

3 COURSE SET MENU

~~THB 1,699 / 2 PERSON~~

THB 1,299++ / 2 PERSON

CHOOSE ONE STARTER + ONE MAIN COURSE + ONE DESSERT

Please inform your server of any food allergies or dietary restrictions.

All prices are in Thai Baht and subject to 10% service charge and 7% government tax

3 COURSE SET MENU

APPETIZERS/ SALAD/ SOUP

Soup Of the Day

Please ask your server for the special of the day

Tom Kha Gai

Thai Lemon Grass, Galangal Soup, Chicken
Coconut and chicken soup infused with kaffir lime leaf,
galangal, local mushrooms, and shallots

Pan Fried Pork Dumplings



Accompanied with creamy cheese sauce, parsley,
sauerkraut, and root chips

Super Food Salad



Mesclun, pumpkin, squash, quinoa, berries, pecan nuts,
pepitas, feta, goji berries & lemon dressing

Beets & Cheese



Arugula, roasted beets, goat cheese, orange, onions,
candied walnuts, sesame, herb vinaigrette

Smoked Chicken Caesar Salad



Romaine lettuce, brioche croutons, parmesan snow,
Caesar dressing, bacon

Hummus & Pita



EVOO, Paprika, Multigrain Pita

Fried Kaffir Lime Calamari



Served with sriracha mayo and crispy Thai basil

Panko Crumbed Cauliflower Fritters



Thai chili powder, mint mayo

Thod Mun Goong



Fried prawn cake, almond flakes served with
sweet chili sauce

Satay Gai



Chicken Satay Skewers
Skewered chicken, Thai spiced peanut sauce,
cucumber relish

Poh Pia Tod



Vegetable Spring Roll
Deep fried veg spring roll, plum sauce spring

Gai Thod Samunprai



Fried Chicken and Thai Herbs
Marinated fried chicken with Thai herbs served with
sriracha mayo

Muek Kratiem Prik Thai Dam

Crispy Fried Squid with Garlic and Black Pepper



Crispy Fried squid with garlic and black pepper served
with black ink sauce

Som Tam



Green papaya, dried shrimps, cherry tomatoes, beans,
peanuts, lime, fish sauce

Spicy Vegetarian Dairy Nuts Gluten
Seafood Signature Inspired by Her

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MAINS

Gaeng Kiew Wan

Green Curry with Chicken

Green curry with coconut milk, Thai basil, eggplant, kaffir lime leaves served with jasmine rice

Massaman Nua

Massaman Curry with Beef   

Spiced rich curry with peanuts, potatoes and onion served with jasmine rice

Gai Phad Med Ma Muang Himmaphan

Stir Fried Chicken with Cashew Nuts  

Wok-fried chicken with bell peppers, dried red chili, cashew nuts served with jasmine rice

Phad Kra Prow Moo

Stir Fried Pork with Hot Basil

Ground pork/chicken, garlic, chili, hot basil leaves served with jasmine rice

Phad Pak Ruam Mit

Stir Fried Vegetables  

Wok-fried seasonal vegetables tossed in soy sauce served with jasmine rice

Phuket Phad Mee Hokkien

Veg/ Prawn   

Phuket style wok fried fresh, yellow noodles, local vegetables, dark soy sauce, fried egg

Khao Phad Sapparos Talay



Pineapple fried rice with shrimps, calamari, mussels, raisin, and spring onion

Khao Soi Gai



Northern Thai coconut curry noodles with chicken and crispy noodles

Phad Thai Gai

Pad Thai Noodles Chicken   

Wok-fried rice noodles, egg, tofu, tamarind, bean sprouts, peanuts, choice of prawns or chicken

Phad See Ew

Thai Stir Fried Flat Rice Noodles  

Thai-style wok-fried flat rice noodles tossed in dark soy sauce, with carrots and kale

Khao Phad

Thai Style Fried Rice  

Veg/ Chicken/ Prawns

Stir-fried Thai jasmine rice, choice of chicken or prawn, topped with fried egg, lime, chili dip

Spicy  Vegetarian  Dairy  Nuts  Gluten 
Seafood  Signature  Inspired by Her 

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MAINS

Wagyu Burger



Sesame brioche bun, aged cheddar, pickles, tomatoes, caramelized onions, sautéed local mushrooms, Dijon mayo

Cajun Chicken Burger



Sesame brioche bun, tomatoes, buttermilk fried chicken, Swiss cheese, cilantro, and cabbage slaw, sriracha mayo, pickled red radish

Chipotle Honey Roasted Half Chicken



Overnight chipotle and honey marinated chicken served with roasted local root vegetables, steak fries, sriracha aioli, and merlot jus

Andaman Fish N Chips

Battered Fish Fillet, Crispy Steak Fries, Tartar Sauce, Lemon Wedges, Malt Vinegar

Spaghetti Aglio Olio e Peperoncino



Spaghetti pasta tossed with olive oil, garlic, chili, parsley, and parmesan

Chicken Basil Fettuccine Alfredo



Fettuccine pasta tossed with onion, garlic, basil, alfredo sauce

Penne Arrabbiata



Penne, chef's tomato sauce, fresh basil, Thai chili, red onion, garlic, and parmesan

Spaghetti Bolognese



Spaghetti tossed with ground beef, tomato sauce, parmesan, basil oil, fresh basil

Spaghetti Frutti Di Mare



Spaghetti tossed with prawns, calamari, green shell mussels, parsley, tomato sauce and parmesan

Fettuccine Carbonara



Fettuccine pasta tossed with pork bacon, egg yolk, black pepper, and parmesan

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DESSERT

Refreshing Thai Lime Meringue Tart



Phuket lime sorbet, seasonal berries coulis, vanilla crumble

Strawberry Cheesecake



Baked cheesecake topped with strawberry coulis, mixed nut crumble

Fresh Phuket Island Fruits



Thai Coconut Ice Cream with Accompaniments



Roasted peanut, Phuket pineapple jam, sweet sticky rice and Thai red rubies

Mango Sticky Rice

Thai mango, sweet sticky rice, and coconut cream

Ice Coolers



Ice cream: vanilla, chocolate, strawberry, coconut

Sorbet: mango, Phuket lime, raspberry

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