

BLACK GINGER



“True Tastes of Phuket”

Drift across the glowing lagoon and embark on a journey to the Ayutthaya era. Set within an evocative environment that captures the grandeur of ancient architecture, Black Ginger is steeped in the rich culinary heritage of Phuket.

Experience a fusion of gastronomy and craftsmanship inspired by the flourishing culinary scene. Carefully curated by our chef, each dish is presented with Black Ginger’s distinctive touch, offering the timeless flavours of Phuket, infused with a contemporary flair.

A tapestry of flavours from land to sea,
crafted to showcase the Island's rich culinary heritage

“BLACK GINGER EXPERIENCE”

This menu artfully blends southern Thai delicacies with bold, authentic flavours and a touch of Black Ginger creativity. Highlights include the refreshing Yam nor thue, rich Mee Hokkien noodles in lobster stock, and Gaeng poo bai cha plu in a fragrant yellow curry — all crafted with fresh, locally sourced ingredients and finished with traditional Phuket desserts.

STARTER

Yam nor thue

A refreshing and wholesome salad, julienne young wild ginger and green mango tossed with tamarind dressing, roasted grated coconut and charcoal grilled river prawn

Tod man pla

Delicately minced fish, enlivened with flavours of red curry and a medley of fragrant Thai herbs and spices accompanied by our signature house-made sweet chilli sauce

Black Ginger's special recipe-fresh spring rolls

Experiment with the flavours of garlic, coriander, lettuce, bean sprouts and luxurious chilli puree to surprise your palate. Accompanied by juicy crab, tender pork traditional Thai pancakes and Penang sauce

MAIN

Mee Hokkien

Expertly wok-tossed egg noodles in rich lobster stock, garlic, shallot, charred lobster tail, crispy pork lardons, choy sum and calamansi lime

Gaeng poo bai cha plu

Delicate blue swimmer crab simmered gently in a fragrant southern-style yellow curry, enriched with coconut milk and fresh turmeric. Infused with fresh betel leaves for a peppery lift

Moo hong

Braised pork belly slowly cooked with dark soy sauce, black pepper, garlic and other seasonings for hours until tender

Gaeng som pla

A delicate broth is tinged a vibrant yellow from fresh turmeric, grouper fish fillet and flavored with tamarind and pineapple

Nua yang

Charcoal grilled Australian wagyu beef, marinated with seasoned with a bold, fiery curry blend and cracked black pepper

Pad pak mieng

A nutrient-rich leafy vegetables popular in the southern Thailand, made with garlic and egg

DESSERT

Kanom bulu

Traditional Phuket style sponge cake

Sapparot mok I-tim

Charcoal burnt pineapple ice cream

Kiao sapparot

Crispy pineapple wontons

- THB 2,200 PER PERSON -

(Minimum for 2 people)

 Vegetarian  Gluten-free  Spice level  Suitable for vegetarian

Please let us know if you have any food allergies or special dietary needs.

All prices are subject to 10% service charge and 7% government taxes.

Handpicked by the chefs at Black Ginger

“TRAVEL THAILAND”

A culinary journey through the diverse regions of Thailand – celebrating authentic flavours, local ingredients, and timeless recipes reimaged with modern elegance. Highlights include the Yam mamuang pla ching chang, rich Pad Thai with crab, succulent Oak ped ob kwan with dry jeaw, and slow-braised Gaeng kiew waan nua and finished with desserts such as Crème brûlée maan waan and tropical I-tim saowarod.

STARTER

Yam mamuang pla ching chang

A bold and rustic Thai salad made with shredded green mango tosses with crispy dried anchovy-style fish

Kien thod

Made with pork, crab meat, spring onion and jicama, accompanied by house-made sweet chilli sauce and vegetable side dishes

Oak ped ob kwan, Jeaw hang

Charcoal roast and smoked duck breast, glazed with tamarind and accompanied by dry jeaw

MAIN

Gaeng kiew waan nua

Slowly braised to perfection beef short ribs, simmered gently in a vibrant green curry paste with fresh lemongrass, kaffir lime leaves and green chillies

Pla neung see ew

A classic Thai-Chinese dish of gently steamed fish fillet, infused with ginger, garlic, spring onion and Chinese celery in a light soy-based sauce

Gai op saparot

Marinated spring chicken with juicy Phuket pineapple and Thai savory style soy sauce

Goong makham

Giant banana prawns deep-fried, glazed with tamarind sauce and crispy shallot

Pad Thai poo

Tangy-sweet-spicy pad Thai made from tamarind, pineapple, rice noodles and crab meat, accompanied by garlic chives, bean sprout and crushed peanuts

Pad pak se sahai

Stir-fried mixed seasonal vegetables in light soy sauce

DESSERT

Crème brûlée maan waan

A silky-smooth crème brulee infused with the natural sweetness of purple sweet potato

I-tim saowarod

Refreshing passion fruit ice cream with a bright tropical tang

Cookie maan waan

Sweet potato cookies with a light

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Thoughtfully crafted to highlight fresh,
locally sourced ingredients.

PHUKET VEGETARIAN “JAY”

Born from a Chinese tradition, Phuket’s vegetarian culture honours the Nine Emperor Gods. This menu blends rich, authentic flavours with modern creativity, featuring highlights such as Avocado miang kham, Hed mok mushroom parcels, southern-style Gaeng kanoon tua fak yao, savoury Pad Thai with tofu, and tamarind-glazed Hed krop, finished with desserts like Bualoy ma praw orn and Kanom na tek.

STARTER

Avocado miang kham

Traditional betel leaves topped with avocado, toasted coconut, ginger, lime, chilli and sweet sauce – a bite-sized flavour explosion

Hed mok

Steamed banana leaf parcel filled with mixed wild mushrooms, aromatic herbs and Thai curry paste

Yum makheua pao fak thong

Charcoal roast and smoked eggplant and pumpkin, glazed with tamarind and accompanied by dry jeaw

MAIN

Gaeng kanoon tua fak yao

A traditional southern Thai dish, gently simmered in a rich coconut curry, infused with turmeric, lemongrass and kaffir lime leaves

Tempeh neung see ew

Thai-Chinese dish, gently steamed tempeh, infused with ginger, garlic, spring onion and Chinese celery

Ped jay

Marinated plant-based duck with pineapple and young peppercorn, gently glaze with tamarind sauce

Hed krop

Crispy golden mushrooms tossed in spicy tamarind, hot basil and garlic

Pad Thai

Tangy-sweet-spicy pad Thai made from tamarind, pineapple, rice noodles and crispy tofu, accompanied by garlic chives, bean sprout and crushed peanuts

Pad pak se sahai

Stir-fried mixed seasonal vegetables in light soy sauce

DESSERT

Bualoy ma praw orn

Tender dumplings served in velvety coconut milk and young coconut flesh.

Kanom na tek

Rice flour cake with a charming cracked top – sweet, light and traditionally served to bring good fortune

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APPETISER | SALAD

-  **Pho pia sod Phuket**  560
Black Ginger's special recipe- roll your own fresh spring rolls. Experiment with the flavours of garlic, coriander, lettuce, bean sprouts and luxurious chilli puree to surprise your palate accompanied by juicy crab, tender pork traditional Thai pancakes and Penang sauce
- Thod man pla**  560
Delicately minced fish, enlivened with flavours of red curry and a medley of fragrant Thai herbs and spices accompanied by our signature house-made sweet chilli sauce
-  **Thod man goong** 580
Handcrafted with sustainably sourced purple tail prawns, delicately blend with aromatic Thai herbs and pork fat, accompanied by house-made plum-chilli sauce and pickle bilimbi fruits relish
-  **Krathong thong gai** 520
Delicate golden pastry cups filled with aromatic minced chicken, sweet corn, and Thai herbs
- Look chin pla** 580
Authentic southern style bouncy and flavorful fish ball, grill and steam, with Phuket chilli sauce
- Poo jah** 590
A rich blend of crab and pork, infused with herbs, crisp-fried in a crab shell
-  **Nam chup yum**   580
The classic Phuket relish – is vibrant, spicy, tangy and garlicky. accompanied by fried fish and seasonal vegetables
-  **Kien thod – a traditional Phuket snack** 520
Typical Phuket crunchy sausages made with pork, crab meat, spring onion and jicama. Accompanied by house-made sweet chilli sauce and vegetable side dishes
- Goong foi bai-lep-krut thod** 560
Golden fried herbal leaves wrapped around succulent baby shrimp. Tom yum salt and tamarind
- Yam dork dala**    580
A traditional Phuket salad featuring torch ginger flower, local herbs, shallots, crispy fish and spicy lime dressing – a vibrant mix of fragrance, heat and freshness unique to southern Thailand
- Yam nor thue**    590
A refreshing and wholesome salad, julienne young wild ginger and green mango tossed with tamarind dressing, roasted grated coconut and charcoal river prawn







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SOUP

- Tom yum goong**    860
Spicy and sour soup simmered with fresh prawns and mushrooms, infused with local lemongrass and kaffir lime leaves
- Gaeng jued look chin pla**   520
A beloved Thai comfort soup featuring homemade fish ball and fresh vegetables. This dish is known for its clean, delicate flavours and nourishing qualities
- Tom gai khamin**  560
This is a light soup with free range chicken, fresh turmeric, lemongrass, galangal and Thai herbs

WOK-FRIED

- Gai pad med mamuang himmaphan** 580
Sliced tender chicken spiced with dried chillies, spring onions and sweet roasted cashew nuts
- Pad sator goong**  860
Stir-fried bitter beans with southern curry paste, complemented with prawns
- Goong mangkorn kua prik gluea**  1,200
Wok-fried lobster with chilli, sea salt and ginger flower
- Pla pad cha**  580
Spicy stir-fried fish with finger root, green pepper corn and wild basil
- Goong makham** 1,000
Giant banana prawns deep-fried, glazed with tamarind sauce and crispy shallot
- Khua kling moo**  580
Tender pork slices expertly wok-tossed with fragrant curry paste, a classic southern curry
- Pad nua kati bai horapha**  1,200
Wagyu inside skit stir-fried with toasted coconut and Thai basil


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NOODLE


Mee Hokkien	1,200
Expertly wok-tossed egg noodles in rich lobster stock, garlic, shallot, charred lobster tail, crispy pork lardons, choy sum and calamansi lime	
Ow tao	560
Popular Phuket street food with Black Ginger twist Local oyster stir-fried with tapioca flour, local taro, eggs and crispy pork fat	
Pad Thai poo 	880
Tangy-sweet-spicy pad Thai made from tamarind, pineapple, rice noodles and crab meat, accompanied by garlic chives, bean sprout and crushed peanuts	

RICE

Khao sang yod
Heirloom southern Thai red rice with a firm bite, earthy aroma, and rich nutrient
Khao hom mali
Thai jasmine rice, Thailand's most famous aromatic rice

VEGETABLE DISHES

Pad pak boong fai deang   	420
Distinct morning glory stir-fried with smooth yellow soybean sauce	
Pad pak mieng kai -poo	580
Local mieng leaves stir-fried with eggs and juicy crab meat	
Pad pak puen ban  	480
Wok-fried local vegetables with soy sauce	

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CURRY

- Gaeng poo bai cha plu**   1,200
Delicate blue swimmer crab simmered gently in a fragrant southern-style yellow curry, enriched with coconut milk and fresh turmeric. Infused with fresh betel leaves for a peppery lift
- Gaeng som pla**   980
A delicate broth is tinged a vibrant yellow from fresh turmeric, grouper fish fillet and flavored with tamarind and pineapple
- Gaeng prik kra-duk moo aon**   580
Thai spicy young pork ribs curry with a fiery, turmeric-based curry paste and black pepper
- Gaeng massaman**   880
Slowly braised to perfection lamb in a rich a southern Thai-Muslim curry of coconut milk, toasted spices, and sweet tamarind, accompanied by soft potatoes and aromatic onion
- Gaeng kiew waan nua**   1,100
Tender beef short ribs, slowly braised to perfection, simmered gently in a vibrant green curry paste with fresh lemongrass, kaffir lime leaves and green chillies
- Gaeng kua hoy shell**   950
Scallop and local shellfish dry-style curry, with fresh chillies, lemongrass and roasted coconut
- Gaeng gai Phatthalung**   580
Slowly simmered chicken with fresh turmeric, wild betel leaves and aromatic herbs
- Chu chee goong mangkorn**   1,200
Grilled Phuket lobster accompanied by creamy red curry finished with rich coconut milk
- Chu chee pla**   980
Grilled fish fillet accompanied by creamy red curry finished with rich coconut milk

STEAMED AND BRAISED

- Pla neung see ew** 980
Thai-Chinese dish, gently steamed fish fillet, infused with ginger, garlic, spring onion and Chinese celery
- Moo hong** 580
Braise pork belly with dark soy sauce, black pepper, garlic and other seasonings for hours until tender

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DESSERTS

Black Ginger signature dessert

- Bualoy ma praw orn**   320
Tender dumplings served in a velvety coconut milk with young coconut flesh, accompanied by Kanom Na Tek – a delicate rice flour cake with a charmingly cracked top, sweet and light, traditionally enjoyed as a symbol of good fortune.
- Mor gaeng** 320
Silky taro, fried shallot and coconut with a crackling caramelised sugar crust, served with roselle and bael sorbet and a Thai coconut cookie
-  **Oh aeiw**   320
Banana flavoured gelatin accompanied by Champaka infused syrup granite, finished with watermelon, look chid and corn. This dessert is unique to Phuket and a favourite among local
- Khao niaw mamuang**   320
Thailand most iconic dessert, mango and roast sticky rice ice cream
- Ice cream** 150
Mango  
Passion fruit  
Charred banana  
- Sorbet** 150
Coconut  
Kaffir lime  
Indigo  

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