2

SET-MENU PER PERSON 950

SET-MENU PER PERSON 1,500

→ KHAO TANG NATANG

Crispy rice served with crabmeat prawns, coconut milk and peas

GAI HOR BAI TOEY

Deep fried chicken in pandanus leaves

PHAD PAK RUAM MIT

Stir-fried mixed vegetables garlic and oyster sauce

J GAENG KEAW WAAN GAL Green curry with chicken

JPLA NEUNG MANAO

Steamed sea bass with chili garlic and lime

Jasmine rice Brown rice

POLLAMAI RAUM
Local seasonal mixed fruit

POH PIA SOD

Fresh Phuket spring rolls prawns, jicama, bean sprouts chili and tamarind dip

TOD MUN GOONG

Fried shrimp cakes pickled vegetables, sweet plum sauce

TOM KHA GAI

Chicken in coconut, galangal, shallots

PHAD PAK BOONG FAI DANG

Stir-fried morning glory, chili garlic and soy sauce

MOO HONG

Soy braised pork, black pepper, garlic

J GAENG POO BAI CHAPLU Crab curry with betel leaves

→ PLA SAMLEE THOD YUM MAMUANG

Deep-fried cotton fish with green mango salad

Jasmine rice Brown rice

KHAO NIEO MAMUANG Mango sticky rice

UNCLE NUN AND AUNT YAI
RECOMMENDED SET MENU PER PERSON 2,200

THAI TIDBITS

bite sized dishes



MIANG KHAM

Chaplu leaves, shallots, garlic, ginger chili, peanuts and dried shrimp 290

KHAO TANG NATANG

Crispy rice served with crabmeat prawns coconut milk and peanuts 290

BUEA TOD

Fried 'Ya Chong' a native water grass small sea prawns, chili 320

POH PIA SOD

Fresh Phuket spring rolls, prawns, jicama bean sprouts, chili and tamarind dip 290

GAI HOR BAI TOEY

Deep-fried chicken in pandanus leaves 340

NUEA DAD DEAW

Sun-dried beef jerky, coriander seeds crispy kaffir lime leaves, sriracha 380

TOD MUN GOONG

Thai style shrimp cake with Thai herbs 380





Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, producers, and a dedication to delivering the highest quality foods.

Our salad are made from the native herbs of our garden.

Lime, coconut, sugar & fish sauce are the based of the dressings

YUM MAMUANG

Young mango, cashew nuts native shallots, dried shrimps 320

) SOM TAM

Young papaya, dried shrimps, peanuts yardlong beans, native baby tomatoes, garlic 320

YUM NUEA YANG

Grilled beef salad, tomatoes, onions fresh chili and celery 390

YUM SOM-O GOONG

Pomelo, prawns, peanuts, coconut crispy shallots 380

YUM TALAY

Steamed seafood, tomato young celery and shallots 390

YUM TUA PLU GOONG

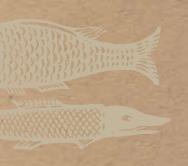
Wing beans, prawns, mince pork soft boiled egg, coconut milk 370

NAM TOK KOR MOO YANG

Grilled pork 'presa', shallots and native herbs from our garden 360

J GOONG CHAE NAM PLA

Fresh raw prawns served with fish sauce, garlic and chili marinade 380



UNCLE NUN & AUNT YAU RAVOR IN E

Gaeng Poo

Crab, yellow curry paste betel leaves, coconut milk rice vermicelli 580

Bai Liang Pad Kai

Stir-fried native melinjo leaves egg, garlic, dried shrimps 320

Moo Hong

Soy braised pork black pepper, garlic 380

Gai Phad Med Mamuang

Traditional fried-chicken with cashew nuts 380

Nuea Poo Lon

Crabmeat and minced chicken in coconut milk, shallot and lemongrass
250

) Hor Mok Talay

Curried seafood custard noni leaf, kaffir lime 220/pcs

) Nam -Prik Goong Sod

Fresh shrimp paste dip 250



NOODLES & RICE

PHAD SEE EW MOO

Wok-fried flat noodle black soy marinated pork and kale 320

RAAD NA TALAY

Stir-fried noodle top with seafood gravy 380

KHAO OB SUBPAROT

Pineapple fried rice with prawns, cashew nuts and turmeric powder 380

KHAO PHAD POO

Fried rice with crabmeat 380

PHAD THAI 480

Prawn Chicken Mixed

SOUP & CURRY

TON KEA CAR

Chicken in coconut milk galangal and shallots 350

TOM YUM GOONG

Spicy and sour prawn soup with Thai herbs and chili lime juice 420

TOM KLONG PLA KA PONG

Hot and sour crispy sea bass soup tamarind and shallots 400

GAENG KEAW WAAN GAT

Green curry with chicken 420

CAENG PHED PED YANG

Roasted duck in red curry with Phuket pineapple and grapes 450

GAENG MASSAMAN NUBA

Beef cheek, onions, potatoes peanuts, cumin 520





YOUR CHOICE OF THE LOCAL FISHERMAN'S DAILY CATCH

MARKET PRICE BY WEIGHT PER 100G

Select live seafood straight from The Pond with a choice of

Uncle Nun and Aunt Yai's authentic recipes

STEAMED

Neung Manao
Lime & chili

Neung See-Ew Soy & ginger

Neung Ga-Thi Coconut milk & crispy shallots

GRILLED

Simply grilled over a banana leaf with native herbs and served with nam jim seafood & nam jim makhaam



WOK-FRIED

Phad Nam Makhaam Piak

Stir-fried with tamarind & roasted chili

Phad Grapaow

Stir-fried with holy basil, chili, garlic, oyster sauce

Phad Prik Gaeng

Stir-fried with red curry paste

Phad Prik Thai Dum

Stir-fried with black pepper and garlic

Tod Rad Prik Sabparot

Deep-fried with sweet chili, holy basil and Phuket pineapple

Tod Nam Pla

Deep-fried, marinated in fish sauce, young mango salad

Phad Char

Stir-fried with chili, garlic, hot basil and fresh young pepper corn

DESSERT

light and refreshing treats

SUBPAROT PHUKET

Talang Phuket pineapple served freshly cut 280

KHAO NIEO MAMUANG

Ripe mango, glutinous rice, coconut milk 250

TUB TIM KROB RUAM MIT

Water chestnut dumpling with jackfruit in coconut syrup 220

KHANOM TUAY

Steamed pandanus & coconut milk custard 220

I-TIM

Homemade ice cream & sorbet 150/scoop

MAMUANG

Freshly cut green mango 220

POLLAMAI RUAM

Tropical fruit bowl 250

KLUAY CHEUM

Banana in syrup
220

BEER

draft

Singha	PINT 350
thai	
Chatri IPA	220
Singha	180
Phuket Beer	200
Chang	180
Leo	180
bucket of 6 imported	1,100
Heineken	200
Beer Laos	200
Asahi	200
Tiger	997
	220
Stella Artois	390

refreshers

MA-PROW-AON
(FRESH YOUNG COCONUT)
250

LEMONGRASS
ICED TEA
250

RAI THONG GINGER BEER

MINERAL WATER

voss water still 800 ml	360	
voss water sparkling 800ml	360	SOFT
san pellegrino small 250ml	150	DRINKS
san pellegrino large 750ml	290	DRINKS
aqua panna small 250 ml	150	150
aqua panna large 750ml	290	

COFFEE

tea & herbal INFUSION

Ko-Pee (Local Thai Coffee)

Espresso 160

Cappuccino, Cafe Latte

160

Decaffeinated, Americano

English Breakfast, Earl Grey
160

Jasmin, Chamomile Flowers
Peppermint, Classic Green

Lemongrass 160

FRESHLY
SQUEEZED
JUICE

330