

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's 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

ANDAMAN FISH SALAD

Pan-fried red snapper, seabass and grouper with capsicums, tomato, caper, French bean and black olive drizzled with aged balsamic dressing
320

HOY SHELL

Seared scallop rhubarb and ginger compote and pistachio oil
380



BAKED SEABASS

Sauté carrot, mushroom and spinach, yellow pepper beurre blanc
580

PHUKET GROUPE

Horseradish and beetroot risotto, sauté leek, spring onion and semi-dry tomatoes
580

SEAFOOD & CHORIZO BROTH

Andaman seafood sauté with chorizo finished in a white wine vegetable cream broth
560

SOUPS & APPETIZERS

GAZPACHO	190
Chilled tomato soup flavoured with extra virgin olive oil and balsamic	
PUMPKIN SOUP	200
Chilled roast pumpkin soup with poached Asian pear and coconut	
ASPARAGUS SOUP	220
Green asparagus soup garnished with blue crab meat	
BEETROOT SOUP	220
Warm beetroot soup flavoured with orange and yogurt	
HOT CRAB SOUFFLÉ	370
Baked Andaman blue crab meat soufflé flavored with fresh herbs and spices	
PLA O WASABI	370
Seared tuna sashimi with ginger, coriander and vegetable salad drizzled with Wasabi and soya.	
VILLA ROYALE CEVICHE	320
Marinated Andaman fish & seafood with papaya, fennel & queen orange salad	
GUNG RAVIOLI	550
Phuket rock lobster ravioli in a fresh herb and morel white wine cream sauce	
AUBERGINE ROLL	280
Baked aubergine rolls with toasted pine nuts and fresh apricot chutney, garnished with Greek feta cheese	
PU-NIM SALAD	320
An organic salad with fried soft-shell crab, shaved Grana Padano and traditional Caesar dressing	
WARM SALMON SALAD	320
Flaked salmon with organic greens, diced mango and bean sprouts, beetroot vinaigrette	
CRISPY DUCK SALAD	320
Sliced duck breast on organic leaves with orange segments and spring onion, citrus vinaigrette	
ITALIAN SALAD	320
Parma ham, mozzarella fritter and grilled marinated vegetables on organic leaves with aged balsamic dressing	



SEAFOOD & FISH

GUNG KATA NOI	970
Sauté rock lobster “thermidor” in a brandy and mustard flavoured cream sauce, gratin with Parmesan, served with vegetables and pasta	
SEAFOOD SAMUNPRAI	950
A combination of grilled rock lobster, tiger prawn, river prawn, mussels, squid flavoured with herb butter sauce served with steamed rice	
SEA SCALLOP	760
Pan-fried US sea scallops wrapped in parma ham served on a bed of sauté green vegetable and a whisky, cream mushroom sauce	
KRAPONG CABERNET	580
Pan-fried fillet of fresh sea bass, abalone, mushrooms, spring onions, slices of bacon and a Cabernet wine sauce	
KRAPONG YANG	580
Grilled wild sea bass with lemongrass served with vegetables & seafood sauce	
KRAPONG DEANG CREAM SAUCE	580
Fillet of roasted red snapper, local mushrooms, provençal caviar and cream sauce	
TUBTIM & GOONG LAI GINGER	690
Pan-fried fillet of Thai fresh water fish and tiger prawn, sauté spinach and garlic and fresh ginger sauce	
GAO FENNEL	580
Fillet of Thai grouper with sauté green asparagus, fennel and tomato sauce	



VILLA ROYALE STEAK AND GRILL

AUSTRALIAN ANGUS BEEF TENDERLOIN (220g)	1,180
AUSTRALIAN ANGUS BEEF RIB EYE (260g)	1,170
AUSTRALIAN LAMB CUTLETS (220g)	990
AUSTRALIAN DUO ANGUS (TENDERLOIN & RIB EYE)	1,050

served with grilled vegetables and Lyonnaise potatoes
Choice of sauce: béarnaise, green pepper, red wine, mint sauce,
or grain mustard sauce

GOONG MANGKORN (PHUKET LOBSTER)	1,420
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SEAFOOD PLATTER (for 2 persons)	1,980
Grilled seafood combination :Phuket rock lobster, jumbo white prawn, tiger prawn, river prawn, mussels, squid & sea bass	

served with mixed salad and choice of sauce : seafood, tamarind,
garlic butter or mayonnaise

MEAT AND POULTRY

DUO BEEF BASIL	1,170
Grilled marinated Angus beef tenderloin and rib eye with garlic and hot basil sauce served with sauté potato and vegetables	

VEAL PARMIGIANA	890
Pan-fried slices of veal tenderloin coated with breadcrumbs & Parmesan topped with mozzarella and fresh tomato basil sauce served with spaghetti and zucchini	

VEAL CHEEK STEW	670
Slow cooked veal cheek in red wine with porcini mushrooms and herbs served with roasted vegetables	

LAMB CHOPS	990
Pan-grilled coated lamb chops with a mustard seed and green herb crust served with eggplant parmigiana, sauté potatoes and thyme sauce	

DUCK MANGO	560
Roasted breast of duck with a mango and ginger sauce served with sauté local vegetables	

CHICKEN PROSCIUTTO	520
Pan-roasted prosciutto wrapped breast of chicken filled with spinach and cheese served on mushroom tagliatelle gratin	

RICE, PASTA & VEGETABLES

GUNG RISOTTO Risotto with rock lobster and green asparagus, parsley and Grana Padano	620
PU ALASKA FETTUCCINE Sauté fettuccine with hand-picked Alaskan crab & jumbo prawn mixed with shellfish sauce	590
HOY SHELL SPAGHETTI Sauté sea scallops with spaghetti, asparagus, dry chilli & garlic	560
FETTUCCINE NUEA TOON Fettuccine topped with traditional beef ragout in tomato sauce	560
TOFU STEAK Grilled bean curd served with vegetables and garlic & black pepper sauce	360
PAK YANG Grilled Mediterranean vegetables and fresh thyme	350
MUSHROOM RISOTTO Risotto with mixed local mushroom and Grana Padano	350



VILLA ROYALE
DEGUSTATION MENU



*King crab salad, garden vegetables,
aged sherry dressing*
Woodthorpe Sauvignon, TeMata 2009-New Zealand

*Medley of escargot, duck liver and
tricasee of Thai mushrooms in a fine pithiviers*
***Château Los Boldos, Chardonnay Tradition
2009-Chile***



*Herb-crusted rack of lamb, tian provençal
and parsley essence*
Château Marjose Bordeaux 2008-France

*Fresh strawberry carpaccio,
balsamic & basil reduction*
Jurançon Famille Castel 2007-France

Arabica coffee, fine tea & mignardises

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