

**DINNER
A LA CARTE
MENU**

APPETISERS AND SALADS

GOONG HOM SABAI 🌿 Andaman shrimp marinated with coriander root, garlic and black pepper wrapped in spring roll paper, deep fried and served with sweet chilli dipping sauce	THB 465
PHA GOONG 🌿 Lemongrass salad with local grilled prawn lime and chilli dressing	THB 525
SOM TAM 🌿 🍴 Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut	THB 295
SOM TAM GAI YANG 🌿 🌿 🍴 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.	THB 530
SATAY GAI 🍴 Chicken satay served with cucumber pickles and peanut sauce	THB 450
POH PIA GOONG SOD 🌿 🌿 Poached Rawai sea prawns, fresh local vegetable salad wrapped in rice paper roll with sweet chilli dipping sauce	THB 725
PLA KAPONG YUM SAMONPIE 🍴 🌿 🌿 Salad of deep fried local sea bass, lemongrass, fresh ginger, finely sliced shallot, local lime, chilli, toasted peanuts and Thai style yum dressing	THB 565
LAAB MOO 🌿 🍴 Spicy minced pork salad, saw tooth coriander, chilli, roasted rice flour, fresh mint with yum dressing and chefs garden vegetable assortment	THB 425
SEN MEE MOO YANG 🍴 🌿 Grilled marinated pork neck, sliced and served with vermicelli and nam jim jeaw dipping sauce	THB 450
GAI TODD BAI MAKROOD 🌿 Traditional Thai style fried chicken wings, marinated in fish sauce & white pepper and deep fried with kafir lime leaf. Served with sweet chilli sauce	THB 375
YUM WOONSEN TALAY 🌿 Locally caught seafood poached and dressed in yum dressing, Chinese celery, tomato, shallot chilli and glass noodles	THB 650

ALLERGEN INFORMATION

We prepare our dishes with products that may contain allergens. 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	🍴 Suitable for Vegan อาหารวีแกน	🍴 Contains pork
🌿 Spicy	🍴 Suitable for Vegetarians	🍴 Nuts

AFTER YOUR MEAL

COFFEE 

Ristretto	THB 165
Caffè Misto	THB 165
Caffè Latte	THB 165
Cappuccino	THB 165
Flat white	THB 165
Latte Macchiato	THB 165
Caffè Mocha	THB 165
Espresso Macchiato	THB 165

Madura of Australia TEA COLLECTION

Chamomile	THB 165
Earl Grey Tea	THB 165
English Breakfast Tea	THB 165
Peppermint Tea	THB 165
Green Tea	THB 165

DIGESTIF



Jägermeister	THB 320
Limoncello	THB 300
Amaretto di Saronno	THB 300

Ask your server to show you our extensive selection from our trolley

DESSERT WINE





Saracco Moscato d' Asti 2021, Italy 375 ml	THB 1,350
La Spinetta Moscato d' Asti Passito Oro 2011, Italy 500 ml	THB 3,850
Klein Constantia, Vin de Constance 2015, South Africa 500 ml	THB 5,000
Dr. Loosen Riesling Eiswein 2016, Germany 375 ml	THB 5,150

THAI SOUPS




GAI TOM KHAMIN Aromatic broth of poached chicken, turmeric root, coriander, galangal, garlic and lemongrass	THB 250
TOM YUM GOONG  Lemongrass, galangal broth, poached prawn and chilli	THB 550
TOM KHA TALAY  Rawai seafood, poached in coconut milk with galangal and lemongrass	THB 650

CURRY SELECTION

All curries served with rice













GAENG KIEW WAN GAI  Local free-range chicken simmered in a green coconut curry with sweet basil and Thai eggplants	THB 550
MASSAMAN GAI  Classic southern Massaman chicken curry with potato, peanuts, shallot and coconut milk	THB 550
PANANG NEUA  Spicy red curry with local beef tenderloin, pea eggplant, sweet basil and kafir lime leaf	THB 650
CHOO CHEE PLA  Locally caught sea bass steak served with aromatic, spicy, coconut milk based red curry sauce, kafir lime leaf, red chilli and coriander	THB 650

RICE DISHES

KHAO PAD  Fried rice with vegetable, egg and your choice of prawn, pork, chicken	THB 425
PHAD KRAPOW MOO SAP KAI DOW  Hot & spicy stir-fried minced pork, hot basil, chilli garlic served with steamed Jasmin rice and topped with a fried free range hen's egg	THB 550
KHAO PHAD SAPPAROD  Stir fried jasmin rice with yellow curry powder, bacon, local prawns, capsicum, local pineapple and cashew nuts topped with a fried egg and crispy shallot	THB 575







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

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 PHED 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 chilli, fermented bean paste, garlic and oyster sauce	
PHAD PAK RUAM 	THB 250
Stir fried wok fried vegetables with oyster sauce and garlic	










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DESSERT

MANGO STICKY RICE 	THB 250
Traditional mango sticky rice with coconut milk and toasted sesame seeds	
HAND CUT SEASONAL FRESH FRUIT PLATTER 	THB 250
Chef's selection of seasonal, local fresh fruits (please ask your order taker for today's availability)	
CLASSIC TIRAMISU 	THB 425
Layers of savoiardi biscuit, espresso coffee, Kahlua flavoured mascarpone cheese and dark chocolate	
CHEF'S SELECTION OF ICE CREAM AND SORBET 	THB 360
All ice creams & sorbets are churned daily from scratch by our pastry team	
Please choose 3 scoops from the list below	
ICE CREAMS	SORBETS
Vanilla	Raspberry
Belgian dark chocolate	Passion fruit
Salted caramel	Lemon
Chalong Bay Rum & Raisin	Mango
Pistachio 	Yogurt & wild flower honey
Coconut	
SPAGHETTI EIS	THB 395
Freshly churned Madagascan vanilla ice cream, over Chantilly cream, topped with new season European strawberry sauce and finished with white chocolate shavings <i>(Spaghetti Eis is a fun ice cream sundae created by Dario Fontanella, son of an Italian immigrant and owner of an ice cream parlour in Mannheim, Germany, in 1969. It has been a German specialty since then but is virtually never seen outside of Germany. A personal Favourite of our General Manager)</i>	
HOT BANANA FRITTERS 	THB 350
Sesame seeds, butterscotch sauce and vanilla ice cream	
MILLE FEUILLE OF CHOCOLATE MOUSSE 	THB 425
Dark and white chocolate mousse layered between caramelised crispy puff pastry and chocolate thins with raspberry sorbet	
LEMON POSSET 	THB 425
Topped with vanilla sable, raspberry, lemon curd and pistachio ice cream	
CHEF'S CHEESE BOARD 	THB 725
Gorgonzola, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, Chef's homemade chutney with freshly baked bread selection and Lavosh	

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