



MINDFUL EATING



BOOSTER



BUTTERFLY PEAS OVER NIGHTS OAT

Chia Seeds, Flax Seeds, Goji Berry, Pomegranate, Stingless Bee Honey



PISTACHIO BOWL

Pistachio Foam, Pomegranate, Cocoa Nibble, Crunchy Kataifi



EAT GOOD FEEL GOOD

Coconut Yoghurt, Dark Chocolate, Granola, Banana, Peanut Butter, Chia Seeds



CHOCOLATE PUDDING

Asian Pear Compote, Cinnamon, Orange

ENERGIZER



HOMEMADE RAW NUT MILK

Macadamia, Cashew, Hazelnut



BLUEBEERY POWER BALL

Dried Cranberries, Oats, Banana, Chia Seeds, Pistachio



SPIRULINA BAR

Oats, Pumpkin Seeds, Flax Seeds, Dates, Coconut Oil



AÇAÍ BAR

Oats, Dates, Walnut, Goji Berry, Maple Syrup, Chocolate Chips



EARTH-TO-TABLE



ARTISAN CHEESE PLATTER, SOFT SEEDS BREAD

Almond & Cashew Nut Based, Smoked on Hickory, Aged Cumin Gouda, Cheddar, Feta



SAVOURY OATMEAL

Mushroom, Edamame, Kelp, Sesame Seeds



TOASTED MULTISEED BREAD

Avocado, Tomato, Fresh Herbs

HUMMUS

Sunflowers Seeds, Hemp Seeds, Paprika, Crispy Rye Bread



PURPLE POTATO & CORN FRITTERS

Avocado Salsa, Smoked Cheese, Rocket & Coriander Salad

CHICKPEAS & SPINACH CURRY

Masala Spices, Parata

MISO SOUP

Tofu, Wakame, Spring Onion



JOKE

Pork or Chicken Congee, Poached Egg, Ginger, Spring Onions

KHAO TOM PLA

Fish Boiled Rice, Fresh Sliced Ginger, Crispy Garlic



BA MEE KIEW MOO DAENG

Egg Noodle Soup, Sliced Pork & Chicken Dumpling



KHAO MUN GAI

Thai Chicken Rice, Ginger, Garlic & Chili Sauce



BAK KUT TEH

Double Boiled Pork Ribs, Mushrooms, Spices & Herbal Soup



MOO PING

Thai Marinated Grilled Pork Skewers, Sticky Rice



XIAO BOI

Traditional Shrimp & Pork Dumpling, Chili Sauce, Chinese Vinegar



EGGS & SAVORY



SHAKSHUKA

Baked Eggs in Tomato Sauce, Cumin, Red Pepper, Onion, Feta Cheese



JAPANESE EGG CUSTARD

Snow Crab



FLUFFY HERBS OMELETTE

Greek Yoghurt, Tomato Coriander & Red Onion Salsa, Herbs Salad



CHEESE OMELETTE

Earthling Mushroom Ragout, Black Truffle



CROQUE MADAME

Brioche Bread, Cooked Ham, Gruyere Cheese, Bechamel Sauce, Sunny Side Up



MANAKISH

Green Za'atar, Mozzarella



UDON SOUP

Dashi Broth, Noodle, Shichimi



BRAISED PORK CHARCOAL CROISSANT

Red Onion, Gherkins, Sriracha Mayonnaise

CURED OCEAN TROUT

Trout Roe, Sour Cream, Caper Berry, Pickled Onion, Charcoal Sourdough



TWO FREE-RANGE EGGS ANY STYLE

Sides: Baked Beans, Breakfast Potatoes, Bacon, Pork or Chicken Sausage



GLUTEN FREE



PLANT BASED



VEGETARIAN



ASAYA



PARTNERS IN PROVENANCE

THE FISH IS SUSTAINABLY CERTIFIED

ELIXIR SHOTS

- ✓ IMMUNITY
Turmeric, Ginger, Orange, Black Pepper
- ✱ FARMED KEFFIR
Probiotic Nutritional Value
- ✓ H²O
Hydrogen Rich Water
- ✱ ROYAL JELLY
Royal Jelly, Pineapple, Lime, Ashwagandha, Mint, Coconut Water

HEALTHY JUICE

- REFRESHING TONIC
Jujube, Goji Berries, Lemongrass, Ginger, Apple Cider Vinegar
- ALKAGIZER
Spinach, Kale, Celery, Cucumber, Avocado, Green Apple, Coriander
- DE-TOX
Celery, Apple, Ginger, Pineapple, Lemon, Mint

SMOOTHIE

- COCOA BLOOM
Banana, Cacao, Mango, Coconut
- ANTIOXIDANT
Passion Fruit, Orange, Mango, Nuts
- RED BERRIES
Strawberry, Blueberry, Peanut Butter, Chia Seeds, Flax Seeds, Almond Milk

ADAPTOGENES

- MACA - Stimulating
- ASHWAGANDHA - Balancing
- GOTU KOLA - Calming

Adaptogenic herbs help your body adjust to physical, chemical or biological stress. Add one of the three to any of our morning beverages.

ORGANIC MUSHROOM TEA

- CORDYCEPS - Stamina
- REICHI - Recovery
- LIONS MANE - Focus & Memory

PASTRY DELICACIES

CRÊPE, WAFFLE & PANCAKE

Your Choices of Condiments:
Nutella, Maple Syrup, Honey, Chocolate Sauce, Whipped Cream

CROFFLE

Fresh Berries, Whipped Cream

MATCHA & BANANA PANCAKE

Blueberry Compote, Matcha Cream, Green Tea Syrup

GOLDEN POMELO

Vanilla Cream, Pomegranate, Stingless Bee Honey

COCONUT RICE PUDDING

Mango, Banana, Mung Bean, Toasted White Sesame, Pumpkin Seed

FRENCH TOAST

Caramelized Banana, Oat Crumble, Maple Syrup, Whipped Cream

PARTNERS IN PROVENANCE

Our commitment is rooted in respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality ingredients.

Rosewood Phuket proudly partners with local farms and purveyors to provide our guests with fresh seasonal produce throughout the year. These partnerships include white pork from Sampran Farm, chicken from Klong Phai Farm, caviar from Hua Hin Sturgeon Farm, and spirulina from Natural Aquaculture Farm. We also source free-range chicken eggs from Koh Yao Noi Farm, organic Siam mushrooms from Chiang Mai, royal jelly and organic honey from Thep Prasit Farm, açai from Nong Khai, organic pink pomelo from Suan Mae Tao, and vanilla and stingless bee honey from The Smart Green Farm.

In addition, we feature yoghurt from Raitong Organic Farm, kefir from Little Butik Farm, organic tea and coffee from Thepsadet, Chiang Mai, as well as locally sourced mineral water.

Our philosophy celebrates sustainability, seasonality, and the rich agricultural heritage of Thailand.

RED SAUCE

ITALIAN BISTRO

