEAT & POULTRY



🔪 **LAMB SHANK MASSAMAN** 830.-
Slow cooked Australian lamb shank in a mild massaman peanut curry sauce and potatoes



🔪 **GAENG HANG LAY NUE** 610.-
Thai Lanna style slow cooked Australian beef cheek with fresh Hang Lay curry paste, garlic pickled, tamarind, ginger & spices served with homemade mango chutney



🔪 **KOR MOO DAM KRAPROW** 620.-
Marinated grilled Kurobuta pork neck steak, fried century egg, spicy garlic & hot basil sauce



🔪 **NUE YANG PANAENG** 830.-
Grilled sliced New Zealand beef tenderloin with Panaeng curry sauce served with green vegetables



🔪 **GAENG PHED PED YANG** 590.-
Grilled duck in red curry sauce with pineapple, cherry tomato and pea eggplant



🔪 **GAENG KIEW WAN GAI** 590.-
Slices of chicken breast in green curry sauce & basil leaves

RICE, NOODLE & VEGETABLE



KAO PHAD PU NIM 470.-
Thai fried jasmine rice with crab meat and topping with
crispy soft-shell crab



PHAD THAI GOONG LAI SUE 590.-
Traditional Thai fried noodle with tiger prawns in
a piquant tamarind sauce



GAENG DAENG PAK 380.-
Vegetables, bean curd in red curry sauce and sweet
basil leaves



TAO HOO PHAD KHING 280.-
Stir-fried bean curd and vegetable with ginger,
red chilli & soya sauce

All prices are subject to 10% service charge and Vat

"In Vino Veritas"

Mom Tri's Kitchen Thai food Pairing

My recommendations

By "Georges Ciret" Mom Tri's Wine Director

Pairing wine with hot and spicy foods can be extremely daunting, not least because of the many layers of flavors and ingredients involved, but also because most of us have had a least one bad experience where the wine paired completely overpowered or detracted from the dish.

But all is not lost. By following a few simple guidelines, we can find an array of wines that don't just work with 'hot & spicy,' but actually (and more importantly) enhance both the wine and the food.

Let us avoid the tannins, prefer the freshness and above all place to the imagination!



White Wine

		Bottle	Glass
OW3	Chardonnay Te Mata, Hake's Bay, New Zealand	1,800.-	460.-
062	Gavi, IL Doge Brolya Family, Piedmont, Italy	1,800.-	
043	Cloudy Bay, Sauvignon Blanc, New Zealand	5,800.-	
GW1	Pinot Grigio, Colutta Friuli Colli, Italy	1,700.-	470.-
OW1	Ata Rangi Sauvignon, Martinborough, New Zealand	2,000.-	520.-
077	GrünerVeltiner, Lois Lomer, Kamptal, Austria	2,300.-	
074	Riesling The Wolf, Clare Valley, Australia	1,900.-	
063	Roero Arnais, Bruno Giacossa, Piedmont, Italy	2,600.-	
078	Marius Viognier, Chapoutier, Pays d'Oc, France	1,300.-	



Rosé Wine

		Bottle	Glass
GW4	By Ott, Côtes de Provence, France	1,900.-	480.-

All prices are subject to 10% service charge and Vat



Red Wine

		Bottle	Glass
340	Beaujolais Village, Georges Duboeuf, France	2.100.-	
310	Château Ferran, Pessac Lèognan Bordeaux, France	2.900.-	
235	The Red Mullet, Pikes, Clare Valley, Australia	2.200.-	
391	LZ, Telmo Rodriguez, Rioja, Spain	2.650.-	
GR1	Casa Merlot, Casa Lopostole, Colchagua Valley, Chile	1,700.-	440.-



Sparkling & Champagne

		Bottle	Glass
GC1	Chandon Brut Sparkling, Yarra Valley, Australia	2,600.-	520.-
501	Prosecco brut Zardetto, Italy	1.500.-	
GC2	Cahmpagne Taittinger Brut, Cuvée Prestige, France	3,800.-	760.-

SIGNATURE DISHES

Appetizer



GUNG RAVIOLI 590.-
Rock lobster ravioli in a fresh herb, morel & white wine cream sauce



KATA NOI CRAB CAKE 450.-
Andaman fish, blue crab & buffalo mozzarella cake, sundried tomato aioli mango & coriander relish



HOT CRAB SOUFFLE 520.-
Baked Andaman blue crab souffle with fresh herbs & spices

Main Course



BRAISED BEEF CHEEK 840.-
Slow cooked beef cheek in red wine with porcini mushrooms & herbs, root vegetables



PORK BELLY & SEA SCALLOP 980.-
Steamed bok choy, curried pumpkin puree, rhubarb & ginger chutney



CRAB CANNELLONI 890.-
Hand roll pumpkin pasta filled with blue crab, pine nuts, vegetables & goat cheese, seared scallops & pesto

All prices are subject to 10% service charge and Vat

SOUP & APPETIZER



PEPPER & PEACH SOUP 290.-
Chilled roast pepper & peach soup finished with ginger, coconut ice cream



PHUKET LOBSTER BISQUE 410.-
Rock lobster fricassee



VILLA ROYALE SALAD 390.-
Organic leaves, spring onion, oven dried tomato, cranberry, mozzarella fritters, beetroot dressing



TUNA TRIO 430.-
Seared tuna sashimi, spring roll, tartar



FRENCH TART 480.-
Crab, leek & tomato tart with Camembert cheese, red pepper coulis



DUCK PROSCIUTTO 420.-
Home dried duck breast, watermelon brulee quail egg, balsamic reduction



CARPACCIO 430.-
Sliced raw Wagyu beef, parmesan, shallots Dijon yoghurt



SERRANO HAM 450.-
Cured Spanish ham, Asian pear, blue cheese crumble, balsamic, dried cranberry



CHEVRE ROULADE 420.-
French goat cheese with dried fruits, baby artichoke



3 CHEESE SOUFFLE 470.-
Gruyere, parmesan & brie souffle with spring onion

SEAFOOD



WILD SEABASS 710.-
Cauliflower risotto, fritter, cru, beetroot powder



TEMPURA SNAPPER 710.-
Crispy Phuket snapper, crushed garden peas, sweet potato wedges, mixed leaves orange & semi dry tomato salad



SOFT SHELL CRAB 730.-
Panfried scallops, warm grilled pineapple salsa mango dressing



MEDITERANEAN FISH STEW 680.-
Grouper, green mussel & chorizo stew with vegetables

All prices are subject to 10% service charge and Vat

Meat & Poultry



LOIN OF LAMB 1,250.-
English pea gnocchi, mushroom, confit cherry tomato & garlic



COQ AU VIN 650.-
Chicken breast & leg braised in red wine mash potato



CONFIT DUCK 650.-
Slow cooked duck leg mash, caramelized carrot Amarena cherry & puy lentil

All prices are subject to 10% service charge and Vat

Villa Royale STEAK & GRILL



Australian Beef Tenderloin
(240 g)

1,410.-



Australian Angus Beef Rib Eye
(280 g)

1,380.-



Australian Lamb Cutlets
(250 g)

1,350.-

Served with saute potatoes and grilled vegetables

with Choice of sauce :

Bearnaise, green pepper, red wine, mint sauce, or grain mustard

All prices are subject to 10% service charge and Vat

GRILLED SEAFOOD



GOONG MANGKORN
Whole Phuket Lobster

1,980.-



KRAPONG YANG
Whole & boneless seabass infused with
lomongrass, saute vegetables, seafood sauce

720.-



SEAFOOD SAMUNPRAI
Grilled rock lobster, tiger prawn, river prawn
mussel & squid, herb butter, steamed rice

1,420.-



SEAFOOD CHORIZO
Rock lobster, seared scallop & river prawn
with chorizo garlic herb butter, steamed rice

1,390.-



SEAFOOD PLATTER (for 2 persons)
Grilled seafood : 2xRock lobster, 2xTiger prawn,
2xRiver prawn, 2xMussel 2xSquid
& Whole seabass

2,290.-

All prices are subject to 10% service charge and Vat

PASTA, RISOTTO, VEGETARIAN DISHES

Our risotto are traditionally made with imported Arborio rice & served al dente
Our pasta for all raviolis & cannelloni is hand rolled



PORK BELLY RISOTTO 590.-
Arborio rice with pork belly, baby artichoke,
roast peppers, cherry tomatoes



WILD MUSHROOM RISOTTO 540.-
Arborio rice with local & wild mushrooms,
Parmesan cheese



ARTICHOKE RAVIOLI 560.-
Hand rolled beetroot pasta filled with artichoke,
oven dried tomato & goat cheese, saute ribbon
vegetables, brunoise garlic butter

All prices are subject to 10% service charge and Vat



PUMPKIN GNOCCHI 560.-
Gnocchi with baby artichoke, English pea,
wild mushroom & oven dried tomato



VEGATARIAN TART 560.-
Grilled Mediterranean vegetable buffalo
mozzarella & tomato tart, green salad



VEGAN PLATE 520.-
Eggplant caviar, sweet potato, vegetables,
tempura asparagus, steamed rice

All prices are subject to 10% service charge and Vat

"In Vino Veritas"

"My recommendations"

By Georges Ciret Mom Tri's Wine Director

The 10 most important principles of food and wine pairing

- Great with great, humble with humble
- To mirror or to contrast?
- Choose a flexible wine
- Fruity Wine for fruity dishes
- Salt versus acidity
- Salt versus sweet
- High-fat food and high-powered wines
- Considered unami
- Beware of sweet on sweet

But especially place to your imagination!



White Wine

		Bottle	Glass
OW1	Sauvignon Blanc Ata Rangi, New Zealand	2,600.-	520.-
074	Riesling The Wolf, Clare Valley, Australia	1,900.-	
063	Roero Arneis, Bruno Giacossa, Piedmont, Italy	2,600.-	
GW2	Chablis, Domaine Louis Michel, France	2,700.-	680.-
008	Chardonnay Château Montelena, Napa Valley USA	4,900.-	



Rosé Wine

		Bottle	Glass
GW4	By Ott, Côtes de Provence, France	1,900.-	480.-
092	Miraval, Côtes de Provence, France (Angelina Joli/Brad Pitt)	2,900.-	

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Red Wine

		Bottle	Glass
GR1	Casa Merlot, Casa Lopostole, Colchagua Valley,	1,700.-	440.-
GR3	RipassoClassico, La Roselle, Cantina di Negrar, Italy	1,800.-	460.-
296	Château Falfas, Côtes de Bourg, Bordeaux, France	3,600.-	
401	Post Scriptum Douro, Prats&Symington, Portugal	5,700.-	
320	Bourgogne Marsannay, Domaine Joseph Roty, France	5,900.-	
W054	Pinot Noir Bannockburn, Felton Road, Otago, New Zealand	4,400.-	



Sparkling & Champagne

		Bottle	Glass
GC1	Chandon Brut Sparkling, Yarra Valley, Australia	2,600.-	520.-
GC2	Prosecco brut Zardetto, Italy	1.500.-	
GC2	Champagne Taittinger Brut, Cuvée Prestige, France	3,800.-	760.-
522	Cuvée Dom Pérignon, Moët &Chandon	17,000.-	
511	Champagne Brut Rosé Veuve Clicquot Ponsardin	9,400.-	

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DESSERT MENU

A dinner is incomplete without a dessert. So, our Pastry Chef Sunny has created a dessert menu for you to indulge yourself.

All of our dessert are freshly made from traditional recipes.



WHITE CHOCOLATE PANNA COTTA 250.-
with red fruit compote



ICE CREAM KATA TORD 220.-
Deep-fried coconut ice cream in grated coconut shell with pandanus sauce and banana brulee



DUO CHOCOLATE MOUSSE 270.-
Dark & White chocolate mousse



PITACHIO PARFAIT 260.-
Frozen pistachio parfait with Amarena cherry sauce



APPLE STRUDLE ICE CREAM 260.-
Apple & walnut crumble strudle served with vanilla ice cream



PASSION FRUIT CHEESE CAKE 250.-
Mascarpone cheese & white chocolate served with mixed berry sherbet



TRIO BRULEE 270.-
Mocca, lemongrass & vanilla creme brulee topped with caramelized sugar crust



SAPPAROD PHUKET 250.-
Two scoops of coconut ice cream with Phuket pineapple brown sugar rum and toasted coconut



PAVLOVA 260.-
Crispy meringue with fresh fruits, fresh cream and passion fruit dressing



LEMON TART 260.-
Brulee lemon tart with raspberry coulis and mixed berry sherbet



ABSOLUTE CHOCOLATE 290.-
Flourless chocolate cake, pistachio Anglaise, vanilla ice cream



CAFE GOURMAND 360.-
Coffee or espresso served with homemade delicious small dessert fantasy (recommended)



SELECTION OF ICE CREAM & SHERBET 120.-
Chocolate, hokey pokey, vanilla, coconut, mixed berries sherbet, lime sherbet or mango sherbet



TROPICAL FRESH FRUIT PLATE 240.-
Combination of seasonal tropical fresh fruits



PASSION FRUIT CREPE SOUFFLE 280.-
Classic French style soufflé in a crepe with passion fruit and mango sherbet



Please allow 15 minutes preparation for this menu



FONDANT AU CHOCOLATE CHAUD 320.-
Warm melting chocolate cake with vanilla ice cream and chocolate sauce



Please allow 15 minutes preparation for this menu



TRADITIONAL CHOCOLATE SOUFFLE 320.-
Warm melting bitter chocolate souffle with Grand Marnier & orange sauce



Please allow 15 minutes preparation for this menu



TEMPURA BANANA 250.-
Deep-fried Phuket banana with toffee sauce and vanilla ice cream



Please allow 15 minutes preparation for this menu



TART TATIN 260.-
with caramelized apple, vanilla ice cream



Please allow 15 minutes preparation for this menu



CHOCOLATE PURSES 260.-
Baked dark chocolate, banana, cashew nuts, raisin filo purses served with vanilla ice cream



Please allow 15 minutes preparation for this menu

“In Vino Veritas”

Mom Tri's Kitchen Dessert Pairing Suggestion

To taste a wine with its dessert is a rather complex act, because it is necessary to find the right tone between the sugar of the dessert and the sugar of the wine, sometimes a eau de vie or a well-chosen liqueur is a very ingenious idea, especially on the desserts Chocolate based.

My recommendations

By *Georges Ciret* Mom Tri's Wine Director



Chocolate Dessert

		Bottle	Glass
GS2	Muscat de Beaumes de Venise, France	2,300.-	390.-
	Port Fine Ruby (8cl)		700.-
	Grand Marnier, Cordon Rouge (4cl)		350.-
	Johnny Walker Whisky Gold Label, 18 years old(4cl)		860.-
	Cointreau Liqueur (4cl)		400.-



Apple Dessert

	Bottle	Glass
Calvados 8 year old (4cl)		550.-

All prices are subject to 10% service charge and Vat



Fruity Dessert & Ice Cream Dessert

		Bottle	Glass
GS2	Muscat de Beaumes de Venise, France	2,300.-	390.-
543	Muscat Klein Constantia, South Africa (50 cl)	4,500.-	
538	Echeverria Sauvignon, Late Harvest, Chile	1,800.-	
542	Château La Tour Blanche, Sauternes, France	6,900.-	
545	Tokaj Nyulaszo 6 Puttonyos, Royal Tokaji, Hungary (50 cl)	5,700.-	
GC1	Chandon Sparkling Brut, Yarra Valley, Australia	2,600.-	520.-
501	Prosecco brut Zardetto, Italy	1,500.-	
GC2	Champagne Taittinger Brut, Cuvée Prestige, France	3,800.-	760.-