





MEAL PLAN OPTIONS

AT CREST RESORT & POOL VILLAS

We offer a variety of dining options to enhance your stay. Below is an overview of our Half Board, Full Board, and All-Inclusive plans to help you decide which is best for you.

HALF BOARD (HB) – 900 THB

Inclusions:

- Choice of 4-course lunch or dinner at our designated restaurants.
- Meals include one starter, one soup, one main course, and one dessert from the set menu.

Beverages:

- Drinks are not included and will be charged separately.

Dining Locations:

- Lunch available at Pano Executive Lounge or Atmos from 12.00 – 16.00
- Dinner available at Pano Executive Lounge or DIVA Sky Bar from 18.00 to 22.30

Ideal For:

- Guests who like to explore the local area during the day and enjoy dinner at the resort.

FULL BOARD (FB) – 1200 THB

Inclusions:

- Daily 4-course lunch and dinner at our designated restaurants.
- Meals include one starter, one soup, one main course, and one dessert from the à la carte menu or a set menu.

Beverages:

- Drinks are not included and will be charged separately.

Dining Locations:

- Lunch available at Pano Executive Lounge or Atmos from 12.00 – 16.00
- Dinner available at Pano Executive Lounge or DIVA Sky Bar from 18.00 to 22.30

Ideal For:

Guests who prefer the convenience of all meals at the resort.



ALL-INCLUSIVE (AI) – 1900 THB per person

Inclusions:

- Daily 4-course lunch and dinner at our main or designated restaurants.
- Snacks and light bites available at specified times during the day.
- Unlimited soft drinks, local beers, house wines, and selected cocktails at designated outlets from 12.00 to 22.30

Exclusions:

- Premium wines, spirits, and specialty menu items may incur additional charges.

Dining and Beverage Locations:

- Lunch available at Pano Executive Lounge or Atmos from 12.00 to 16.00
- Dinner available at Pano Executive Lounge or DIVA Sky Bar from 18.00 to 22.30
- Enjoy a selection of local beverages at Pano, H2O, Atmos, or Diva Sky Lounge from 12:00 – 22:30 hrs

Ideal For:

- Guests looking for a hassle-free dining experience with no surprises on their bill.

GENERAL INFORMATION

Kids Meal Policies:

- Children under 4 years eat for free from our Children's Menu.
- Children aged 4 to 11.99 are charged 50% of the adult price.

Special Diets:

- We cater to vegetarian, vegan, gluten-free, and other dietary requirements. Please inform us in advance.

Why choose a meal plan?

- Save time and enjoy a more relaxing holiday.
- Hassle-free dining with fixed costs, avoiding surprises on your bill.
- Enjoy a variety of cuisines and culinary experiences at our resort.

If you have any questions or would like to book a meal plan, please get in touch with the reception team or dial [0] from your room.



MEAL PLAN

WESTERN CUISINE

STARTERS

Greek Salad

A refreshing combination of crisp lettuce, ripe tomatoes, cucumbers, olives, and feta cheese drizzled with extra virgin olive oil and a hint of lemon.

Salmon Niçoise

A vibrant salad featuring tender grilled salmon, baby potatoes, green beans, olives, and eggs, dressed in a light vinaigrette.

Caesar Salad Duo

A modern take on the classic, featuring romaine and mixed greens tossed in a delicate Caesar dressing, topped with Parmesan shavings and croutons.

Garden Fresh Salad

A delightful mix of seasonal greens, colorful bell peppers, and cherry tomatoes, served with your choice of dressing.

SOUPS

Rich Seafood Chowder

A creamy, velvety soup brimming with fresh seafood and fragrant herbs, finished with a hint of white wine and cream.

Classic Tomato Soup

A comforting, slow-simmered tomato soup infused with basil and served with crunchy croutons.



MAIN COURSE

Signature Cheese Burger

A mouthwatering classic with premium beef, melted cheddar, caramelized onions, and a toasted bun paired with golden French fries.

Club Sandwich

A triple-layered masterpiece filled with grilled chicken, crispy bacon, fresh lettuce, and tomatoes served with a side of French fries.

Grilled Ham & Cheese Sandwich

A crispy, golden-brown sandwich layered with melted cheese and premium ham, served with perfectly seasoned French fries.

Crispy Chicken Quesadilla

A warm tortilla stuffed with gooey melted cheese and your choice of filling served with a side of salsa and French fries.

Classic Pepperoni Pizza

A timeless favorite with zesty tomato sauce, melty mozzarella, and perfectly spiced pepperoni.

Margherita Pizza

A simple yet flavorful delight with fresh basil, rich tomato sauce, and creamy mozzarella on a thin, crispy crust.

Pasta of Your Choice

Choose your favorite pasta dish from Bolognese, Carbonara, Pomodoro, or Arrabbiata. Available pasta options include spaghetti, penne, and fettuccine.

Australian Sirloin Steak

A perfectly grilled sirloin steak drizzled with bold pepper sauce, accompanied by crispy French fries.

Mediterranean Seabass Fillet

Lightly grilled sea bass fillet served with a vibrant Mediterranean sauce of tomatoes, olives, and herbs.

Grilled Chicken Supreme

A succulent chicken breast, seasoned and grilled to perfection, complemented by a rich pepper sauce and crispy French fries.



DESSERTS

Coconut Bliss Mousse

A light and airy coconut mousse layered with delicate biscuit and a mango confit, finished with toasted sesame.

Opera Elegance Cake

A decadent multi-layered dessert featuring rich coffee cream, chocolate ganache, and almond sponge.

Ice Cream Sundae

Seasonal Fruit Platter

A beautifully arranged selection of the freshest, juiciest seasonal fruits.

MEAL PLAN

THAI CUISINE

STARTERS

Chicken Satay

Tender grilled chicken skewers marinated in aromatic Thai spices served with a rich and creamy peanut sauce.

Golden Shrimp Cakes (Thod Man Goong)

Crispy, deep-fried shrimp cakes infused with Thai herbs, served with a sweet and tangy plum sauce.

Crispy Vegetable Spring Rolls (Porpia Thod)

Delicate, golden-brown spring rolls filled with fresh vegetables and vermicelli, served with a zesty plum dipping sauce.

Spicy Glass Noodle Salad (Yum Woon Sen Talay)

A refreshing and fiery salad of glass noodles, succulent seafood, fresh herbs, and a tangy lime dressing.

SOUP

Classic Tom Yum Goong

Thailand's iconic hot and sour prawn soup, bursting with the bold flavors of lemongrass, kaffir lime, and chili.

Tom Kha Chicken

A fragrant coconut milk soup with tender chicken, lemongrass, galangal, and Thai herbs, finished with a touch of lime.

MAIN COURSE

Gai Phad Med Mamuang

Wok-fried chicken with crunchy cashew nuts, dried chilies, and bell peppers, served with fragrant jasmine rice.

Gaeng Khiew Waan Gai

A velvety coconut-based curry infused with Thai herbs, tender chicken, and fresh eggplant served with steamed jasmine rice.

Massaman Curry with Chicken

A comforting southern Thai curry with slow-cooked chicken, potatoes, peanuts, and fragrant spices served with jasmine rice.

Moo Phad Kha Time

Tender slices of pork stir-fried in a fragrant garlic and cracked black pepper sauce, served with steamed jasmine rice.

Phad Kra Pao

A fiery and flavorful dish with your choice of chicken, pork, or seafood, stir-fried with holy basil and chilies served with jasmine rice.

Phad Pak Raum

A light and healthy mix of crisp vegetables tossed in a delicate oyster sauce, served with steamed jasmine rice.

Guay Tiew Nam Talay

A comforting bowl of rice noodles swimming in a flavorful seafood broth, packed with fresh prawns, squid, and herbs.

Classic Pad Thai (Phad Thai Goong)

Thailand's most famous noodle dish, featuring stir-fried rice noodles with prawns, tofu, eggs, bean sprouts, and crushed peanuts.

Phad See Eiw

Stir-fried wide rice noodles with your choice of pork, beef, chicken, seafood, or vegetables in a rich soy-based sauce.

Khaow Phad

Classic fried rice cooked with your choice of pork, chicken, or beef infused with Thai spices.



DESSERTS

Black Sesame Dumplings (Bua Loy Nam Khing)

Soft and chewy black sesame dumplings served in a warm and soothing ginger syrup.

Sweet Taro Pearls (Taro Pearls.)

A silky coconut milk dessert featuring soft taro pearls, lightly sweetened and fragrant.

Tropical Fresh Fruit Platter

A colorful selection of the finest seasonal Thai fruits, perfect for a light and refreshing finish.



ALL-INCLUSIVE BEVERAGE MENU

Enjoy a selection of local beverages at Pano, H2O, Atmos, or Diva Sky Lounge from 12:00 – 22:30 hrs.

Alcoholic Beverages (Local Only, Imported Excluded)

- **Pouring Spirits:** Gin, Rum, Vodka, Tequila, Whisky

- **Local Beer:** Singha Beer, Chang Beer

Cocktails & Mocktails

- **Cocktails:** Margarita, Daiquiri, Mai Tai, Mojito

- **Mocktails:** Virgin Mojito, Fruit Punch, Virgin Piña

Non-Alcoholic Beverages

- **Soft Drinks:** Coca-Cola, Diet Coke, Fanta, Sprite, Soda Water, Tonic Water, Ginger Ale, Red Bull

- **Fruit Juices:** Orange, Pineapple, Apple, Mango, Tomato

- **Mineral Water:** Local Mineral Water

- **Tea & Coffee:** Selection of hot tea and freshly brewed coffee

Enjoy refreshing drinks throughout the day at our designated outlets!