

APPETISERS

PROSCIUTTO HAM  **THB 610**

Salad of prosciutto ham, crumbled goat's cheese, honeydew melon, rocket, aged balsamic, extra virgin olive oil and roasted hazelnuts

GARDEN SALAD  **THB 420**

Avocado, capsicum, oilives, asparagus, cucumber, pomegranate, tomato, shaved red onion and toasted sunflower seeds with lemon dressing with **GRILLED CHICKEN** THB 615
SEARED TUNA THB 900

LYONNAISE SALAD  **THB 550**

Two free range poached eggs with a salad of Frisée lettuce, Pancetta lardons, shaved Parmesan and crispy croutons with a shallot and red wine vinegarett

CHICKEN CAESAR SALAD  **THB 650**

Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved parmesan chesse and anchovy fillets

CLASSIC SMOKED SALMON  **THB 525**

Oak smoked salmon, classically served with sour cream, rocket and lemon, capers, ikura salmon roe

BRITTANY SARDINES  **THB 525**

Freshly grilled and served on freshly toasted Bruschetta, fresh pesto, marinated Green Garden tomatoes

PUGLIA BURRATA CHEESE  **THB 830**

Fresh Burrata cheese, slow roasted Chaing Mai pumpkin, finely sliced Prosciutto ham, fresh Genovese basil pesto, roasted pumpkin seeds and finished with cold pressed Pumpkin oil

OKINAWA SCALLOP  **THB 1,295**

Pan fried and served with cauliflower textures, truffle and Coppa ham crisp

FRENCH ONION SOUP  **THB 590**

Slow-caramelised onions cooked in a robust brown broth, and a touch of white wine. Enhanced with thyme, bay leaf, and a hint of cognac, then topped with a toasted baguette slice and gratinated Gruyère cheese.

PASTA

SPAGHETTI TOMATO RAGU  **THB 400**

Ragout of San Marzano tomato finished with torn basil and Reggiano Parmesan

SPAGHETTI CARBONARA   **THB 600**

Spaghetti with home cured pancetta, garlic, white wine, free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley

SPAGHETTI AGLIO E OLIO   **THB 450**

Sauté spaghetti with dry chilly flakes, lemon, garlic, olive oil and Italian chopped parsley

SPAGHETTI PHAD   **THB 550**
KEE MAO PLA MUEK

Stir fired squid with chilli, hot green peppercorns, oyster sauce and Thai basil

PENNE PASTA A LA NORMA  **THB 575**

Penne pasta with fried eggplant, garlic, San Marzano tomatoes and finely shaved Ricotta Salata cheese

PASTA

SPAGHETTI AMATRICIANA   **THB 625**

Spaghetti with a sauce of tomato, crispy pancetta, ripped basil and finished with Pecorino Romano cheese

SAN MARZANO TOMATO RISOTTO   **THB 725**

Aged Reggiano Parmesan, slow roasted green garden tomatoes and torn Burrata cheese

MAIN DISHES

GAMBAS AL AJILLO   **THB 750**

Local caught white shrimps cooked in extra virgin olive oil, finely sliced garlic, Spanish sweet paprika and finished with lemon and Italian parsley served with rustic baguette fresh out of the oven

PLANCHA GRILLED YELLOW TAIL TUNA   **THB 750**

Plancha seared tuna cooked rare with a warm salad of green beans, peas, edamme, baby potatoes, charred red onions, jalapeno, parsley, lemon and capers

PAN FRIED SEA BASS STEAK   **THB 750**

Potato gnocchi, chorizo, black olive, sugar snap peas, sun blushed Green garden farm tomatoes and basil oil

ROASTED KHLONG PHAI FARM CHICKEN SUPREME **THB 750**

Whole roasted garlic, charred lemon, roasted onion puree, glazed baby carrot, potato and red wine jus

KUROBUTA PORK NECK  **THB 850**

Pan fried and roasted with garlic and thyme, served with mashed potatoes, sprouting Broccollini with a mustard and apple cream sauce

TOMATO & BLUE CRAB RISOTTO **THB 750**

Local blue swimmer crab risotto with slow roasted Green garden, red berry, cherry tomatoes and pesto

SALMON ROCKEFELLER  **THB 1,150**

Pan roasted Norwegian salmon supreme, sauté potato, crispy Pancetta, creamed spinach with Pommery mustard and Parmesan cream

PAN FRIED AUSTRALIAN LAMB CUTLETS  **THB 1,500**

Slow roasted vine ripe plum tomatoes, fondant potato and pea textures with fresh mint and red wine jus

200 DAY GRAIN FED EBONY BLACK ANGUS TENDERLOIN **THB 1,825**

Warm salad of baby potatoes, peppery watercress, sugar snap peas, chargrilled red onions, slow roasted Green Garden cherry tomatoes and Béarnaise sauce

200 DAY GRAIN FED JBS ANGUS SIRLOIN STEAK **THB 1,995**

French fries and garden greens with your choice of either Béarnaise or green peppercorn sauce

WIENER SCHNITZEL   **THB 825**

Crispy on the outside, juicy on the inside. Pork loin schnitzel, freshly breaded and pan fried in lots of butter, served with Austrian potato salad and a cucumber and dill salad

For each dish indicated with  we will donate THB 30 towards our charity of choice, the Phuket Sunshine Village Foundation

The prices include 10% service charge and applicable government tax

SIDES AND EXTRAS

PANACHE OF GREEN VEGETABLES  **THB 220**

FRENCH FRIES   **THB 195**

GARDEN SALAD  **THB 195**

STEAMED JASMINE RICE **THB 100**

VEGAN CUISINE

FALAFEL  **THB 500**

Pan roasted falafel scented with cumin and fresh mint, with a green tahini sauce, and fresh garden salad with pomegranate and tomato

RED LENTIL RAGU  **THB 640**

Ragu of red lentils and tomato passata with a linguini of zucchini and fresh basil

PUMPKIN CUMIN AND CORIANDER VELOUTE  **THB 375**

Topped with coconut cream and toasted pumpkin seeds

PIZZA

MARGHERITA   **THB 475**

San Marzano Tomato, aged Parmesan, Fior di latte cheese, Italian basil & extra virgin olive oil

PROSCIUTTO PIZZA   **THB 630**

San Marzano Tomato, aged Parmesan, Fior di latte cheese, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil and fresh grated Parmigiano Reggiano

SPICY SALAMI PIZZA    **THB 575**

San Marzano Tomato, aged Parmesan, Fior di latte cheese, topped with Pepperoni and a tiny pinch of dry chili flakes

SANDWICHES AND BURGERS

CLUB SANDWICH    **THB 525**

Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on white or brown toast

HAM AND CHEESE PANINI   **THB 475**

Finely sliced Paris ham with Wykes Cheddar cheese, Mozzarella cheese, sliced tomato and black pepper on white or wholemeal Panini and toasted in the Panini grill

CAJUN FRIED CHICKEN & BLUE CHEESE BURGER   **THB 650**

Signature fried free range chicken breast in a Cajun breading with a ranch style blue cheese dressing, spicy jalapeno, iceberg lettuce, red onion and homemade zucchini pickles

FLANK STEAK CIABATTA  **THB 950**

Cooked medium rare with caramelised onions, rocket, truffle mayonnaise, and Parmesan French fries


ROYAL WITH CHEESE BURGER  **THB 750**

Hand ground blend of Angus beef cuts, cooked on the flat grill & paired with both slices of Swiss and American cheese, beef fat cooked onion, thick sliced pickles and special burger sauce


* All sandwiches and burgers are served with french fries, salad garnish





THAI

APPETISERS AND SALAD

GOONG HOM SABAI  **THB 465**
Andaman shrimp marinated with coriander root, garlic and black pepper wrapped in spring roll paper, deep fried and served with sweet chilli dipping sauce

PHA GOONG  **THB 525**
Lemongrass salad with local grilled prawn lime and chilli dressing

SOM TAM  **THB 295**
Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut

SOM TAM GAI YANG   **THB 530**
Thai marinated and BBQ chicken breast with spicy salad of crushed papaya chilli, garlic, fresh lime juice, crispy shrimp and peanut. Serve with sticky rice.  

SATAY GAI **THB 450**
Chicken satay served with cucumber pickles and peanut sauce

POH PIA GOONG SOD   **THB 725**
Poached Rawai sea prawns, fresh local vegetable salad wrapped in rice paper roll with sweet chilli dipping sauce


PLA KAPONG YUM SAMONPIE **THB 565**
Salad of deep fried local sea bass, lemongrass, fresh ginger, finely sliced shallot, local lime, chilli, toasted peanuts and Thai style yum dressing

LAAB MOO **THB 425**
Spicy minced pork salad, saw tooth coriander, chilli, roasted rice flour, fresh mint with yum dressing and chefs garden vegetable assortment


SEN MEE MOO YANG **THB 450**
Grilled marinated pork neck, sliced and served with vermicelli and nam jim jeaw dipping sauce

GAI TODD BAI MAKROOD **THB 375**
Traditional Thai style fried chicken wings, marinated in fish sauce & white pepper and deep fried with kafir lime leaf. Served with sweet chilli sauce


YIUM WOONSEN TALAY **THB 650**
Locally caught seafood poached and dressed in yum dressing, Chinese celery, tomato, shallot chilli and glass noodles


GAI TOM KHAMIN  **THB 250**
Aromatic broth of poached chicken, turmeric root, coriander, galangal, garlic and lemongrass


TOM YUM GOONG    **THB 550**
Lemongrass, galangal broth, poached prawn and chilli

TOM KHA TALAY  **THB 650**
Rawai seafood, poached in coconut milk with galangal and lemongrass

THAI CURRY SELECTION




GAENG KIEW WAN GAI  **THB 550**
Local free-range chicken simmered in a green coconut curry with sweet basil and Thai eggplants

PANANG NEUA  **THB 650**
Spicy red curry with local beef tenderloin, pea eggplant, sweet basil and kafir lime leaf




CHOO CHEE PLA  **THB 650**
Locally caught sea bass steak served with aromatic, spicy, coconut milk based red curry sauce, kafir lime leaf, red chilli and coriander

*All curries served with rice

THAI RICE DISHES

KHAO PAD    **THB 425**
Fried rice with vegetable, egg and your choice of prawn, pork, chicken

PHAD KRAPOW MOO SAP KAI DOW    **THB 550**
Hot & spicy stir-fried minced pork, hot basil, chilli garlic served with steamed Jasmine rice and topped with a fried free range hen's egg




KHAO PHAD SAPPAROD    **THB 575**
Stir fried jasmine rice with yellow curry powder, bacon, local prawns, capsicum, local pineapple and cashew nuts topped with a fried egg and crispy shallot


TRADITIONAL THAI DISHES


PLA KAPONG YUM MAMUANG    **THB 995**
Deep fried whole sea bass with a spicy green mango salad with cashew nuts, shallot, coriander and spring onion (Limited availability subject to what our fishermen catch) Recommended for 2 to share


GAI PHAD MED MAMUANG   **THB 490**
Stir fried chicken with cashew nut and dry chilli

PLA PHAD KEUN CHAI  **THB 550**
Stir fired deep fried sea bass with oyster sauce and Chinese celery

PHAD THAI GOONG    **THB 575**
Stir fired rice noodles, white prawns, egg, bean sprouts, spring onions, toasted peanut and Phad Thai sauce



PHAD MEE SAPAM  **THB 490**
Phuket's most famous yellow noodle dish, yellow noodles stir fried with local prawns, chicken and squid, with garlic, soy sauce and finished with coddled egg and topped with crispy shallots

PHAD SEE EW GAI  **THB 490**
Stir fried flat rice noodles with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale



NEUA TOON  **THB 700**
Aromatic Thai – Chinese style Stewed melt in your mouth beef cheek, Chinese celery, green chilli and vinegar

GOONG PHAD PHONG KAREE   **THB 650**
Stir fried local prawns with egg, yellow curry, Chinese celery, spring onion and soy sauce with capsicum

MOO TODD KRATIEM PRIK THAI   **THB 450**
Pork marinated in oyster sauce, soy sauce and deep fried with garlic and pepper

GOONG OBB WOONSEN   **THB 850**
King prawns cooked with pork belly, ginger, garlic, coriander root, glass noodles, soy sauce, sesame oil and Chinese celery

PHAD PAK BOONG FAI DANG   **THB 250**
Stir fried morning glory with red chill, fermented bean paste, garlic and oyster sauce

PHAD PAK RUAM   **THB 250**
Stir fried wok fried vegetables with oyster sauce and garlic

Allergen Information

We prepare our dishes with products that may contain allergens. The most common ones are indicated in this menu. The most common ones are indicated in this menu. Should you wish to see a complete guide to allergens please ask our host.

-  Contains gluten
-  Contains pork
-  Suitable for Vegetarians
-  Suitable for Vegans
-  Spicy
-  Contains Nuts

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