


DINNER



STARTER

Caesar salad	470
shaved parmesan cheese, crispy pork bacon, romaine hearts, herb croutons and soft poached egg	
<i>Accompanied by:</i> grilled chicken breast	580
smoked salmon	540
Chef's salad  	450
with avocado, artichokes, cherry tomatoes, marinated Kalamata olives and laced with raspberry-olive oil dressing	
Nicoise salad 	550
quick-seared yellow fin tuna salad laced with French dressing	
Buratta cheese	550
vine ripened tomato, basil flavoured tomato juice, extra virgin olive oil and balsamic vinegar on rocket leaves	
Grilled halloumi on fatoush salad  	540
comes with pita bread and sumac-lemon olive oil dressing	
Yellowfin tuna tartar	580
avocado and soy-kaffir lime emulsion accompanied by sweet potato crisps	
Bruschetta trio	450
garlic-basil leaves, cherry tomatoes, parma ham with forest mushrooms and buffalo mozzarella with pork prosciutto and rocket leaves	

SOUP

Potato and leek cream soup 	280
accompanied by a paprika-cheese twist	
Lobster bisque	340
flambeed with cognac accompanied by pan-seared tiger prawns	

MAIN

Crisp skinned salmon fillet	810
quinoa tabbouleh, grilled scallions and spicy prawn salsa	
White snapper fillet brushed with spicy harissa	770
crushed aubergines, tomatoes, capers, broccolini and chick peas	
Roasted baby spatchcock chicken	760
with root vegetables	
Pork schnitzel	720
coated with breadcrumbs, sauteed fennel and buttered fettuccine	
Herb-mustard crusted lamb cutlets	890
creamy mashed potato, French beans and herb jus	
Slow-cooked pork short rib	650
buttered sweet corn, baked potato and accompanied by BBQ sauce	
Classic beef zurichoise	860
roesti potato, sauteed buttered garden vegetables	
Vegetarian mock chicken 	460
laced with sweet and sour sauce accompanied by sauteed potatoes and garden vegetables	
Vegetarian mock fish fillet 	460
with potato croquette, mesclun greens with lemon vinaigrette laced with tamarind sauce	

FROM THE CHARCOAL GRILL


Served with your choice of one side dish and sauce

Argentinian grain fed beef tenderloin – 200 gram	1,200
Australian grain fed striploin – 250 gram	1,000
Australian grain fed ribeye – 350 gram	1,650
Buttermilk marinated pork chop	700
Seabass fillet	750
with lemon butter sauce	

SAUCE

Peppercorn sauce, red wine sauce, chimichurri sauce, spicy chili lime sauce

SIDE DISH

Garlic mashed potato	120
Fried onion rings	120
Potato fries	120
Broccoli and cauliflower with almond flakes 	120
Petit garden salad with lemon vinaigrette	120
Mediterranean grilled vegetables	120

PASTA

Pasta of your choice: spaghetti, fettuccine, linguine, penne

Bolognese	450	Pizza margherita 	360
classic minced beef in pomodoro sauce		Napoli sauce and mozzarella cheese	
Amatriciana	370	Pizza diavola	420
red chili, pork bacon, parsley with slow-braised pork belly		Napoli sauce, mozzarella cheese, spicy salami and chili flakes	
Fruitti de mare	460	Pizza frutti de mare	580
prawns, mussels, calamari with basil herb in pomodoro sauce		Napoli sauce, mozzarella, prawns, calamari and mussels	
Blue cheese sauce	550	Pizza goes local	500
with pork bacon, toasted walnuts and parsley		with phad krapraow moo sab – minced pork with spicy basil leaves	
Squid ink spaghetti with calamari	580	Pizza Hawaiian	530
in pork bacon cream sauce and confit cherry tomato		chicken ham, tomatoes, mozzarella cheese and our local Phuket pineapple	
Aglie e olio 	340		
with garlic in olive oil and a hint of dried chili flakes			
Pasta al pomodoro sauce 	340		
with olive oil, tomato puree and fresh basil			
Minced beef lasagne	520		
layered with flat pasta, tomato puree and fresh basil			
Vegetable lasagne 	365		
layered with capsicums, zucchinis and eggplants			

BETWEEN BUNS


Tin Mine gourmet beef burger	690
warm crispy shallot bun, honey glazed pork bacon, gruyere cheese, sauteed mushrooms, mustard mayonnaise, and rocket salad served with potato fries	
Beef ciabatta panini	580
rocket leaves and gruyere cheese served with potato fries	
Club sandwich	480
white bread, turkey, pork bacon, cheddar cheese, lettuce, tomato and pickles served with potato fries	

DINNER

INDIAN CUISINE

APPETIZER BITES

Vegetables samosa  280
deep fried vegetable parcels served with tamarind sauce

Fried vegetable pakoda  230
potatoes, capsicums, onions and carrots deep fried with gram flour batter served with tamarind sauce

FROM CLAY OVEN

Served with naan bread, pickles, papadum, mint sauce or tamarind sauce

Tandoori lamb cutlets 800
lamb cutlets marinated with Indian spices

Tandoori murgh 430
half spring chicken marinated with spices and yoghurt


Lamb sheesh kebab 635
minced lamb with spices and baked to perfection

MAIN DISH

Served with steamed basmati rice, pickles and papadum

Kashmir lamb rogan josh 640
simmered lamb curry with tomatoes, onions and Indian spices

New Delhi chicken tikka 450
marinated chicken cooked with richly spiced tomato sauce

Punjab makhani murgh  480
butter chicken with cashew nuts, tomatoes and finished with Indian spices


Northern India jheega masala 720
prawns tossed with onions, tomatoes, capsicums and Indian spices

VEGETARIAN MAIN DISH

Paneer makhani  340
cottage cheese, onions, tomatoes, cream and Indian spices

Palak paneer  420
cottage cheese with garlic, spinach and onions

Aloo Gobi  390
cauliflower and crushed potatoes with cumin seeds


Dhal fry  330
yellow dhal, chana dhal and massor dhal cooked with onions and tomatoes

SIDE ORDER

Biryani rice cooked with cardamom pods and cloves 100
Steamed fragrant rice 100
Butter Naan 100
Garlic Naan 100
Plain Naan 100

PHUKET'S FAVOURITES

APPETIZER BITES

Som tam gab moo yang  370
green papaya salad with dried shrimps, garlic, peanuts and fish sauce served with grilled pork

Pla salmon 480
raw salmon tartar Thai style

Satay ruam  310
chicken, pork and beef satay accompanied by pickled cucumbers, peanut sauce and toasted white bread

SOUP


Tom yam goong 440
spicy and sour lemongrass soup with prawns and mushrooms

Crab meat with sweet corn soup 370
accompanied by Chinese black vinegar


Tom kha gai 350
coconut milk with lemongrass soup with chicken and Thai herbs


Hot and sour seafood soup 400
accompanied by Chinese black vinegar

MAIN DISH

Massaman nuer  580
traditional braised beef in thick spiced peanut curry with potatoes served with wok-fried morning glory and steamed fragrant rice

Gaeng phed ped yang 510
roasted duck breast in red curry with pineapple, grapes and eggplants served with steamed fragrant rice

Gai phad med mamuang himmapharn  370
quick-fried chicken with cashew nuts served with steamed fragrant rice

Phad Thai goong  450
stir-fried rice noodles with prawns and tamarind sauce with its condiments

Pla krapong phad kee maow 660
wok-fried white snapper fillet with fresh green peppercorns and a dash of Chinese wine

Moo hong 420
stewed pork belly with soy sauce Phuket style

Ranong bak kut teh 450
slow-cooked pork ribs with Chinese herb soup

Khao phad moo rue gai 380
fried rice with pork or chicken served with chicken broth

Phad pak ruam mit nam man hoi 260
stir-fried garden vegetables with oyster sauce

Quick-fried bok choy 280
with shiitake mushrooms in oyster sauce

Crispy egg noodles 380
topped with chicken strips, chai sim, shiitake mushrooms, fish cake laced with soy-egg gravy

Phuket phad mee hokkien 400
wok-fried fresh yellow noodles with seafood in dark soy sauce



Gluten Free



Contains Nuts



Vegetarian

Prices are inclusive of all government taxes and service charges