

BLACK GINGER



“True Tastes of Phuket”

Cross the water for an unforgettable experience of Oriental spices...

Exquisite flavours that are delicately balanced...

Prepared with the freshest local ingredients...

Carefully selected by our Chef...

Served with Black Ginger’s unique twist...

Local Thai cuisine that will enchant...

PHUKET INDULGENCE

(Starters, salad and dessert are served individually, main courses are shared)

THB 2,200 per person

(minimum 2 people)

TO BEGIN

Chef's Complimentary

STARTERS

Bua Thod

Crispy prawn | Garuda nail leaf | turmeric batter

Lo-Ba

Phuket stew beef | Veg pickle | chili sauce

Phuket Guay Tiew Lhod Song Kherung

Rice flat noodle | crab meat & chicken
Garden vegetable | Penang sauce

SALAD

Yam Pak Ghood

Pako leaf | crispy sweet chicken | tamarind chili paste

MAINS

Gaeng Pou

Crab meat curry | chaplu leaves | noodles

Pla Jean Tao Jiaw

Pan fried fish | soy bean paste sauce | Thai herbs

Goong Chare Buay Kua Khey Kem

Phuket prawn | pickle krill | lemongrass | shallot

Phad Bai Mieang Kai

Local mieang leaves | egg

DESSERT

Tu-Bo Phuket

Sako | sweet potato | black bean | punching ball | taro | Thai gnocchi |
Thai coconut | Tu-Bo coconut ice cream

Coffee or Tea

Serve with Kanom Ping

 Vegetarian  Gluten-free  Spice level  Suitable for vegetarian

Please let us know if you have any food allergies or special dietary needs.

All prices are subject to 10% service charge and 7% government taxes.

BLACK GINGER EXPERIENCE

(Starters, salad and dessert are served individually, main courses are shared)

THB 2,000 per person

(minimum 2 people)

TO BEGIN

Chef's Complimentary

STARTERS

Mee Krob Hoi Shell

Sweet and sour crispy noodle | Hokkaido scallop | lime caviar

Mieng Sattabongkot

Lotus | Thai herbs | lime caviar | raw mango | raw banana | star fruit |
dried grated coconut | tamarind sauce

Thung Thong

Thai herbs salad with chicken | crispy dumpling

SALAD

Neur Yang

Grilled beef Picanha | papaya jiew

MAINS

Panaeng Goong

Prawn | red curry | coconut milk

Kai Wan Moo

Caramelized pork | egg marinated soya | vegetables pickles

Pla Yang Prik Thai Dum

Grilled sea bass in banana leaf | Thai herbs

Phad Pak

Local vegetable | oyster sauce

DESSERT

Mor Kaeng Mille-Feuille

Thai custard | crispy mille-feuille
Mulberry ice cream

Coffee or Tea

Serve with Kanom Ping

 Vegetarian  Gluten-free  Spice level  Suitable for vegetarian

Please let us know if you have any food allergies or special dietary needs.

All prices are subject to 10% service charge and 7% government taxes.

VEGETARIAN MENU

(Starters, salad and dessert are served individually, main courses are shared)

THB 1,800 per person

(minimum 2 people)

TO BEGIN

Chef's Complimentary

STARTERS

Mee Krob

Sweet and sour crispy noodle | tofu | lime caviar

Miang Kham

Crispy tofu | Thai herbs | betel leaf

Gian Pak Thod

Vegetables crunchy sausage | stuffed vegetable | sweet-sour chili sauce

SALAD

Hoo Chae

Traditional four flavor salad with crunchy crispy noodles

MAINS

Massaman Pak

Vegetables | massaman curry | coconut milk

Tao Hu Phad Prik Kluer

Stir-fried yellow tofu | garlic & chili

Hed Mok

Grilled mix mushrooms in banana leaf | Thai herbs

Phad Pak Phun Bann

Wok-fried local vegetable | soy sauce

DESSERT

Tao Tung Nam Khing

Panna cotta soy bean | ginger | pandan leaf | lotus root | ginkgo | bean
Soy milk brown sugar granita

Coffee or Tea











Serve with Kanom Ping

PHUKET SPECIALTIES & CHEF SUGGESTIONS














TO BEGIN

| | |
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| Kratong Thong  | 420 |
| Diced chicken Thai spices sweet corn golden baskets | |
| Pla Tuna   | 420 |
| Thai ceviche tuna spicy lime sauce | |
| Yam Malagor Krob Goong Yang  | 420 |
| Crispy papaya grilled prawns sour spicy lime sauce | |
| Yam Dok Dala Gai Sub   | 460 |
| Torched ginger flower minced chicken Thai herbs | |
| Yam Mamaung Goong Sieb    | 460 |
| Sun-dried baby prawns shredded mango cashew nut | |
| Gian Thod | 460 |
| Phuket crunchy sausage stuffed pork prawns crab meat jicama root vegetable signature sauce | |
| Bua Thod  | 460 |
| Crispy betel leaves turmeric batter prawns | |
| Poh Piah Sod Phuket  | 560 |
| Black Ginger spring rolls crab claw meat pork strips garden vegetables Penang sauce | |
| Ow-Tao  | 560 |
| Pan-fried Fine de Claire oyster tapioca taro egg crispy pork | |
| Hoy Jor Pou | 660 |
| Phuket jumbo crab meat plum sauce | |
| Yum Som O Phuket Goong Mangkorn   | 860 |
| Siam pomelo Phuket lobster spicy lime sauce | |





SOUPS

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| Tom Som Pla Sapparod Phuket  | 460 |
| Phuket fish soup tamarind pineapple elephant apple | |
| Tom Kha Gai   | 460 |
| Coconut milk soup lemongrass local vegetable chicken | |
| Tom Yam Goong     | 560 |
| Spicy & sour soup tiger prawns lemongrass galangal mushrooms shallot kaffir leaves | |
| Poh Taek Talay    | 560 |
| Seafood soup hot basil mushrooms | |

MAINS

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| Moo Hong  | 580 |
| Phuket stewed pork belly coriander roots star anise soy sauce cinnamon stick | |
| Plamuk Phad Nam Dam  | 620 |
| Wok-fried squid black ink spring onion | |
| Phad Sai Bua Goong Sod | 620 |
| Stir-fried lotus stem prawns | |
| Pla Thod Kamin  | 650 |
| White snapper fillet fried garlic & turmeric black pepper | |
| Pla Jean  | 650 |
| Crevalle jack fish fillet tamarind sauce Thai herbs | |
| Pla Kapong Kao Neung Manao    | 650 |
| Steamed white snapper fillet chili garlic lime juice cilantro root | |
| Phad Phed Neur Bai Ra   | 920 |
| Wok-fried wagyu beef curry tree basil | |
| Nuer Yang  | 920 |
| Grilled marinated wagyu beef Thai herbs spicy chili shallot sauce | |
| Goong Makham  | 960 |
| Braised King prawns tamarind sauce roasted shallot | |
| Goong Mangkorn Kua Prik Kluer   | 960 |
| Stir-fried Phuket lobster fried garlic chili spring onions | |















WOK-FRIED

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| Phad Bai Mieang Kai Goong Sieb   | 320 |
| Local mieang leaves sun-dried baby prawns egg | |
| Ka Lum Plee Phad Goong  | 320 |
| Cabbage soy sauce prawns | |
| Phad Pak Boong Fai Daeng  | 320 |
| Morning glory chili soybean oyster sauce | |
| Phad Pak Ruam Mit  | 320 |
| Garden vegetable oyster sauce | |

PHUKET CURRIES

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| Panaeng     | 620 |
| Red curry coconut milk Choice of: free-range chicken, pork or beef | |
| Massaman    | 620 |
| Braised Southern curry peanut curry sauce sweet potato onion Choice of: free-range chicken or beef | |
| Pla Jean Kherung    | 690 |
| Crevalle jack fish fillet red curry | |
| Geang Kiew Waan Lookchin Pla Krai     | 790 |
| Phuket fish ball eggplant green curry coconut milk | |
| Gaeng Lueang Pla Sapparod Phuket | 990 |
| Southern spicy yellow grouper curry pineapple | |
| Gaeng Pou Bai Chaplu     | 1,200 |
| Crab meat curry betel leaves coconut milk rice noodles | |

DESSERTS

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| Bua Loy Mar Praow Orn - Black Ginger signature dessert   | 290 |
| Rice flour dumplings creamy coconut milk coconut meat | |
| Khao Niew Dam   | 290 |
| A unique combination of boiled black sticky rice creamy coconut milk | |
| Oh Aeiw   | 290 |
| Phuketian favourite banana gelatin perfumed by magnolia champaka flower syrup | |
| Khao Niew Mamuang   | 290 |
| Mango glutinous rice coconut milk Thai coconut ice cream | |
| Kanoom Jark Tim Kopi   | 290 |
| Grilled young coconut pancake in palm leaf Kopi ice cream | |
| Pla Tong Ko Kub Nam Tao Hoo Song Kherung  | 290 |
| Thai charcoal croissant mixed topping soy milk ice cream | |
| I-Tim Med Mamuang  | 150 |
| Homemade cashew-nut ice cream | |
| I-Tim Kati   | 150 |
| Homemade Thai coconut ice cream | |
| Indigo Signature Ice Cream | 150 |
| Banana coconut milk lime juice butterfly pea | |