



Koh Jum
BEACH VILLAS

> IN VILLA DINING < Intimate, Bespoke and Private

The sharing of food is a primal bonding ritual and most certainly a must when it comes to Thai culture. Thais are generous hosts and believe strongly in the spirit of hosting, sharing and giving.

This fabulous approach to life is a central theme at our restaurant and our in villa dining experience at Koh Jum Beach Villas.

Intimate, bespoke and private, our in villa dining experience allows you to indulge in some of the most fantastic authentic Thai cuisine – family style, the freshest seafood for a private BBQ or a private romantic candlelight dinner.

Please let us know 24 hours in advance if you wish to book our in villa dining experience.





Koh Jum
BEACH VILLAS

IN VILLA
"THAI FAMILY STYLE
DINNER"

THB 1000 PER PERSON
Price is subject to 10%
service charge and 7% tax

- Starter**
Spicy Seafood Glass Noodle Salad
Deep Fried Prawn Cake
- Soup**
Hot and Spicy Prawn Soup
- Main Course**
Marinated Chicken stir fried with Cashew Nut
Stir Fried Mixed Vegetables in Oyster Sauce
Deep Fried Sea Bass Fillets with Sweet Chili Sauce
- Steamed Jasmine Rice
- Dessert**
Mixed Fresh Fruit Platter



Koh Jum
BEACH VILLAS

IN VILLA
"SEAFOOD BBQ"

THB 2000 PER PERSON

Price is subject to 10%
service charge and 7% tax

Starter

Grilled Chicken Satay
Fresh Vietnamese Spring Rolls with Prawn

Soup

Hot and Spicy Prawn Soup

Barbecue

Prawn, Squid, Blue Crab, NZ. Mussel and
Whole Sea Bass

Side Dishes

Baked Potatoes, Grilled Sweet Corn
Steamed Jasmine Rice

Dessert

Mango and Sticky Rice





Koh Jum
BEACH VILLAS

IN VILLA
"CANDLELIGHT
DINNER"

INCLUDES A BOTTLE OF HOUSE
SELECTION RED OR WHITE WINE

THB 3800 PER COUPLE

Price is subject to 10%
service charge and 7% tax

Starter
Grilled Duo Satay
(Grilled Marinated Chicken and Beef with
Peanut Sauce)

Soup
Hot and Spicy Chicken Soup with Coconut
Milk Served in Fresh Coconut

Main Course
'Chef's Specialty' Green Curry Seafood with
Fresh Seasonal Fruit
Deep Fried Whole Seabass with Cashew Nut

Steamed Jasmine Rice

Dessert
Fresh Mango with Sticky Rice