



NH COLLECTION

SAMUI • PEACE RESORT



Pool VILLA BBQ MENU

All items served with condiments, grilled vegetables, and choice of sauces.
Package includes a private chef for food services

STARTERS - FRESH SALADS

(please choose from below options)

Tropical Garden Salad

Mixed greens, cucumber, cherry tomatoes, mango, passionfruit dressing

Classic Caesar Salad

Crisp romaine, parmesan, garlic croutons, anchovy dressing

Thai Spicy Pomelo Salad (Yam Som-O)

Pomelo, toasted coconut, prawns, sweet-spicy lime dressing

Mediterranean Chickpea Salad

Chickpeas, cucumber, roasted peppers, olives, feta, oregano dressing

FROM THE GRILL

SEAFOOD SELECTION

- Tiger prawns marinated with lemongrass & garlic
- Seabass fillet in banana leaf with kaffir lime & chili paste
- Squid with lime, garlic, and black pepper glaze

MEAT SELECTION

- Australian Grass Fed Beef striploin
- Marinated chicken thigh with turmeric, coconut milk & coriander
- Pork neck marinated in honey-tamarind glaze

SIDES

- Baked potatoes with sour cream & chives
- Corn on the cob with chili-lime butter
- Jasmine rice or Mediterranean couscous

SAUCES & CONDIMENTS

- Thai seafood dipping sauce (lime, chili, garlic), Sweet chili sauce, BBQ sauce
- Tomato ketchup vinaigrette, Chimichurri, Mango salsa

DESSERT

- Grilled pineapple with palm sugar caramel & coconut ice cream
- Dark chocolate crèmeux with extra-virgin olive oil, flaky sea salt & Amarena cherry

