



INTERCONTINENTAL.
PHUKET RESORT



ROOM SERVICE MENU

WELCOME



We understand that when you order in-room dining you want fresh food, expertly cooked, beautifully presented and delivered in good time. Our extensive menu covers a wide range of dishes to suit all tastes and appetites.

At the InterContinental Phuket we are guided by “Our 4 Pillars” philosophy

SUSTAINABILITY | using sustainable local products and ensuring that our imported products are sustainable at their origins

TRADITION TO CONTEMPORARY | cuisine with a modern touch whilst respecting traditional recipes and flavors

RESPECT THE PRODUCT | always placing the main product front and center of each dish, celebrating its quality, taste and texture

FARM TO TABLE | partnering and supporting our local producers, farmers and fishermen

Please read on for our Chef’s selections for breakfast, lunch, dinner, overnight meals and snack options. If the item you would like does not appear on the menu, please ask and we will be delighted to create something tailored to your preference.

When you have made your choice, please press the Room Service button on your telephone to place your order. We welcome enquiries from guests who wish to know whether any meals contain particular ingredients or allergens.

If you have a food allergy or intolerance, please inform your server upon placing your order. All prices are excluding 10% service charge and applicable government taxes

BREAKFAST
AVAILABLE ON 6:30 AM - 10:30 AM





EGGS YOUR WAY 	295	FRUITS	170
Please select 1 egg dish and 1 side dish		Daily selection of fresh seasonal fruit	
Fried egg			
Poached egg			
Omelet egg			
Scrambled egg			
SIDE DISH	150	LOCAL FAVORITES	
Marinated baked tomatoes		Gastro congee  	310
Hash brown potatoes		Congee, century eggs, dry fish, spring onion, coriander, xo sauce, fried shallots, minced pork, coriander.	
Pork sausage 		Kanoom Jeen Nam Ya Poo   	490
Chicken sausage		Homemade rice noodle with crab meat yellow curry served with bean sprout, string bean pickle, Phuket pine apple, hard-boiled egg	
Grilled bacon 		Bak Kut the 	450
Baked beans		Phuket pork spare rib stews with chinese spices and shitake mushroom soup	
WESTERN SPECIALS		Dim Sum Basket  	350
House cured Salmon Benedict   	420	With pork, prawns dumpling, hug Goa, chinese bun	
Slow cooked organic egg, house cured salmon, warm baked sourdough, spinach, sriracha hollandaise sauce			
House made granola 	350		
House made granola macrobiotic yogurt, fresh mixed berries bowl			
COFFEE		COLD BREW COFFEE	220
Espresso	165	SUAN YA LUANG - NAN	
Latte	195	From Baan San Charoen, Tha Wang Pha district, Nan	
Cappuccino	195	The Natural Catimor, Caturra beans	
Americano	165	Bring out flavors of tropical fruit, indian gooseberry, brown spice	
Macchiato	195	SOPA'S ESTATE - CHIANG MAI	
Mocha	165	From Om Koi district in Chiang Mai, producer by Ms.Sopa (Bongkotsasada) Chaichuea	
Hot chocolate	195	The Honey-Anaerobic, Catimor bean	
Iced Latte	195	Bring out flavors of honeysucker, prange, pomegranate	
Iced Coffee	195	MIKA COFFEE ESTATE – CHIANG RAI	
Iced Cappuccino	195	From Muang Chiang Rai, producer Mika & Ben family	
Double Espresso	195	The fully washed Catimor, Bourbon, Typica	
TEA		Bring out flavors of sugar cane, wild berry, black tea	
English Breakfast Ceylon Summer	185	FRESH JUICE	
Darjeeling Earl Grey Autumn	185	Watermelon	195
Green Leaf Darjeeling	185	Pineapple	195
Fruity Chamomile	185	Orange	195
Refreshing Mint	185	Apple	195
Rooibos Cream Orange	185		
Morgentau Summer	185		
Milky Oolong	185		
DAIRY			
Full cream milk	145		
Low fat milk	145		
Soy milk	145		




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FROM THE GRILL

BEEF 50 DAYS DRY AGED 	1,150
Grilled T-bone steak, pink salt stone, lime béarnaise, roasted roots, choice of one side	
Wagyu beef burger 	425
Scarmorza affumicato, crispy bacon, homemade pickles, lettuce tomato, homemade sriracha aioli	
Oven roasted half chicken 	500
Organic marinated chicken, roasted roots and black garlic	
Steamed snapper steak	490
Light soy sauce, fermented tomatoes & preserved lemon with chilly	
Iberico Pork Secreto	1,020
Smoked, roasted, shallot, baked "Ratte" potatoes, sour cream, pink salt	
Cauliflower steak 	475
Roasted cauliflower, romesco sauce, escalivada, black garlic	


PASTAS

Home made truffle pasta	670
Rustic butter, truffle paste, parmesan cheese and fresh summer truffle	
Linguine vongole & bottarga	450
Leeks, parsley, cherry tomatoes, lemon zest	
Fresh Spaghetti	425
Handmade spaghetti, slow cooked beef bolognese, fresh black truffle, manchego cheese	
Tomato Pasta 	360
Choice of penne or spaghetti with fresh tomato sauce	

PIZZAS

Truffle 	670
Mozzarella, dry porcini, black truffle paste, parmesan and truffle	
Vegetarian  	360
Fresh tomato sauce, fior di latte and local grown smoked vegetables	
Seafood 	475
Fresh caught local seafood, fresh tomato sauce, roasted tomato, chili flakes and local rocket lettuce	
Classic 	325
Fresh tomato sauce, fior di latte, mozzarella, oregano and basil	
Bresaola 	420
Fresh tomato sauce, fior de latte, Bresaola, parmesan local rocket and extra virgin olive oil	
Pizza of the day	400
Ask our team for the daily special	

HEALTHY AND DELICIOUS

Grilled caesar salad	335
Lightly grilled hydroponic lettuce, caesar dressing, croutons, aged parmesan and anchovies	
Add-Ons:	
Grilled Chicken	150
Local Prawns	200
Crunchy heart salad	350
Organic mixed lettuce, pine nuts, house made ricotta cheese, sun dried tomato and lemon dressing	
Leek and Potato soup 	335
Onions, potatoes and leeks	



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds





























Spicy

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THAI SELECTIONS




We respect Thai tradition and authentic taste, by using locally sourced ingredients.
We proudly support our local producers, farmers and fishermen.

Khao Phad Goong  	595	Tom Yum Goong  	445
Fried rice with prawn		Thailand's famous hot and sour soup with andaman king prawn, lemongrass, galangal and mushroom	
Khao Phad Poo  	595	Phad Mee Sapam 	275
Fried rice with crab		Phuket stir-fried yellow noodles, Chinese lettuce, carrot, egg, soy sauce, your choice of: chicken, pork or shrimps	
Khao Phad Phak 	350	Phad Thai Gai  	370
Fried rice with carrot, onion, spring onion and kale		Stir fried noodle with chicken, bean sprout, tofu, peanut and chive	
Phad Ka Pao Moo Sab Kai Dow   	320	Phad Thai Talay   	645
Stir fired hot basil with garlic, chilli, fried egg and minced pork served with rice		Stir fried noodle with Andaman shrimp, squid, mussel, bean sprout, tofu, peanut and chive	
Phad Ka Pao Gai Sab Kai Dow  	370	Phad Thai Goong   	595
Stir fired hot basil with garlic, chilli, fried egg and minced chicken served with rice		Stir fried noodle with prawn, bean sprout, tofu, peanut and chili	
Phad Ka Pao Talay Kai Dow   	395	Tom Yum Mushroom 	395
Stir fried hot basil with garlic, chilli, fried egg and Andaman seafood		Thailand's famous hot and sour soup with lemongrass, galangal and mushroom	
Phad Pak Miang 	395		
Stir fried Miang leave with egg and garlic			

DESSERT

AVAILABLE ON 12:00 PM - 10:00 PM

SWEETS

Mango sticky rice  	290	Lemon curd	350
Yellow mango, steam sticky rice, coconut sauce, mint leaves		Lemon curd, blood orange syrup, lemon zest crispy tuile.	
Drunken tiramisu 	430	Markrin Chocolate	440
Mascarpone cheese, lady finger, coffee, alcohol, sugar		Thai chocolate mousse, butterscotch, hazelnut ice cream	
Nutella pizza	350	Seasonal fruit platter	190
The dream of all nutella lovers		Selection of fresh cut fruits	



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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BEVERAGE MENU

GIN

Broker's London dry	390
Broker's London pink	475
Colombian aged ortodoxy	520
Premium Colombian aged ortodoxy	590
Hendrick's	620

RUM

Nusacana tropical Island white	350
Nusacana spiced	350
Bayou select dark	475
Dictador 12 YO solera system	490

VODKA

Stolichnaya premium	310
Stolichnaya Gluten Free	390
Stoli Eit Ultra luxury	600

TEQUILA

Cenote Blanco	475
Cenote Anejo	600
Herradura Blanco	620

WHISKY

Grant Triple wood	350
Monkey Shoulder Blended Malt Scotch	490
The Balvenie Double wood 12 YO	575
Glenfiddich 15 YO	600

COCKTAILS

Into the red	450
No Money Business	450
Elit elegance	450
La primavera	450

0% PROOF

Pine honey Basil	250
Fresco	250
Coffee or me	250

SINGLE MALT

Balvenie 12 YO	575
Glenfiddich 15 YO	690
Glenfiddich 18 YO	790
Glenlivet 21 YO	1,300

COGNAC & ARMAGNAC

Vecchia Romagna Brandy	490
Camus VSOP Elegance	600
Hine Cigar Reserve	900
Camus XO Elegance	950
Camus Elegance Extra	2,200

BOURBON & RYE

Rittenhouse Rye	425
Elijah Craig Bourbon 12 YO	450
Maker's Mark 46	500
Michter's US*1 Kentucky straight Rye	520

PORT & SHERRY

Graham's 10 Years Tawny	450
Dow's Port Wine 10 Years Old	550

PISCO

Barsol	325
Demonio de Los Andes Pisco	350

GRAPPA

Nonino Grappa Tradizione	350
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CALVADOS

Pere Magloire VS	350
Gabriel Boudier Dijon Poire William	450

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BEVERAGE MENU

BEER

Heineken	170
Heineken (Non Alcoholic)	170
Chang	170
Asahi	170
Singha	170
Chalawan Pale Ale	295
Chattri IPA	295
Corona	295

JUICE

Orange	195
Pineapple	195
Apple	195
Watermelon	195

SOFTDRINKS

Coca Cola	145
Coca Cola Light	145
Sprite	145
Soda water	145
Fever Tree Indian Tonic	250
Fever Tree Mediterranean	250

COFFEE

Americano	165
Espresso	165
Double Espresso	195
Latte	195
Cappuccino	195
Macchiato	195
Hot Chocolate	195

TEA

English Breakfast Ceylon Summer	185
Darjeeling Earl Grey Autumn	185
Green Leaf Darjeeling	185
Fruity Chamomile	185
Refreshing Mint	185
Rooibos Cream Orange	185
Morgentau Summer	185
Milky Oolong	185

WATER

Aqua Panna 250ml	135
Aqua Panna 750ml	290
San Pellegrino 250ml	135
San Pellegrino 750ml	290

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WINE MENU

WINES - BY THE GLASS

GLASS | BOTTLE

CHAMPAGNE

NV Louis Roederer Brut, France 1,350 | 6,300

SPARKLING

NV Villa Sandi Prosecco, Veneto, Italy 450 | 2,500

WHITE WINE

2020 Alpaca , Sauvignon blanc, Central Valley, Chile 390 | 1,850

2017 Hill Smith Chardonnay 660 | 3,300

2018 Gran Monte, Viognier, KhaoYai, Thailand 550 | 2,650

2020 Chateau Roubie Picpoul de Pinet, France 475 | 2,350

ROSE WINE

2017 Planeta Rose Sicilia IGT, Sicily, Italy 450 | 2,200

RED WINE

2017 Wither Hills, Pinot Noir, Marlborough, New Zealand 490 | 2,500

2015 Anakena, Merlot, Central Valley, Chile 470 | 2,300

2018 Concha y Toro, Cabernet Sauvignon Reservado Central Valley, Chile 390 | 1,850

2017 GranMonte, Syrah Heritage, KhaoYai, Thailand 550 | 2,550

SWEET WINE

NV Villa Sandi Dolce Sandi Spumante, Veneto, Italy 475 | 2,500

2017 Villa Maria, Private Bin Gewurtztraminer, East coast, New Zealand 450 | 2,100

WINE MENU

WINES - BY THE BOTTLE

CHAMPAGNE

NV	Louis Roederer	6,300
	Rich and refreshing flavors with notes of green fruits and nuts	
NV	Bollinger	9,600
	Medium bodied wine with notes of Peach, roasted apple, brioche finishing fresh walnut	
NV	Moët & Chandon, Brut Impérial	11,500
	Medium bodied with notes of green apple, creamy, toasty and finishing with crisp acidity	
NV	Veuve Clicquot, Ponsadin, Brut Yellow Label	11,500
	Medium bodied with notes of green apple, creamy, toasty and finishing with crisp acidity	

CHAMPAGNE ROSÉ

NV	Taittinger Prestige Rosé Brut	6,300
	Full bodied wine with notes of cherry, raspberry, strawberry and finishing with a vibrant acidity	
2014	Louis Roederer, Rosé vintage	6,800
	Full bodied with blackcurrant and orange, subtle notes of hazelnut and vanilla lingering on the palate	

SPARKLING

NV	Veuve du Vernay Brut, Burgundy, France	2,500
	Light bodied wine with freshness and crispness, fruity and citrusy with elegant acidity	
2018	Villa Sandi, Prosecco Superiore Valdobbiadene Millesimato, Veneto, Italy	3,100
	Light bodied wine with notes of green apple, peach and finishing with mineral	
NV	Berlucchi '61 Franciacorta Brut DOCG, Lombardy, Italy	3,000
	Full bodied wine with notes of apple, pear, citrus and finishing with velvety texture and fine balance	
NV	Ferrari, Maximum Brut, Trento DOC, Alto Adige	3,350
	Fresh and intense with citrusy, ripe peach, crusty bread and finish with a great minerality	

ROSÉ

FRANCE

2019	Miraval Rosé, Côtes de Provence	3,200
	Dry, Light bodied with notes of red berries, strawberry, watermelon and lingering with Mineral after	

THAILAND

2020	Sakuna, Granmonte, Asoke Valley	2,500
	This wine is lively and refreshing with notes of raspberry, strawberry and lingering with silky acidity	

WINE MENU

WHITES WINES

FRANCE

2019	Domaines Barons de Rothschild Lafite 'Aussières Blanc' IGP, Languedoc Full bodied wine with aromas of citrus, white peach, passion fruit and delicate minerality	2,850
2020	Chablis, Maison Louis Jadot, Burgundy Light bodied wine with green apple, melon and finishing with high acidity	6,750
2017	Pouilly-Fuisse, Mommessin, Mâconnais, Burgundy Full bodied wine with notes of apple, citrus, flinty and lingering with creamy for after taste	6,500
2020	Pfaff Tradition Riesling Alsace AOC Light bodied wine with notes of citrus, peach and finishing with pine tree and cinnamon	2,250
2012	Valentin Zusslin Riesling Pfingstberg Grand Cru, Alsace Intense wine with notes of lemon, melon, pear and finishing with a good minerality	7,000
2020	Fournier Père & Fils, Sancerre Les Belles Vignes AOC, Loire Valley Light bodied with hints of tropical fruit and lingering with minerality	3,400

ITALY

2018	Broglia Gavi "Il Doge" DOCG, Piedmont Light bodied wine with notes of lemon, pear, honey and along with floral for after taste	2,400
2018	Roero Arneis DOCG, Marchesi di Barolo, Piedmont Light bodied wine with notes of lemon, pear, honey and along with floral for after taste	2,450
2017	Castello di Pomino Bianco DOC., Tuscany Medium Full bodied with notes of citrus, bergamot, banana and lingering with strong minerality	3,900
2017	Talamonti, Trebbiano D'Abruzzo DOC Light bodied wine with notes of apple, pear and finishing with green melon	2,400
2016	Pighin Collio Pinot Grigio, DOC Collio, Friuli Light bodied wine with notes of citrus, melon, pear and finishing with perfect minerality	3,000
2016	Prà Soave Classico Staforte, Veneto Medium bodied wine with notes of pear, melon, peach, bergamot and long lingering with minerality	3,500

GERMANY

2017	Riesling, Robert Weil, Trocken, Rheingau Medium bodied wine with notes of citrus, green apple, pear and lingering finish of ginger	3,050
2016	Weingut Ziereisen Grauer Burgunder, Baden Light - medium wine with notes of apple, pear, and finishing with flinty minerality	2,700

AUSTRIA

2018	Weingut Knoll Grüner Veltliner Federspiel Loibner, Wachau Light bodied and refreshing wine with notes of peach, grapefruit and finishing with strong minerality	3,500
2019	Weingut Rabl Gelber Muskateller, Kamptal Light bodied wine with notes pear, peach, melon and lingering with a vibrant acidity	2,800

CHILE

2016	Chardonnay, Hugo Casanova Reserve, Maule Valley Full bodied wine with tropical fruits, dried apricot and finishing with a nice touch of oaky flavour	2,450
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WINE MENU

WHITES WINES

SOUTH AFRICA

- 2021 Sauvignon Blanc, Two Oceans, Western Cape 1,950
Full bodied wine with tropical fruits, dried apricot and finishing with a nice touch of oaky flavour.

AUSTRALIA

- 2020 Chardonnay, Luke Lambert, Yarra Valley 5,300
Full bodied wine with notes of citrus, lemon, green apple, nutty and with a well-balanced acidity

NEW ZEALAND

- 2018 Mansion House Bay Sauvignon Blanc, Marlborough 2,400
Light bodied wine with aromas of green apple, passion fruit and lingering a vibrant acidity
- 2018 Whitehaven Sauvignon Blanc, Marlborough 3,000
Light medium bodied wine with notes of passionfruit, gooseberry, peach and dancing acidity
- 2018 Chardonnay, Te Mata Estate, Hawk's Bay 2,600
Full bodied wine with notes of lemon, white peach, pineapple and finishing with toasted cashew

THAILAND

- 2019 GranMonte Viognier, Khao Yai 3,100
Medium bodied wine with tropical fruits, lime, dried apricot and long lingering finish of vanilla oak

RED WINES

FRANCE

- 2017 Michel Lynch , Bordeaux 2,500
Medium bodied wine with notes of blackcurrant , plum and finishing with smooth tannins
- 2014 Château Confidences de Prieure-Lichine, Margaux 6,500
Full bodied wine with notes of blackcurrant, ripe cherries, plum, vanilla and silky tannins aftertaste
- 2011 Château La fleur de Boüard, Pomerol 6,500
Medium bodied wine with notes of plum, ripe cherries, roasted coffee and finishing with velvety tannin
- 2019 Côte de Nuits Villages, Louis Latour, Burgundy 6,600
Light bodied wine with notes of strawberry, raspberry, mushroom, silky tannin and smoky
- 2014 Châteauneuf-du-Pape, F. Jeantet, Rhone Valley 6,400
Full bodied wine with notes of blackcurrant, cherry, and long lingering with fruitiness aftertaste

GERMANY

- 2017 Enderle & Moll Pinot Noir Liaison, Baden 3,800
Light bodied wine with notes of raspberry, strawberry, mineral, silky tannin and Mouthwatering

SPAIN

- 2015 Dominio de Pingus - Flor de Pingus, Ribera del Duero 11,600
Full bodied wine with notes of blackberry, black cherry, fig, cocoa, licorice and soft tannin

WINE MENU

RED WINES

ITALY

2015	Marchesi di Barolo, Barolo Sarmassa DOCG, Piedmont Full bodied wine with notes of red berry, licorice, clove and finishing with Fine-grained tannins	7,650
2016	Barbera d'Alba Peiragal DOC, Marchesi di Barolo, Piedmont Medium bodied wine with aromas of blackcurrant, berries, toasted hazelnut, vanilla, soft tannins	4,500
2017	Speri, Ripasso Valpolicella Classico Superiore DOC, Veneto Medium bodied wine with notes of ripe strawberry, ripe raspberry, coffee and rounded tannins	3,300
2013	Nero d'Avola, Saia, Feudo Maccari IGT, Sicily Full bodied wine with notes of dark plum, red cherries, blueberries, Oak, cocoa and smoky	4,000
2020	Castiglioni Chianti DOCG, Frescobaldi, Tuscany Medium bodied wine with notes of cherry, blackcurrant, raspberry, tomato and well-balanced acidity	3,000
2015	Grattamacco, Frescobaldi Bolgheri Superiore, Tuscany Full bodied wine with notes of cherry, blackcurrant, blueberry, raspberry and tobacco	14,000
2018	Argiolas Costera Cannonau Di Sardegna DOC, Sardinia Medium bodied wine with notes of plum, mulberry, blueberry and finishing with smooth tannin	2,350

USA.

2017	Beringer, Founder's Estate, Cabernet, California Full bodied wine with notes of black cherry, raspberry, vanilla, cinnamon, supple tannin	3,300
2015	Evening Land Pinot Noir Seven Springs Vineyards, Oregon Light bodied wine with notes of black cherry, plum, licorice and lingering with silky tannin	5,100

ARGENTINA

2020	Malbec, Bodegas Salentein, Portillo, Mendoza Full bodied wine with aromas of red fruits, black berries, floral and finishing with juicy tannin	2,500
2019	Malbec, Alamos, Mendoza Medium, full bodied wine with aromas of plum, blackberry, chocolate and smooth tannin	2,500

CHILE

2020	Cono Sur, Pinot Noir, Single Vineyard, San Antonio Valley Medium bodied wine with aromas of cherry, strawberry, mushroom and along with a velvety tannin	3,250
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AUSTRALIA

2019	Shiraz Stonefish Margaret River Medium, full bodied wine with aromas of blueberry, plum, black pepper and finishing with mineral	2,500
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NEW ZEALAND



2019	Villa Maria, Private Bin, Pinot Noir, Marlborough Light bodied wine with notes of raspberry, strawberry and lingering with soft tannin	2,900
2019	Pinot Noir, Tahuna, Hawke's Bay Light bodied wine with aromas of ripe cherries, plum, mushroom and finishing with light tannin	3,050
2019	Two Paddocks Pinot Noir Picnic, Central Otago Light bodied wine with notes of strawberry, plum, cherries and finishing with silky tannin	3,300

THAILAND

2015	Shiraz-Sangiovese, Cuvee de Siam Rouge, Siam winery, Hua Hin Light, medium bodied wine with notes of blackberry, cherry, coffee, pepper and chocolate aftertaste	4,000
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LATE NIGHT MENU
AVAILABLE 24 HOURS

SALADS



Mediterranean garden salad   330
Mesclun Greens, Cherry Tomatoes,
Cucumber, Red Onions, mozzarella Cheese,
Olives, Lemon Vinaigrette



Add-Ons:



Grilled Chicken 150

Poached Local source fresh Prawns  200

SANDWICHES

Vegetarian   350
Smokey vegetables, sundry tomatoes pesto,
basil leaves, black pepper and EVOO, lime,
mixed fresh salad

House cured salmon bagel   370
lime cream cheese, house cured salmon,
avocado smash, tomatoes, rocket leaves

Pastrami and cheddar   290
Rye bread, sliced beef pastrami,
melted Swiss cheese, gherkins, mustard,
fresh side salad


SWEETS

Seasonal fruit platter   170
Sliced seasonal fruit

Mango sticky rice   290
Yellow mango, steam sticky rice,
coconut sauce, mint leaves

Drunken tiramisu   450
Mascarpone cheese, lady finger,
coffee, alcohol, sugar, and


FROM THE GRILL

Wagyu beef burger  425
Scarmorza affumicato, crispy bacon, homemade pickles,
lettuce tomato, homemade sriracha aioli

Kamala seabass burger  510
Royal Thai guacamole, house made onion pickle
served with fries

Steamed snapper steak  490
Light soy sauce, fermented tomatoes &
preserved lemon with chilly

Oven roasted half chicken 510
Organic marinated chicken, roasted roots and black garlic

Cauliflower steak  475
Roasted cauliflower, romesco sauce, escalivada, black garlic

THAI SELECTIONS

Khao Phad Gai   370
Fried rice with chicken

Khao Phad Moo   370
Fried rice with prok

Khao Phad Tha Lay   645
Fried rice with seafood

Khao Pad Phak  350
Fried rice with vegetable

Phad Ka Pao Moo Sab Kai Dow    370
Stir fired hot basil with garlic, chilli, fried egg and
minced pork served with rice

Phad Ka Pao Gai Sab Kai Dow   370
Stir fired hot basil with garlic, chilli, fried egg
and minced chicken served with rice

Phad Ka Pao Talay Kai Dow    395
Stir fried hot basil with garlic, chilli, fried egg
and Andaman seafood



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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