

RIM TALAY

THE GASTRONOMIC DELIGHTS OF PHUKET

Inspiration

Renowned as a UNESCO Creative City of Gastronomy in 2015, Thailand's largest island is famous for its diverse foodie scene, with recipes inspired by Thai, Chinese, and Malay cultures. Rim Talay's Southern Thai cuisine menu captures the essence of the burgeoning street food scene in Phuket.

Beginnings

In Thai, "rim talay" means "seaside." Once upon a time, Patong was a simple fishing village filled with old-style Thai houses and huts. It wasn't until the 60s and 70s that Patong transformed into a tourist destination. To showcase the best of Southern Thai cuisine, Rim Talay serves up recipes cooked with local ingredients.

Locally-Sourced Ingredients

Our commitment to authenticity and quality shines through every dish. At Rim Talay, we collaborate with local fishermen and producers to source the freshest ingredients, ensuring each plate reflects the true flavors of Phuket. Join us for a dining experience that celebrates the culinary richness of Southern Thailand.





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Starters & Appetizers

1. LARB GAI OR MOO 🍴🌿 250

Spicy minced chicken or pork salad tossed with chili flakes, crushed toasted rice, lime and spring onions

2. TOM YUM GOONG 🍴🌿🐠 290

Traditional spicy prawn soup with mushrooms, lemongrass, galangal and kaffir lime leaves

3. TOM KHA GAI 🍴🌿 295

Creamy spiced chicken coconut soup with Thai herbs

4. SATAY GAI, MOO OR NUEA 🍴 360

Chicken, pork or beef satay served with peanut sauce

5. NAM TOK NUEA 🍴🌿 490

Northern style grilled Australian beef striploin salad with fresh herbs, chili flakes and lime

6. GOONG SARONG 🍴🐠 350

Crispy fried prawns wrapped in vermicelli noodles, served with sweet plum sauce

7. SOM TAM GAI YANG 🍴🐠 400

Green papaya salad with dried shrimps, chili, crushed peanuts and BBQ grilled chicken thigh and sticky rice

8. TOD MUN GOONG 🍴 320

Traditional fried prawn cakes served with plum sauce

9. HAT YAI FRIED CHICKEN 🍴🐠 350

Crispy fried chicken nibbles served with sweet chili sauce and topped with crispy shallots and sticky rice

10. Khan Tok 990



A selection of our appetizers for two people, served on a traditional Khan Tok dining tray.



- Satay chicken, pork, and beef served with peanut sauce
- Som Tam spicy green papaya salad
- Larb chicken or pork salad
- Fresh Phuket spring rolls served with sweet and sour tamarind sauce
- Hat Yai fried chicken
- Tom Yum Goong, served for two people



10




From The Wok



11. GAI PHAD MED MA MUANG 340  
Wok fried chicken tossed with vegetables, chili paste, cashew nuts, and water chestnuts


12. PHAD KRAPOA GAI, MOO OR NUEA 320  
Wok fried chicken, pork or beef with holy basil and topped with a fried egg

13. PHAD THAI GOONG OR GAI 450   
World famous wok fried rice noodles with shrimps or chicken, egg, a tangy tamarind sauce topped with crushed peanuts and bean sprouts

14. KHAO PHAD GOONG, MOO, GAI, OR POO 380   
Wok fried rice with your choice of prawns, chicken, pork or crab meat topped with a fried egg

15. PHAD SE-EW MOO, GAI OR GOONG 395   
Wok fried noodles tossed with black soy sauce and kale, with your choice of pork, chicken, or prawns

16. PLA SAM ROD 780  
Line-caught market fish of the day, tossed in sweet and sour sauce with seasonal vegetables

17. NUEA, GAI OR GOONG PHAD PRIK THAI DUM 380 
Wokfried beef, chicken, or prawns tossed in black pepper and garlic sauce with bell peppers and fresh spring onions

ADD ON
WHITE SHRIMPS 150



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12



14



15



16



All prices are subject to 10% service charge and applicable government tax
*A la carte items with  sign incurs a small surcharge.

Clay Pot Curries

18. SALMON CHU CHEE   490

Roasted salmon in a fragrant red curry sauce with kaffir lime and red chillies

19. MASSAMAN NUEA    590

Slow-braised beef cheeks cooked in a southern spiced curry with star anise, cinnamon, peanuts, and coconut milk

20. GAENG PHED PED YANG  490

Slow roasted & smoked duck breast with fragrant coconut red curry, lychee, pineapple and Thai basil

21. GAENG KEAW WAN GAI OR TAO HOO  395

Thai green curry with your choice of chicken or tofu, served with eggplant and Thai basil

22. KHAO SOI GAI  380

Chiang Mai yellow noodles curry served with braised chicken, crispy egg noodles and traditional condiments

From Sea To The Charcoal Grill

23. GOONG YANG  900

Grilled tiger prawns with garlic and black peppercorn sauce

24. PLA MUEK YANG 850

Grilled marinated squid with turmeric and lemon grass

25. GOONG MAE NAM YANG  1,100

Grilled fresh river prawns with garlic and chili served with seafood dip

26. PLA KAPONG LUI SUAN  890

Grilled seabass served with a tart dressing, tossed with fresh seasonal vegetables and herbs



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28

Phuket Famous

27. ORIGINAL PHUKET POH PIA SOD 250

Chinese style fresh spring rolls with bbq pork, vegetables and tofu served with a sweet chili tamarind sauce

28. MEE HOON GAENG POO BAI CHA PLU 395

Yellow curry with fresh blue crab and local bitter leaves served with rice noodles

29. MOO HONG 400

Authentic southern Thai style braised pork belly cooked with dark soy sauce, cinnamon and star anise

30. GOONG PHAD NAM MAKHARM 790

Southern Thai wok fried king prawns with sweet and sour tamarind sauce

31. KHAO OB SAPPAROD, GOONG OR GAI 450

Yellow curry spiced Phuket pineapple fried rice, raisins, chicken floss and topped with tiger prawns or chicken

32. PHAD PHED GOONG SATOR 390

Locally caught shrimps stir fried with local stinky beans, red curry paste, holy basil and chili

Vegetarian Thai Menu

Starters & Appetizers

33. LARB HED 220

Spicy mixed mushrooms salad tossed with chili flakes, crushed toasted rice, lime and spring onions

34. ORIGINAL PHUKET POH PIA SOD 295

Chinese style fresh spring rolls filled with vegetables and tofu, served with a sweet chili tamarind sauce

35. BUEA TOD 200

Deep fried betel leaves in a spiced batter served with chili and plum sauce

36. SOM TUM TAO HOO 250

Spicy papaya salad with tofu

37. TOM KHA PAK 260

Creamy coconut soup with Thai herbs and seasonal Thai vegetables

38. TOM YUM HED 260

Traditional spicy sour soup with mushrooms, lemongrass, galangal and kaffir lime leaves



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Vegetarian Clay Pot Curries

39. MASSAMAN PUMPKIN 340

Roasted pumpkin cooked in southern spiced curry with star anise and cinnamon, peanuts and coconut milk

40. GAENG SAPPAROD YANG 300

Charcoal roasted pineapple with fragrant coconut red curry, lychee and Thai basil

41. CHU CHEE PAK KROB 300

TAO HOO 🌿

Crispy vegetables and tofu in a fragrant red curry sauce with kaffir lime and red chilies



Thai Vegetarian Classics

42. PHAD THAI PAK TAO HOO 🌿 395

World famous wok fried rice noodles with tofu, egg, tangy tamarind sauce topped with crushed peanuts and bean sprouts

43. KHAO OB SAPPAROD 🌿 450

Yellow curry spiced pineapple fried rice, raisins and fresh herbs

44. PHAD SEE EW PAK 🌿🌿 350

Wok fried flat noodles with seasonal mixed vegetables and tofu

45. KHAO PHAD PAK 🌿 290

Wok fried rice with seasonal vegetables topped with fried egg

46. PHAD PAK MED MA MUANG 🌿🌿 300

Mixed seasonal vegetables tossed with chili paste, cashew nuts and water chestnuts

47. HED PHAD NAM MAKHARM 🌿 340

Crispy fried Orenji mushrooms tossed in tamarind sweet and sour sauce topped with fried shallots

Sides

48. PHAD PAK BOONG FAI DANG 290

Wok fried morning glory with garlic and oyster sauce

49. PHAD PAK RUAM MIT 290

Wok fried seasonal Thai vegetables with oyster sauce

50. BAI MIENG PHAD KAI 320

Wok fried signature local leaves with egg and oyster sauce

51. KAI JEAU 🌿 220

Thai omelet

52. RICEBERRY 100

Steamed Thai wholegrain purple rice, rich in nutrients



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Phuket Journey Tasting Set Menu

1,200++ THB PER PERSON Δ

BITES

Chef's signature Thai canapés

Please ask your waiter for chef's special

SOUP

Tom Yum Goong or Tom Yum Hed \odot

Traditional spicy prawn or mushroom soup with lemongrass, galangal and kaffir lime leaves

Or

Gaeng Som \odot

Southern style sour soup

APPETIZER

Old Phuket Town Poh Pia Sod

Chinese style fresh spring rolls with bbq pork, vegetables and tofu served with a sweet chili tamarind sauce

MAIN

Gaeng Poo Bai Cha Plu

Yellow curry with fresh blue crab and local bitter leaves served with rice noodles

Moo Hong

Authentic southern Thai style braised pork belly cooked with dark soy sauce, cinnamon and star anise

Phad Phed Goong Sator \odot

Locally caught shrimps stir fried with local stinky beans, red curry paste, holy basil and chili

Phad Pak Boong Fai Dang

Wok fried morning glory with garlic and oyster sauce

Jasmine rice

Steamed Jasmine rice



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Bites



Soup



Appetizer



Main

Mediterranean Dinner Menu

Small Plates

53. MIXED SICILIAN OLIVES   300

Warm marinated olives served with grilled Halloumi cheese and salsa verde

54. CRAB CROQUETTE   290

Local crab croquette served with spiced gribiche mayonnaise and garden herb salad

55. SPANISH SERRANO HAM BRUSCHETTA   320

Sliced iberico ham, vanilla mascarpone, arugula, local fig jam on grilled ciabatta

56. CHEF'S STEAK TARTARE    380

Classic beef tartare with shaved truffle, cured egg yolk, garlic toasted baguette, bone marrow beignets

57. CRISPY FRIED CALAMARI   360

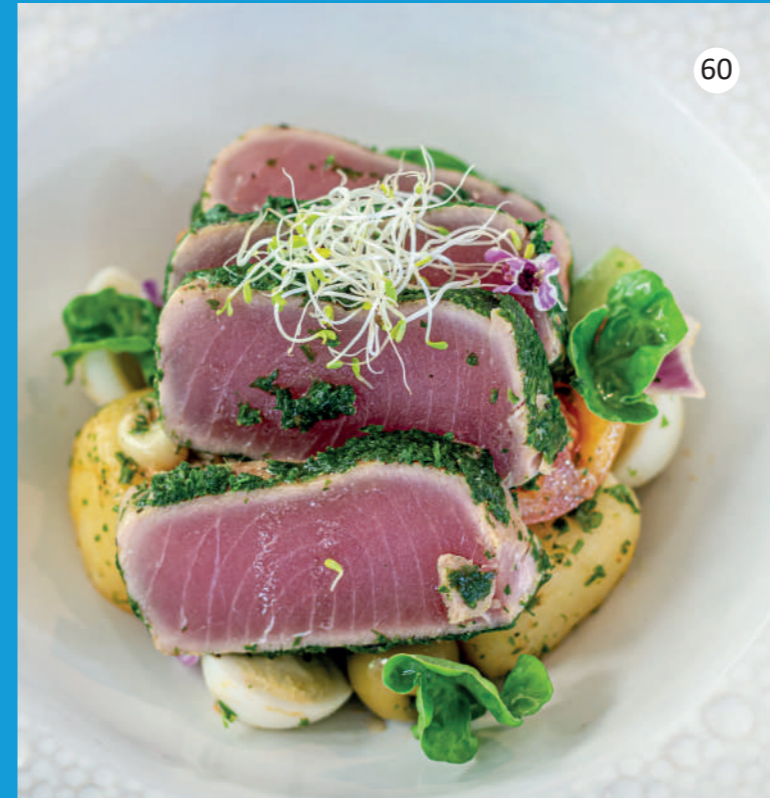
Deep fried crispy calamari served with lemon wedges and Parmesan arugula salad

58. GAMBAS AL AJILLO   440

Andaman white prawns cooked in extra virgin olive oil, parsley, lemon, garlic, and chili, served with ciabatta bread and a lemon wedge.

59. HERB FALAFEL    280

Herb falafel served with garlic yoghurt and hummus



Large Plates

60. TUNA NICOISE SALAD   490

Nicoise salad served with seared tuna and quail egg, topped with crispy garlic crostini

61. MUSHROOM DELIGHT   400

A mix of local mushrooms tossed with fried gnocchi in a creamy sauce, baby spinach, lemon ricotta cheese and pine nuts

62. CHICKEN CAESAR SALAD    420

Cos lettuce served with crumbed chicken topped with our classic caesar dressing, poached egg and streaky bacon

ADD ON

GRILLED PRAWNS 100

63. MEZE PLATTER   850

Freshly made falafel, tabbouleh salad, marinated halloumi, olives, baba ganoush, assorted cold cuts, and grilled flatbread

Fresh Soups

64. MINISTRONE   300

A classic Italian tomato and vegetable soup served with a ciabatta roll

65. ANDAMAN SEAFOOD BISQUE   350

Roasted shellfish soup served with a variety of seafood, topped with classic rouille mayonnaise, served with a ciabatta roll

66. CHEF'S SOUP OF THE DAY 290

Made daily by our chefs, please ask your waiter for daily specials



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From Our Pizza Oven

67. PIDE - TRADITIONAL TURKISH

PIZZA    

Mixed mushrooms, pomodoro sauce, mozzarella cheese and truffle oil 420

Lamb ragu, Feta cheese, romesco sauce, mozzarella cheese and parsley 480

Spinach and feta cheese, tomato, sesame seed, and grated parmesan 450

Chorizo, red onion, pomodoro sauce, mozzarella cheese and bell peppers 440

68. WOOD FIRED PIZZA

MARGHERITA 440

Mozzarella cheese, pomodoro sauce, basil, buffalo mozzarella cheese and olive oil

PEPPERONI 480

Sliced pepperoni, cheese, mozzarella cheese and pomodoro sauce

4 CHEESE 460

Mozzarella Cheese, blue cheese, buffalo mozzarella cheese, and swiss cheese

THE OZZY 450

Pomodoro sauce, mozzarella cheese, bacon, onion and fried egg



67



68

Bistro Favorites

69. BBQ SMASHED CHEESE 500

BURGER   

Two Australian beef patties with onion rings, American cheese, pickles, mayonnaise, arugula leaves, and a brioche bun, served with truffle parmesan fries

ADD ON

BACON	80
EGG	50

70. BUTTER MILK FRIED CHICKEN 480

BURGER   

Crispy buttermilk fried chicken with lettuce, tomato, avocado, and sriracha mayonnaise, served in a brioche bun with fries

71. RIM TALAY CLUB SANDWICH 480

Toasted focaccia loaf with grilled chicken, cheese, bacon, lettuce, a fried egg, tomato, and mayonnaise, served with crispy fries

72. VEGETARIAN GYRO WRAP 400

Crispy falafel, tomato and cucumber salad, Tatziki yoghurt in flat bread and fries

73. FISH AND CHIPS 500

Lemon pepper and beer battered catch of the day, served with fries, house-made tartar sauce, tomato sauce, and a lemon wedge

74. CHICKEN PARMIGIANA 490

Crumbed chicken schnitzel topped with mozzarella cheese, sliced ham, served with fries and garlic aioli



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74



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From The Char Grill

Please choose one sauce and one side

- 79. GRASS FED BEEF TENDERLOIN 200G. 1,150
NEW ZEALAND
- 80. WAGYU BEEF RIB EYE 200G. 1,250
AUSTRALIA
- 81. WAGYU STRIPLOIN 200G. 1,100
AUSTRALIA
- 82. LAMB RUMP 250G. 950
NEW ZEALAND
- 83. PORK CHOP 250 G. 800
CHIANG MAI FARMED
- 84. CHICKEN BREAST 200G. 790
KHLONG PHAI FARMED
- 85. KING SALMON 200G. 890
NEW ZEALAND.

Chefs Signatures Dishes

- 75. SEAFOOD TOWER 2,990

Rock lobster, poached prawns, steamed New Zealand mussels, blue swimmer crab, half dozen French oysters and clams with horseradish and cocktail sauce

- 76. BEEF CHEEK BOURGUIGNON 940

Braised red wine beef cheek served with bacon lardons, mushrooms smooth potato purée

- 77. MOROCCAN SPICED CHICKEN 790

Slow cooked HARRISA spiced roasted chicken, grated lemon served with Romesco

- 78. DUCK CONFIT 890

Twice cooked Khlong Phai farms duck leg served with white bean cassoulet and buttered green beans

SIDES

- Duck fat cooked potatoes with rosemary and garlic 190
- Truffle and parmesan fries 190
- Honey roasted pumpkin with Amaretti crumble and sage 190
- Roasted mixed vegetables with balsamic reduction 190
- Mixed leaf salad with house dressing 190
- Roasted mixed mushrooms 190

SAUCES

- | | | |
|------------------|----------------------|-------------|
| Romesco | Café de paris butter | Salsa Verde |
| Peppercorn sauce | Mushroom sauce | Pesto |
| Red wine jus | Thai seafood sauce | |



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Rim Talay Signature Desserts

88. **BASQUE CHEESE CAKE** 320 D N V
 Spanish style Basque cheese cake served with berry compote and vanilla bean gelato

89. **I-TIM MAPRAO** 350 N D V V
 Our chef's version of local coconut ice cream served with peanuts, sticky rice, salted coconut and fresh local fruits

90. **MANGO STICKY RICE** 300 D V N V
 Our twist on Thailand's famous dessert, made with fresh mango, mango mousse, sticky rice and mango gelato

91. **CHOCOLATE DELICE** 340 D V N N
 Velvet chocolate crèmeux served with pistachio ice cream, Chiang Mai strawberry compote

92. **SEASONAL TROPICAL FRUIT PLATTER** 290 V V
 Selection of seasonal fresh fruits with sorbet of the day

93. **LOCAL & INTERNATIONAL CHEESES** 600 D V N A
 Mixed of cheeses with crackers, honeycomb and medjool dates

94. **SELECTION OF ICE CREAM** 100 per scoop
 Ask our waiters for ice cream flavors



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RIM TALAY



All events and promotions



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