TIFFIN LUNCH SET MENUS

A Culinary Journey through Phuket's Heritage

THB 900 ++ (set / person)

PHUKET CLASSICS

Mee Hoon Gaeng Poo
A famous Southern Thai yellow crab curry served with rice noodles

Nuea Phad Kratiem Prik Thai Dum
Wok fried beef with black pepper, garlic and chilli sauce, served with seasonal vegetables

Pla Sam Rod
Deep fried dusky tail grouper served with sweet chilli sauce and local seasonal vegetables

Khao Suay
Steamed jasmine rice

Khao Neaw Ma Muang
Seasonal mango served with two types of sticky rice and sweet and salty coconut sauce

THAI STREET FOOD

Som Tum Gai Yang
Green papaya salad with local herbs tossed in a tangy dressing, served with sticky rice and marinated grilled chicken

Nuea Yang Nam Tok
Barbecue style striploin beef cooked medium, tossed with herbs, shallots, mint and toasted rice, dressed with fish sauce, lime and palm sugar

Goong Sarong
Rice noodle wrapped prawns served with plum sauce and sweet chilli sauce

Thai Satay
Char grilled chicken and beef satay served with peanut sauce and pickled vegetables

THE CHEF'S TABLE
Menu

THB 3,500 ++ (per person)

TAAN THAI MENU

Celebration of Thai Cuisine

'Taan' in Thai means 'to have a meal.' Our Thai menu is all about celebrating Thai cuisine while showcasing its rich history and the local farmers who supply our ingredients.

CHEF SNACK

Tang Moo Pla Heng

Compressed Phuket watermelon with fish floss, tamarind and chili reduction.

Goong Chae Nam Pla

Phang Nga tiger prawn tartare marinated in fish sauce, served in a crispy Tu Tong basket with green chili seafood dressing.

SOUP

Gaeng Ranjuan Nuea

A bold and aromatic beef broth simmered with shrimp chili paste, Thai basil, lemongrass and chili, accompanied by thinly sliced Thai Wagyu beef.

ENTRÉE

Ayutthaya River Prawn Puang Aghun

Char-grilled river prawn with curried prawn fat emulsion, served with young coconut som tum and sea grapes.

SORBET

MAINS

Gaeng Poo Bai Chapoo

Mud crab curry with chapoo leaf, served with vermicelli.

Pla Tod Kratiem

Crispy fried Songkhla farmed snapper with fried garlic and chili.

Wagyu Nuea Yang

Grilled Thai Wagyu beef striploin marinated Thai-style, served with Northern-style BBQ sauce.

SIDES

Steamed jasmine rice and riceberry
Stir-fried kale with oyster sauce and garlic

DESSERT

Bekomoi

A local Phuket comfort dessert of warm black sticky rice with young coconut ice cream.

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THE CHEF'S TABLE
Menu

THB 3,000 ++ (per person)

A Modern North Indian Vegetarian Journey

CHEF SNACK

Gol Gappa
Crisp Sphere | Five-Flavored Waters | Chutney Pearls

Dhokla Cloud
Gram Flour Sponge | Green Chili Essence | Mustard Seed Oil Mist

ENTRÉE I

Charcoal-Smoked Paneer
Paneer marinated with yogurt and Awadhi spices, finished in the tandoor
Served with tomato, pickled shallots and mint sauce.

Awadhi Silk – Silken Yogurt Kebabs
Hung Yogurt & Gram Flour Patty | Tamarind Chutney | Bell Peppers | Herb Oil

SORBET

MAIN COURSES

Paneer Pasanda 2.0
Stuffed Paneer Triangles | Cashew–Saffron Gravy | Rose Petal Dust

Baingan Bharta Reimagined
Smoked Eggplant Purée | Tomato | Onion | Garlic

Signature Mushroom Dal
Grilled Smoked Mushrooms | Lentils | Herbs | Onion | Tomato

SIGNATURE SIDES

Old Delhi Butter Naan | Mini Laccha Paratha
Biryani Rice | Chef's Chutney

MITHA (DESSERT)

Royal Velvet Jamun
Saffron-Infused Gulab Jamun | Pistachio Dust | Rose Essence | Rabri Espuma

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THE CHEF'S TABLE
Menu

THB 3,500 ++ (per person)

A Modern Indian Culinary Odyssey

This Chef's Table menu is a journey through India's culinary heritage, reimagined for the modern palate. Inspired by regions from Delhi to Goa, each course blends authentic flavors with refined techniques and contemporary presentation–a true taste of India's soul, one plate at a time.

CHEF SNACK

Pani Puri (Delhi Streets)
Crisp Spheres | Five-Flavored Waters | Tamarind Chutney Pearls

Dhokla Cloud
Gram Flour Sponge | Green Chili Essence | Mustard Seed Oil Mist

ENTRÉE I – COASTAL CHARMS

Char-Grilled River Prawn
Char-Grilled Prawn | Pickled Spices | Coriander & Mint Chutney | Tamarind Chutney

Awadhi Silk – Silken Yogurt Kebabs
Hung Yogurt & Gram Flour Patty | Tamarind Chutney | Bell Peppers | Herb Oil

SORBET

MAIN COURSES

Macchi Surwa (Goan Spice Route)
Goan-Style Sea Bass Curry | Mustard Seeds | Curry Leaf | Onion | Tomato | Thai Ghee

Lamb Kofta Curry (Awadhi Heritage)
Handmade Lamb Kofta | Rich Masala Curry | Garlic Raita

Smoked Butter Chicken (Delhi–Punjab)
Charcoal-Smoked Chicken Medallions | Silky Makhani Sauce | Fenugreek Dust | Kalonji

SIGNATURE SIDES

Old Delhi Butter Naan | Mini Laccha Paratha
Biryani Rice | Chef's Chutney

MITHA (DESSERT)

Royal Velvet Jamun
Soft Saffron-Infused Gulab Jamun | Pistachio Dust | Rose Essence | Rabri Espuma

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THE CHEF'S TABLE
Menu

THB 3,500 ++ (per person)

CHEFS IDEA OF THE MOMENT
"EARTH & OCEAN"

Experience a modern French menu infused with the essence of Thai seasonal ingredients, thoughtfully crafted from the earth and ocean. Nestled amongst the treetops overlooking the breathtaking Patong Bay, each course is a celebration of nature, artistry, and culinary elegance.

FOR THE TABLE

Fresh Breads and Rolls with Whipped Butter.

CHEF'S SNACK

Parmesan Choux | Truffle Cream | Parma Ham
Tuna Noodle | Mango Salsa | Sesame Tuile

ESSENCE OF THE ANDAMAN SEA

Locally Caught Hamachi (Yellowtail) Crudo on Ice with Thai Seafood Sauce.

REFRESHING INTERLUDE

Sorbet of the Moment.

OCEAN

Butter poached Phuket Lobster accompanied with Champagne & Caviar sauce,
Cauliflower espuma, Chive Gnocchi, Herb Oil, Sesame Tuile biscuit.

EARTH

35-Day Butter-Aged Black Angus Tenderloin with a Herb-Butter Crust, Seared Foie Gras,
Potato Pavé, Slow-Roasted Butternut, Sliced Truffle, Red Wine Reduction.

SWEET INDULGENCE

Hazelnut Rocher
Chocolate Crémeux | Roasted Hazelnut Praline | Chocolate Brownie | Coffee Cream Espuma

PETIT FOURS & COFFEE/TEA

3Mini Pralines and Truffles served with your choice of Coffee or Tea.

BREAKFAST AND BUBBLES

Menu

THB 4,000 ++ Includes one bottle of
Botter Prosecco Doc Extra Dry

A Selection of Freshly Baked Pastries and Breads

Freshly baked French butter croissants, muffins and breads served with preserves and butter

Continental Indulgence

Yoghurt of the day and Bircher muesli
Selection of cold cuts

Signature Mixed Grill

Grilled sourdough bread, streaky smoked bacon, grilled tomato, sautéed mixed mushrooms and hash browns, topped with a Parmesan crumbed Italian egg

Your choice of pork, beef or lamb sausage

Eggs Benedict Royale

Smoked salmon with poached organic eggs, baby spinach and potato rösti, topped with Hollandaise sauce

Buttermilk Waffles

Crispy buttermilk waffles served with fresh fruits, caramelised banana, maple syrup, whipped cream and berry compote

Fresh Fruit and Vegetable Juice Choices

Watermelon, pineapple, cantaloupe, orange, tomato and carrot

Coffee Choices

Espresso, Americano, Mocha, Cappuccino and Caffè Latte

TWG Tea Choices

Earl Grey, English Breakfast, Green Tea and Herbal Infusion

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AFTERNOON TEA
at the treepod

THB 1,200++ for two persons

Fresh Scones with Jam and Chantilly Cream

TWG Earl Grey and Thai Tea macarons

Choux craquelin with crème pâtissière and fresh berries

Coconut panna cotta topped with toasted coconut and fresh mango

Khanom chan - traditional Thai royal dessert made with

layered rice and tapioca flour, soft and chewy

Blueberry financier cake

Gaeng kari gai curry puff - traditional homemade curry puff

with yellow chicken curry

Tuna larb tartare - served in crisp spheres, topped with tamarind chili gel



Remark: Please make reservations one day in advance.