

Lime
SAMUI

Rise and Shine

Start your day with a breakfast in the comfort of your villa!

While our culinary team has prepared a variety of items for your selection, should there be something else you "crave" that is not on our menu, we would be more than happy to accommodate your request where possible.

Breakfast Favorites

Your Choice of Eggs

Served with bacon, pork Cumberland sausage and grilled roma tomatoes
two fresh farm eggs prepared any style below:

Fried, Boiled, Poached or Scrambled

Omelettes

A mighty three-farm regular whole egg or egg white omelet with choice of fillings:
cheddar cheese, mushroom, capsicum, onion, bacon, tomato, capsicums

Asian Specialties

Khao Tom – Thai style boiled rice soup with pork or chicken, served with roasted
garlic,
ginger and chili

Phad Thai – Rice flour noodles wok fried with chicken and seasoned with tamarind
sauce,
bean sprouts and chives

Khao Phad – Wok fried jasmine rice with pork or chicken topped with a fried farm
egg

Kai Jeaw – Thai style omelet with herbs and steamed "Surin" jasmine rice

Grain & Dairy

All bran, Corn flakes, Coco Pops, Muesli

Homemade vanilla yoghurt, wildflower blossom honey, green apple Bircher Muesli

Natural low fat yoghurt or tropical fruit yoghurt

Full cream milk

Soy milk-Low fat milk on request

Breakfast Mezze

"Charcuterie" display of hand cut assorted smoked, premium cured meats and salami, soft and hard cheeses

Morning Express bakery

Butter croissant

Mini Danish pastries, Banana muffins

Multi-Grain, Whole Wheat or White Toast Bread

Daily Bread Loaf Selection

Pancakes with maple syrup or banana

Spreads

Peanut butter, Vegemite, Nutella, Honey

Local white coconut handmade jam

Strawberry jam and thick cut Marmalade

Elle & Vire premium unsalted butter

Coffee, Tea, Juice

Seasonal Cut Fruits

Lunch Menu

Vegetable Spring Rolls – Hand crafted vegetable mini spring rolls with a sweet chili dip

180

Tom Kha Gai – Aromatic coconut milk soup with chicken, galangal shoots and kaffir lime leaves

210

Classic Caesar – Young romaine leaves, bacon chips, herb croutons, fresh shaved Grana Padano Parmesan tossed in anchovy dressing

230

Greek Salad – Feta cheese bound with salad leaves, plum tomato wedges, bell peppers, crunchy cucumber, Verdale Estate Manzanella olives and tangy vinaigrette

250

Pasta Pomodoro – San Marzano tomato sauce, olives, sweet basil leaves and Parmesan cheese

230

Pasta Carbonara – Pan-fried bacon carbonara bound with basil julienne and Parmesan cheese

260

Club Sandwich – Toasted triple-decker, grilled chicken, cheddar and smoked bacon with lettuce, tomato, cucumber and egg with light lemon mayonnaise

280

Toasties – A simple classic snack combination of tomato, cheddar cheese and ham

240

Phad Thai – Rice flour noodles wok fried with chicken and seasoned with tamarind sauce, bean sprouts and chives

290

Khao Phad – Wok fried jasmine rice with chicken topped with a fried farm egg

220

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Kids Menu

We know our "Younger Guests" are important, so we prepared a special menu for them, if you have a special request please ask our villa manger and we will do our best

Pasta Pomodoro – San Marzano tomato sauce, olives, sweet basil leaves, Parmesan cheese

Pasta Carbonara – Pan-fried bacon carbonara bound with basil julienne and Parmesan cheese

Toasties – A simple classic snack combination of tomato, cheddar cheese and ham

Chicken Tenders – Crumbed chicken pieces served with potato fries

Grilled pork sausages – with mash potato and mixed vegetables

Mini Pizza Margherita – with tomato and mozzarella cheese

Phad Thai – Rice flour noodles wok fried with chicken and seasoned with tamarind sauce, bean sprouts and chives

Khao Phad – Wok fried jasmine rice with chicken topped with a fried farm egg

Poolside BBQ

We live in a BBQ country and are blessed with perfect tropical weather. Our Poolside BBQ is a great way to eat with family and friends. Chose from flame grilled seafood or juicy succulent meats, our diverse menu gives plenty of choice for everyone.

Seafood Indulgence

Selection of today's local seafood fresh from the market

Tiger king prawns
Marinated arrow squid
Sea bass wrapped in banana leaf
Salmon, prawn and vegetable brochettes
Imported Nova Scotia live Lobster

Served with

BBQ Sweet corn on the cob
Wok fried jasmine rice with pineapple and yellow curry
Tangle of organic selected seasonal leaves, buds and shoots with dressings
Thai spicy seafood sauce, Lemon & Lime

Dessert

A cut plated collection of tropical fruits in season
A delicate lemongrass scented crème Brule with fine sugar crunch.

2,200 per person

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Surf and Turf Combo

Selection of today's fresh catch and imported meats

Tiger king prawns
Sea bass wrapped in banana leaf
Marinated arrow squid
Angus grain fed sirloin steak
Chicken and pepper kebabs

Served with

BBQ sweet corn on the cob
Wok fried jasmine rice with pineapple and yellow curry
Tangle of organic selected seasonal leaves, buds and shoots with dressings
Thai spicy seafood sauce, Mustards, Lemons & Limes

Dessert

A cut plated collection of tropical fruits in season
Tiramisu of Kahlua flavored sponge, Mascarpone mousse with a spoon of Tiramisu
semi freddo.

1,800 per person

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Family Style shared platters

We are offering a great choice of family style meals, locally inspired and some traditional favorites which will be provided to you in the comfort of your villa, sit back and relax and let us do the preparation and cooking for you.

"Rod Ken" Local Street Food

Gai Yang – Thai style marinated BBQ grilled chicken

Kow Port Yang – Sweet corn on the cob

Northern style BBQ pork sausage "*Sai Aour*"

Khao Niew – Sticky rice

Traditional "*Som Tum*" green papaya salad with long beans and cherry tomato

Kluay Buat Chee – Warm local "*Nam Wan*" bananas in sweetened coconut milk

650 per person

The Thai Way

Gai Phad King – Hot wok fried chicken with ginger, jelly mushrooms and mixed trio of colored peppers

Goong Makam – Tiger prawns with sweet and sour tamarind sauce, crisp shallots and coriander

Yam Ma Muang Pla Grob – A modern interpretation of Thailand's finest young green mango salad served with crispy fried local sea bass filet with roasted cashew nuts

Steamed "*Surin*" jasmine rice

Kluay Thod – Crisp local banana fritters with wild flower honey and vanilla ice cream scoop

850 per person

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Chilled Seafood Platter

Tiger prawns, Blue swimmer crabs, Nova Scotia live lobster
Limes, lemons, Marie rose sauce and spicy Thai seafood sauce

and

Yam Pla Muek – Our locally caught Koh Phangan squid, poached and seasoned with
lime juice,
shallots and fresh Thai herbs with chili

Classic Caesar salad with young Romaine leaves, herb croutons and
shaved Grana Padano Parmesan

1,600 per person

Northern Thai Style

Kao Soi Gai – Chiang Mai's famous yellow curry soup with crispy noodles and
marinated chicken,
served with condiments to twist it your very own way

Kao Niew Ma muang – Chilled mango with sweetened sticky rice and white coconut
sorbet

500 per person

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It's Gotta be Pizza & Pasta

Pizza Margherita

Buffalo mozzarella cheese, vine ripened cherry tomatoes, fresh basil leaves, virgin olive oil

We can personalize toppings to your request, please ask our Villa manager

Spinach and ricotta Cannelloni, oven baked with tomato, basil and mozzarella cheese
Poached fresh salmon and **"Creste Rigate"** salad, lemon-herb-caper dressing
Wild rocket and Parmesan salad

Panna Cotta, Classic **"Trattoria"** style chilled cream dessert infused with vanilla and served with blueberry-cassis compote

750 per person

Santa Fe Wraps

Make your own wraps with Warm Tortilla flat breads with a choice of following:

Grilled Marinated Chicken & Grilled Marinated Beef
Grated Cheese, Sautéed Onions, Capsicums
Green salad leaves, Jalapeño peppers
Salsa, Guacamole, Sour Cream, Chili pepper mayonnaise

with a side of
thick cut potato fries
ketchup, mustard and mayonnaise

500 per person

All about Burgers

"Margaret River" Angus beef burger on toasted Kaiser roll with a selection of cut tomatoes, lettuce, onions, cucumber and beetroot

your choice of extra toppings

Cheddar cheese, smoked bacon or fried farm egg

Served with

Thick cut potato fries

Ketchup, mustards and mayonnaise

600 per person

Family Roast

Choice of

Slow roasted *"sea salt rubbed"* crispy skin pork belly

Or

Prime grain fed *"Kilcoy"* Angus beef striploin

Or

Lemon and thyme roasted whole chicken

Or

"Cressy Farm" rosemary and garlic studded lamb leg

with

Pan Jus, traditional gravy sauce

Roasted crispy root vegetables

Crunchy asparagus with sautéed bacon and onion

Cauliflower with tarragon, mustard-lemon butter

Selection of freshly baked crusty Italian and Artesian style breads

"Elle and Vire" premium butter

Farmhouse blackberry and apple crumble with vanilla ice cream

950 per person

Gluten Free Recommendations

We aim to serve outstanding contemporary conscious eats, every effort has been made to incorporate local products and fresh organic ingredients into our creations.

Thai Gluten Free Cuisine

Tom Kha Gai - Aromatic coconut milk soup with chicken, galangal shoots and kaffir lime leaves
210

Tom Yum Goong - Thai spicy and sour soup, fresh herbs, prawns and finished, fresh lime juice
260

Yam Som-O Goong - A refreshing local salad of pomelo, tamarind sauce, tiger prawns, coriander leaves, coconut and crispy shallots
280

Khao Phad - Wok fried jasmine rice with chicken topped with a fried farm egg
220

Gai Phad Med Ma-Muang - Free-range chicken, stir fried with roasted cashew nuts, chili jam and trio of peppers
300

Phad Thai - Rice flour noodles wok fried with chicken and seasoned with tamarind sauce, bean sprouts and chives
290

Pla Nueng Manow - À la minute steamed sea bass fillets cooked to perfection in a lemongrass, chili dressing and finished with a splash of spicy fresh lime juice
350

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Western Gluten Free Cuisine

Grilled Asparagus – Olives with lemon agrumato, crumbled Persian feta-mint salad, poached egg, organic herb panache
200

Classic Caesar – Young romaine leaves, bacon chips, fresh shaved Grana Padano Parmesan tossed in an anchovy dressing
230

Greek Salad – Feta cheese bound with salad leaves, plum tomato wedges, bell peppers, crunchy cucumber, Verdale Estate Manzanella olives and tangy vinaigrette
250

Sicilian Inspired Caprese – Vine tomato, "Prosciutto" wafers, rocket leaves, buffalo mozzarella, arugula pesto, aged vinegar décor
280

Risotto Beetroot – infused risotto with "Verde", toasted almond crusted feta cheese, micro green celery, parmesan dust
290

Deep Water Salmon – Grilled Norwegian king salmon, sautéed asparagus, spinach, cherry tomatoes, bell peppers and dill cream
320

Chicken Breast – Marinated and grilled, eggplant stack and melted mozzarella, meat juices and olives, roasted sweet wild garlic
300

WHITE WINE

2014	Gerard Bertrand, 6eme Sens, IGP Pays d'Oc, Languedoc, France Chardonnay	1,300
2014	Danzante Veneto, Italy Pinot Grigio	1,500
2015	Penfolds, Koonunga Hill, Barossa Valley, Australia Chardonnay	1,600
2015	Sileni Estate, Marlborough, New Zealand Savignon Blanc	1,800
2013	Colle Massari, Melaccce, Montecucco DOC, Toscana, Italy Vermentino	1,900
2011	Donnafugata, Antihilia, Sicilia IGT, Sicily, Italy Cattarato	2,300
2013	Louis Jadot, Chablis AOC, Burgundy, France Chardonnay	4,700

CHAMPAGNE AND SPARKLING WINE

NV	Villa Sandi, Prosecco Spumante Aromatico Brut, Veneto, Italy Glera/Prosecco	1,500
NV	Piper Heidsieck, Brut, Champagne, France Chardonnay, Pinot Noir, Pinot Meunier	5,500

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RED WINE

2013	Anakena Rappel Valley, Chile Merlot	1,400
2014	Bodegas Salentein, Portillo Mendoza, Argentina Malbec	1,400
2011	Château de Francs, Cote De Bordeaux AOC, Bordeaux, France Cabernet Sauvignon	1,600
2012	Fairview, Stellenbosch, South Africa Cabernet Sauvignon	1,800
2013	Colle Massari, Rigoletto, Montecucco DOC, Toscana, Italy Sangiovese	1,800
2011	Prats & Symington Prazo de Roriz Douro DOC, Douro, Portugal Tinta Barroca	1,800
2011	Torres, Gran Coronas, Penedes DO, Catalunya, Spain Tempranillo Cabernet Sauvignon	2,200
2011	Louis Latour, Cote de Nuit Village Aoc, Burgundy, France Pinot Noir	4,700

ROSÉ WINE

2014	Gerard Bertrand, Gris Blanc, IGP Pays d' Oc, Languedoc, France Grenache/Gris	1,300
2013	Salentein Portillo Rose Malbec, Argentina Malbec	1,800
2013	Chateau d'Esclans Whispering Angel Rose, Cotes de Provence, France Grenache/Cinsault	4,700

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