

# 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.....

# DEGUSTATION MENU

THB 3,000 per couple

## APPETIZER อาหารเรียกน้ำย่อย

*SERVE INDIVIDUAL*

**YUM MAMAUNG GOONG SIEB** ยำมะม่วงกุ้งเสียบ – sun-dried baby prawn with shredded mango tossed with cashew nut

**BUA THOD** เบื่อทอด – Crispy cha-plu leaf in turmeric batter served with prawn

**POH PIAH SOD** پوستี่ยะสด – Black Ginger spring rolls with a concoction of crab claw meat and pork strip with home grown garden vegetable, accompanied by Penang sauce

## MAIN อาหารจานหลัก

SHARING

*Please choose four of these dishes per couple*

*Served with choice of rice; steamed jasmine rice, brown rice or pandanus leaf infused rice*

**GAENG POU BAI CHA-PLU** แกงปูใบชะพลู - Crab meat curry with fragrant cha-plu leaf accompanied by rice noodle

**MOO HONG** หมูฮ้อง – Stewed pork belly with soy sauce Phuket style

**GOONG MAKHAM** กุ้งราดซอสมะขาม – Prawn braised with sweet and sour tamarind sauce

**PLA HUNG SE - EW** ปลาหุงซีอิ๊ว – Fried fish fillet in ginger soya sauce Phuket style

**MASSAMAN NUER RUE GAI** มัสมันเนื้อหรือไก่ – Tradition dish braised beef in thick spiced peanut curry, potato and onion

**PHAD PAK MIEANG GOONG SIEB** ผัดผักเหมียงกุ้งเสียบ และ ไข่ – Stir-fried local mieang leaf with sun-dried baby prawn and egg

**TOM SOM PLA** ต้มส้มปลา – Phuket traditional fish soup flavoured with tamarind and lemongrass

## DESSERT ของหวาน

*SERVE INDIVIDUAL*

**KHAO NIEW DAM GAB KANOON** ข้าวเหนียวดำ กับ ขนุน – A unique combination of boiled black sticky rice with jack fruit, served with creamy coconut milk

**OH AEIW** ไข่เอี้ยว – Phuketian favourite banana gelatin perfumed by magnolia champaka flower syrup, served with palm seed

**KATI ICE CREAM** ไอศกรีมกะทิ – Classic Thai coconut ice cream





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



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## A'LA CARTE MENU

### APPETIZER

- POH PIAH SOD PHUKET**  ปอเปี๊ยะสดภูเก็ต 540  
Black Ginger spring rolls with a concoction of crab claw meat and pork strips with home grown garden vegetable, accompanied by Penang sauce
- THOD MAN GOONG**  ทอดมันกุ้ง 450  
Golden fried prawn cake served with our signature sweet chili-cucumber sauce
- KRATONG THONG** กระทงทอง 340  
Diced chicken with Thai spice and sweet corn in golden basket
- BUA THOD**  เบื่อทอด 400  
Crispy cha-plu leaf in turmeric batter served with prawns
- GIAN THOD**  เกี๊ยวทอด 425  
Traditional Phuket crunchy sausage stuffed with pork, prawn and crab meat with jicama root vegetable




### SALAD

- YAM MAMAUNG GOONG SIEB**  ยำมะม่วงกุ้งเสียบ 380  
Sun-dried baby prawn with shredded mango tossed with cashew nut
- LAAB PLA**  ลาบปลา 400  
Grilled fish fillet tossed with chili, mint leaf, coriander and roasted rice powder
- NUER YAANG NAM TOK** เนื้อย่างน้ำตก 635  
Grilled grain-fed ribeye tossed with spicy shallot-chili-lime sauce
- YAM DOK DALA** ยำดอกดาหลา 375  
Finely chopped torch ginger flower mixed with diced chicken and Thai herb




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## SOUP

<b>TOM YAM GOONG</b>  ต้มยำกุ้ง	490
Spicy and sour lemongrass soup with prawn and mushroom, perfumed by kaffir lime leaf	
<b>POH TAEK TALAY</b>  เป๊ะแตกทะเล	450
Seafood soup with hot basil and mushroom	
<b>TOM SOM PLA</b>  ต้มส้มปลา	480
Phuket traditional fish soup flavoured with tamarind and lemongrass	

## CHEF PIAK'S SUGGESTION

<b>PLA KRAPONG KAO NEUNG MANAO</b>  ปลากระพงขาวนึ่งมะนาว	800
Steamed white snapper fillet with chili, garlic and lime juice	
<b>GOONG MAKHAM</b>  กุ้งราดซอสมะขาม	1,150
Prawn braised with sweet and sour tamarind sauce	
<b>GAENG POU BAI CHA-PLU</b> แกงปูใบชะพลู	1,070
Crab meat curry with fragrant cha-plu leaf accompanied by rice noodle	
<b>MOO HONG</b> หมูฮ้อง	510
Stewed pork belly with soy sauce Phuket style	
<b>MOO KROB NAM JIM</b>  หมูกรอบเสิร์ฟพร้อมน้ำจิ้ม	520
Fried crispy pork with signature sauce	

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## CURRY

<b>PANAENG GAI</b> 🍲 พะแนงไก่	420
Chicken in red curry served with stir-fried morning glory	
<b>GAENG KIEW WAAN NEUR</b> 🍲 แกงเขียวหวานเนื้อ	920
Beef tenderloin cooked in green curry with eggplant and coconut milk	
<b>GAENG LUEANG PLA</b> 🍲 แกงเหลืองปลา	530
Southern style spicy yellow fish curry served with garden vegetable	
<b>GAENG PRIK GAI</b> 🍲 แกงพริกไก่	490
Phuket style chicken in red curry with crushed black peppercorn	

## STIR-FRIED

<b>GAI PHAD MED MAMUANG HIMMAPHARN</b> 🍲 ไก่ผัดเม็ดมะม่วงหิมพานต์	435
Stir-fried chicken with dried chili and roasted cashew nut	
<b>GOONG PHAD KAPI</b> 🍲 กุ้งผัดกะปิ	565
Stir-fried prawn with onion and prawn paste	
<b>NUER WAGYU PHAD BAI KRAPRAOW GROB</b> 🍲 เนื้อวากิวผัดใบกระเพรากรอบ	920
Quick-fried premium Wagyu beef with spicy chili and crispy basil leaf	
<b>MOO KROB PHAD PRIK THAI DAM</b> 🍲 หมูกรอบผัดพริกไทยดำ	520
Stir-fried crispy pork with spicy chili	




## VEGETABLE

<b>PHAD PAK BOONG FAI DAENG</b> 🍲 ผัดผักบุ้งไฟแดง	260
Stir-fried morning glory with soybean paste	
<b>PHAD PAK MIEANG GOONG SIEB</b> 🍲 ผัดผักเหมียงกุ้งเสียบ และ ไข่	280
Stir-fried local mieang leaf with sun-dried baby prawn and egg	
<b>PHAD PAK RUAM MIT NAM MAN HOI</b> 🍲 ผัดผักรวมมิตรน้ำมันหอย	270
Stir-fried garden vegetable with oyster sauce	



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## RICE AND NOODLE

<b>PHAD MEE SAPAM</b>  พัดหมี่สะปำ	540
Phuketian famous fried egg noodle with seafood and vegetable	
<b>PHAD THAI CHAO WANG</b>  พัดไทยชาววัง	550
Wok-fried thin rice noodle with prawn and vegetable laced with tamarind sauce	
<b>OW-TAO</b>  โอวต้าว	720
Pan-fried French Fin de Claire oyster thickened with tapioca flour, taro, egg and crispy pork fat	
<b>KHAO HOM MALI, KHAO KLONG RUE KHAO BAI TOEY</b> ข้าวหอมมะลิ, ข้าวกล้อง, ข้าวใบเตย	
Complimentary steamed jasmine rice or brown rice or pandan leaf infused rice	

## DESSERT

<b>BUA LOY MAR PRAOW ORN – A Black Ginger Signature Dessert</b> บัวลอยมะพร้าวอ่อน	300
Rice flour dumplings served with creamy coconut milk and coconut flesh	
<b>KHAO NIEW DAM GAB KANOON</b> ข้าวเหนียวดำกับขนุน	270
A unique combination of boiled black sticky rice with jack fruit, served with creamy coconut milk	
<b>OH AEIW</b> โอ้วเอ้ว	245
Phuketian favourite banana gelatin perfumed by magnolia champaka flower syrup, served with palm seed	
<b>I-TIM KATI</b>   ไอศกรีมกะทิ	155
Thai fresh coconut ice cream	
<b>POLLAMAI RUAM</b> ผลไม้รวม	210
Selection of tropical fresh fruit platter	

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