



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 experiences.



Koh Jum
BEACH VILLAS

IN VILLA
"THAI FAMILY
STYLE DINNER"

(MINIMUM 4 PEOPLE)
1250THB PER PERSON

FOR LARGER GROUPS
FIRST 6 PEOPLE THB 1250 PER PERSON
EACH ADDITIONAL PERSON THB 1000
EACH ADDITIONAL CHILD THB 750 (UNDER 12)

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

Starter
Chicken Satay
Spicy Prawn Salad with Lemongrass
Som Tum – Traditional Thai papaya Salad

Main Course
Steamed Whole Sea Bass
with Chili and Lime Sauce
Chicken and Cashew Nut Stir Fry
Massaman Beef Curry
Steamed Jasmine Rice

Dessert
Mango and Sticky Rice



Koh Jum
BEACH VILLAS



IN VILLA
"SEAFOOD BBQ"

(MINIMUM 4 PEOPLE)
2000THB PER PERSON

FOR LARGER GROUPS
FIRST 6 PEOPLE THB 2000 PER PERSON
EACH ADDITIONAL PERSON THB 1500
EACH ADDITIONAL CHILD THB 1000 (UNDER 12)

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

Starter

- Grilled Squid Satay
- Lemongrass Chicken Skewers
- Grilled Prawns
- Som Tum – Traditional Thai Papaya Salad

Main Course

- Sword Fish Fillet
- Slipper Lobster
- Marinated Australian Ribeye Steak

Side Dishes

- Barbecue Vegetable Skewers
- Corn on the Cob
- Baked Potato
- Steamed Jasmine Rice

Dessert

- Banana in Sweetened Coconut Milk



Koh Jum
BEACH VILLAS

IN VILLA
"CANDLELIGHT
DINNER"

INCLUDES A BOTTLE OF HOUSE
SELECTION RED OR WHITE WINE

THB 4500 PER COUPLE

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

Starter

Vermicelli wrapped Fried Prawns
Larb Gai Baskets

Soup

Tom Kha Gai – Creamy Thai Chicken Soup
served in Fresh Coconut

Main Course

Sea Bass Fillets with Tamarind Sauce
Stir Fried Australian Beef with Oyster Sauce
Steamed Jasmine Rice

Dessert

Mango and Sticky Rice