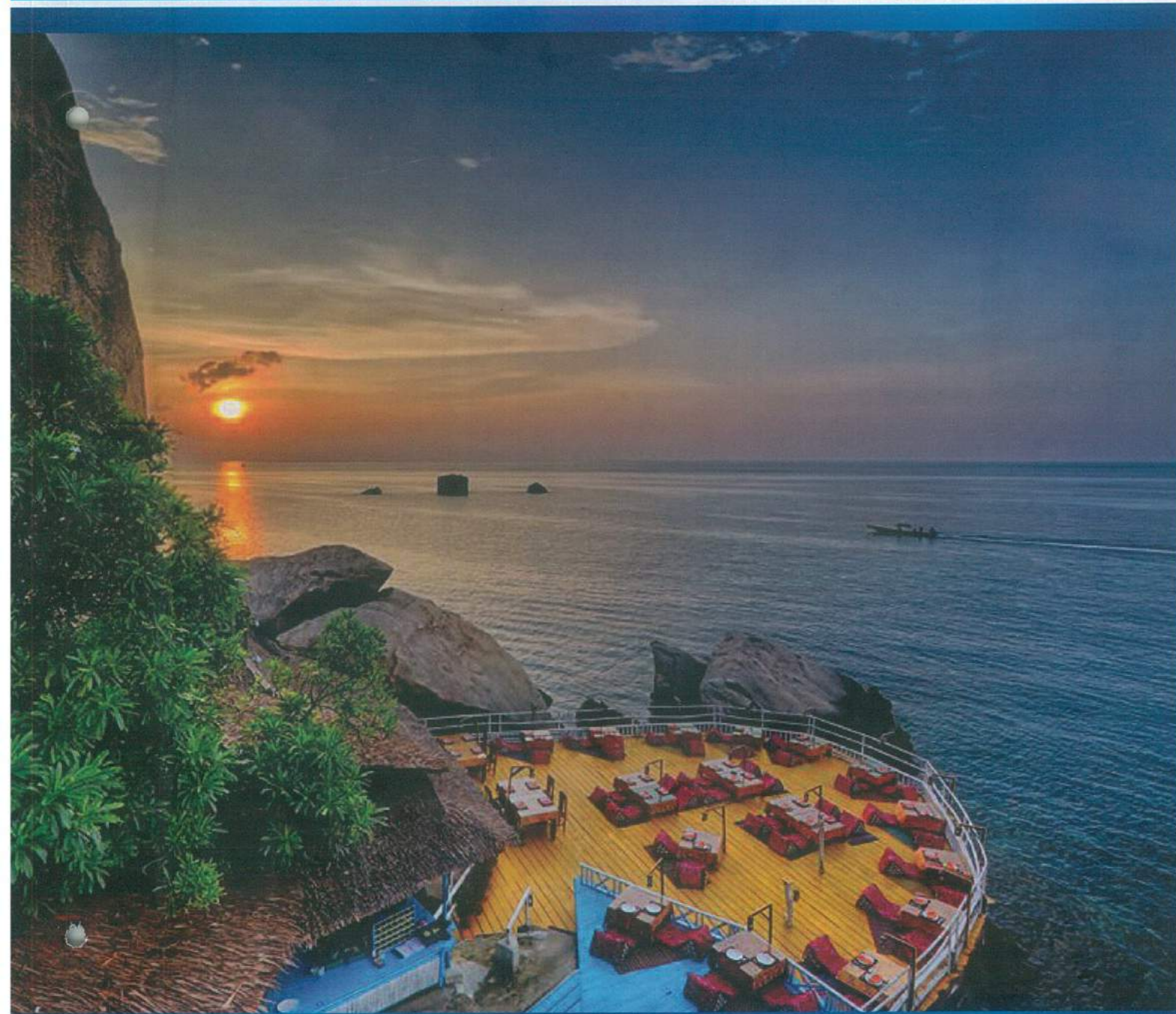


Star Light



Perfect for a romantic sunset dinner

Restaurant Open

6.00 pm. - 10.00 pm.

Appetizers



- | | | | |
|---|--------------|---|--------------|
| A1 Thai Fish Cake (ทอดมันปลา)
Deep fried home made curried fish patties. | 160.- | A5 Fried Calamari (ปลาหมึกชุบแป้งทอด)
Deep fried squid in batter | 120.- |
| A2 Mieng Pla Too (เมี่ยงปลาทุ)
Fired fish on a bed of rice noodle, Thai herbs and fresh salad served with sweet and spicy peanut sauce. | 140.- | A6 Herbs Chicken Satay Stick (สะเต๊ะไก่)
Chicken tenderloin marinated with Indian curry powder and Thai herbs. | 120.- |
| A3 Crispy Lemon Grass Chicken (ไก่ทอดตะไคร้)
Deep fried herbs chickens topped with crispy lemon grass. | 140.- | A7 Chinese Spring Roll (ปอเปี๊ยะทอด)
Mixed chopped cabbage, shiitake mushroom, glass noodle with Thai style sauce Wrap with rice sheet. | 120.- |
| A4 Chicken Crystal Rolls (ชิกเก้นคริสตัลโรล)
Teriyaki chicken in between asparagus, salad and wrap with clear rice sheet. | 150.- | A8 Fried Cashew Nuts (เม็ดมะม่วงทอด) | 100.- |

Home Made Breads

- | | |
|---|--------------|
| B1 Garlic Bread with Mozzarella Cheese (ขนมปังกระเทียมชีส) | 140.- |
| B2 Garlic Bread (ขนมปังกระเทียม) | 100.- |
| B3 Bruschetta (ขนมปังพามาซานชีส)
Tomatoes basil leaves and parmesan cheese. | 120.- |

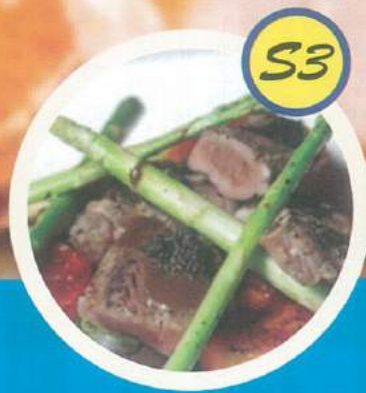
Side Dishes

- | | | | |
|-------------------------------------|-------------|--|-------------|
| C1 French Fried (เฟรนช์ฟราย) | 80.- | C3 Sautee Potato (มันฝรั่งคั่ว) | 80.- |
| C2 Side Salad (ผักสลัด) | 80.- | C4 Jasmine Steam Rice (ข้าวสวย) | 20.- |

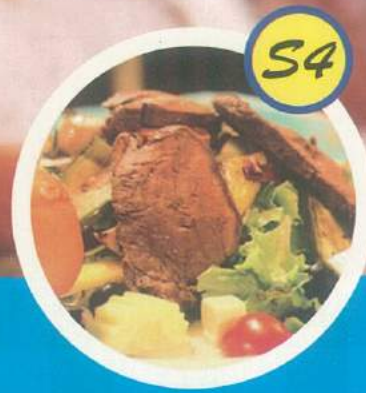
Salads *All Salad Served With Bread*



S1



S3



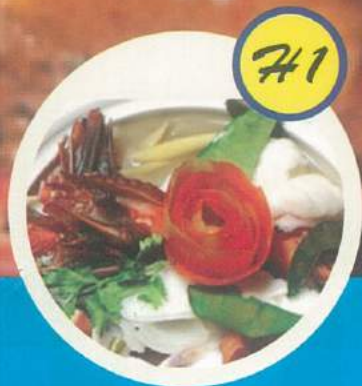
S4

- S1** Charmchuree Chief Salad (จามจุรีสลัด) **320.-**
Fresh tiger prawn squid and fish mix with wasabi dressing topped on rocket salad avocado half moon cucumber and mixed.
- S2** Asian Style Duck Salad (สลัดเป็ด) **260.-**
Roasted ducked tossed with baby rocket green salad cheery tomatoes and Chinese house recipe.
- S3** Warm Lamb Salad (สลัดแกะ) **220.-**
Grilled aubergine tomatoes zucchini and asparagus topped with slices lamb Served with pesto balsamic dressing.
- S4** Roast Beef (สลัดเนื้อ) **220.-**
Tender roasted beef topped on green salad grilled vegetable tomatoes and feta cheese Served with Dijon balsamic dressing.
- S5** Smoked Salmon Salad (สลัดปลาแซลมอนรมควัน) **220.-**
Sour cream potatoes salad and herb topped with smoked salmon and dill leaves.
- S6** Chargrilled Chicken (สลัดไก่) **220.-**
Grilled chicken mixed with green salad sun dried tomatoes sesame seed orange and cashew nut topped with sour cream dressing.

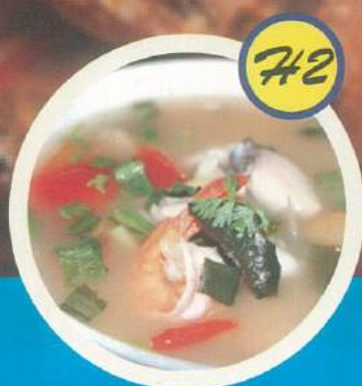
Thai Spicy Salad

- 71** Som Tum Tiger Prawn (ส้มตำกุ้งลายเสือ) **280.-**
Thai eastern style papaya salad with grilled tiger prawn.
- 72** Som Tum Kia Kem (ส้มตำไข่เค็ม) **220.-**
Very fine combination of papaya salad and salty eggs you must taste it.
- 73** Spicy Charmchuree (ยำจามจุรี) **220.-**
Crispy morning glory topped on Thai spicy seafood and mince pork salad.
- 74** Num-Tok-Nuer (น้ำตกเนื้อ) **200.-**
Another popular Thai spicy grilled beef salad mixed with aroma crispy cracked roast Thai rice.
- 75** Yum-Nuer (ยำเนื้อย่าง) **180.-**
Tenderloin grilled beef mixed with spicy.

Soup & Curries



71



72



74

71 Tom Yum Kung Ma Prow Onn (ต้มยำกุ้งมะพร้าวอ่อน) **380.-**
A special royal Thai style tom yum tiger prawn with young fresh coconut juice.

72 Tom Yum Seafood (ต้มยำซีฟู้ด) **250.-**
A popular Thai style spicy soup with seafood.

73 Tom Kha Gai (ต้มข่าไก่) **150.-**
Mild hot and spicy sour coconut milk soup with chicken mushroom and Thai herbs.

74 Yellow Curry Seafood (กะหรี่พริกขี้หนูทะเล) **450.-**
A popular Thai style spicy soup with seafood.

75 Choo-Chee (จู้จี้กุ้ง,ปลาอินทรี) **450.-**
The sweet taste of dry curry and lemon leaves with a choice of tiger prawn or king mackerel.

76 Lamb Panang (พะแนงเนื้อ) **350.-**
Original fried curry secret recipe with tenderloin lamb.

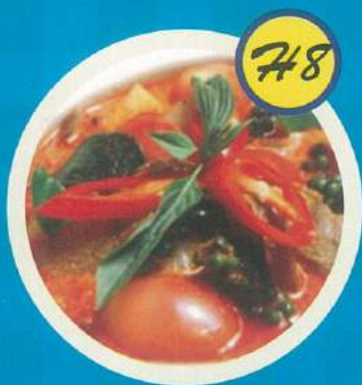
77 Hot and Sour Soup (แกงส้มกุ้ง,ปลาอินทรี) **350.-**
Another strong healthy soup with a lot of herbs and vegetable choice of tiger prawn or king mackerel.

78 Grilled Duck Curry (แกงพะั้วเต้าฮวย) **250.-**
Traditional royal curry with grilled duck pineapple cherry tomatoes and fine herbs.

79 Thai Green/Red Curry (แกงเขียวหวาน,แกงแดง) **180.-**
Classic curry with a choice of chicken beef or shrimp.



77



78



79

Pasta



- | | | | | | |
|-----------|---|--------------|-----------|---|--------------|
| L1 | Smoked Salmon & Snow Pea
(สปาเก็ตตี้เซลม่อนรมควัน)
Fried spaghetti snow pea asparagus with creamy cheese dill sauce topped with parmesan cheese. | 250.- | L4 | Bolognese Spaghetti
(สปาเก็ตตี้ซอสเนื้อ)
Tomato sauce and minced beef. | 220.- |
| L2 | Sweet Crab Spaghetti
(สปาเก็ตตี้ปูหวาน)
Fried crab meat with white wine fresh chopped tomatoes and herbs. | 250.- | L5 | Cabonara Spaghetti
(สปาเก็ตตี้ครีมซอส) | 220.- |
| L3 | Creamy Chicken & Spinach
(สปาเก็ตตี้ไก่พริกขมิ้น)
Fried spaghetti chicken spinach and mushroom with pesto cream sauce topped with parmesan cheese. | 220.- | L6 | Tomato Sauce Spaghetti
(สปาเก็ตตี้ซอสมะเขือเทศ)
Topped with fresh basil leaves and cheese. | 180.- |
| | | | L7 | Pesto Spaghetti
(สปาเก็ตตี้เพสโต)
Pesto sauce fresh basil leaves olive and cheese. | 180.- |

Main Course

- | | | | | | |
|-----------|---|--------------|-----------|---|--------------|
| M1 | Prime Australia Tenderloin Beef Steak (สเต็กเนื้อสันใน)
Served with salad and herbs baby potato. | 650.- | M5 | Duck Breast Steak (สเต็กเป็ด)
Fusion Asian style duck breast steak with herbs vegetable mixed with orange and honey sauce. | 400.- |
| M2 | Rack of Lamb (สเต็กแกะ)
New Zealand lamb rack serve with shallot herbs sauce and salad. | 550.- | M6 | Charm Churee Ribs (ซี่โครงหมอบจามจอร์)
Fall of the pork ribs marinated in our home made BBQ sauce served with home made french fried and salad. | 350.- |
| M3 | Baked Fish Fillet (สเต็กปลาอินทรี)
Barked king mackerel served with white wine mushroom sauce and salad. | 450.- | M7 | Grilled Koyari Squid (ปลาหมึกคั่วซอสโคยาริ)
Grilled fresh calamari marinated in lemon and olive oil sauces served with grilled zucchini and fine chop chives. | 350.- |
| M4 | Sauteed Tiger Prawn (กุ้งลายเสือราดซอสญี่ปุ่น)
Tiger prawn tossed on fire wok with Japanese sauce sprinkle with spring onion. | 400.- | M8 | Toro Steak (สเต็กปลาทอร์)
Medium rare tuna steak topped with Japanese style chili sauce served with salad. | 350.- |

*Cooking time for well-done steak start from 30 min.

Thai Dishes



K1



K2



K5

K1 Oriental Taste Tiger Prawn (กุ้งลายเสือราดซอสมะขาม)
Deep fried tiger prawn topped with tamarind sauce cashew nuts and crispy herbs. **450.-**

K2 Tiger Prawn Black Pepper Sauce (กุ้งลายเสือพริกไทยดำ)
Stir fried tiger prawn with Chinese style black pepper sauce. **450.-**

K3 Royal Thai Sea bass (ปลากระพงราดพริก)
Batter fried whole snapper topped with sweet garlic chili sauce. **550.-**

K4 Garlic Pepper Sea bass (ปลากระพงทอดกระเทียมพริกไทย)
Deep fried whole snapper topped with garlic pepper sauce. **550.-**

K5 Pad Cha King Mackerel (ปลาอินทรีพริกดำ)
Batter king mackerel fillet topped with stir fried spicy chili sauce fresh ground pepper and a lot of Thai herbs. **500.-**

K6 King Mackerel with Fish Sauce (ปลาอินทรีทอดน้ำปลา)
Deep fried king mackerel topped with K6Thai favorite taste of fish sauce. **450.-**

K7 Pah Mhuek Pad Kai Kem (ปลาหมึกพริกไข่เค็ม)
Stir- fried calamari and creamy salty eggs yolk. **350.-**

K8 Traditional Royal Pad Thai (พาดไทยกุ้งลายเสือ)
Authentic Thai noodle with tiger prawn. **280.-**



K6

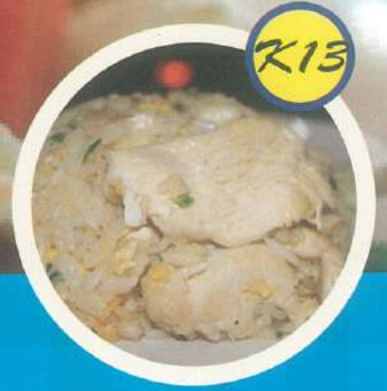


K7



K8

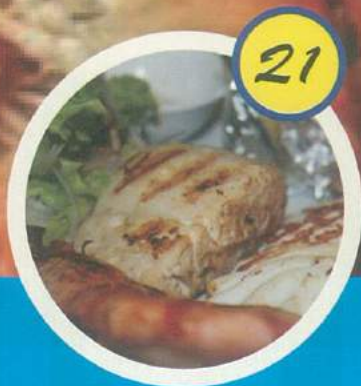
Thai Dishes



- | | | |
|------------|---|------------------|
| K9 | Traditional Pad Thai (พาดไทย, กุ้ง)
Popular Thai noodle with chicken/shrimps. | 160/190.- |
| K10 | Beef with Black Pepper Sauce (เนื้อพาดพริกไทยดำ)
Stir fried tender beef and vegetable with charnchuree pepper sauce. | 250.- |
| K11 | Chicken with Cashew Nuts (ไก่พาดเม็ดมะม่วง)
Stir fried chicken with cashew nuts. | 180.- |
| K12 | Wok Fried Rice (ข้าวพาดกุ้ง,ปู)
With a choice of prawn or crab meat. | 180.- |
| K13 | Wok Fried Rice Chicken (ข้าวพาดไก่) | 150.- |
| K14 | Stir Fried Mix Vegetable (พาดผักรวมมิตร) | 150.- |
| K15 | Bai Leang Pad Kai (ใบเหลียงพาดไข่)
Quick fried Bai leang (original southern vegetable) with soft eggs. | 120.- |
| K16 | Stir Fried Morning Glory (พาดผักบุ้งไฟแดง)
Stir fried morning glory oyster sauce with bean paste. | 120.- |



Seafood BBQ



Grilled w/ Thai style BBQ sauce served with salad and baked potato.

21 Seafood Lover (มาบิลิวซีฟู้ด) **600.-**
Fish fillet tiger prawn and squid.

22 Whole Sea bass (มาบิลิวปลาทะเลพง) **600.-**
Weight 700-800 g. (cooking time start from 45 min.)

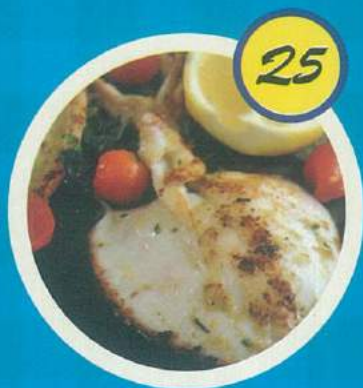
23 King mackerel Fillet (มาบิลิวเนื้อปลาอินทรี) **500.-**
Weight 300-350 g.

24 Tiger Prawn (มาบิลิวกุ้งลายเสือ) **480.-**
Weight 300-350 g.

25 Squid (มาบิลิวปลาหมึก) **400.-**
Weight 300-350 g. Served with salad and bake potato.

26 Australian T-bone (มาบิลิวเนื้อสันนอก) **650.-**

27 Lamb Rack (มาบิลิวแกะ) **550.-**



Dessert



- | | | |
|---|---|-------|
| 1 | Banana in Coconut Milk (กล้วยอบวุ้น) | 100.- |
| 2 | Taro Balls in Coconut Milk (บัวลอยพริก) | 100.- |
| 3 | Fresh Fruit (Seasonal fruit). (ผลไม้รวมตามฤดูกาล) | 150.- |
| 4 | Crepe Suzette (เครปราดซอสส้ม)
Crepe with orange sauce. | 180.- |

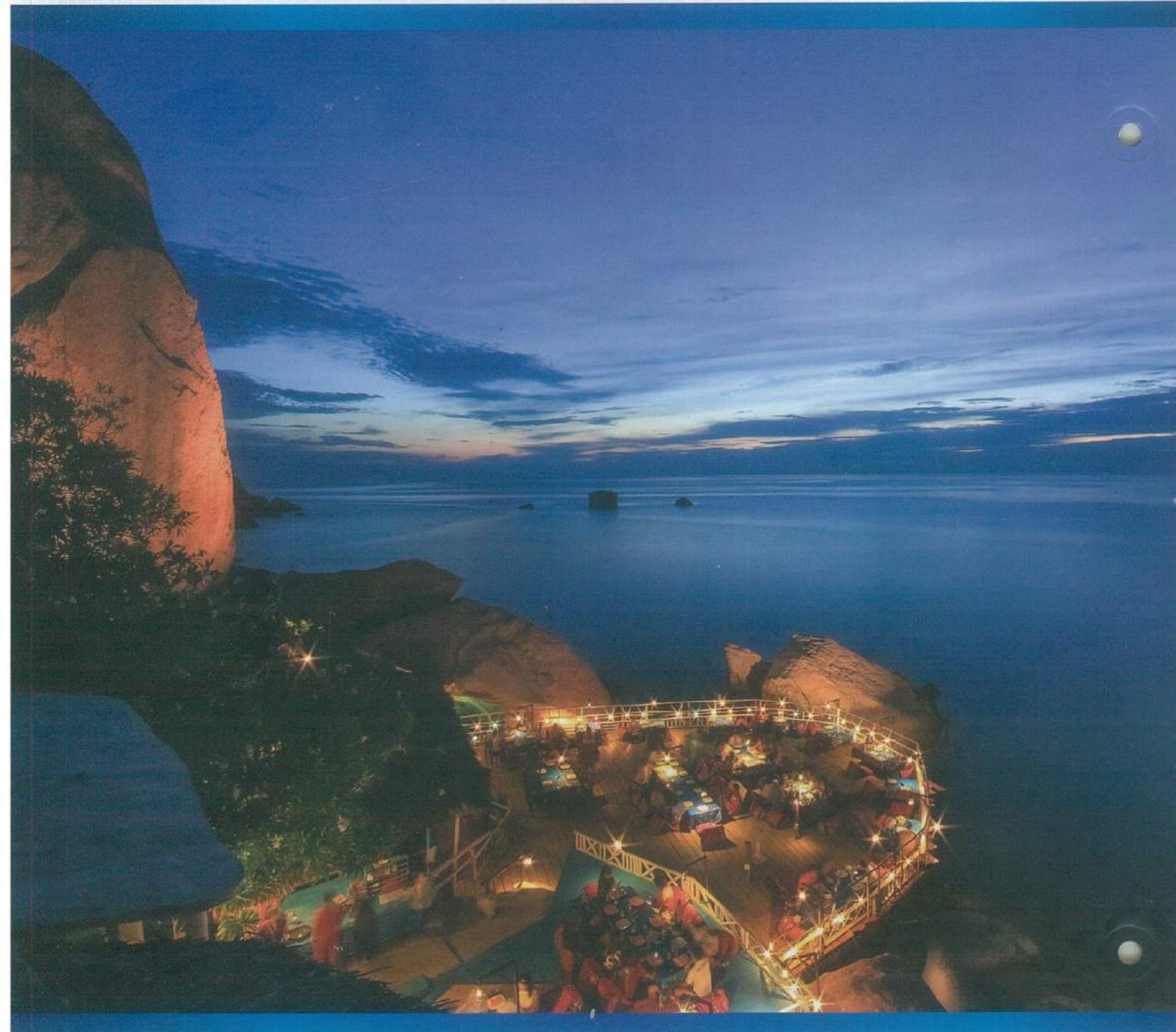
Ice Cream



Choice of vanilla, chocolate, chocolate - chip, coconut and strawberry.

- | | | |
|---|--|-------|
| 1 | Sundae (ไอศกรีมชั้นดี) | 90.- |
| 2 | Ice Cream Fruit salad (ไอศกรีมพุดสลัด) | 120.- |
| 3 | Banana Split (บานาน่าสปลิต) | 140.- |

“ Dine romantically by candle light,
enjoying Superb Thai & Asian cuisine with a magnificent view
over the whole bay especially at Sunset !!
Listening to the sea passing through the rocks. ”



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www.charmchureevilla.com



Chef Recommends
Open Daily: 6.00 pm.-10.00 pm.

20%
Discount



380฿

★ *Tom Yum Kung
Ma Prow Onn*

Special royal thai style tom yum king prawn with young fresh coconut juice.



450฿

★ *Baked Fish Fillet*

Baked king mackerel served with white wine mushroom sauce and salad.



350฿

★ *Charm Ghuree Ribs*

Pork ribs marinated in our home made BBQ sauce. Served with home made french fried and salad.



320฿

★ *Charm Ghuree
Ghief Salad*

Fresh tiger prawn squid and fish mix with wasabi dressing topped on rocket salad avocado half moon cucumber and mixed.



400฿

★ *Sauteed King
Prawn*

Tiger prawn tossed on fire wok with Japanese sauce sprinkle with spring onion.



450฿

★ *Oriental taste King
Prawn*

Deep fried tiger prawn topped with tamarind sauce cashew nuts and crispy herbs.



250฿

★ *Sweet Crab
Spaghetti*

Fried crab meat with white wine fresh chopped tomatoes and herbs.



350฿

★ *Toro Steak*

Medium rare tuna steak topped with Japanese style chili sauce



600฿

★ *Seafood Lover*

Fish fillet , tiger prawn, and squid. Grilled /Thai style BBQ sauce served with salad and baked potato.

Reservation



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