

BLACK GINGER



“True Tastes of Phuket”

Cross the water to an unforgettable experience of Oriental spice
Exquisite flavours that are delicately balanced
Prepared with the freshest local ingredients
Carefully selected by our Chef
Served with Black Ginger’s unique twist.
Thai fusion that will enchant...

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 เกียนทอด - 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 plum sauce

KRATONG THONG กระทงทอง – diced chicken with Thai spices and sweet corn in golden baskets

SOUP 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

MAIN อาหารหลัก

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 กุ้งมะขาม – 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 chilli and roasted cashew nuts

PLA NEUNG MA NOW ปลานึ่งมะนาว – steamed snapper fillet with spicy chilli 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 ไข่เ๋ว – 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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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 vegetables, accompanied by plum sauce
- THOD MAN GOONG** ทอดมันกุ้ง 450
golden fried prawn cakes served with our signature sweet chili-cucumber sauce
- KRATONG THONG** กระตงทอง 340
diced chicken with Thai spices and sweet corn in golden baskets
- BUA THOD** เบื่อทอด 400
crispy cha-plu leaves in turmeric batter served with prawns
- GIAN THOD** เกี้ยนทอด 425
traditional Phuket crunchy sausage stuffed with pork, prawns and crab meat with jicama root vegetables

SALAD

- YAM MAMUANG GOONG SIEB** ยำมะม่วงกุ้งเสียบ 380
sun-dried baby prawns with shredded mango, tossed with cashew nuts
- LAARB PLA** ลาบปลา 400
grilled barracuda fish fillet tossed with chili, mint leaves, 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 flowers, mixed with diced chicken and Thai herbs

SOUP

- TOM YAM GOONG** ต้มยำกุ้ง 490
spicy and sour lemongrass soup with prawns and mushrooms, perfumed by kaffir lime leaves
- POH TAEK TALAY** ป๋๊ะแตกทะเล 450
seafood soup with hot basil and mushrooms
- TOM SOM PLA** ต้มส้มปลา 480
Phuket traditional fish soup flavoured with tamarind and lemongrass

CHEF PIAK'S SUGGESTIONS

PLA KRAPONG KAO NEUNG MANAO ปลากระพงนึ่งมะนาว steamed whole white snapper with chili, garlic and lime juice	800
GOONG MAKHAM กุ้งมะขาม prawns braised with sweet and sour tamarind sauce	1,150
GAENG POU BAI CHA-PLU แกงปูใบชะพลู crab meat curry with fragrant cha-plu leaves accompanied by rice noodles	1,070

CURRY DISHES

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

STIR-FRIED DISHES

GAI PHAD MED MAMUANG HIMMAPHARN ไก่ผัดเม็ดมะม่วงหิมพานต์ stir-fried chicken with dried chili and roasted cashew nuts	435
GOONG PHAD KAPI กุ้งผัดกะปิ stir-fried prawns with onions and prawn paste	565
NUER WAGYU PHAD BAI KRAPRAOW GROB เนื้อวากิวผัดใบกระเพรา quick-fried premium wagyu beef with spicy chili and crispy basil leaves	920

VEGETABLE DISHES

PHAD PAK BOONG FAI DAENG ผัดผักบุ้งไฟแดง stir-fried morning glory with soybean paste	260
PHAD PAK KWANG TOONG GAB KAI ผักกวางตุ้งผัดไข่ stir-fried chai sim leaves with eggs and oyster sauce	240
PHAD PAK MIEANG GOONG SIEB ผัดผักเหมียงกึ่งเสียบ stir-fried local mieang leaves with sun-dried baby prawns	280
PHAD PAK RUAM MIT NAM MAN HOI ผัดผักรวมมิตร stir-fried garden vegetables with oyster sauce	270

RICE AND NOODLE DISHES

PHAD MEE SAPAM ผัดหมี่สะปำ Phuketian famous fried egg noodles with seafood and vegetables	540
PHAD THAI CHAO WANG ผัดไทยชาววัง wok-fried thin rice noodles with prawns and vegetables laced with tamarind sauce	550
OW-TAO โอวต้าว pan-fried French Fin de Claire oysters thickened with tapioca flour, taro, eggs and crispy pork fat	720
COMPLIMENTARY WHITE, BROWN OR GREEN RICE Khao hom mali, khao klong rue khao bai toey ข้าวหอมมะลิ หรือ ข้าวกล้อง ข้าวใบเตย	

DESSERT

BUA LOY MAR PRAOW ORN – A BLACK GINGER SIGNATURE DESSERT บัวลอยมะพร้าวอ่อน rice flour dumplings served with creamy coconut milk and coconut flesh	300
KHAO NIEW DAM GAB KANOON ข้าวเหนียวดำกับขนุน a unique combination of boiled black sticky rice with jack fruit, served with creamy coconut milk	270
OH AEIW โอ้วเอ้ว Phuketian favourite banana gelatin perfumed by magnolia champaka flower syrup, served with palm seeds	245
I-TIM KATI ไอศกรีมกะทิ classic Thai coconut ice cream	155
POLLAMAI RUAM ผลไม้รวม selection of tropical fresh fruit platter	210