

BLACK GINGER



“True Tastes of Phuket”

Cross the water for an unforgettable experience of Oriental spices...

Exquisite flavours that are delicately balanced...

Prepared with the freshest local ingredients...

Carefully selected by our Chef...

Served with Black Ginger's unique twist...

Local Thai cuisine that will enchant...

DEGUSTATION MENU

THB 3,000 per couple

APPETIZER อาหารเรียกน้ำย่อย

SERVE INDIVIDUAL

YUM MAMAUNG GOONG SIEB ยำมะม่วงกุ้งเสียบ – Sun-dried baby prawn, shredded mango, tossed with cashew nut

BUA THOD เบื่อทอด – Crispy cha-plu leaf in turmeric batter, served with prawn

POH PIAH SOD پوستี่ยะสด – Black Ginger spring rolls with a concoction of crab claw meat and pork strip, home grown garden vegetable, accompanied by secret Penang sauce

HOMEMADE SORBET

MAIN อาหารจานหลัก

SHARING

Choose four dishes per couple

Served with choice of; jasmine rice, brown rice or pandan leaf infused rice

GAENG POU BAI CHA-PLU แกงปูใบชะพลู – Crab meat curry with fragrant cha-plu leaf, accompanied by rice noodle

MOO HONG หมูฮ้อง – Stewed pork belly Phuket style, served with soy sauce

GOONG MAKHAM กุ้งราดซอสมะขาม – Prawn braised with sweet and sour tamarind sauce

PLA NEUNG SE - EW ปลาหนึ่งซีว – Steamed fish fillet, herb with Thai soya sauce

MASSAMAN NUER มัสมันเนื้อ – Traditional braised beef in thick spiced peanut curry, potato and onion

PHAD PAK MIEANG GOONG SIEB ผัดผักเหมียงกุ้งเสียบ และ ไข่ – Stir-fried local mieang leaf, sun-dried baby prawn and egg

TOM SOM PLA ต้มส้มปลา – Traditional Southern fish soup, flavoured with tamarind and lemongrass

DESSERT ของหวาน

SERVE INDIVIDUAL

KHAO NIEW MAMUANG ข้าวเหนียวมะม่วง – Mango and pandan steamed glutinous rice with coconut milk

I-TIM KATI ไอศกรีมกะทิ – Thai fresh coconut ice cream

LUK CHUP GUB FOI THONG ลูกชุบและขนมอบยทอง – Fruit shaped mung bean and golden thread

COFFEE OR TEA

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

APPETIZER

KRATONG THONG กระถางทอง	340
Diced chicken with Thai spice, sweet corn, in golden basket	
BUA THOD เบื่อทอด	400
Crispy cha-plu leaf in turmeric batter, served with prawn	
GIAN THOD เกี่ยมทอด	425
Phuket crunchy sausage stuffed with pork, prawn, crab meat, with jicama root vegetable	
THOD MAN GOONG ทอดมันกุ้ง	450
Golden fried prawn cake, served with our signature sweet chili-cucumber sauce	
POH PIAH SOD PHUKET ปอเปี๊ยะสดภูเก็ต	540
Black Ginger spring rolls with a concoction of crab claw meat and pork strip, home grown garden vegetable, accompanied by secret Penang sauce	

SALAD

YAM DOK DALA 🌶️ ยำดอกดาหลา	375
Finely chopped ginger flower, with diced chicken and Thai herb	
YAM MAMAUNG GOONG SIEB 🌶️ ยำมะม่วงกุ้งเสียบ	380
Sun-dried baby prawn, shredded mango, tossed with cashew nut	
LAAB PLA 🌶️ ลาบปลา	400
Grilled fish fillet tossed with chili, mint leaf, coriander and roasted rice powder	
NUER YAANG NAM TOK 🌶️ เนื้อย่างน้ำตก	635
Grilled grain-fed rib eye, tossed with spicy shallot-chili-lime sauce	

SOUP

POH TAEK TALAY 🌶️🌶️ พิษแตกทะเล	450
Seafood soup with hot basil and mushroom	
TOM SOM PLA ต้มส้มปลา	480
Traditional Southern fish soup, flavoured with tamarind and lemongrass	
TOM YAM GOONG 🌶️🌶️ ต้มยำกุ้ง	490
Spicy and sour lemongrass soup, with prawn and mushroom, perfumed by kaffir lime leaf	

CHEF PIAK'S SUGGESTION

MOO HONG หมูฮ้อง	510
Stewed pork belly Phuket style, served with soy sauce	
MOO KROB NAM JIM หมูกรอบเสิร์ฟพร้อมน้ำจิ้ม	520
Fried crispy pork with our signature sauce	
PLA KRAPONG KAO NEUNG MANAO ปลากระพงขาวนึ่งมะนาว	800
Steamed white snapper fillet, chili, garlic and lime juice	
GAENG POU BAI CHA-PLU แกงปูใบชะพลู	1,070
Crab meat curry with fragrant cha-plu leaf, accompanied by rice noodle	
GOONG MAKHAM กุ้งราดซอสมะขาม	1,150
Prawn braised with sweet and sour tamarind sauce	

CURRY

PANAENG GAI พะแนงไก่	420
Chicken in red curry, with stir-fried morning glory	
GAENG PRIK GAI แกงพริกไก่	490
Chicken in red curry, crushed black peppercorn	
GAENG LUEANG PLA แกงเหลืองปลา	530
Southern spicy yellow fish curry, served with garden vegetable	
GAENG KIEW WAAN NEUR แกงเขียวหวานเนื้อ	920
Beef tenderloin in green curry, eggplant and coconut milk	

STIR-FRIED

PHAD PAK MIEANG GOONG SIEB พัดผักเหมียงกุ้งเสียบ และ ไข่ Stir-fried local mieang leaf, sun-dried baby prawn and egg	280
GAI PHAD MED MAMUANG HIMMAPHARN ไก่พัดเม็ดมะม่วงหิมพานต์ Stir-fried chicken, dried chili and roasted cashew nut	435
MOO KROB PHAD PRIK THAI DAM หมูกรอบพัดพริกไทยดำ Stir-fried crispy pork, spicy chili	520
GOONG PHAD KAPI กุ้งพัดกะปิ Stir-fried prawn with onion and shrimp paste	565
NUER WAGYU PHAD BAI KRAPRAOW GROB เนื้อวากิวพัดใบกระเพรากรอบ Quick-fried Wagyu beef, spicy chili and crispy basil leaf	920

RICE AND NOODLE

PHAD MEE SAPAM พัดหมีสะปำ Famous Phuketian wok-fried egg noodle, with seafood and bok choy	540
PHAD THAI CHAO WANG พัดไทยชาววัง Wok-fried rice noodle, prawn and vegetable, laced with tamarind sauce	550
OW-TAO โอวต้าว Pan-fried Fine de Claire oyster, tapioca flour, taro, egg and crispy pork lard	720
KHAO HOM MALI, KHAO KLONG RUE KHAO BAI TOEY ข้าวหอมมะลิ, ข้าวกล้อง, ข้าวใบเตย Steamed jasmine rice, brown rice, pandan leaf infused rice	

VEGETARIAN

APPETIZER

- GIAN THOD** เกี่ยนทอด 290
Phuket crunchy vegetable sausage stuffed with jicama root vegetable
- YAM MAMUANG TAO HU** 🌶️ ยำมะม่วงใส่เต้าหู้ 290
Shredded green mango, garlic, cashew nuts, chili and soy sauce
- LARB HED** 🌶️ ลาบเห็ด 290
Grilled mixed mushroom, chili, mint leaf, coriander and roasted rice powder

SOUP

- TOM YAM HED** 🌶️🌶️ ต้มยำเห็ด 250
Spicy and sour lemongrass soup with mushroom
- TOM KHA PAK** ต้มข่าผัก 250
Coconut milk soup with lemongrass, vegetable and Thai herb

MAIN

- PHAD PHAK RUAM MIT** ผัดผักรวมมิตร 220
Stir-fried garden vegetable with soy sauce
- PHAD PAK BOONG FAI DAENG** ผัดผักบุ้งไฟแดง 260
Stir-fried morning glory, garlic, chili, soybean paste
- MASSAMAN** 🌶️ มัสมัน 350
Crispy pan-fried tofu, vegetable, onion and sweet potato in thick spiced peanut curry
- GAENG KIEW WAAN TAO HU** 🌶️🌶️ แกงเขียวหวานเต้าหู้ 350
Small-crispy eggplant, sweet basil and vegetable, yellow tofu in green curry
- PHAD PHED TAO HU** 🌶️🌶️ ผัดเผ็ดเต้าหู้ 350
Fried crispy tofu and vegetable in red curry

NOODLE

PHAD THAI PAK พัดไทยผัก Stir-fried rice noodle with vegetable and tamarind sauce	320
PHAD MEE SAPAM พัดหมีสะปำ Famous Phuketian work-fried egg noodle with vegetable	320

DESSERT

I-TIM KATI ไอศกรีมกะทิ Homemade Thai fresh coconut ice cream	155
OH AEIW โอ้วเอี้ยว Phuketian favourite, banana gelatin perfumed by magnolia Champaka flower syrup	245
KHAO NIEW DAM GAB KANOON ข้าวเหนียวดำกับขนุน A unique combination of boiled black sticky rice, jack fruit, served with creamy coconut milk	270
BUA LOY MAR PRAOW ORN – A Black Ginger Signature Dessert บัวลอยมะพร้าวอ่อน Rice flour dumplings served with creamy coconut milk and coconut flesh	300