

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...

 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.

BLACK GINGER EXPERIENCE

(Served individual)
THB 1,600 per person

TO BEGIN

Chef's Complimentary

STARTERS

Poh Piah Sod

Fresh spring roll | crab meat | pork
garden vegetable | Penang sauce

Bua Thod

Crispy prawn | betel leaf | turmeric batter

Chor Muang

Royal flower chicken dumplings

SALAD

Pla Tuna Tab Tim

Thai ceviche | tuna | pomegranate
spicy lime sauce

MAINS

Chochee Pla

Filet fish | red curry | kaffir leaves

Goong Thipparod

Braised king prawn | sweet chilli sauce

Gai Yang Samunprai

Grilled free-range chicken | Thai herbs

Phad Pak Phun Bann

Local vegetable | oyster sauce

Rice Trio

DESSERT

Lod Chong

Pandan panna cotta | Thai cantaloupe
coconut ice cream

Coffee and Tea

BLACK GINGER INDULGENCE

(Served individual)
THB 2,200 per person

TO BEGIN

Chef's Complimentary

STARTERS

Miang Pla Nopakao

White snapper | Thai herb | betel leaf

Hoi Shell Park Mor

Hokkaido scallop | rice paper | sweet peanuts

Yum Som O Pou Nim

Siam pomelo | soft shell crab
spicy lime sauce | golden basket

SALAD

Yum Hua Plee Goong

Banana blossom | prawn | lime dressing

MAINS

Gaeng Pou

Crab meat curry | chaplu leaves | noodles

Nuer Yang

Grilled Wagyu beef | Thai herbs
vegetables pickles | spicy chili shallot sauce

Pla Neung Se-Ew

Steamed fish fillet | Thai herbs | soy sauce

Phad Pak

Local vegetable | oyster sauce | egg

Rice Trio

DESSERT

Kluay Cheam Indigo

Poach banana | coconut jelly | indigo ice cream

Coffee and Tea

VEGETARIAN MENU

(Served individual)
THB 1,500 per person

TO BEGIN

Chef's Complimentary

STARTERS

Poh Piah Sod

Fresh spring roll | garden vegetable
Penang sauce

Thod Man Kao Pod

Deep-fried corn cakes
signature sweet chili-cucumber sauce

Tao Hu Yang Jiew Hang

Grilled yellow tofu | spicy shallot lime powder

SALAD

Yam Som-O

Pomelo salad | roasted coconut

MAINS

Choo Chee Tao Hu

Fried yellow tofu | red curry | coconut milk

Vegan Sausage Neung See-Ew

Steamed vegan sausage | herbs | soy sauce

Vegan Samunprai

Grilled marinated vegetable patty | Thai herbs

Phad Pak Phun Bann

Wok-fried local vegetable | soy sauce

Rice Trio

DESSERT

Khao Niew Mamuang

Mango | glutinous rice | coconut milk
Thai coconut ice cream

Coffee and Tea

PHUKET SPECIALTIES & CHEF PIAK SUGGESTIONS

TO BEGIN

Yam Mamaung Goong Sieb (VO) (GF) (S) (S)	360
Sun-dried baby prawn shredded mango cashew nut	
Pla Nham (S) (S)	360
Roasted fish salad pork skin betel leave	
Kratong Thong (VO)	360
Diced chicken Thai spices sweet corn golden baskets	
Bua Thod (VO)	400
Crispy betel leaves turmeric batter prawn	
Gian Thod (VO)	400
Phuket crunchy sausage stuffed pork prawn crab meat jicama root vegetable signature sauce	
Yam Dok Dala Gub Goong (S) (S) (GF)	420
Torched ginger flower prawn Thai herbs	
Poh Piah Sod Phuket (VO)	540
Black Ginger spring rolls crab claw meat pork strips garden vegetables Penang sauce	
Poo Ja	580
Jumbo crab meat in shell sweet chili sauce	
Ow-Tao (S)	650
Pan-fried Fine de Claire oyster tapioca taro eggs crispy pork	

SOUPS

Tom Pak Kati Goong (VO) (GF)	450
Coconut milk soup lemongrass local vegetable prawn	
Tom Som Pla (GF)	450
Phuket fish soup tamarind pineapple elephant apple	
Tom Yam Goong (VO) (S) (S)	450
Spicy & sour soup River prawn lemongrass galangal mushrooms shallot kaffir leaves	
Poh Taek Talay (VO) (GF) (S) (S)	450
Seafood soup hot basil mushrooms	

MAINS

Plamuk Phad Nam Dam	520
Wok-fried squid black ink spring onion	
Goong Phad Kapi	560
Wok-fried prawn onions prawn paste	
Moo Hong 🌱	560
Phuket stewed pork belly coriander roots star anise soy sauce cinnamon stick	
Hor Mok Pla 🌶️🌶️	560
Steamed white snapper red curry herbs coconut milk Hor Mok Pla (please allow 30 minutes)	
Pla Jean	650
Stir-fried fish fillet tamarind sauce	
Pla Kapong Kao Neung Manao 🌶️🌶️	650
Steamed white snapper fillet chili garlic lime juice cilantro root	
Goong Makham	1,200
King tiger prawn braised tamarind sauce roasted shallot	
Goong Yang 🌱	1,200
Grilled King river prawn tamarind sauce spicy lime sauce	


WOK-FRIED

Phad Pak Mieang Kai Goong Sieb 🌱🌱	280
Local mieang leaves sun-dried baby prawns egg	
Phad Pak Boong Fai Daeng 🌱🌱	280
Morning glory chili soybean oyster sauce	

PHUKET CURRIES

Gaeng Lueang Pla 🌱🌱🌶️🌶️	520
Southern spicy yellow grouper curry palm seed	
Gaeng Prik Gai 🌱🌶️🌶️	520
Chicken in red curry crushed black peppercorn green papaya eggplant	
Massaman 🌱🌱🌶️	520
Braised Southern curry peanut curry sauce sweet potato onion Choice of: free-range chicken or beef	
Panaeng Gai 🌱🌱🌶️🌶️	520
Chicken red curry coconut milk	
Gaeng Pou Bai Chaplu 🌱🌶️🌶️	1,100
Crab meat curry betel leaves coconut milk rice noodles	

DESSERTS

Bua Loy Mar Praow Orn – a Black Ginger signature dessert Rice flour dumplings creamy coconut milk coconut meat	250
Khao Niew Dam A unique combination of boiled black sticky rice creamy coconut milk	250
Oh Aeiw Phuketian favourite banana gelatin perfumed by magnolia champaka flower syrup	250
Sang Kaya Fakthong  Thai pumpkin custard	250
I-Tim Med Mamuang Cashew-nut ice cream	150
I-Tim Kati Thai coconut ice cream	150
Indigo Ice Cream Banana coconut milk lime juice butterfly pea	150
I-Tim Tod Deep-fried bread stuffed vanilla ice cream	250