

**1**

SET-MENU PER PERSON 1,200 NET

**GIEN TOD**Deep fried Phuket roll, minced pork,  
shrimp, crab meat, taro, yam bean**KHAO TANG NATANG**Crispy rice, blue crab,  
prawns, coconut milk, peanuts paste**TOM KHA GAI**

Coconut soup, chicken, galangal, shallots

**PLA KAPONG NEUNG MANAO**Steamed seabass fillet,  
lime, garlic & chili**GAENG KEAW WAAN NUEA**

Green beef curry

**PAD YOD MARA**Stir-fired chayote leaves, shrimps,  
chili, garlic & oyster sauce

Jasmine rice • Brown rice

**SAKU TOM NAM KATHI**Saku palm flour, young coconut,  
sweet corn**2**

SET-MENU PER PERSON 1,750 NET

**POH PIA SOD**Fresh Phuket spring rolls,  
prawns, jicama, bean sprouts,  
chili, tamarind dip**TOD MUN GOONG**Fried shrimp cakes,  
pickled vegetables, sweet plum sauce**TOM YUM TALAY**Spicy & sour Andaman seafood,  
Thai herbs, chili, lime juice**BAI LIANG PHAD KAI**Stir-fried native melinjo leaves,  
eggs, garlic, dried shrimps**MOO HONG**

Soy braised pork, black pepper, garlic

**GAENG PU**

Crab curry, betel leaves

**YUM PAK KOOD GOONG SOD**Fiddlehead ferns salad, shrimps,  
minced pork, crispy shallot,  
chili & lime dressing

Jasmine rice • Brown rice

**KHAO NIEO MAMUANG**

Mango sticky rice

All prices are in Thai Baht and inclusive of service charge and government tax

🌶️ Spicy
🌿 Vegetarian
🍷 Gluten Free
🌿 Asaya
🌿 Partners in Provenance

# THAI TIDBITS

## *bite sized dishes*

### 🌿 MIANG KHAM

Betel leaves, shallots, garlic, ginger,  
chili, peanuts, dried shrimp  
290

### 🍛 KHAO TANG NATANG

Crispy rice, blue crab,  
prawns, coconut milk, peanuts paste  
290

### TOD MUN GOONG

Fried shrimp cakes,  
pickled vegetables, sweet plum sauce  
380

### 🌿 POH PIA SOD

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

### \* GAI HOR BAI TOEY

Deep-fried chicken, pandanus leaves  
340

### 🌿 HOR MOK

Steamed fish custard, crab meat  
curry paste coconut milk,  
banana leaf wrapped  
220/pes

## PARTNERS IN PROVENANCE

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

*Rosewood Phuket partners with local farms purveyors that provide the guests with fresh seasonal produce throughout the year. White pig from Sampran Farm, chicken & duck from Klong Phai Farm, cereal & fruit feed beef from Khunta Farm, EcoAquaculture responsibly produced grouper & shrimp, Sangyod rice and Saku palm flour from Patthalung.*

*The overall concept places emphasis on maintaining a seasonal and diverse menu featuring local fare.*

### 🌿\* YUM NUEA YANG

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

### 🌿 SOM TAM

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

### 🌿 YUM PAK KOOD GOONG SOD

Fiddlehead ferns salad, eco shrimps,  
minced pork, crispy shallot,  
chili & lime dressing  
390

### 🌿 YUM SOM-O GOONG

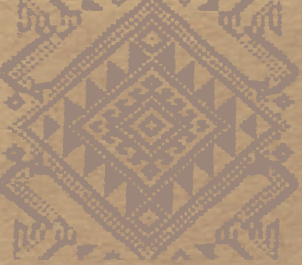
Pomelo & prawn salad, peanuts, coconut,  
crispy shallots  
380

### 🌿\* NAM TOK KOR MOO YANG

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

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🌿 Spicy 🌿 Vegetarian 🍛 Gluten Free 🌿 Asaya \* Partners in Provenance




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## UNCLE NUN & AUNT YAI FAVORITES

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🌶️ **Gaeng Pu**

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

580

\* **Moo Hong**

Soy braised pork,  
black pepper, garlic

395

**Bai Liang Phad Kai**

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

320

🌶️🌿 **Nam-Prik Goong Sod**

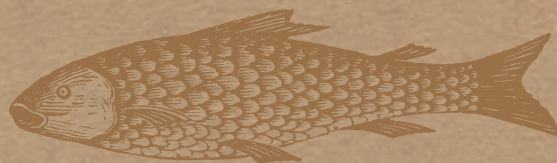
Fresh shrimp paste dip,  
fresh vegetables

280

\* **Khua Kling Moo**

Southern style dried pork curry

380



## NOODLES & RICE

**PHAD SEE EW MOO**

*Wok-fried flat noodle,  
black soy marinated pork & kale*

380

**KHAO PHAD PU**

*Fried rice, blue crab*

380

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**PHAD THAI** 480

**Prawn  
Chicken  
Mixed**

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🌶️ Spicy   🌿 Vegetarian   🍷 Gluten Free   🌿 Asaya   \* Partners in Provenance

the pond

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

**GRILLED**

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

WOK-FRIED

***Phad Nam Makhaam Piak***

*Stir-fried, tamarind & roasted chili*

☞ ***Phad Grapaow***

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

☞ ***Phad Prik Thai Dum***

*Stir-fried, black pepper, garlic*

☞ ***Tod Rad Prik Sabparot***

*Deep-fried, sweet chili, holy basil, Phuket pineapple*

☞ ***Phad Char***

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

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# SOUP & CURRY

☉🌿 **TOM KHA GAI**  
Coconut soup, chicken,  
galangal, shallots  
360

☉\* **GAENG PHED PED YANG**  
Roasted duck red curry,  
Phuket pineapple, grapes  
480

☉🌿 **TOM YUM GOONG**  
Spicy & sour prawn soup,  
Thai herbs, chili, lime juice  
430

☉\* **GAENG MASSAMAN NUEA**  
Beef cheek, onions, potatoes,  
peanuts, cumin  
520

☉🌿 **GAENG KEAW WAAN GAI**  
Green chicken curry  
430



## PLANT BASED

☉🌿 **Larb Tao Hoo**

*Spicy white bean curd salad, shallot,  
chili powder, ground toasted rice, mint leaves*  
320

☉🌿 **Gaeng Keaw Waan Tanya Pued**

*Plant-based minced proteins green curry, eggplant & lotus root*  
320

**Poh Pia Sod**

*Fresh Phuket spring roll, tofu, jicama, bean sprouts,  
chili, tamarind dip*  
250

☉🌿 **Yum Som-O**

*Pomelo salad, roasted coconut, tamarind, fresh lime dressing*  
320

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# DESSERT

*light & refreshing treats*

## ☛ KHAO NIEO MAMUANG

*Ripe mango, glutinous rice, coconut milk*  
250

## ☛☛ KHANOM TUAY

*Steamed pandanus & coconut milk custard*  
220

## ☛ I-TIM

*Homemade ice cream & sorbet*  
250/2 scoops

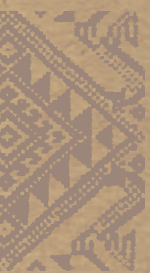


## ☛☛☛ POLLAMAI RUAM

*Tropical fruit bowl*  
250

## ☛\* SAGO PHATTALUNG

*Saku palm flour, coconut milk, sweet corn*  
220



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# cocktails

450

## GALANGAL NEGRONI

*Gin - Galangal - Ginger*

*Mancino Vermouth Rosso - Rinomato Aperitivo*

## MOL SA NAE

*Gin - Kaffir Lime - Tonic Water*

## ROM YEN

*Rum - Young Coconut Water*

*Tonic Water - Fresh Lime & Lemon*

## SALA

*Gold Rum - Phuket Pineapple - Tomato*

## SANG KA SEE

*Tequila - Alipus - Cashewy Juice*

*Fresh Lime - White Egg*

# BEER

## imported

Heineken 200

## thai

Singha 180

Chang 180

## non-alcoholic

Heineken 0.0% 220

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# WINE

## *sommelier's selection*

SPARKLING	GLS	BTL
Follador Prosecco DOC, Treviso Extra Dry, Italy	350	1,500

CHAMPAGNE	GLS	BTL
Louis Roederer, Brut Premier, France	1,340	6,500

ROSE	GLS	BTL
Hugo Casanova, Maule Valley, Chile	360	1,600
Two Rivers, Isle of Beauty Rose, New Zealand	540	2,500

WHITE	GLS	BTL
Hans Bausch, Riesling, Germany	380	1,700
Stonefish, Chardonnay, Australia	390	1,850
WhiteHaven, Sauvignon Blanc, Marlborough, New Zealand	480	2,300
Handpicked, Pinot Gris, Australia	480	2,300

RED	GLS	BTL
Chateau de Loei, Shiraz, Loie, Thailand	380	1,700
Peter Lehmann Portrait, Cabernet Sauvignon, Australia	480	2,300
WhiteHaven, Pinot Noir, Marlborough, New Zealand	480	2,300
Banfi Aska Bolgheri Rosso DOC, Italy	620	2,900

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# *refreshers*

MA-PROW-AON  
(FRESH YOUNG COCONUT)

330

SOFT DRINKS

150

## MINERAL WATER

san pellegrino small 250ml	150
san pellegrino large 750ml	290
aqua panna small 250ml	150
aqua panna large 750ml	290

( FRESHLY  
SQUEEZED  
JUICE )

330

## *coffee & tea*

Espresso, Macchiato, Americano, Decaffeinated	180
Cappuccino, Caffe Latte,	200
English Breakfast, Earl Grey, Classic Green, Jasmine, Chamomile, Peppermint, Thai Lemongrass	180

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