

# A la Carte Breakfast

07:00 to 10:45 (last order)

## *Traditional Items*

### **Home-made Bread and Pastry**

Your choice of home-made wheat, rye, croissant, banana muffin, and Danish pastries  
Served with butter, tropical jams and marmalades

### **Fresh Fruits**

Seasonal tropical fresh fruits

### **Yoghurt**

Plain yoghurt or low-fat yoghurt, with tropical jam or fresh fruit on the side

### **Cereals**

Corn Flakes, Special k, or Fruit 'n Fiber, with fresh whole milk or low-fat milk

### **Porridge**

Corn Flakes mixed with Fruit 'n Fiber in warmed fresh milk, honey, and cream, topped with fresh fruits

### **Butter Milk Pancakes**

Served with pure maple syrup

### **Wanakarn Pancakes**

Chocolate chip buttermilk pancakes, topped with fresh mango and honey

## *Asian Specialties*

### **Prawn Wonton Soup**

Minced prawns wrapped with egg sheet served in clear chicken broth

### **Khao Tom**

Boiled rice soup with coriander leaves, chives and crispy fried garlic flakes  
Your choice of pork, chicken, or prawns

### **Khao Pad**

Fried rice with carrot, onion, cucumber, and spring onion  
Your choice of fried pork, chicken, or prawns

### **Kluoy Teaw Nam**

Rice noodles in clear chicken broth with spring onion, and crispy fried garlic flakes  
Your choice of minced pork, chicken, or prawns

## *Western Specialties*

### **Chef's Salad**

With grilled chicken breast, asparagus, cherry tomato, half boiled egg, lettuce, red oke, red onion, beet root and French Vinaigrette

### **Vegetarian Chef's Salad**

Assorted greens, asparagus, avocado, green apple, tomato, sweet mango, parmesan shavings, served with a zesty garlic-ginger olive oil dressing

### **Cold Cuts & Cheese**

Cold Cut choices: Honey ham, Salami, Milano, Parma ham  
Cheese choices: Cheddar, Mozzarella, Camembert, Sainte Maure

### **Smoked Salmon**

Served with fresh vegetables, served with toast, capers, and onion

### **Ham Steak**

With fried egg, pineapple, hash-browns, mushroom, spinach and grilled tomato

### **Eggs Benedict**

Poached egg over ham OR bacon OR smoked salmon, draped with Hollandaise sauce served on home-made wheat OR rye bread

### **Hearty**

2 eggs any style, bacon, ham, and choice of veal, pork- OR chicken sausage, garnished with seasonal mushroom, tomato, spinach, and ricotta cheese

### **Pan Fried Red Snapper**

Topped on eggplant, served with mixed salad, pasta and green curry sauce

### **Grilled Loin of Lamb**

Served with soft cooked onion, fried potato, sautéed seasonal beans, crispy beetroot, choice of shallot sauce, red wine sauce, tamarind sauce or Thai style pepper sauce

### **Roasted Wagyu Sirloin Steak**

With sautéed spinach, soft cooked onion, fried egg and hash-browns, served with shallot sauce, red wine sauce, and sweet & sour tamarind sauce

# Breakfast Sets

07:00 to 10:45 (last order)

## Continental

1 cup of Americano OR Espresso OR Tea  
1 glass of fresh fruit juice OR fresh vegetable juice  
Fresh fruits  
Yoghurt OR cereal OR muesli  
2 slices of toasted home-made wheat OR rye bread  
1 croissant  
Butter, tropical jams

## Asian

1 cup of Americano OR Espresso OR Tea  
1 glass of fresh fruit juice OR fresh vegetable juice  
Fresh fruits  
Yoghurt OR cereal OR muesli  
2 slices of toasted home-made wheat OR rye bread  
Butter, tropical jams  
Khao Pad (fried Rice) OR Khao Tom (rice soup) OR Kluoy Teaw Nam (noodle soup)  
choice of prawn, chicken, or prawn

## American

1 cup of Americano OR Espresso OR Tea  
1 glass of fresh fruit juice OR fresh vegetable juice  
Fresh fruits  
Yoghurt OR cereal OR muesli  
2 slices of toasted home-made wheat OR rye bread  
Butter, tropical jams  
2 eggs any style, bacon, honey ham, and veal-, pork- OR chicken sausage  
served with seasonal mushroom, tomato, spinach, and ricotta cheese

## European

1 cup of Americano OR Espresso OR Tea  
1 glass of fresh fruit juice OR fresh vegetable juice  
Fresh fruits  
Yoghurt OR cereal OR muesli  
2 slices of toasted home-made wheat OR rye bread  
1 croissant  
Butter, tropical jams  
2 eggs any style  
Cold cuts and white cheese  
served with seasonal mushroom, tomato, spinach, and ricotta cheese

# Beverages

## Coffee & Hot Beverages

Americano, Espresso  
Double Espresso  
Cappuccino, Latte, Mocha  
Hot Chocolate  
Hot Milk

## Tea by Ronnefeldt

An assortment of Black, Green, and Herbal teas

## Today's Selection of Fresh Juices

Vegetable Juice, Fruit Juice, Young Coconut

# From the Bar *(at charge, billed to your villa)*

## Mineral Water by Voss of Norway

Artesian Water, 375 ml.	140
Artesian Water, 800 ml.	270
Sparkling Water, 375 ml.	160
Sparkling Water, 800 ml.	310

## Soft Drinks

Coke, Coke Light, Pepsi Max, Sprite, Ginger Ale, Tonic	120
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## Sparkling Wine by The Glass

Villa Sandi Spumante Rosato Il Fresco Rose	400
Follador Prosecco Valdobbiadene Extra Dry DOC	480

## Champagne by the Bottle

Moet et Chandon Brut Imperial NV (37.5 ml.)	2,630
Piper Heidsieck Brut NV	4,400
Laurent Perrier Cuvee Rose NV	5,970
Moet et Cuvee Dom Perignon 2002/4	11,530
Krug Grand Cuvee NV	12,000