

Koh Samui Villa Chef Services

Savor the joy and relaxation of freshly cooked Thai meals prepared by Chef Jen directly in your Koh Samui villa.

Koh Samui Villa Thai Cooking Service

Chef Jen will take your orders for the day, buy supplies at the fresh market and prepare mouthwatering Thai dishes in the privacy of your own villa.

Please note that rates published here do not include the cost of ingredients from the fresh market or elsewhere.



*Telephone: +66878858045 Jen
www.samuiholidayvillarental.com
jen@samuiholidayvillarental.com*

Menu

Breakfast suggestions

Fruit juices, fried eggs, omelet (with/without cheese), bacon (smoked/unsmoked), ham, sausages (pork/beef fat/thin), bread, toast, beans, fried mushroom, fried tomato, fruit salad, pancakes with honey or maple syrup

Salads and Starters

Spicy Papaya Salad

(Som Tam/)

Sliced green papaya, tomatoes, onion, chilli, green beans, roasted peanuts and lime (spicy)

Spicy Thai salad

/ยำเนื้อ

Tomatoes, onion, chilli, seasoning, celery and lime with sliced pan-fried beef, prawn or squid (very spicy)

Spicy Glass Noodle Salad

/ยำวุ้นเส้น

Glass noodles with prawn, minced pork or squid (spicy)

Spring rolls

/ปอเปี๊ยะทอด

Freshly made Spring Rolls stuffed with clear noodles and vegetables deep fried and served with Thai Sweet Chilli Sauce

Calamari Tempura

/ปลาหมึกชุบแป้งทอด

Deep-fried battered squid served with Thai Sweet Chilli sauce

Prawn/Vegetable Tempura

/กุ้ง, ผักชุบแป้งทอด

Deep-fried prawns or vegetables battered in flour and egg served with Thai Sweet Chilli sauce

Chicken Satay

/ไก่เสียบ

BBQ skewered chicken breast marinated in coconut milk, curry and herbs served with a peanut-based sauce

Breaded Fried Chicken Wings

(Gai chut baeng tod/ไก่ชุบแป้งทอด)

Marinated, breaded and deep-fried chicken wings served with Thai sweet chilli sauce

Fried Chicken Wings

(Gai tod/ไก่ทอด)

Marinated deep-fried chicken wings served with Thai sweet chilli sauce

Main Dishes

Spicy Prawn Soup

(Tom Yam Goong/ต้มยำ)

Galangal and lemongrass based soup with prawns, fish or mixed seafood (spicy)

Chicken Coconut Soup

(Tom Kar gai/ต้มข่าไก่)

Galangal, lemongrass and coconut milk based soup with chicken (not spicy)

Clear Soup with Chicken

(Tom jued gai/ต้มจืด)

Clear soup based on tomatoes, potatoes, onion and chicken (not spicy)

Stir Fried Spicy Basil and Chilli

(Pad gra prow/ผัดกระเพรา)

Stir-fried chicken, beef or minced pork with Thai spicy basil and chilli often served with a fried egg (spicy)

Stir-Fried Vegetables with Oyster Sauce

(Pad pak naman hoy/ผัดน้ำมันหอย)

Stir-fried prawns, chicken, beef or pork in oyster sauce (not spicy)

Stir-Fried Sweet and Sour

(Pad preaw wan/ผัดเปรี้ยวหวาน)

Stir-fried Chicken, beef, prawns or pork in sweet and sour sauce (not spicy)

Fried Rice (Kao pat/ข้าวผัด)	Fried rice with egg, vegetables and chicken, pork or prawns (not spicy)
Fried Soft Noodles with Beansprouts and Peanuts (Pat Thai/ผัดไทย)	Fried noodles with egg, beansprouts, peanuts with pork, chicken or prawns (not spicy)
Soft Broad Noodles in Gravy (Rad Na ราดหน้า)	Fried noodles with vegetables and rich gelatin gravy with chicken, pork, beef or prawns (not spicy)
Massaman Curry (มัสมั่น)	Yellow curry with potatoes, nuts and coconut milk, beef, pork or chicken (slightly spicy)
Penang Curry (พแนง)	Red curry served with beef, pork or chicken (spicy)
Jungle Curry (Gaeng pet/แกงเผ็ด)	Red curry with herbs and coconut milk (optional) with chicken, beef or pork (spicy). Optional coconut milk creates a creamier sauce texture.
Red Curry Stew with Tender Duck Breast Slices (/)	Tender duck breast pieces stewed in a creamy red curry with carrots (slightly spicy)
Stir-fried Sweet Cumin with Chicken or Blue Crab (Pad Pongh karri/ผัดผงกระหรี่)	Stir-fried sweet Cumin-based sauce served with chicken or blue crab. (not spicy)
Stir Fried Garlic and Black Pepper (Pad Prik Gra Tiem/ผัดพริกกระเทียม)	Stir fried garlic and black pepper with chicken or pork (not spicy)
Stir Fried Vegetables with Cashew Nuts (Pad Pak Met Mamuang/ไก่ผัดเม็ดมะม่วง)	Stir fried, breaded chicken with cashew nuts and vegetables (not spicy)
Green Curry (Gaeng keow wan/แกงเขียวหวาน)	Thai green curry (moderately spicy)
Stir Fried Vegetables (Pad pak/ผัดผักรวมมิตร)	Stir-fried vegetable selection (not spicy)
Stir Fried Soft Broad Noodles with Egg and Kale Leaves (Pad See-eew/)	Broad, soft noodles stir-fried with Kale leaves and egg with chicken or pork (not spicy)
Northeastern Style BBQ chicken served with Spicy Dip Sauce and Sticky Rice (Gai Yang Khao Niaw/)	Marinated BBQ chicken pieces served with hot sticky rice, spicy dip sauce and uncooked sliced green beans
Northeastern Style BBQ Pork Neck served with Spicy Dip Sauce and Sticky Rice (Kaw Moo Yang Khao Niaw/)	Tender, marinated BBQ pork neck, sliced and served with hot sticky rice, spicy dip sauce and raw, sliced green beans.

Stir-fried Strips of White Snapper With Chilli Sauce/Sweet and Sour Sauce
/

Boned, filleted White Snapper strips stir-fried with spicy chilli or sweet and sour sauce

Stir-fried Strips of White Snapper With Kale Leaves
/

Boned, filleted White Snapper strips stir-fried with Kale leaves and oyster-based sauce (not spicy)

BBQ and Recommended Seafood Suggestions

White/Red snapper (fish)
/

- BBQ Red Snapper with spicy seafood dip
- Crispy deep-fried whole White Snapper smothered in spicy Laap (chilli and lime) Sauce or Sweet and Sour sauce

Blue Lobster/

Grilled Blue Lobster with butter

White Prawns (large)
/

BBQ with Thai spicy (or sweet) seafood dip sauce

Tiger Prawns (large)
/

BBQ with Thai spicy (or sweet) seafood dip sauce

Blue Crab/

Steamed

Black Crab/

Steamed

Squid (large)/

BBQ with Thai spicy (or sweet) seafood dip sauce

Pork Spare Ribs/

Marinated racks of BBQ pork ribs served with hot sticky rice

Kids menu suggestions

Hamburger / Hot Dogs

served with French fries or rice

Spaghetti Bolognese

Chicken nuggets

served with French fries or rice

Quality Food and Service

All ingredients are bought fresh at the market and all dishes are prepared freshly including sauces and marinades with no pre-packaged or processed frozen or non-frozen foods used wherever possible. Exceptions are with childrens' meals such as hot dogs and hamburgers, breakfast meats such as sausages and bacon, and basic Thai curry pastes which are used as a basis for most Thai dishes. Our enthusiastic and friendly Chef, Jen, is very experienced, speaks good English and will be able to advise you on the menu including recommending other dishes not published on the menu.

View Jen's Chef Service reviews and more here;

<http://www.samuiholidayvillarental.com/koh-samui-villa-services/koh-samui-villas-chefs-services.php>

More information and photos at;

<https://www.facebook.com/samuivillachefservices>

Villa Chef Service Rates

Area	Service	Service Charge	+ per person
Bophut	Breakfast	THB 1,000.00	THB 150.00
Maenam	Lunch	THB 1,200.00	THB 150.00
Bangrak	Dinner	THB 1,500.00	THB 150.00
Chaweng			
Bang Por	Breakfast	THB 1,200.00	THB 150.00
Lamai	Lunch	THB 1,300.00	THB 150.00
	Dinner	THB 1,700.00	THB 150.00
Thong Krut	Breakfast	THB 1,400.00	THB 150.00
Laem Sor	Lunch	THB 1,500.00	THB 150.00
Lipa Noi	Dinner	THB 2,000.00	THB 150.00
Nathon			
Laem Set			

Food/ Ingredient Cost Guide

Breakfast Food/Ingredient Costs

Breakfast costs are low and some example (approx.) prices are shown below (last updated Sep, 2012);



<i>Loaf of bread</i>	30 THB
<i>1kg Beef tomatoes</i>	45 THB
<i>1L Orange Juice</i>	80 THB
<i>1kg thin pork sausages (x24)</i>	210 THB
<i>1kg fat pork sausages (x12)</i>	210 THB
<i>Butter</i>	75 THB
<i>Gouda cheese</i>	100 THB per 250 g
<i>15 eggs</i>	70 THB
<i>1 kg Wiltshire Bacon (no fat)</i>	240 THB
<i>1kg streaky bacon</i>	240 THB

2L orange juice, loaf white bread, 1.5kg beef tomatoes, salted butter, 15 eggs, 24 thin pork sausages (1kg), 1kg Wiltshire bacon, gouda cheese. Total cost of 950 THB.

Approx. Seafood Costs

Example seafood options and approximate costs are shown below (last updated September, 2012). Prawns/crabs/squid can be bought by the half kilo

Seafood	Approx. number per kilo	Approx. cost per kilo (market price)
Large white prawns (recommended)	15-20	5-600 THB/kg
Large Tiger prawns	15-20	8-900THB/kg
Large squid	2	250-300THB/kg
White snapper fish	1	250-300 THB/kg
Blue crab	3	3-400THB/kg
Black crab	3	6-700 THB/kg
Blue Lobster	Note: Lobster needs to be ordered and is only available frozen as they are not caught off the coast of Koh Samui. Because of this we recommend prawns instead of lobster	1000-1200THB/kg

Booking Notes, Terms and Conditions

- 1. Service rates and booking terms and condition were last updated December 14th, 2013. We reserve the right to modify rates and booking terms and conditions without notice.*
- 2. Chef Service rates do not include the cost of ingredients, which are bought at cost price from the fresh market or elsewhere. Guests are invoiced daily for cost of ingredients.*
- 3. Minimum chef service rate is for four guests.*
- 4. Normal meal serving times are breakfast 8am-10am, lunch 12pm – 3pm and dinner 7pm-10pm.*
- 5. Chef visits villa before service to check that the villa kitchen is properly equipped for the service so we require contact details of villa manager or villa owner before confirming a booking.*
- 6. For lunch meals with 4-6 persons, guests can typically order 4 menu items. For lunch meals with 8-10 persons, guests can typically order 5 menu items. For dinner meals with 4-6 persons, guests can typically order 2 starters and 4 main dishes. For dinner meals with 8-10 persons, guests can typically order 3 starters and 5 main dishes. Extra charges may be incurred, so please inquire if this does not suit your requirements.*
- 7. To confirm a booking we require payment in full by bank transfer or Paypal (4% surcharge) and may also ask for an additional deposit to buy ingredients for the first meal. Cancellations made over 30 days before arrival date receive 50% refund less any bank charges incurred. Cancellations within 30 days of arrival receive no refunds.*



Last Updated January, 2014
www.samuiholidayvillarental.com
www.peerapatvilla.com

Copyright Samui Holiday Villa Rental Partnership, Ltd. 2010