

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.

Crafted to showcase
the island's rich culinary heritage

“PHUKET AUTHENTIC”

This set menu brings together Phuket's local delicacies and offers a variety of traditional flavours, blending savoury and tangy elements. It begins with street favourites found only in Phuket and its neighbouring areas, like the unique Bua Thod and Phuket-style Poh Pia Sod. Highlights include Phuket lobster, aromatic crab meat curry, pork belly with pickled krill, hot and spicy stir-fried Wagyu beef and Phad Kai with Mieang leaves, a dish found only in southern Thailand.

TO BEGIN

Chef's complimentary

STARTER

Bua Thod

Crispy prawn | Ming Aralia leaves | turmeric batter

Poh Pia Sod Phuket

Black Ginger spring roll | crab meat | pork strip | garden vegetable | Penang sauce

Thod Man Pla

Phuket fish cake | pickled cucumber

SALAD

Yam Pak Kood Goong Mangkorn Phuket

Paco leaves | Phuket lobster | spicy lime sauce

MAIN

Gaeng Pou Bai Chaplu

Crab meat curry | betel leaves | rice noodle

Moo Kua Kuey Kem

Pork belly | pickled krill | lemongrass | shallot

Nua Kua Gling

Stir-fried Wagyu beef | peppercorn | chilli | hot and spicy herbs

Phad Bai Mieang Kai

Melinjo leaves | egg

DESSERT

Oh Aeiw

Phuket favourite banana gelatin perfumed by Champaka flower syrup | watermelon | palm seed

Coffee or Tea

Served with Kanom Ping and coconut cookies

- THB 2,200 PER PERSON -

(Minimum for 2 people)

(Starters, salad, and dessert are served individually, while main course dishes are shared)

 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

“BLACK GINGER EXPERIENCE”

This menu artfully blends southern Thailand delicacies with bold, authentic Thai flavours and a twist of Black Ginger innovation. It features starters like the tender Gai Golae, a street favourite from southern Thailand, and Hoy Jor Pou, Phuket's famous crab meat roll. The main course offers a communal feast, with highlights include grilled king prawn in a rich red curry, freshly pounded in the Black Ginger kitchen, all made with locally sourced, carefully selected ingredients.

TO BEGIN

Chef's complimentary

STARTERS

Gai Golae

Charcoal grilled chicken | red curry | Sangyod rice tart

Thod Man Goong

Prawn cake | sweet chilli sauce | pickled cucumber

Hoy Jor Pou

Phuket jumbo crab meat roll | plum sauce

SALAD

Nua Yang

Grilled marinated Wagyu beef | Thai herbs | spicy chilli shallot sauce

MAIN

Choo Chee Goong

Grilled king prawn | red curry | coconut milk | kaffir lime leaves

Tom Kati Pou Dum Nor Kha

Creamy coconut soup | mud crab | young galangal

Pla Muek Kua Prik Gluea

Stir-fried Andaman squid | fried garlic | chilli | spring onion

Phad Pak Puen Ban

Wok-fried local vegetables | soy sauce

DESSERT

Gluyay Tab

Grilled smashed banana | sweetened condensed milk caramel

Coffee or Tea

Served with Kanom Ping and coconut cookies

- THB 2,400 PER PERSON -

(Minimum for 2 people)

(Starters, salad, and dessert are served individually, while main course dishes are shared)

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Thoughtfully crafted to highlight fresh,
locally sourced ingredients.

“VEGETARIAN MENU”

Without compromising on rich and authentic flavours, our vegetarian menu start with the refreshing Hoo Chae salad, commonly known as Phuket vegetarian salad, offering distinctive sour, sweet, salty, and spicy flavours, and the fragrant Miang Kham, featuring crispy tofu and aromatic Thai herbs. Each dish offers a perfect balance of traditional and modern tastes, from the rich southern peanut curry with vegetable to the savoury stir-fried tofu and grilled mushrooms wrapped in banana leaf.

TO BEGIN

Chef's complimentary

STARTER

Hoo Chae

Traditional four flavour salad | crunchy
crispy noodle

Miang Kham

Crispy tofu | Thai herbs | betel leaves

Gian Pak Thod

Vegetables crunchy sausage |
stuffed vegetables | sweet-sour chilli
sauce

SALAD

Yam Som O

Siam pomelo | spicy lime sauce |
roasted coconut

MAIN

Masaaman Pak

Braised southern peanut curry |
vegetables | coconut milk

Tao Hu Phad Prik Gluea

Stir-fried yellow tofu | garlic & chilli

Hed Mok

Grilled mushrooms in banana leaf |
Thai herbs

Phad Pak Puen Ban

Wok-fried local vegetables | soy sauce

DESSERT

Khao Niew Piak Lamyai

Sweet glutinous rice | longan |
coconut ice cream

Coffee or Tea

Served with Kanom Ping and coconut
cookies

- THB 2,000 PER PERSON -

(Minimum for 2 people)

(Starters, salad, and dessert are served individually, while main course dishes are shared)


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TO BEGIN







 Poh Pia Sod Phuket	560
Black Ginger spring roll crab claw meat pork strips garden vegetables Penang sauce	
Yam Goong Sieb Mamuang  	560
Sun-dried baby prawn shredded mango cashew nuts	
Yam Dok Dala Goong Mae Nam  	950
Grilled river prawn torch ginger flower minced chicken Thai herbs	
Yam Pak Kood Goong Mangkorn Phuket  	950
Paco leaves Phuket lobster spicy lime sauce	
 Bua Thod	560
Crispy prawn Ming Aralia leaves turmeric batter	
 Ow-Tao 	560
Pan-fried southern Thailand oysters tapioca taro egg crispy pork	
 Gian Thod	520
Phuket crunchy sausage stuffed pork prawn crab meat jicama root signature sauce	
Thod Man Pla 	560
Phuket fish cake pickled cucumber	
Yam Som O Pou Nim  	560
Siam pomelo soft shell crab spicy lime sauce roasted coconut	
Plah Pla Gao  	680
Thai ceviche Phuket grouper roasted chilli paste spicy lime sauce Thai herbs	
Yam Malagor Krob Goong Yang  	560
Crispy papaya grilled prawn sour spicy lime sauce	
Hoy Jor Pou	680
Phuket jumbo crab meat roll plum sauce	
Thod Man Goong	580
Prawn cake sweet chilli sauce pickled cucumber	
Kratong Thong	520
Diced chicken Thai spices sweet corn golden basket	

 Local Specialties

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SOUP

-  **Tom Som Pla Sapparod Phuket** 520
Red snapper soup | tamarind | Phuket pineapple | elephant apple | Thai herbs
- Tom Yam Goong Mae Nam**    860
Spicy and sour soup | giant river prawn | lemongrass | galangal | mushrooms | shallot | kaffir leaves
- Poh Taek Talay**   560
Spicy and sour soup | shellfish | squid | fish | hot basil | mushroom

MAIN COURSE

-  **Moo Hong**  580
Phuket stewed pork belly | coriander root | star anise
soy sauce | cinnamon stick
- Pla Hoong**  1,500
Steamed fish pomfret | soy sauce | Thai herbs
- Goong Makham**  1,000
Braised king prawn | tamarind sauce | roasted shallot
- Moo Kua Kuey Kem** 580
Pork belly | pickled krill | lemongrass | shallot
-  **Hor Mok Pla**  580
Steamed barracuda fish | red curry paste | Thai herbs
- Goong Mangkorn Kua Prik Gluea**  1,200
Stir-fried Phuket lobster | fried garlic | chilli | spring onion
- Pla Muek Phad Kai Kem**  720
Wok-fried squid | salted egg | spring onion
- Phad Phed Nua Bai Ra**     1,200
Wok-fried Wagyu beef | curry | tree basil
- Nua Yang**   1,200
Grilled marinated Wagyu beef | Thai herbs | spicy chilli shallot sauce




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STEAMED



Pla Nueng Manao    1,200
Steamed grouper | lime sauce | Thai herbs

WOK-FRIED





 **Phad Bai Mieang Kai Goong Sieb**  420
Melinjo leaves | sun-dried baby prawn | egg

Phad Pak Puen Ban   480
Wok-fried local vegetables | soy sauce





Ka Lum Plee Phad Goong  520
Cabbages | soy sauce | prawn

Phad Pak Boong Fai Daeng   420
Morning glory | chilli | soybean | oyster sauce

CURRY



 **Gaeng Pou Bai Chaplu**    1,200
Crab meat curry | betel leaves | coconut milk | rice noodle




Gaeng Lueang Pla Yod Ma Praow    980
Southern style spicy yellow curry | grouper | young coconut shoot




 **Gaeng Prik Kra Duk Moo**    580
Pork rib | pepper curry | eggplant | wing bean

Pla Thod Khrueng    680
Creville jack fish fillet | red curry

 **Nua Kua Gling**    1,200
Stir-fried Wagyu beef | peppercorn | chilli | hot and spicy herbs

Geang Kiew Waan See Krong Nua    1,100
Beef short rib | eggplant | green curry | coconut milk

 **Massaman**   680
Braised southern peanut curry | sweet potato | onion
Organic chicken thigh 880
Lamb shank 880

















Choo Chee Goong    780
Grilled king prawn | red curry | coconut milk | kaffir lime leaves

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DESSERT

Khao Niew Dam  	290
A unique combination of boiled black sticky rice sweet jackfruit creamy coconut milk	
 Oh Aeiw  	290
Phuket favourite banana gelatin perfumed by Champaka flower syrup watermelon palm seed	
Luk Chok Loy Kaew  	290
Sugar palm fruit in syrup	
I-Tim Indigo 	150
Banana coconut milk lime juice butterfly pea	
I-Tim Med Mamuang 	150
Homemade cashew nut ice cream	
Bua Loy Ma Praow Orn - Black Ginger signature dessert  	290
Rice flour dumplings creamy coconut milk coconut meat	
Khao Niew Mamuang  	290
Mango glutinous rice coconut milk Thai coconut ice cream	
I-Tim Kati  	150
Homemade Thai coconut ice cream toppings	
I-Tim Thod 	150
Fried coconut ice cream sweetened condensed milk caramel	

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