

BUBBLES







Chicken Caesar Salad • THB 380

Cos lettuce, smoked chicken, anchovies and parmesan cheese

√ Red Melon Salad • THB 360
√

Watermelon, feta cheese, basil, pomegranate, rocket salad and savoury syrup

Spring Roll Our Way • THB 280

Deep - fried minced chicken, herb, spices and melting emmental cheese

M Som Tum Thai Gai Yang "Northeastern style" • THB 380 🔑 Green papaya salad with grilled chicken and steamed sticky rice

Traditional Satays (6 pieces) • THB 280

A combo of marinated beef, chicken (or pork) skewers served with homemade peanut sauce

√ Mango and Quinoa Salad • THB 380
√

Avocado, almond, cucumber, beetroot, red onions, apples and orange dressing

Seared Ahi Tuna Salad • THB 420

Green beans, tomatoes, potatoes, black olives and egg with rocket salad and vinaigrette dressing

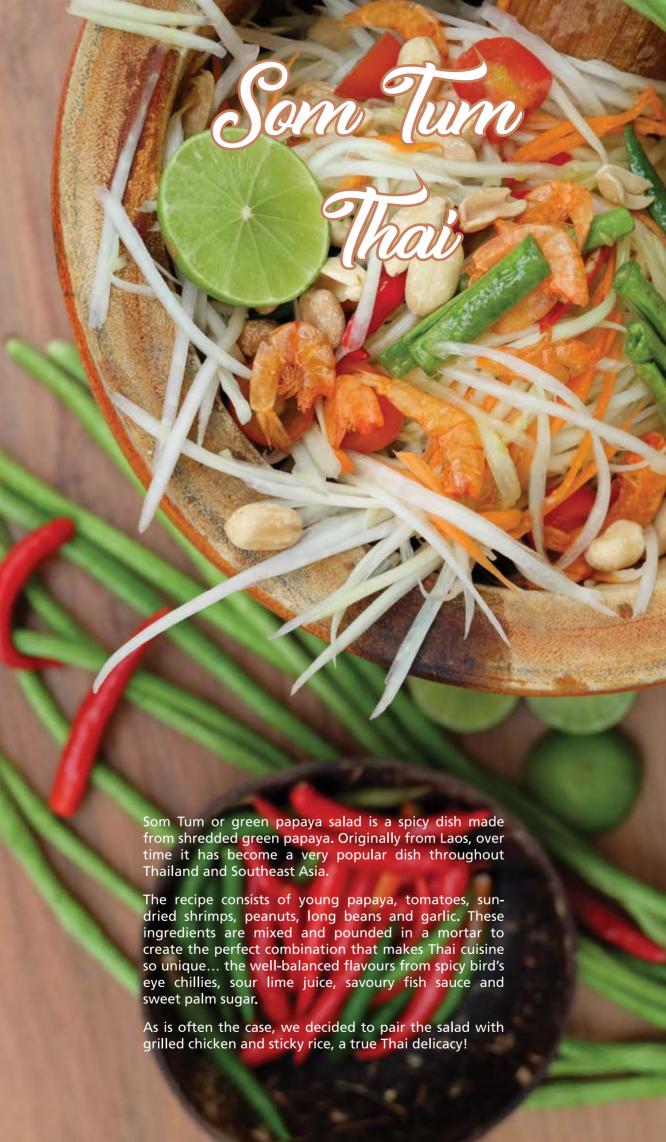
Yum Som O Goong • THB 390

Pomelo, prawns, shallot, spring onions and spicy tamarind dressing

Neua Yang Jim Jaew • THB 550 🥒

Grilled Australian beef striploin with spicy tamarind sauce







Food For the Soul

Pumpkin and Crab Soup • THB 360

Pumpkin cream soup with crabmeat and crispy focaccia bread

Salmon Tartare • THB 450

Marinated with shallots, spring onions, Dijon mustard, virgin olive oil and avocado

Fish and Chips • THB 360

Fillet of seabass with homemade tatar sauce

🦚 Australian Queen Scallops • THB 590 🞶

Pan-seared scallops, green pea mousseline, orange, rocket salad and citrus dressing

Pan Seared Salmon • THB 620

Quinoa, cucumber, avocado, mango rocket salad and honey balsamic

Grilled Phuket Tiger Prawns • THB 750

Sautéed young kale, spaghetti, basil, chili and mushroom with tom yum sauce

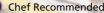
🕔 Oven-Baked Sea Bass • THB 790 🐶

Mediterranean style with roasted potatoes, green beans and tomato with mango salsa

Grilled Seafood Board • THB 1,500

Tiger prawns, snapper, salmon, squid, blue crab, mussels with sauce selection















Bon Voyage

Club Sandwich • THB 350

Turkey ham, 🐖 bacon, fried egg, cheese, tomato and lettuce with toasted bread

Ham and Cheese Panini Sandwich • THB 350

Whole wheat bread, moked ham, mozzarella and cheddar cheese

"Grand" Burger • THB 450

Australian beef patty, onion jam, m bacon, arugula and melting emmental cheese... our signature burger!

Australian Beef Tenderloin "Bistro" Style • THB 1,190

Baked mushrooms, spinach, red wine port jus and potato mousseline

Australian Lamb Cutlets • THB 1,090

Oven baked with pumpkin mousseline, asparagus and red wine lamb jus

Braised Lamb Shank • THB 820

Mashed potatoes, broccoli, caramelized carrots and red wine reduction

Roasted Chicken Breast • THB 560

Mashed potatoes, bok choy, mushrooms and cherry red wine sauce

Phuket Crispy Pork Belly • THB 580

Marinate orange salad served with hoisin sauce





M Salami and Prosciutto Pizza • THB 420

Italian classic... salami and prosciutto, mozzarella and arugula leaves

V Margherita Pizza • THB 320 Tomato, mozzarella and basil leaves

"Chalong" Seafood Pizza • THB 420 From the fishermen's market to the pizza oven

Four Cheese Pizza • THB 390 Mozzarella, fontal, parmesan, gorgonzola

Buongiorno $^{\parallel}$

Wild Mushrooms Soup • THB 290

Creamy mushroom soup served with a drop of truffle olive oil

Pasta Seafood with Tomato Sauce • THB 420

Spaghetti, market seafood with white wine tomato sauce

Potato Gnocchi with Spinach • THB 360

Fresh spinach, pine nuts, mushrooms, egg and cream parmesan sauce

Chef's "aglio e olio" Spaghetti • THB 360 M Bacon, garlic, dried chilli, tomato, basil, poached egg and parmesan cheese

Spaghetti, Tagliatelle, Linguini or Penne • THB 360

With a choice of classic Italian sauces... carbonara, bolognaise or $\sqrt{2}$ pomodoro

















* Eat Like the Jocals *

Tom Yum Goong • THB 360

Classic Thai spicy prawns soup with lemongrass and mushrooms

Tom Kha Gai • THB 330

Authentic coconut milk soup with chicken, lemongrass, galangal and mushroom

Gaeng Massaman Neua • THB 450

Slow cooked imported beef in massaman curry, coconut milk and peanuts

Goong Nam Ma Kham • THB 720

Phuket tiger prawns with sweet tamarind sauce and crispy shallots

🥨 Pla Neung Manao 🛭 THB 690 🧈

Steamed sea bass "Phuket style" with spices, garlic and lime

Gaeng Kiew Wan Gai • THB 380

Chicken in green curry, small Thai eggplant and jasmine rice on the side

Pad Thai Goong Sod • THB 360

Stir-fried rice noodles, prawns, egg and tamarind sauce

Mee Hoon Gaeng Poo • THB 470 🥕

The jewel of Phuket cuisine, yellow curry with crabmeat and vermicelli noodles... If you only have time for only one dish!

Phuket "Moo Hong" • THB 380

Mail eggs Local braised pork belly in black sweet soy sauce with quail eggs

Khao Ob Sapparod • THB 370

Pineapple fried rice with chicken, pineapple bites, cashew nuts and shredded chicken

Pad Ka Praow Pork, Chicken • THB 290 Prawns, Seafood • THB 340

Stir-fried minced minced pork or chicken or prawns or seafood, chilli, hot basil served with steamed rice and crispy fried egg

> Khao Pad ✓ Veg • THB 250 Pork, Chicken • THB 290 Prawns, Seafood • THB 340

Thai fried rice with a choice of more pork or chicken or prawns or seafood and mixed vegetables served with crispy fried egg







From Delhi with Jove...

V W Vegetarian Samosas ● THB 350

Deep fried potato and vegetarian dumplings with mint and tamarind chutney

Paneer Tikka • THB 380

Barbecued cottage cheese marinated in a spicy with mint and tamarind chutney

№ Paneer Butter Masala • THB 450

Cottage cheese cooked with cream, onion and tomato masala served with rice

V Yellow Dal Tadka Curry ● THB 350

Yellow lentils in vegetable broth, turmeric and cayenne served with rice

Butter Chicken Masala • THB 450

Chicken breast cooked with cream, onion and tomato masala served with rice

Tandoori Chicken Tikka • THB 420

Barbecued Chicken marinated with chilli, garlic and Indian spices with mint and tamarind chutney



















In 2016, Phuket was dubbed as a "city of gastronomy" by the UNESCO Creative Network. Phuket's original and locally acclaimed recipes combine Royal Thai, Hokkien Chinese and Malay cuisine... a blend of delicate flavours unique to the Island of Phuket. Among the 60 dishes included in the accolade, Chef Anurak has prepared a selection of seven specialties, which we believe best represent Phuket's influence. Embark on a culinary journey like no other!

Set for two persons or more • THB 1,500

Yum Hua Plee Goong Thod 🥒

Crispy banana blossom, prawns and local spicy sauce



Crab meat in yellow curry and vermicelli noodles

Pla Yang Kamin 🐶

Grilled turmeric-infused snapper fillet

Pad Pak Miang

Sautéed local vegetables

Moo Hong

Braised mp pork belly, quail eggs and pepper & garlic sauce

Khao Hom Mali and Khao Klong 💎

Thai jasmine rice and riceberry brown rice

Oh Aew

Banana essence jelly and palm seed coconut ice cream







Final Destination

Phuket's Pineapple Carpaccio • THB 220
With passion fruit syrup and mango sorbet

Classic Baked New York Cheesecake • THB 250
With homemade blueberry compote

Smoked Coconut Crème Brûlée • THB 220

Lemon Tart Meringue • THB 220
With strawberry sorbet

Khao Niew Mamuang • THB 200 Classic Thai dessert mango with sticky rice

Opera Cake • THB 220
Coffee infused cake with strawberry sorbet

Phuket "Oh Aew" • THB 190

Banana essence jelly and palm seed coconut ice-cream



Bartender please...

Bubbles Cocktails 320 **Bubbles's Fizz** (Sparkling wine and mixed berries) Kir Royale (Sparkling wine with crème de classis) Spritzer (White wine and sprite)

Aperol Spritz (Sparkling wine with aperol and soda water)

Signatures and Classic Cocktails Martini Gin / Vodka / Flirtini / Chocotini / 290 Apple Martini / Blue Martini / Espresso Martini / Lychee Martini Phuket Distilled Rum's Mojito 270 (Passion fruit, mixed berry, pineapple) Long Phuket Island Iced Tea 270 **Patong Libre** 270 (Phuket rum, coke, vanilla syrup and cranberry juice) Southern Mai Tai 270 (Non ordinary mai tai with a local twist) Margarita 270 (Lemon, mango, cranberry, mixed berry) Sex on the Beach 270 Pina Colada 270

Virgin Cocktails	160
The Jade (Lime juice, fresh mint, syrup)	
Steel Work (Passion fruit soda)	
Banana Republic (Banana, coconut milk, honey)	
Pleasure (Mango, pineapple, lime)	
Mojito (Lime, mint, sweet & sour) top with soda	
Coco Colada (Pineapple juice and coconut milk)	

Draught Beer	1/2Pint	Pint
Singha (Thailand)	170	270
Hoegaarden Draught	280	390
Hoegaarden Rose	280	390
Budweiser Draught	280	390
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Bottles	
Chang (Thailand)	170
Singha (Thailand)	170
Heineken (Netherlands)	200
San Miguel light (Philippines)	200
Stella Artois	250

Craft Beer

230

Chalawan Pale ale / Chatri Ipa / Say Play Cold Ipa

Coffee & Tea	Hot	Iced
Espresso, Black Coffee	90	
Double Espresso	120	
Latte Macchiato, Mocha	120	160
Cappuccino, Latte, Chocolate	120	160
Thai Iced Tea	120	

Fresh Fruit Juice & Smoothies 🐶

250

Orange, Pineapple, Lemon, Mango Watermelon, Whole Young Coconut

Soft Drink

Coke, Coke Light, Sprite, Fanta Orange Ginger Ale, Tonic, Soda Water, Red Bull Energy Evian 130 Mont Fleur Still 300ml / 700ml 90 / 160 Mont Fleur Sparkling 700ml 170 Perrier 330ml / 750ml 130 / 200

Spirits

Campari, Aperol, Martini, Ricard	220
Vodkas Absolut, Stolichnaya Stolichnaya gold, Grey Goose	250 320
Tequilas	
Tequila Sierra Herradura Reposado	250 290
Patron XO Café	350
Rums	
Mekhong, Sangsom	220
Chalong Rum, Bacardi, Captain Morgan	250
Bourbons	
Jack Daniel's, Jim Beam	290
Whiskeys	
Ballantine's, Johnnie Walker Red Label	250
Chivas regal 12 years, Jameson, Johnnie Walker Black Label	290
Cognacs XO	
Hennessy, Martell Cordon Blue	550
Cognacs VSOP	
Hennessy, Remy Martin	390

Baileys Irish cream, Amaretto, Sambuca, Frangelico, Tiamaria, Jagermeister, Kahlua Grand Marnier, Malibu and Drambuie

Signatures

Crafty Gins

Bombay Sapphire 240

Tanqueray 270

Hendrick's 300

Aviation 350

Crafty Gin Cocktails

London Summer 320

Bee Sting 320

Hola Hola 320



"Please let us know if you have any special dietary requirement, food allergy or intolerance."

Prices are inclusive of tax and service charge.