

# SET SHARING MENU

THB1200 per person

## APPETIZERS อาหารเรียกน้ำย่อย

Please choose one of these dishes per person

- YUM MAMAUNG GOONG SIEB** ยำมะม่วงกุ้งเสียบ – sun-dried baby prawns with shredded mango tossed with cashew nuts  
**GIAN THOD** เกี้ยทอด - traditional Phuket crunchy sausage stuffed with pork, prawns and crab meat with jicama roots  
**POH PIA SOD** ปอเปี๊ยะสด – Black Ginger spring rolls with a concoction of crab claw meat and pork strips with home grown garden vegetables, accompanied by Penang sauce  
**KRATONG THONG** กระตวงทอง – diced chicken with Thai spices and sweet corn in golden baskets

## SOUPS ซุป

Please choose one of these dishes per person

- TOM YAM GOONG** ต้มยำกุ้ง – spicy and sour lemongrass soup with prawns and mushrooms, perfumed by kaffir lime leaves  
**TOM KHA GAI** ต้มข่าไก่ – chicken coconut soup  
**TOM SOM PLA** ต้มส้มปลา – Phuket traditional fish soup flavoured with tamarind and lemongrass

## MAINS อาหารจานหลัก

Please choose one of these dishes per person

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

- GOONG MAKHAM** กุ้งราดซอสมะขาม – prawns braised with sweet and sour tamarind sauce  
**PANAENG GAI** พะแนงไก่ – chicken in red curry served with stir-fried morning glory  
**GAENG KIEW WAN NUER** แกงเขียวหวานเนื้อ – beef tenderloin cooked in green curry with eggplants and coconut milk  
**GAI PHAD MED MAMAUNG HIMMAPAN** ไก่ผัดเม็ดมะม่วงหิมพานต์ – stir-fried chicken with dried chili and roasted cashew nuts  
**PLA NEUNG MA NOW** ปลานึ่งมะนาว - steamed snapper fillet with spicy chili lime sauce

## DESSERTS ของหวาน

Please choose one of these dishes per person

- BUA LOY MA PRAOW ORN** บัวลอยมะพร้าวอ่อน – rice flour dumplings served with creamy coconut milk and coconut flesh  
**OH AEIW** ใ้อี๋ – Phuketian favourite banana gelatin perfumed by magnolia champaka flower syrup, served with palm seeds  
**KATI ICE CREAM** ไอศกรีมกะทิ – classic Thai coconut ice cream

All prices are inclusive of 7% government tax and 10% service charge





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# BLACK GINGER

## A'LA CARTE MENU


### APPETIZERS


- POH PIAH SOD PHUKET**  (ปอเปี๊ยะสดภูเก็ต) 540  
Black Ginger spring rolls with a concoction of crab claw meat and pork strips with home grown garden vegetables, accompanied by Penang sauce
- THOD MAN GOONG**  (ทอดมันกุ้ง) 450  
golden fried prawn cakes served with our signature sweet chili-cucumber sauce
- KRATONG THONG** (กระทงทอง) 340  
diced chicken with Thai spices and sweet corn in golden baskets
- BUA THOD**  (บัวทอด) 400  
crispy cha-plu leaves in turmeric batter served with prawns
- GIAN THOD**  (เกี๊ยวทอด) 425  
traditional Phuket crunchy sausage stuffed with pork, prawns and crab meat with jicama root vegetables

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## SALADS


**YAM MAMUANG GOONG SIEB**  (ຍໍາມະນໍວງກຶ່ງເສີຍມ) 380  
sun-dried baby prawns with shredded mango tossed with cashew nuts

**LAAB PLA**  (ລາບປລາ) 400  
grilled fish fillet tossed with chili, mint leaves, coriander and roasted rice powder


**NUER YAANG NAM TOK** (ເນື້ອຍໍາງນໍ້າຕກ) 635  
grilled grain-fed ribeye tossed with spicy shallot-chili-lime sauce

**YAM DOK DALA** (ຍໍາດອກດາລາ) 375  
finely chopped torch ginger flowers mixed with diced chicken and Thai herbs

## SOUPS

**TOM YAM GOONG**  (ຕົ້ມຍໍາກຶ່ງ) 490  
spicy and sour lemongrass soup with prawns and mushrooms, perfumed by kaffir lime leaves




**POH TAEK TALAY**  (ປີ້ະແຕກທະເລ) 450  
seafood soup with hot basil and mushrooms

**TOM SOM PLA**  (ຕົ້ມສົ້ມປລາ) 480  
Phuket traditional fish soup flavoured with tamarind and lemongrass





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## CHEF PIAK'S SUGGESTIONS

<b>PLA KRAPONG KAO NEUNG MANAO</b>  (ปลากระพงนึ่งมะนาว) steamed white snapper fillet with chili, garlic and lime juice	800
<b>GOONG MAKHAM</b>  (กุ้งราดซอสมะขาม) prawns braised with sweet and sour tamarind sauce	1,150
<b>GAENG POU BAI CHA-PLU</b> (แกงปูใบชะพลู) crab meat curry with fragrant cha-plu leaves accompanied by rice noodles	1,070
<b>MOO HONG</b> (หมูฮ้อง) stewed pork belly with soy sauce Phuket style	510
<b>MOO KROB NAM JIM</b>  (หมูกรอบเสิร์ฟพร้อมน้ำจิ้มสูตรเฉพาะของเดอะเชฟ) fried crispy pork with signature sauce	520


## CURRY DISHES

<b>PANAENG GAI</b>  (พะแนงไก่) chicken in red curry served with stir-fried morning glory	420
<b>GAENG KIEW WAAN NEUR</b>  (แกงเขียวหวานเนื้อ) beef tenderloin cooked in green curry with eggplants and coconut milk	920
<b>GAENG LUEANG PLA</b>  (แกงเหลืองปลา) southern style spicy yellow fish curry served with garden vegetables	530
<b>GAENG PRIK GAI</b>  (แกงพริกไก่) Phuket style chicken in red curry with crushed black peppercorns	490



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## STIR-FRIED DISHES

<b>GAI PHAD MED MAMUANG HIMMAPHARN</b> (ไก้ผัดเม็ดมะม่วงหิมพานต์) stir-fried chicken with dried chili and roasted cashew nuts	435
<b>GOONG PHAD KAPI</b>  (กุ้งผัดกะปิ) stir-fried prawns with onions and prawn paste	565
<b>NUER WAGYU PHAD BAI KRAPRAOW GROB</b> (เนื้อวากิวผัดใบกระเพรากรอบ) quick-fried premium Wagyu beef with spicy chili and crispy basil leaves	920
<b>MOO KROB PHAD PRIK THAI DAM</b> (หมูกรอบผัดพริกไทยดำ) stir-fried crispy pork with spicy chili and crispy basil leaves	520

## VEGETABLE DISHES

<b>PHAD PAK BOONG FAI DAENG</b> (ผัดผักบุ้งไฟแดง) stir-fried morning glory with soybean paste	260
<b>PHAD PAK MIEANG GOONG SIEB</b>  (ผัดผักเหมียงกุ้งเสียบ) stir-fried local mieang leaves with sun-dried baby prawns	280
<b>PHAD PAK RUAM MIT NAM MAN HOI</b>  (ผัดผักรวมมิตร) stir-fried garden vegetables with oyster sauce	270



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## RICE AND NOODLE DISHES

<b>PHAD MEE SAPAM</b>  (ผัดหมี่สะปำ)	540
Phuketian famous fried egg noodles with seafood and vegetables	
<b>PHAD THAI CHAO WANG</b>  (ผัดไทยชาววัง)	550
wok-fried thin rice noodles with prawns and vegetables laced with tamarind sauce	
<b>OW-TAO</b>  (โอวต้าว)	720
pan-fried French Fin de Claire oysters thickened with tapioca flour, taro, eggs 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	

## DESSERTS

<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 seeds	
<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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