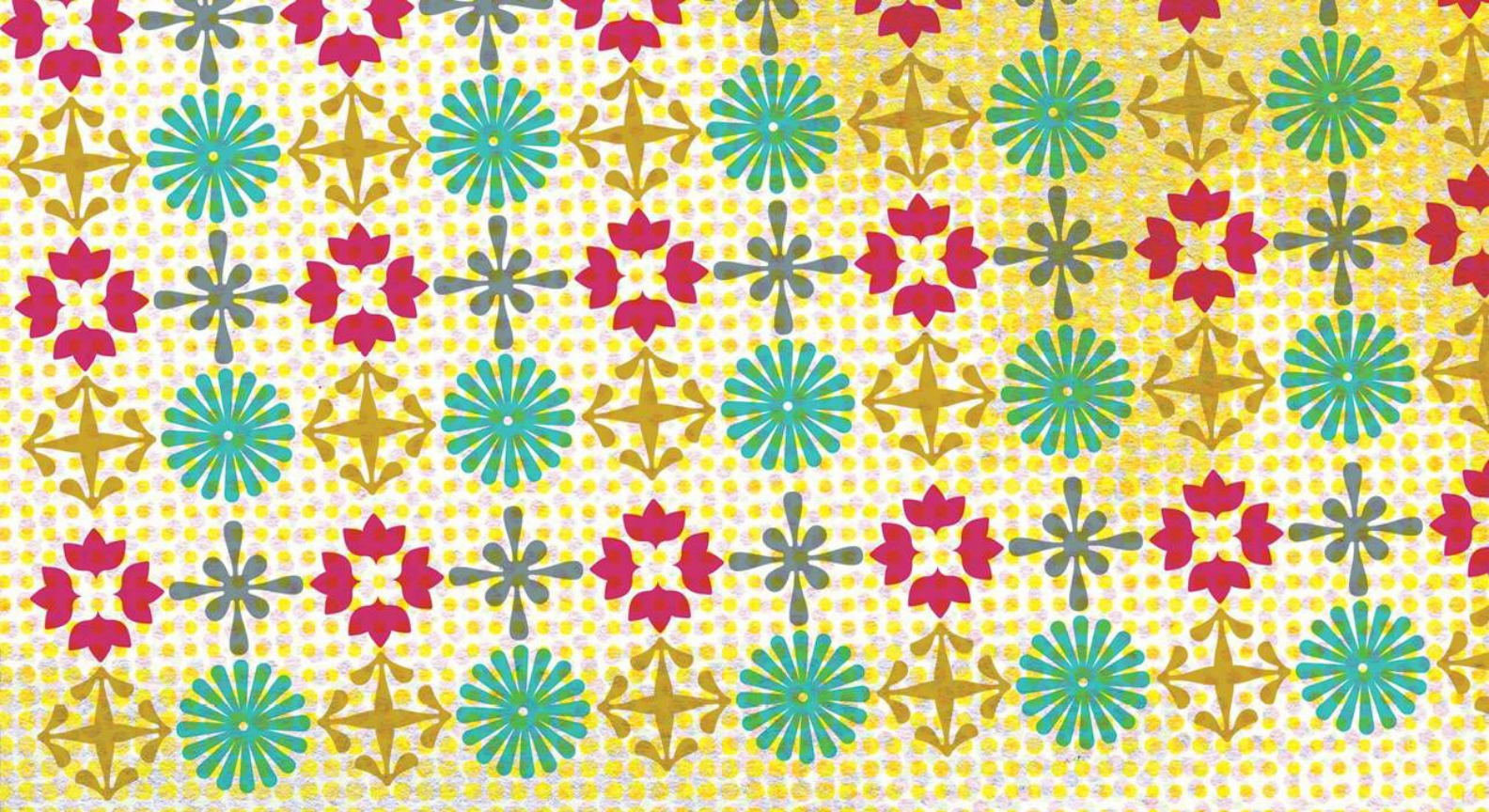




GETTING
HUNGRY!

TASTE THE MAGIC
of FRESH



ENTRÉE / SNACKS



SATAY CHICKEN SKEWER
 (4) 16.9
 Grilled marinated chicken tenderloin on skewer, served with peanut sauce and cucumber relish.



SPRING ROLL
 (4) 12.9
 Deep fried rice paper roll filled with cabbage, carrot, celery, vermicelli and sliced black fungus, served with plum sauce.



PRAWN CAKE (4) 17.9
 Deep fried marinated minced prawn mixed with Thai herb and bread crumb, served with plum sauce.

DUCK PANCAKE 20.9
 Thai styled Gözleme filled with roast duck, chilli jam and tasty cheese served with cider cucumber salad.



CORN RIB (4) 14.9
 Corn rib grilled with paprika and butter.



CAULIPOPS 14.9
 Crispy cauliflower bites served with zesty dipping sauces.



GOLDEN SEARED DUMPLING
 (4) 15.9

Pan fried pork dumplings served with special soy and vinegar.



contains peanuts
 vegetarian

ENTRÉE / SNACKS

ENTRÉE / SNACKS

→ KAW GRIEP PAK MORE (6) 15.9

Sweet chicken mince filling with soft steamed rice skin, served with salted coconut sauce.



→ THAI DUMPLING PLATTER 16.9

A combination of garlic chive dumpling (2), Kaw Griep Pak More (2), and Sago Sai Gai (2).



CRISPY ENOKI MUSHROOM 15.9

Enoki mushrooms fried to a crispy perfection served with sweet chilli sauce.



SAGO SAI GAI (6) 15.9

Sweet chicken mince stuffed in soft steamed sago, topped with chilli and fried garlic.



NET SPRING ROLL (4) 13.9

Shrimp and crab net spring roll, served with plum sauce.

CRISPY PRAWN BALL (4) 15.9

Crispy prawn ball with chilli mayo.



GARLIC CHIVE DUMPLING (6) 15.9

Garlic chive filling with soft steamed rice skin, served with chilli soy sauce.



FRIED FISH BALL (8) 14.9

Fried fish balls served with tamarind and chilli sauce.



ENTRÉE / SNACKS

BAO



CRISPY TOFU BAO **(2) 13.9**

Crispy tofu, sweet chilli mayo, julienned carrots, sliced onions, sliced cucumber in charcoal bao bun.



WONDER BAO (3) 19.9

Soft shell crab with sweet chilli mayo, Crispy pork belly with Hoisin sauce, and Tempura prawn with Sriracha mayo in charcoal bao bun.



ROAST PORK BAO **(2) 14.9**

Crispy pork belly, hoisin sauce, julienned carrots, sliced onions, sliced cucumber in charcoal bao bun.



CRISPY CHICKEN BAO **(2) 14.9**

Crispy chicken, sweet chilli mayo, julienned carrots, sliced onions, sliced cucumber in charcoal bao bun.



SOFT SHELL CRAB **BAO (2) 16.9**

Tempura battered soft shell crab, sweet chilli mayo, julienned carrots, sliced onions, sliced cucumber in charcoal bao bun.



TEMPURA PRAWN **BAO (2) 16.9**

Tempura prawn, Sriracha mayo, julienned carrots, sliced onions, sliced cucumber in charcoal bao bun.

GRILL



BUTTER MUSSEL



BUTTER SCALLOP



OCTOPUS SKEWER



PRAWN SKEWER

↑ PRAWN SKEWER (1)

8.9 / SKEWER

Succulent prawns grilled to perfection, served with Thai seafood sauce.

↖ BUTTER MUSSEL (3) 19.9

Juicy mussels grilled with butter, mozzarella, cheddar and Romano cheese, topped with chopped parsley.

↖ BUTTER SCALLOP (3) 19.9

Juicy scallops grilled with savoury butter, Mozzarella, cheddar and Romano cheese topped with flying fish roe.

← OCTOPUS SKEWER (1)

12.9 / SKEWER

Tender grilled octopus skewer served with Thai seafood sauce.



PHUKET TOWN LOCAL FAVOURITE



CRAB CURRY with RICE VERMICELLI ๑๐

ขนมจีนปูเค็ด 29.9

Southern Thai crab meat curry served with rice vermicelli, boiled egg, crispy anchovy and a variety of fresh vegetables.



PHUKET HOKKIEN NOODLE ๑๐

ก๋วยเตี๋ยวผัด 27.9

Phuket style stir-fried hokkien noodles with squid, prawn, egg, Chinese broccoli and secret sauce. Topped with an onsen egg.



SENMEE PAD

GOONG ๑๐ ป๋หุ๊นผัดกุ้ง 27.9

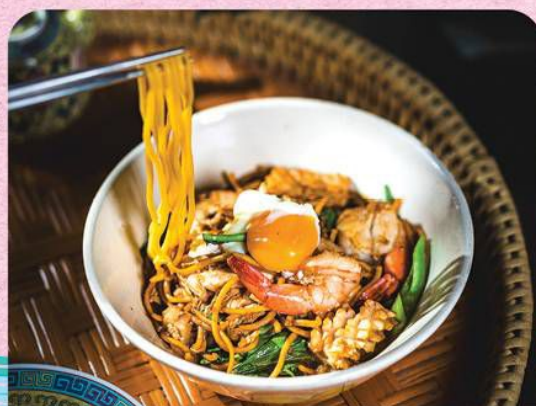
Stir fried rice vermicelli with prawns, tofu, bok choy, green onion, bean sprouts, chilli and chopped garlic.



CHICKEN GARI

ผัดผงกะหรี่ไก่ 22.9

Stir-fried in Gari sauce, curry powder and turmeric with chicken.





PHUKET TOWN LOCAL FAVOURITE
EXPERIENCE TASTE OF THE SOUTH



**PHUKET PARADISE
PORK with MANTOU**

🍲 **ปากหม้อหมูสามชั้น 32.9**

A 6 hours slow cooked whole pork hock in sweet soy sauce, cinnamon, star anise, coriander seed, steamed Chinese broccoli, pickled green mustard, chilli and garlic tangy sauce. Served with Mantou on the side.



**DEEP FRIED
BARRAMUNDI
with PHUKET
CHILLI PASTE**

ปลาเครื่องแกง 44.9



spicy



contains egg





PHUKET TOWN LOCAL FAVOURITE

EXPERIENCE TASTE OF THE SOUTH



MHOO HONG

หมูฮ้อง 24.9

Phuket style braised pork belly seasoned with a variety of spices and prepared for over 6 hours to its aromatic flavours. Served with Mantou on the side.



CRAB FRIED RICE

ข้าวผัดปู 28.9

Local favourite - Thai style fried rice with crab meat, egg and shallots.



PINEAPPLE FRIED RICE

ข้าวผัดขานัด 27.9

A special Phuket fried rice with prawns, chicken, peas, carrots, corn and pineapple flavoured with grounded turmeric, served in a pineapple shell.



spicy contains egg

SOUP

SMALL / LARGE



GLUTEN FREE



TOM YUM GOONG ^{GF}

SMALL 18.9
LARGE 27.9

Most popular, prawns served in spicy-sour Thai soup flavoured with lemongrass, kaffir lime leaves and galangal.

TOM KHA GAI ^{GF}

SMALL 17.9
LARGE 25.9

Mild coconut milk soup with chicken breast flavoured with lemongrass, kaffir lime leaves, galangal and chilli jam.



TOM YUM SEAFOOD ^{GF}

SMALL 19.9
LARGE 29.9

Famous spicy soup with King prawn, mussel, fish fillet and squid, flavoured with lemongrass, kaffir lime leaves and galangal.

BRAISED BEEF SOUP

HOT POT 27.9

Slow-cooked beef simmered in a flavourful broth with fragrant Thai spices, served in Thai style hot pot.

SALAD



PAPAYA SALAD with **BBQ PORK**
🍴 25.9



PAPAYA SALAD with **BBQ WAGYU BEEF** 🍴 32.9



PAPAYA SALAD with **BBQ CHICKEN** 🍴 25.9



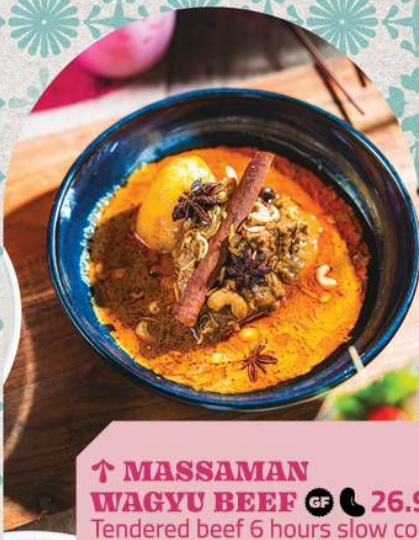
SOM TUM THAI 🍴 GF 19.9
Famous Thai classic papaya salad, shredded green papaya tossed with tomato, peanuts, drizzled with chilli-lemon dressing.



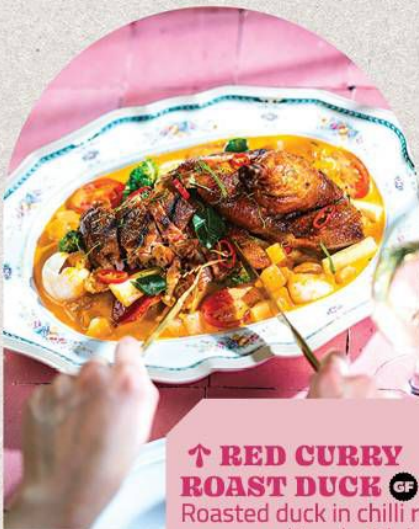
PAPAYA SALAD with **SOFT SHELL CRAB** 🍴 29.9



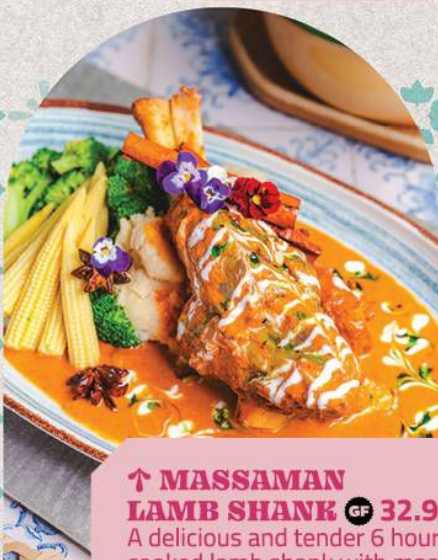
PAPAYA SALAD with **THAI FRIED CHICKEN** 🍴 27.9



↑ MASSAMAN WAGYU BEEF ^{GF} 26.9
Tendered beef 6 hours slow cooked in coconut milk and massaman curry, flavoured with a traditional of Thai spice, tossed with baby potato, topped with cashew nuts and fried onion.



↑ RED CURRY ROAST DUCK ^{GF} 39.9
Roasted duck in chilli red curry combined with lychee, pineapple and tomato.



↑ MASSAMAN LAMB SHANK ^{GF} 32.9
A delicious and tender 6 hours slow cooked lamb shank with massaman curry, served with lentil puree and vegetables.



↑ GREEN CURRY ^{GF}
A well known Thai curry with assorted vegetables, flavoured with green chilli paste, kaffir lime leaves, fresh red chilli and chopped lime leaves.

TOFU / VEG 21.9
CHICKEN BREAST ... 22.9
SQUID 23.9
FISH FILLET 23.9
PRAWNS / SEAFOOD 27.9
WAGYU BEEF 32.9



↑ RED CURRY ^{GF}
Creamy red curry with assorted vegetables, flavoured with red chilli paste and additional ground paprika, tossed with fresh red chilli and chopped lime leaves.

CURRY

GRILL/ERY

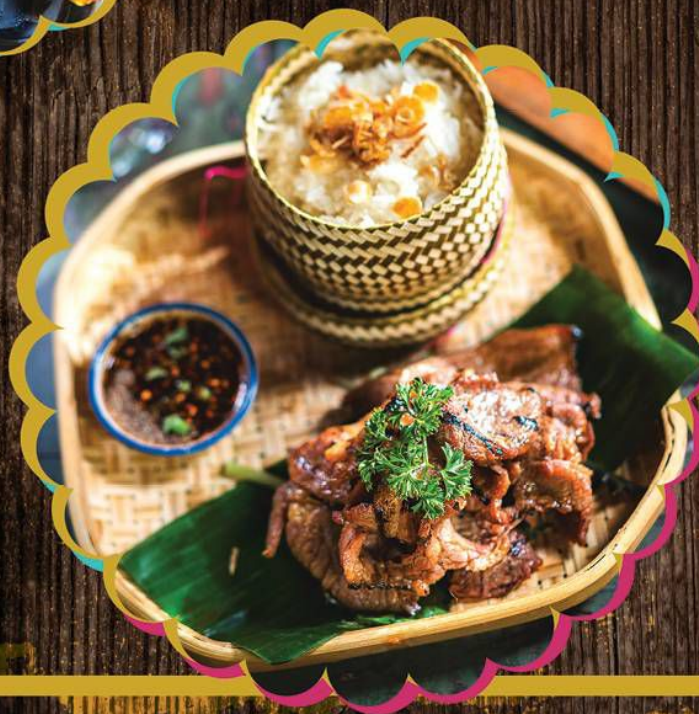
↓ THAI FRIED CHICKEN with STICKY RICE 25.9

Thai fried chicken served with steamed sticky rice and sweet chilli sauce.



→ BBQ PORK with STICKY RICE 25.9

Thai style grilled marinated pork with herb, served with steamed sticky rice and chilli dip.



↑ BBQ WAGYU BEEF with STICKY RICE 32.9

Thai style grilled marinated wagyu beef with herb, served with steamed sticky rice and chilli dip.





← **BBQ CHICKEN** with **STICKY RICE** 25.9

Char-grilled Thai herb marinated chicken with smoked chilli and tamarind sauce with roasted ground rice.



→ **THAI FRIED RICE** with **BBQ PORK** 25.9

Thai style fried rice stirred with oyster sauce topped with BBQ pork, served with sliced cucumber and cherry tomato.



← **THAI FRIED RICE** with **BBQ CHICKEN**

25.9

Thai style fried rice stirred with oyster sauce, topped with BBQ chicken, served with sliced cucumber and cherry tomato.

MOO GROB

CRISPY PORK BELLY



PRIG-KHING MOO-GROB 29.9

A traditional stir fry green beans with shredded lime leaves, chilli, fish sauce, Prig-Khing chilli paste and crispy pork belly.



KA-NA MOO-GROB 29.9

A well known stir fry Chinese broccoli with a little bit of chilli, crushed garlic, soy bean, oyster sauce and crispy pork belly.



SALT & BLACK PEPPER MOO-GROB 29.9

Crispy pork belly with garlic, salt, black pepper, chilli, shallot, dried onion and garlic.



GRA PRAO MOO-GROB 29.9

A stir fry crispy pork belly with chilli, garlic, onion, beans, baby corn, holy basil and oyster sauce.



MOO-GROB 29.9

Crispy roast pork belly served with chilli lime sauce and hoisin sauce.



PAK BOONG MOO-GROB 29.9

A stir fry morning glory with crispy pork belly, soy bean, garlic and chili.

- ไก่กรอบ - CRISPY CHICKEN



SWEET & SOUR GAI GROB 🌿 23.9

Battered chicken thighs, fried to crisp and stir-fried with vegetables, tomato, pineapple, garlic and sweet sour sauce.



GRA PRAO GAI GROB 🌶️ 23.9

A famous stir fry battered chicken thighs with chilli, garlic, onion, beans, baby corn, holy basil and oyster sauce.



KA-NA GAI GROB 🌶️ 23.9

A well known stir-fry Chinese broccoli with a little bit of chilli, crushed garlic, soy bean, oyster sauce and fry battered chicken thighs, topped with fried onion.



PRIG KHING GAI GROB 🌶️ 23.9

A traditional stir fry green beans with shredded lime leaves, chilli, fish sauce, Prig-Khing chilli paste, battered chicken thighs.



PAK BOONG GAI GROB 🌶️ (SEASONAL) 23.9

A stir fry morning glory with a little bit of chilli, garlic, soy bean, oyster sauce and fry battered chicken thighs.



CASHEW NUT GAI GROB 🌶️ 23.9

Battered chicken thighs, fried to crisp and stir-fried with chilli jam sauce.

NOODLE & RICE



TOFU / VEG	21.9
CHICKEN BREAST ...	22.9
SQUID	23.9
FISH FILLET	23.9
PRAWNS	27.9
SEAFOOD	27.9
SOFT SHELL CRAB	27.9
ROAST DUCK	28.9
WAGYU BEEF	32.9

PAD THAI

A traditional Thai dish of fried thin rice noodles, stirred with bean sprouts, shallot, diced tofu, crushed peanuts.

PAD SEEIW

Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.

CHILLI BASIL NOODLE

(HOKKIEN NOODLES / FLAT RICE NOODLES)

Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil leaves and vegetables.

SATAY NOODLE (HOKKIEN NOODLES / FLAT RICE NOODLES)

Stir-fried noodles with creamy peanut sauce.

CHILLI JAM NOODLE (HOKKIEN NOODLES / FLAT RICE NOODLES)

Stir-fried noodles with chilli jam, roasted cashew nuts and assorted vegetables, egg, topped with roasted chilli.

SINGAPORE NOODLE

Stir-fried rice vermicelli noodles, bean sprouts and shallot, flavoured with turmeric spice.

THAI FRIED RICE

Thai style fried rice stirred with oyster sauce, served with sliced cucumber and cherry tomato.

CHILLI BASIL FRIED RICE

Fried rice with chilli and basil with oyster sauce.

↓ TOM YUM FRIED RICE

Fried rice with Tom Yum paste, flavoured with lemongrass and kaffir lime leaves. Served with sliced cucumber and cherry tomato.



PAD THAI



SINGAPORE NOODLE



SATAY NOODLE



PAD SEEIW



CHILLI JAM NOODLE



CHILLI BASIL NOODLE



CHILLI BASIL FRIED RICE



NOODLE & RICE



TOFU / VEG	21.9
CHICKEN BREAST ...	22.9
SQUID	23.9
FISH FILLET	23.9
PRAWNS	27.9
SEAFOOD	27.9
SOFT SHELL CRAB	27.9
ROAST DUCK	28.9
WAGYU BEEF	32.9

LAKSA

NASI GORENG

Fried rice with sambal chilli, topped with fried egg.

MEE GORENG

Stir fried noodle with sambal chilli, boiled egg and dried anchovy.

NASI GORENG PATTAYA

27.9

Combination fried rice with prawn, chicken, squid with sambal chilli, wrapped with omelette.



LAKSA



NASI GORENG



MEE GORENG



spicy



contains peanuts



contains egg



gluten free

VEGAN

TEMPURA EGGPLANT 21.9

Crispy tempura-coated eggplant served with tamarind sauce, fried shallots and smoked chilli.

TOFU KEE MAO NOODLE 21.9

Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil leaves, fried tofu and vegetables.

PAK BOONG FIRE DANG (SEASONAL) 21.9

Vegetarian stir-fried morning glory with soy bean, garlic and chilli in vegan shiitake mushroom sauce.

SALT and BLACK PEPPER TOFU 21.9

Crispy tofu, garlic, salt, black pepper, chilli, shallot, dried onion and garlic.

VEGAN PAD THAI 21.9

A traditional Thai dish of fried thin rice noodles, stirred with bean sprouts, shallot, diced tofu, crush peanuts, vegetables and tofu.

KANA FIRE DANG 19.9

Chinese broccoli stir fried with chilli, garlic and shiitake mushroom sauce.

SHIITAKE with ASIAN GREENS 24.9



vegetarian spicy
contains peanuts



PAK BOONG FIRE
DANG (SEASONAL)



VEGAN PADTHAI



TEMPURA EGGPLANT



SHIITAKE
w/ ASIAN GREENS



SALT & BLACK
PEPPER TOFU



KANA FIRE DANG



TOFU KEE MAO NOODLE

STIR FRY

TOFU / VEG 21.9

CHICKEN BREAST 22.9

SQUID 23.9

FISH FILLET 23.9

PRAWNS / SEAFOOD 27.9

SOFT SHELL CRAB 27.9

ROAST DUCK 28.9

WAGYU BEEF 32.9

↓ OYSTER SAUCE

A classic stir-fried assorted vegetables in oyster sauce, sprinkled with fried onion.



W/ SEAFOOD

↓ CHILLI JAM SAUCE

Famous Thai cuisine, roasted cashew nuts, assorted vegetables, stir-fried in chilli jam, topped with roasted chilli.



W/ WAGYU BEEF

↓ LIME LEAVES and PEPPERCORN SAUCE

A combination of fragrant herbs, garlic, chilli lime leaves, peppercorn and kra-chai, stir-fried with oyster sauce.



W/ PRAWN



GRA PRAO GAI

24.9

Stir-fried chicken mince with garlic, chilli and holy basil.

TALK OF THE TOWN
STIR FRY

↓ SATAY SAUCE

An aromatic herbs stir-fried with assorted vegetables in creamy peanut sauce.



W/ SQUID

↓ CHILLI BASIL SAUCE

Stir-fried mixed vegetables, bok choy, basil with minced garlic and chilli.



W/ DUCK

↓ BLACK PEPPER SAUCE

An aromatic herbs stir-fried with assorted vegetables in black pepper sauce.



W/ PRAWN



SEAFOOD



STEAMED BARRAMUNDI with CHILLI and LIME SAUCE GF

44.9

Steamed whole barramundi dressed with chilli and lime sauce.



7 STEAMED BARRAMUNDI

with **SOY AND GINGER** 44.9

Steamed whole barramundi with ginger sautéed in a tasty soy and sesame sauce.



7 FRIED BARRAMUNDI

with **GREEN APPLE SALAD** 44.9

Deep fried whole barramundi dressed with green apple salad, drizzled with chilli lemon sauce.



7 PAD PONG GARI

Stir-fried in gari sauce, curry powder and turmeric.

SEAFOOD GARI 27.9

(Prawn, squid, fish and mussel)

PRAWN GARI 27.9

SOFT SHELL CRAB GARI 29.9



7 FRIED BARRAMUNDI

with **TAMARIND SAUCE**

44.9

Deep fried whole barramundi with homemade tamarind sauce and mixed vegetables, topped with roasted chilli, cashew nut and fried onion.



↑ CHOO CHEE GOONG
29.9

Tempura king prawns dress with Choo Chee curry.



↑ GOONG MA KHAM
29.9

Tempura king prawns, dress with tamarind sauce, fried shallots, smoked chillies and served with vegetables.



↑ SALT & BLACK PEPPER
SOFT SHELL CRAB 25.9

Crispy soft shell crab, garlic, salt, black pepper, chilli, shallot and dried onion.



→ PAD THAI with
KING PRAWN 29.9

Thin rice noodle stirred with chicken breast, bean sprouts, diced tofu, crushed peanuts, wrapped in egg net, topped with grilled king prawn.

→ SALT & BLACK
PEPPER SQUID
23.9

Deep fried squid, garlic, salt, black pepper, chilli, shallot and dried onion.



→ SALT & BLACK
PEPPER PRAWN
29.9

Deep fried prawn, garlic, salt, black pepper, chilli, shallot and dried onion.



SAVOURY FOOD

ONLY at PHUKET TOWN
SIGNATURE COCKTAILS

\$24



SPIRIT HOUSE

เจ้าบ้านเจ้าเรือน

Sloe Gin, Apricot Brandy, egg white,
lemon juice, Lemon Syrup



PHROM-THEP CAPE

ตะวันลับฟ้าที่แหลมพรหมเทพ

Vodka Chamomile, pineapple, mango,
Yuzu, lime, cranberry Jasmine air



PHUKET OLD TOWN

เมืองเก่าภูเก็ต

Spice rum cold brew Thai tea,
banana shrub, lime, ginger ale



KOPI MARTINI

โกปี มาร์ตินี

Vodka, Kahlua, espresso,
condensed milk

ONLY at PHUKET TOWN

SIGNATURE COCKTAILS

\$24



KAMALA BEACH

หาดกะลา

Aged rum, Overproof rum, pineapple juice, lemon juice, ginger syrup, bitters



CHALONG TEMPLE

แม่สกล

Roasted coconut gin, apple, strawberry syrup, coconut bergamot cordial



BANGLA ROAD

ถนนคนเดิน

Masala Bourbon, passion fruit, lychee, whipped cream, caramel, lime



SARASIN BRIDGE

สะพานสารสิน

Pisco, gin, Falernum, lemon juice, passion fruit syrup, bitters

\$22

CLASSIC COCKTAILS

ล ูกี้ตทาว์น



CLASSIC MARTINI

Gin, Martini dry, olive

MARGARITA

Tequila, Triple Sec, lemon juice

COSMOPOLITAN

Vodka, Cointreau, cranberry juice

ANDAMAN BREEZE

Malibu, Rum, Midori, Blue Curacao, orange juice, apple juice, pineapple juice

TOBLERONE

Kahlua, Baileys, Frangelico, honey, whipped cream, chocolate syrup

LONG ISLAND ICED TEA

Vodka, Tequila, Gin, Rum, Pepsi, Triple Sec

SINGAPORE SLING

Gin, Cherry Herring, Dom Bénédictine, Grenadine, soda, Triple Sec, pineapple juice

STRAWBERRY DAIQUIRI

Strawberry, Bacardi, Triple Sec, lime juice

PINA COLADA

Bacardi, Malibu, coconut milk, pineapple juice, lime juice

APEROL SPRITZ

Aperol, Prosecco, soda

ESPRESSO MARTINI

Vodka, Kahlua, vanilla syrup, Espresso

LYCHEE CAPRIOSKA

Vodka, lychee liquor, lime juice, lychee, mint

PHUKET TOWN PASSION

Vodka, lychee, passion fruit

OLD FASHIONED

American whisky, sugar, Angostura bitters

SLOE GIN SOUR

Sloe Gin, lemon juice, sugar, egg white

WHISKY SOUR

American whisky, lemon juice, sugar, egg white



SEX ON THE BEACH

Vodka, Peach Schnapps, raspberry liqueur, pineapple juice, orange juice, cranberry juice



MOJITO

Bacardi, lime, mint, soda



SUMMER ROMANCE

Vodka, Malibu, Midori, lemonade, Grenadine



TEQUILA SUNRISE

Tequila, orange juice, Grenadine



PIMM'S SUNDOWNER

Pimm's, orange juice, apple juice, simple syrup, lemonade



MAI THAI

Rum, Orange Curacao, orange juice, pineapple juice, Grenadine

SLUSHY'S HOUSE

NON-ALCOHOLIC SLUSHY

\$12.9



MILK TEA HIGHNESS
Southern Thai milk tea.
\$9.9



MAJESTY TEA with CHEESE FOAM
Southern Thai milk tea topped with cheese foam.



IMPERIAL HIGHNESS with PHUKET KAYA
Southern Thai milk tea topped with Phuket kaya.



WATERMAN BAY
Watermelon, strawberry, fresh cream, vanilla crumble and almond.

ALCOHOLIC SLUSHY



BEER BINGSU
\$13 / 300ML
\$15 / 500ML



Frozen MAYA BAY Margarita
\$29 per jug / \$19 per glass
Tequila, Blue Curaçao, Triple Sec, lime juice



Frozen KOH PHA NGAN Margarita
\$29 per jug / \$19 per glass
Tequila, Triple Sec, Campari, lime juice

MOCKTAILS

GLASS / JUG

CRANBERRY PUNCH

Cranberry juice, ginger ale

8 / 18

LYCHEE MAGIC

Lychee, mint, soda

16 / 26

COCONUT ISLAND

Coconut water, coconut milk, coconut ice cream, milk, peanuts

16 / 26



COCONUT ISLAND

MANGO TANGO

Mango, pineapple juice, coconut milk

16 / 26

PINK LEMONADE

Lemonade, Sala syrup

8 / 18

LEMON LIME BITTERS

Lime cordial, lemonade, Angostura bitters

8 / 18

WINE

RED / WHITE / SPARKLING / ROSÉ / SWEET WINE

WHITE WINE

GLS / BTL

HOUSE WHITE

Sauvignon Blanc, McLaren Vale SA

10 / -

JIM BARRY WATERVALE

Riesling, Clare Valley SA

12 / 45

OYSTER BAY

Pinot Gris, Hawkes Bay NZ

12 / 42

YALUMBA

Pinot Grigio, Eden Valley SA

11 / 35

OYSTER BAY

Sauvignon Blanc, Marlborough NZ

12 / 42

SHAW & SMITH

Sauvignon Blanc, Adelaide Hills SA

15 / 58

ROSÉ

GLS / BTL

BELENA

Dry Rose, Riverina NSW

13 / 49

SPARKLING

OYSTER BAY

Sparkling Cuvee Brut,
Marlborough NZ

13 / 46

BROWN BROTHERS

Pinot Noir Chardonnay Pinot Meunier,
King Valley VIC

12 / 45

DIVICI

Prosecco, ITALY

14 / 59

SWEET WINE

BROWN BROTHERS

Moscato, King Valley VIC

13 / 49

RED WINE

GLS / BTL

HOUSE RED

Shiraz, McLaren Vale SA

10 / -

SHAW & SMITH

Shiraz, Adelaide Hills SA

15 / 58

PEPPERJACK

Shiraz, Barossa Vally SA

12 / 48

WIRRA WIRRA CHURCH BLOCK

Cabernet Sauvignon Shiraz Merlot,
McLaren Vale SA

13 / 50

DEVIL'S CORNER

Pinot Noir, Tamar Valley TAS

13 / 49

COGNAC / BRANDY 30ML

HENNESSY V.S. 14

AMERICAN WHISKY

JACK DANIELS OLD NO. 7 12

JIM BEAM 12

WILD TURKEY 13

MAKER'S MARK 13

GENTLEMAN JACK
"RARE TENNESSEE WHISKY" 15

CANADIAN WHISKY

CANADIAN CLUB 12

IRISH WHISKY

JAMESON 12

SCOTCH WHISKY

JOHNNIE WALKER RED LABEL 10

JOHNNIE WALKER
BLACK LABEL 12 Y.O. 11

CHIVAS REGAL 12 Y.O. 12

SINGLE MALTS

GLENFIDDICH 12 Y.O. 13

SPIRITS

APERITIF**30ML**

CAMPARI / Italy 12

APEROL APERITIVO / Italy 12

PIMM'S / England 12

GIN

GORDON'S 11

BOMBAY SAPPHIRE 13

HENDRICK'S 14

HAYMAN'S SLOE 15

FOUR Pillars BLOODY
SHIRAZ 15

RUM

BUNDABERG / Australia 12

CAPTAIN MORGAN / Jamaica 12

BACARDI / Cuba 12

HAVANA CLUB / Cuba 12

MALIBU COCONUT RUM /
Barbados 12

VODKA

GREY GOOSE / France 12

ABSOLUT / Sweden 12

TEQUILA

SIERRA GOLD 10

BEER & CIDER

ASAHI / Japan 11

BINTANG / Indonesia 11

CORONA / Mexico 12

PERONI / Italy 11

HEINEKEN /
Netherlands 11

REKORDELIG
STRAWBERRY
& LIME CIDER / Sweden 15

HILLS PEAR CIDER/
Australia 14

DRAUGHT BEER**300ml / 500ml**

PHUKET TOWN
SESSION ALE 4.8% 12 / 14

BANGKOK DANGEROUS
HARD SOLO 4.5% 12 / 14

COOPERS DRY 3.5% 12 / 14

COOPERS XPA 5.2% 13 / 15

PATONG BEACH
PREMIUM LAGER 4.2% 12 / 14

BEER

SOFT DRINKS

HOT / COLD

SOFT DRINK

GLS / JUG

COLA	5 / 14
COLA ZERO	5 / 14
LEMONADE	5 / 14
TONIC	5 / 14
DRY GINGER ALE	5 / 14
RASPBERRY SODA	5 / 14

JUICE

GLASS

ORANGE JUICE	6
APPLE JUICE	6
PINEAPPLE JUICE	6
CRANBERRY JUICE	6
COCONUT JUICE	10

HOT TEA

POT

JASMINE TEA	6
GREEN TEA	6
PEPPERMINT TEA	6
ENGLISH BREAKFAST TEA	6
EARL GREY TEA	6
CHAMOMILE TEA	6

ICED TEA / COFFEE

GLS / JUG

THAI MILK TEA	8 / 20
THAI LEMON ICED TEA	8 / 20
THAI PINKY MILK	8 / 20
THAI BLACK COFFEE	8 / 20
THAI ICED COFFEE	8 / 20

MILKSHAKES

CARAMEL SHAKE	10
CHOCOLATE SHAKE	10
STRAWBERRY SHAKE	10
VANILLA SHAKE	10
BLUE HEAVEN SHAKE	10



PHUQUET


PHUQUET
TASTE THE MAGIC
can refresh

next page



BINGSU



**GREEN TEA
TIDE** (GREEN TEA) 19.9
Matcha powder, vanilla ice cream,
Oreo crumble, chestnut, pearls,
strawberries and milk sauce.



MELON BAY
(MELON) 22.9
Melon, vanilla ice cream,
almond crumble, chestnut,
pearls and milk sauce.



**KARON
SUNSET**
(THAI TEA) 19.9
Thai milk-tea based, glass jelly,
chestnut, pearls, almond crumble
and velvety milk sauce.



**TROPICAL
MANGO**
(MANGO) 19.9
Mango, sticky rice, chestnut, pearls,
almond crumble and mango sauce.



**PANDAN
ISLAND**
(PANDAN) 19.9
Pandan kaya, almond crumble,
chestnut, pearls and milk sauce.

THE ORIGINAL PHUKET DESSERTS

→ VERY PERI SAGO 13.9

Butterfly pea sago served with coconut ice cream, corn, young coconut.



↵ O-AEW 15.9

Pink granita and Aiyu jelly topped with watermelon, melon, vanilla ice cream and almond.

→ PHUKET EMERALD 17.9

Emerald sticky rice served with golden threads, crispy coconut roll, coconut ice cream and homemade coconut milk sauce.

→ FRIED ICE CREAM 17.9



↵ SOUTH SEA MANGO STICKY RICE (SEASONAL) 17.9

HUNNY THE POOH**19.9**

Topped with honeycomb and Madagascar vanilla ice cream.

**PHUKET MONT BLANC****24.9**

Served with chewy taro and pumpkin balls, blueberries, vanilla crumble and drizzle with coconut sauce. Topped with kaladi mont blanc and taro ice cream.

**HEAVEN ON EARTH****19.9**

Coconut ice cream. Vanilla crumble, chewy taro and pumpkin balls, young coconut meat and salted egg custard.

**BURNT BUTTER TOAST****I AM GROOT****19.9**

Biscoff cookies, Madagascar vanilla ice cream and caramel sauce.

MRS. DOUBTFIRE**19.9**

Mixed berries, vanilla crumble and homemade cream cheese sauce.

PHUKETIQUE**19.9**

Original burnt butter toast with caramel ganache and Madagascar vanilla ice cream.

**BLACK MAGIC****19.9**

Chocolate burnt butter toast with macadamia and hazelnut toffee, vanilla crumble, Madagascar vanilla ice cream and chocolate sauce.