ของทานเล่น – Starter

Chefs Recommendation to Share for Two

ภูเก็ตรวมมิตร Phuket Taster 380
- กุ้งโสร่ง – Goong Sarong - deep fried in noodles wrapped prawns
- ปูจ๋า – Poo Ja - Deep fried crab meat and prawns, water chestnuts served in its own shell
- ทอดมันปลาภูเก็ต - Tod Man Phuket - fish cake
- ปอเปี๊ยะ – Po Pia - konjac noodle spring rolls served with sauces

อมาธาราเซ็ท Amatara Mix Entrée 380
- ช่อม่วง - Chor muang - chicken dumpling
- จีบนก – Jeeb nok - fish dumpling
- กุงทอง - Toong tong - fried pastry with prawn
- ค้างคาวเผือก - Kang Khao Puak - stuffed mushroom and taro croquette
- กะหรี่พัฟ - Curry Puffs - filled with beef and potato

กุ้งโสร่ง – Goong Sarong 220
Deep fried in noodles wrapped prawns, mango sauce

ลูกชิ้นปลาภูเก็ต - Look Chin Pla Phuket 180
Steamed Phuket fish balls, spicy sauce

ปูจ๋า – Poo Ja 220
Deep fried crab meat and prawns, water chestnuts served in its own shell

ทอดมันปลาภูเก็ต - Tod Man Phuket 180
Traditional "Phuket Style" fish cakes served with pickled vegetable, chili and plum sauce

ทอดมันกุ้ง - Taud Man Goong 220
Golden baked prawn cake served with pickled vegetables, plum sauce

ปอเปี๊ยะ – Po Pia 150
Crispy konjac noodles spring rolls with cabbage, spring onion, celery, taro and plum sauce

กุ้งย่างใบชะพลู - Goong Yang Bai Cha Plue 290
Grilled prawn wrapped in wild betel leaf

สะเต๊ะไก่ – Satay Gai 180
Grilled, marinated chicken skewers served with pickled vegetables, peanut sauce

เต้าหู้เสวย – Tofu Savoy 150
Deep fried soft tofu, tamarind sauce

ซุป – Soup

ต้มยำกุ้งน้ำข้น 280
Tom Yam Goong Nam Khon (option)
Hot and sour soup with white sea prawns, lemongrass, kaffir lime leaves, galangal and mushrooms

ต้มข่าไก่ – Tom Kha Gai (option) 220
Aromatic coconut soup with chicken, lemongrass, kaffir lime leaves, galangal and coriander

ต้มโคล้งปลากรอบ – Tom Klong Pla Krob 250
Sour and spicy smoked dry fish soup

แกงจืดผักกาดขาวเต้าหู้ปลาหมึกยัดไส้ 220
Gaeng Jued Tofu Pla Muek Yat Sai
(option)
Clear soup with Chinese cabbage, tofu and squids, stuffed with mince pork meat

ต้มส้มปลาภูเก็ต – Tom Som Pla Phuket 250
Local fish cooked in herbal broth

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สลัด – Salad

ส้มตำ – Som Tam (option) 180
Traditional green papaya salad with chili, peanuts, long bean and cherry tomato, fish sauce, tamarin and coconut sugar dressing

ส้มตำไก่ย่าง - Som Tam with grilled chicken 290

ยำเนื้อย่างหรือหมูย่าง 290
Yam Neua Yang, Yam Moo Yang,
Yam Gai Yang, Yam Talay (option)
Thai style spicy salad with onion, celery, chili, tomato with your choice of grilled beef, pork, chicken or seafood

ยำส้มโอ – Yam Som-O (option) 250
Pomelo salad with river prawn, crispy shallot, chili, kaffir lime leaves and tamarind dressing

ยำปูนิ่ม – Yam Poo Nim 290
Phuket style crispy shrimp salad with green mango, chili, shallots and lemongrass

ยำทะเล – Yam Talay 'Chef Tono' 290
Special created spicy seafood salad with lemongrass, onions, celery, chili, lime and fish sauce dressing

Som Tam with Grilled Chicken

Massaman Curry

แกง – Curry

แกงปูหมี่หุ้น – Gaeng Pooh Mee Hoon 350
Red curry with crab meat and basil leaves in coconut milk and served with vermicelli noodles

ฉู่ฉี่กุ้ง – Choo Chi Goong 550
Deep fried tiger prawns in red curry, Thai basil, kaffir lime leaves and coconut milk

แกงเขียวหวานไก่,เนื้อ,หมู,ปลาหมึกยัดไส้ 290
Gaeng Keow Wan Gai, Neua, Moo,
Pla Meuk Ya Sai
Green curry with eggplants and basil leaves, coconut milk with your choice of chicken, beef, pork or stuffed squids with minced pork meat

พะแนง ไก่ หมู เนื้อ เสิร์ฟในกระทงทอง 290
Panaeng Goong, Gai, Moo, Nuea
Rich coconut panang curry with your choice of shrimp, chicken, pork or beef served in golden puff

แกงเผ็ดเป็ดย่าง – Gang Phed Ped Yang 350
Red curry with roasted duck, pineapple grape, lychee, cherry tomato, basil leaves in coconut milk

มัสมั่นน่องไก่ หรือเนื้อ เสิร์ฟกับข้าวกับโรตี – 290
Massaman Curry with Sweet Potatoes,
Peanuts and Crispy Shallots
With your choice of chicken drumstick or beef served with jasmine rice and roti

หมูฮ้อง – Moo Hong 290
Phuket's signature braised pork belly stew, served with watermelon and "Nam Yam" spicy dip

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จานหลัก – Main Dish

เนื้อผัดบล็อกโคลลี่ – Nuea Pad Broccoli 250
Wok fried beef, shitake mushrooms and broccoli in oyster sauce

ไก่ผัดเม็ดมะม่วง – Gai Phat Met Ma Muang 220
Stir fried chicken, cashew nuts, water chestnuts, carrots, onions and dry chili

ผัดกระเพรา – Pad Kaphrao 220
Your choice of chicken, pork, or beef stir-fried with chili, garlic and hot basil

ไข่เจียวปู – Khai Jaew Poo 350
Thai style omelet with crab meat

ปูนิ่มทอดผัดผงกะหรี่ 350
Poo Nim Phat Pong Karee
Deep fried soft shell crab with onion, eggs, spring onion, celery and curry powder

หอยเชลล์ผัดหน่อไม้ฝรั่ง – 380
Hoy Shell Pad Nua Mai Farang
Stir fried green asparagus and scallops in oyster sauce

ปลาทรายทอดขมิ้น - Pla Thod Kamin 350
Phuket southern Thai style deep fried fish-threadfin bream- with fresh turmeric

Fish - make to your own style
ปลากะพง – Seabass 480
ปลาเก๋า - Grouper 550

- นึ่งมะนาว - Neung Manao - Steamed with lemon, garlic & chili
- ทอดกระเทียม - Tod Kratiem - Deep fried with garlic and pepper served with spicy seafood sauce
- ทอดน้ำปลา – Tod Nam Pla - Deep fried with fish sauce served with mango salad
- ราดพริกสามรส - Rad Prik Sam Rod - Deep fried with sweet and chili sauce
- นึ่งซีอิ๊ว - Neung Se-ew - Steamed with soya sauce
- ทอดขมิ้น – Thod Kamin – Phuket southern Thai style deep fried fish with fresh turmeric

กุ้งอบวุ้นเส้น - Goong Ob Woon Sen 550
Steamed prawns with vermicelli

กุ้งทอดกระเทียมพริกไทย - 550
Goong Tod Kratiem Prik Tai
Deep fried prawns in garlic & black pepper sauce

กุ้งพริกเกลือ – Goong Prik Klua 550
Wok fried prawns with chili and salted seasoning

กุ้งทอดราดซอสมะขาม – 550
Goong Tod Rad Sauce Makham
Deep fried prawns in tamarind sauce

Seabass 'Tod Nam Pla'

Pad Thai Goong

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จานผัก – Veggie Dish

ผักเหมียงผัดไข่ 180
Pak Miang Phat Khai (option)
Wok sautéed Phuket local spinach with egg, dry shrimps and oyster sauce

ผัดคะน้าหมูกรอบ 240
Pad Kana Moo Grob (option)
Stir fried kale and crispy pork

ผักบุ้งผัดเคย – Pak Boong Phat Kapi 180
Stir fried morning glory with shrimp paste sauce

ผัดผักรวม – Pad Pak Ruam (option) 180
Mixed vegetable stir fried with soy sauce

ก๋วยเตี๋ยวและข้าว – Noodle & Rice

ผัดไทยกุ้ง – Pad Thai Goong (option) 250
Wok fried rice noodles with prawn, tofu, egg, peanuts, sweet turnip, beans sprouts and chives, tamarind sauce, traditional condiments

ผัดซีอิ๊ว 220
Pad See-lew Goong, Gai, Moo, Nuea, Talay (option)
Stir fried rice noodles with egg, kale, carrots, black soya and oyster sauce. Your choice of prawns, chicken, pork, beef or seafood

ข้าวผัด 220
Khao Pad Goong, Poo, Gai, Moo, Nuea (option)
Fried rice with egg, carrots, kale and soya sauce. Your choice of prawns, crab meat, chicken, pork or beef

ข้าวผัดสับปะรด 290
Khao Pad Sapparod Talay (option)
Fried jasmine rice, pineapple, raisin, cashew nuts, seafood and curry powder served in a half pineapple

ข้าวคั่วภูเก็ต – Khao Kua Phuket 220
Fried rice with shrimp paste, dried shrimps, salted egg and char grilled pork

ข้าวต้มแห้ง – Khao Tom Haeng 220
Crispy pork, sliced pork, marinated minced pork, pork liver and dry boiled rice

ผักลวกน้ำพริก Dips

น้ำพริกกุ้งเสียบ – Nam Prik Goong Seab 180
"Dried shrimp" Thai dips served with local herb and vegetables

น้ำพริกกุ้งสด – Nam Prik Goong Sod 180
"Fresh prawn" Thai dips served with local herb and vegetables

ของหวาน Something Sweet

ข้าวเหนียวมะม่วง – Khao Niew Ma Muang 180
Mango and sticky rice, coconut ice cream and coconut cream, sesame seeds

ไอศครีมกะทิทรงเครื่อง 150
Coconut Milk Ice Cream
Served with Thai sweet condiments

ขนมเค้กไทย – Thai Fruit Cake 120

ทับทิมกรอบ – Thai Red Water Chestnut 120
Served with coconut milk ice cream

ผลไม้รวม – Fresh Seasonal Thai Fruit 120

ไอศกรีม - Homemade Ice Cream & Sorbet 80
Strawberry ice-cream / chocolate ice-cream / vanilla ice-cream/ Coconut sorbet / mango sorbet / lime sorbet

Our homemade ice cream is made out of dairy-free products and contains only coconut cream and coconut sugar

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Appetizer

Mezze Platter 350
Baba ganoush, hummus, tabbouleh, olives, falafel, feta cheese and lavash bread

Deep Fried Calamari Rings 350
Mixed salad served with Tzatziki dip

Salad

Caesar Salad 280
Bacon, parmesan, soft egg, cos lettuce, crouton with grilled chicken

Niçoise Salad (option) 350
Pan seared yellow fin tuna loin, wrapped with sesame seeds, capers, ripe vine tomatoes, French beans, roasted walnuts, olives, garden greens, Aceto balsamic de Modena and honey dressing

Norwegian Smoked Salmon 390
Served on a bed of mesclun lettuce, horseradish, mustard and dill dressing

Prawn Salad (option) 350
Mixed lettuce, avocado, tomato salsa, pickles onions and poached prawns, balsamic vinegar pearls

Soup

Spinach and Asparagus 250
Plant spinach and green asparagus with a hint of nutmeg

Porcini Mushroom (option) 350
Creamy porcini mushrooms soup infused with thyme and garnished with crispy bacon

Sweet Corn Cream 250

French style Onion Soup 350
Chicken broth, enhanced with white wine and topped with cheese crouton

Pasta

Pasta, with your choice of spaghetti, fettuccini, penne or gluten free spaghetti

Bolognese 250
Slow cooked beef, tomato and parmesan

Carbonara 250
Bacon, cream, parmesan and egg yolk

Arrabbiata 220
Slow cooked tomato sauce, black olives, garlic, chili and basil

Pesto 220
Italian basil leaves, cashew nuts, parmesan cheese, extra virgin olive oil

Pizza

Margherita 250
Garlic, tomato and tomato sauce, mozzarella cheese, fresh Italian basil

Pepperoni (option) 290
Olives, mushrooms, garlic, capsicum and mozzarella cheese

Chicken and Avocado 290
Topped with red shallots, chili and mozzarella cheese

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The Club

Main Dish

Beef Tenderloin or Beef Ribeye 750
Café de Paris butter, Cajun spiced potato wedges and sautéed plant spinach

Lobster and Black Crab Risotto (option) 750
Arborio rice enhanced with saffron and parmesan and truffle oil

Grilled Spiced Tiger Prawns 650
Stir fried prawns with chili, garlic and black fettuccini pasta

Grilled Salmon Steak 550
Chili and mango salsa, crunchy peanuts and brown rice

Slow Cooked Lamb Shank 750
Celery mashed potatoes, broccoli and champignons ragout

Half Spring Chicken 520
Sautéed baby- potatoes and carrots, cauliflower roast, smoked paprika gravy

Burger & Sandwich

Beef Burger 290
Grilled beef patty, homemade sesame bun, cheddar cheese, caramelized onions, tomato chutney and French fries

The Club (option) 290
Smoked chicken breast slices, bacon, egg, lettuce, tomato, mayonnaise, mustard, whole wheat bread and French fries

Panini Sandwich 250
Pesto, Tomato and Mozzarella cheese and French fries

Grilled Chicken Tortilla Wrap (option) 290
Filled with grilled chicken breast or tofu, lettuce, mozzarella cheese, tomato salsa, avocado, caramelized onions and French fries

Dessert

Crème Brûlée 190
Vanilla custard topped with a layer of hardened caramelized coconut sugar, served in a coconut shell

Apple Strudel 190
Crispy filo pastry filled with apple, raisin, cinnamon and vanilla ice cream

Chocolate Lava Dome 220
Soft center chocolate soufflé served with strawberry ice cream

Homemade Ice Cream and Sorbet 80
Strawberry ice-cream / chocolate ice-cream / vanilla ice-cream / Coconut sorbet / mango sorbet / lime sorbet

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