

KOH YAO YAI RESORT & VILLAS

SEASONAL

Tasting menu 6 courses

2,500 ++ THB PER PERSON

Amuse Bouche

'Yum Yanad' Phuket pineapple salad with soft shell crab

Seafood toddy palm clear broth, tiger prawn, scallop, squid, shimeji mushroom

Koh Yao Yai's Lobster tail & Organic brown rice vermicelli curry

Dry-Aged Cobia & Koh Yao rice 'Gaeng Som' risotto, Malabar Tamarind

Australian Wagyu strip loin MB9+ 'Rawang Curry'

Mango sticky rice cheesecake & coconut ice cream



DESSERT

380 THB

// ข้าวเหนียวมะม่วง

MANGO STICKY RICE, COCONUT MILK, CRISPY MUNG BEAN, COCONUTICE CREAM

380 THB

// ทับทิมสยามรมควัน

WATER CHESTNUT SERVED IN SMOKED COCONUT SHELL, JACK FRUIT, JASMINE SYRUP

// กล้วยบวชชี

POACHED BANANA WITH COCONUT MILK WITH COCONUT ICE CREAM

โรตีกรอบแอปเปิ้ล

SOUTHERN CRISPY ROTI STUFFED WITH APPLE CINNAMON, CHOCOLATE SAUCE, VANILLA ICE **CREAM**

// ไอศกรีมรสต่างๆ

HOMEMADE SEASONAL ICE CREAM PER

SCOOP

250 THB

// ผลไม้ตามฤดูกาล **SEASONAL CUT FRUIT**



Halfboard Full board package food selection

charge plus

we kindly ask that you inform our team, and we will be delighted to accommodate your needs with the utmost care and attention.







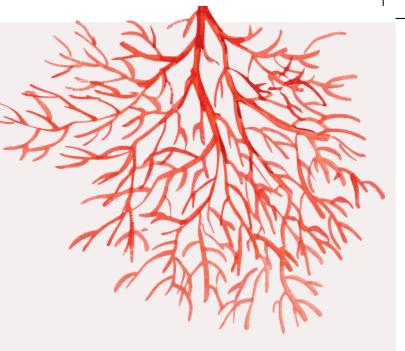






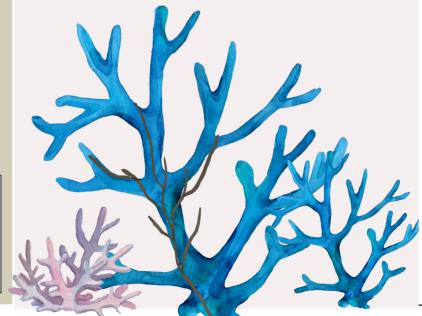








Food Menu



APPETIZER & SALAD

สะเต๊ะไก่ // 380 THB
Free range chicken Satay, peanut sauce, pineapple relish

ลาบหมูทอด อรานซินี่ // 380 THB Fried Rice ball "Arancini" stuffed with Northeast style 'Laab' spicy and sour mince pork, spicy Bilimbi vegan mayo, crispy kaffir lime leaf

ปอเปี้ยะกระเพราเจทอด // 350 THB
Vegan fried spring roll with holy basil and vegetable, sweet chili sauce

ปลาหมึกทอดกระเทียม // 480 THB
Thai Southern fried Calamari, kaffir lime leaf, dried chili, peanut sauce

ปูนิ่มผัดผงกะหรี่เสิร์ฟกับหมั่นโถทอด 480 THB
Wok fried Phang-Nga soft shell crab with
creamy egg curry, fried soft bun

ยำเนื้อย่างองุ่นกับมะเขือเปราะ // 480 THB
Grilled Wagyu beef striploin salad with chili lime dressing, green grape, cherry tomato, green brinjal, mint leaf, sawtooth parsley

ส้มตำไทยกับไก่อบชานอ้อย // 480 THB
Som Tum Thai, Classic Thai papaya salad served with sugarcane roasted free range chicken thigh

ยำถั่วพลูไข่ซูวี // 380 THB Wing bean salad served with Sous-vide egg, homemade chili pastes and coconut milk dressing

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax

SOUP

ี้ ตุ้มยำกังน้ำข้น 420 THI

Andaman Tiger prawn spicy and sour soup, lemongrass, galangal, chili, lime

// ต้มข่าไก่

Galangal & coconut chicken soup, straw mushroom, chili oil

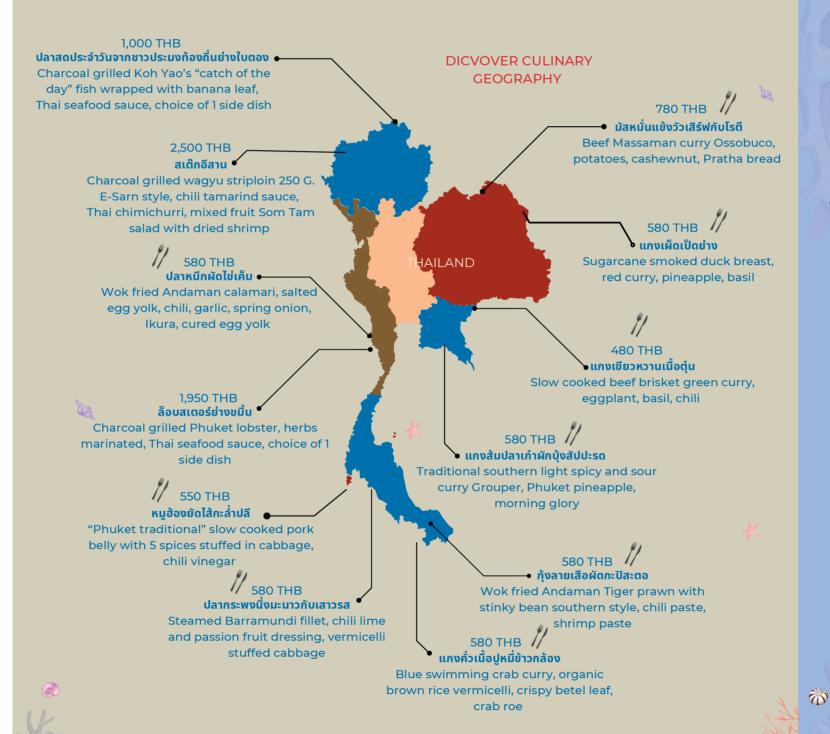
ี่ ต้มส้มกั้งกระดาน 420 THB

390 THB

Classic Turmeric & Southern toddy palm vinegar soup, Andaman rock lobster, seaweed, ikura

CURRY & SPECIALTY

All curries and specialty dishes are served with complimentary steamed jasmine rice.



Your health and comfort are our top priorities. If you have any food allergies or dietary restrictions, we kindly ask that you inform our team, and we will be delighted to accommodate your needs with the utmost care and attention.

RICE & NOODLES

480 THB // ข้าวซอยไก่
Northen noodle curry with free range
chicken served with condiments

1,250 THB ผัดไทยกุ้งมังกร Classic 'Phad Thai' wok fried rice noodle, tamarind sauce, Koh Yao's farm lobster, tofu, bean sprout

Wok fried wagyu beef ground with holy basil 'Kra Prao' rice bowl, Thai fried egg

480 THB // ก๋วยเตี๋ยวเนื้อตุ๋น
Double boiled wagyu beef brisket noodle
soup, premium beef ball, Wagyu strip
loin sliced, bean sprout

530 THB **ข้าวผัดไข่ปูกับไข่ดาว**Andaman blue swimming Crab meat & crab roe fried rice, Thai fried egg, chili fish sauce

SIDE DISH

^{220 THB} **ผัดผักรวม** Wok fried mix vegetable with garlic and soya sauce

80 ТНВ // **โรตีย่าง**Thai southern bread

220 THB
Stir fried Malindjo Leaf with garlic and egg

80 THB **// ข้าวสองสี** Steamed Duo Koh Yao rice

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