MAI

REFRESHER

REFRESHERS

HONEY LEMON ICED TEA 250

LEMON SQUASH. 250

ICED COFFEE & SLOW DRIP

GRINDER NO.6 210
thepsadet chaing mai cold slow drip

PHUKET COLD BREW 210
thepsadet chaing mai cold brew, coconut water

KOPI 210
phuket iced coffee, sugar syrup

THAI ICED COFFEE 230
thepsadet chaing mai condensed milk

ICED TEA

FOREVER YOUNG 210
chrysanthemum flower, jasmine, apple, mixed tea

GO GREEN 210
organic lemongrass tea, matcha, yuzu, pandan, lemon, almond milk

WILD BERRY 210
wild berry tea, raspberry, coconut, condense milk, lemon, rosemary

THAI ICED TEA 230
thai tea, condensed milk

MATCHA ICED LATTE 250
japanese matcha powder, fresh milk, condense milk

Partners in Provenance

The coffee and teas are sustainable certified

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0% PROOF & BREWERY

0% P ROOF

KA-YE BUBBLY 330
cashewy (phuket cashew nut syrup), grapefruit seltzer

HOLY DELIGHT 330
orange juice, yuzu syrup, holy basil, lemonade

J&O SWIZZLE 330
jasmine & osmanthus syrup, lime cordial, soda

CHAI FIZZ 330
infused chai tea, lemon, organic ginger beer

WATER PARKER 330
ginger, watermelon, lemon, ginger ale

LOW % PROOF

YANUT 420
chalong bay rum infused with coconut flack, pineapple tepache, pineapple

TANG MO 420
iron ball gin, luxardo maraschino, lychee, watermelon & coriander shrub

BEER

Bottle

THAI

Singha Draft 1/2 pint 220
Singha 220
Bussaba 280
Chalawan 280
Chang 220
Chatri IPA 280

IMPORTED

Asahi 240
Beer Laos 240
Heineken 240
Indica IPA 420
Stella Artois 240

LOW - ALCOHOLIC

Heineken 0.0 % 220
Say Play Nano IPA 0.52% 280

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COCKTAIL

CLASSIC WITH A TWIST 510

TOM YUM MARY
vodka, tomato, fresh lime juice, tom yum mixed sauce

BEER MARGARITA
tequila, cointreau, cashewy, lime, syrup & local beer

PINA COLADA SLUSH
white rum, malibu, fresh mango, coconut cream

BASIL SMASH COLLINS
gin, cointreau, sweet basil, fresh basil, lemon, seltzer, jasmine syrup

SIGNATURE COCKTAILS 510

TEAR
single malt, mezcal, pineapple & holy basil shrub, cointreau, vine tomato, marmalade, lemon, almond milk

TROPICS
blended rum, midori, malibu, pineapple, almond, lime, pineapple shrub

MANGO STICKY RICE PUNCH
rum, campari, coconut, mango, lemon juice, milk, pandan syrup

THE FABULOUS
peach tea infused the tanqueray gin, rosella rambutan & tree basil leave, citric acid, tonic water

THAI PUNCH
thai tea infuse rum, thai coffee, frangelico, kahula, sweetened condensed milk

SPRITZER 510

STRAWBERRY SPRITZER
aperol, strawberry, orange juice, lime, seltzer

ELDERFLOWER SPRITZER
saint germain elderflower, ti o pepe, orange bitter, soda water

SOUNTHERN THAI SPRITZER
mekhong rum, tio pepe, absinth, som khak, brown sugar, Nammon tiger's ear tonic

APEROL SPRITZ
aperol, prosecco, seltzer

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GIN & TONIC COCKTAIL

CHOOSE YOUR GIN

Mixed Herbs | Around the World Spices | Blend of Citrus | Bartender's Creation ..... YOUR GARNISH

Fever Tree Indian Tonic Water | Fever Tree Mediterranean Tonic Water | Fever Tree Elderflower Tonic Water ..... YOUR MIXER

Nammon Somsa Siamese | Nammon Tiger's Ear Floral

THAILAND

	Single	Bottle
Iron Balls	350	4,200
Saneha	380	4,400
Kosapan	380	4,800

VIETNAM

Lady Trieu Contemporary	350	4,200

JAPAN

Sakurao	450	4,500
Roku	480	4,700
Ki No Bi	620	7,800

UK

Beefeater 24	320	3,600
Bombay Sapphire	350	4,500
Tanqueray	320	3,800
Tanqueray No.10	450	5,600
London N3	520	6,900

SCOTLAND

Caorunn Scottish	450	5,500
The Botanist	480	4,800
Hendrick's	520	6,200

IRELAND

Gunpowder	450	5,200

GERMANY

	Single	Bottle
The Bitter Truth Pink Gin	400	5,200
Monkey 47 Sloe Gin	550	5,200
Monkey 47	550	5,500
Feel	520	5,500
The King	550	5,500

BELGIUM

Filliers Classic	480	4,000

ITALY

O'ndina	850	10,500

NORWAY

Harahorn	480	6,200

AUSTRALIA

Four Pillars	450	6,500
Four Pillars Bloody Shiraz	500	7,500
Four Pillars Spiced Negroni	450	6,500

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WINE

SPARKLING

	Glass	Bottle
Follador, Prosecco DOC, Treviso Extra Dry, Italy	390	1,700
Villa Sandi, Il Fresco, Prosecco DOC Rosé Millesimato Brut, Italy		2,200
Contadi Castaldi, Franciacorta DOCG Brut, Italy		3,200
Raventós i Blanc, Blanc de Blancs Brut, Catalunya, Spain		3,400

CHAMPAGNE

Louis Roederer Collection 246, France	1,540	7,500

ROSÉ CHAMPAGNE

Louis Roederer Rose Vintage, France	1,950	9,500

WHITE

	Glass	Bottle
Errazuriz, Estate Reserva, Chardonnay, Chile	530	2,400
Le Monde, Pinot Grigio, Friuli DOC, Italy	530	2,400
WhiteHaven, Sauvignon Blanc, Marlborough, New Zealand	590	2,700
Louis Robin, Chardonnay, Chablis, France	630	2,900
Susana Balbo, Crios, Torrontés, Salta, Argentina		2,000
Paco & Lola, Albariño, Rías Baixas, Spain		2,400
Ken Forrester, Old Vine Reserve, Chenin Blanc, South Africa		2,500
Kaufmann, Riesling, Rheingau, Germany		3,200

ROSÉ

	Glass	Bottle
Gallician, Prestige, Shiraz, Grenache, Cinsault, Costières-de-Nîmes, France	410	1,800
Château Miraval, Rosé, Grenache, Côtes de Provence, France	590	2,700
Delheim, Pinotage Rosé, Stellenbosch, South Africa		1,700
Lapostolle, Le Rosé, Shiraz, Colchagua, Chile		1,900
Dominio de Punctum, Pablo Claro Rosado, Bobal, Spain (Organic)		1,800
Domaine Thymiopoulos, Rosé de Xinomavro, Naoussa, Greece		2,700
Frescobaldi, Tenuta Ammiraglia Alìe, Rosé, Tuscany IGT, Italy		2,800
Château d'Esclans, Whispering Angel, Rosé, Côtes de Provence, France		3,000

RED

	Glass	Bottle
Coppi, Siniscalco Primitivo, Puglia, Italy	470	2,100
Peter Lehmann, Portrait, Cabernet Sauvignon, Australia	570	2,600
Saint Cosme, Shiraz, Côtes du Rhône, France	590	2,700
Ata Rangi, Crimson, Pinot Noir, Marlborough, New Zealand	610	2,800
Bodegas Protos, Roble, Tempranillo, Ribera del Duero, Spain		2,300
Prats & Symington, Prazo Du Roriz, Douro, Portugal		2,600
Susana Balbo, Signature, Malbec, Mendoza, Argentina		2,700

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LUNCH

RAW & SEAFOOD BAR

OYSTERS	EACH	1/2 DZ	DZ
JOSEPHINE OYSTER NO.2	215	1,220	2,490
TIA MARRA NO.2	215	1,220	2,490

OSCIETRA CAVIAR hua hin sturgeon farm . . . . . 30/50 GR. MARKET PRICE

CHOICE OF SASHIMI / TARTARE / THAI SPICES / CEVICHE

SWEET LIPS	680
YELLOW FIN TUNA	480
HAMACHI	530
SEA BASS	530
SALMON	680

SEA URCHIN 1,290
sea bass tartare, toasted brioche, spring onion

COLD SEAFOOD PLATTER 5,950
oysters, lobster, prawn, crab, marinated sardines, shashimi, tartare

LIGHT PLATES

GRILLED BUTTERHEAD caesar dressing, crunchy chickpeas, smoked paprika 420

CHICKPEA LENTILS & AVOCADO BOWL 400

CRUNCHY VEGETABLES edamame dip 420

FALAFEL hummus & garlic dip 390

SHRIMP COCKTAIL romaine lettuce, parsley 610

SEA URCHIN TAMARA olives, pita chips 610

NICOISE SALAD seared yellow fin tuna, cherry tomatoes,egg, olive, green beans . . 490

THE SHACK FAVORITES

FRIED CALAMARI salt & pepper, chili 490

SCALLOP SLIDER 490
wakame powder, spicy mayo, paprika oil

TUNA TACOS guacamole, coleslaw 550

FISH & CHIPS 610
beer battered hoki fish, triple cooked potatoes, tartare sauce

SOFT SHELL CRAB BURGER baby gem, spicy wasabi mayo, mango salsa 590

WAGYU FLANK STEAK SANDWICH 690
caramelized onion, portobello mushroom, chimichurri

LOBSTER R ICE 2,800

CHARCOAL & BAKED

OUR DAILY SEAFOOD SELECTION . . . . . MARKET PRICE
sea bass, lobster, calamari, prawns

GRILLED SEAFOOD PLATTE
prawns, lobster, calamari, tuna, octopus 4,850

SMASHED BURGER 680
caramelized onion, tomato, lettuce, cheddar cheese

CHICKEN SKEWER 620
grilled marinated chicken, tzatziki sauce

GREEK STYLE FISH PITA POCKET 550
charcoal grilled snapper, tzatziki sauce

BAKED SHRIMP 610
white wine, garlic, parsley

Gluten Free ASAYA Vegan Vegetarian Partners in Provenance
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LUNCH

THAI TRADITIONAL

SOM TAM 420
papaya, tomatoes, roasted peanuts, dried shrimps, green beans

FRESH POH PIA 380
thai vegetables spring rolls

CHICKEN SATAY 430
peanut sauce

ORGANIC PAD THAI 590
chicken or prawns

FRIED R ICE 520
pork, chicken or seafood

BOAT NOODLE SOUP 610
rice noodle, morning glory, beans sprouts, pork shoulder

PLA YANG 530
banana leaves wrapped seabass fillet, thai herbs

TOM YAM TALAY 580
squid, prawns & seabass soup

KOR MOO YANG 540
marinated grilled pork neck, spicy thai bbq dipping sauce

DESSERT

MANGO STICKY RICE 310
mung beans, mango sorbet

WARM GLUTEN FREE CHOCOLATE BROWNIE 310
vanilla Madagascar ice cream, oat crumble, roasted cashew nut

SUMMER PAVLOVA 310
lime meringue, passion fruit cream, vanilla chantilly

PINEAPPLE SUNDAE 310
pineapple compote, coconut crumble, coconut sorbet, dehydrated pineapple

ICE CREAM SANDWICH 310
vanilla biscuit, orange marmalade, almond, caramel white chocolate ice cream

HOMEMADE GELATO & SHERBET 290

PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitmentisis born out of respect for local farmers,
indigenous agriculture and a dedication to delivering the highest quality food.
Rosewood Phuket partners with local farms purveyors that provide the guests with fresh seasonal produce throughout the year.
White pig from Sampran Farm, Duck from Klong Phai Farm, Fish from Eco Aquaculture Farm and Goat Cheese From Little Goat Farm.
The overall concept places emphasis on maintaining a seasonaland diverse menu featuring local fare.

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