


# BLACK GINGER



**“True Tastes of Phuket”**

**Cross the water to an unforgettable experience of Oriental spice**

**Exquisite flavours that are delicately balanced**

**Prepared with the freshest local ingredients**

**Carefully selected by our Chef**

**Served with Black Ginger’s unique twist.**

**Thai fusion that will enchant...**

## **APPETIZERS อาหารว่าง**

<b>POH PIA SOD PHUKET</b> ปอเปี๊ยะสดภูเก็ต	<b>540</b>
Black Ginger spring rolls with a concoction of crab claw meat and pork strips with home grown garden vegetables, accompanied by plum sauce	
<b>THOD MUN PLA</b> ทอดมันปลา	<b>375</b>
deep fried fish cakes with a hint of red curry paste served with our signature sweet chilli sauce	
<b>THOD MUN GOONG</b> ทอดมันกุ้ง	<b>450</b>
golden fried prawn cakes served with our signature sweet chilli-cucumber sauce	
<b>MIANG SOM OH KAB MOO YANG</b> เมี่ยงส้มโอกับคอหมูย่าง	<b>365</b>
grilled pork neck on pomelo salad	
<b>KRATONG THONG</b> กระทงทอง	<b>340</b>
diced chicken with Thai spices and sweet corn in golden baskets	
<b>BUA THOD</b> เบื่อทอด	<b>400</b>
tender shrimps and local 'cha-plu' leaves tossed in turmeric batter and served golden and crispy	
<b>POU JA</b> ปูจ๋า	<b>565</b>
jumbo crab meat in its shell, flavoured with sweet chilli sauce	
<b>HOY NANG ROM</b> หอยนางรมสด (6 pieces)	<b>565</b>
French Fin de Claire oysters with traditional condiments	
<b>NAMPRIK GOONG SOD GAB POU NIM THOD</b> น้ำซุบกุ้งสดกับปูนิ่มทอด	<b>320</b>
Phuket prawn relish served with soft shell crab and fresh garden vegetables	
<b>GIAN THOD</b> เกี๊ยมทอด	<b>425</b>
traditional Phuket crunchy sausage stuffed with pork, prawns and crab meat with jicama root vegetable	

All prices are inclusive of 7% government tax and 10% service charge

## **CHEF PIAK'S SUGGESTIONS** อาหารแนะนำโดยเชฟปีก

<b>PLA GAO THOD</b> ปลาเก๋าทอดกับซอสกระเทียมพริกไทย fried whole grouper fish served with garlic-pepper or tangy chilli sauce	<b>920</b>
<b>PLA KRAPONG KAO NUENG MANAO</b> ปลากระพงนึ่งมะนาว steamed whole white snapper with chilli, garlic and lime juice	<b>800</b>
<b>GOONG MAKHAM</b> กุ้งผัดซอสมะขาม prawns braised with sweet and sour tamarind sauce	<b>1,150</b>
<b>GAENG POU BAI CHA-PLU</b> แกงปูใบชะพลู crab meat curry with fragrant cha-plu leaves accompanied by rice noodles	<b>1,070</b>
<b>GOONG MANGORN YAANG</b> กุ้งมังกรย่าง (500 gram) grilled Canadian lobster served with tamarind sauce or chilli-lime sauce	<b>2,060</b>
<b>THAI SALADS</b> ยำต่างๆ	
<b>YAM MAMUANG GOONG SIEB</b> ยำมะม่วงใส่กุ้งเสียบ sun-dried baby prawns with shredded mango tossed with cashew nuts	<b>380</b>
<b>YAM KANG</b> ยำกั้ง poached rock lobster salad with Thai fine herbs	<b>550</b>
<b>PLAH MAKHUA YAO</b> ปล่ามะเขือยาว smoked eggplant tossed with prawns, Thai herbs and fresh lime juice	<b>420</b>
<b>LAARB PLA</b> ลาบปลา grilled barracuda fish fillet tossed with chilli, mint leaves, coriander and roasted rice powder	<b>400</b>
<b>SOOP NOR MAI GAI</b> ซุปหน่อไม้ไก่ spicy marinated bamboo shoots with shredded chicken salad	<b>390</b>
<b>NUER YANG NAM TOK</b> เนื้อย่างน้ำตก grilled grain-fed ribeye tossed with spicy shallot-chilli-lime sauce	<b>635</b>
<b>YAM DOK DALA</b> ยำดอกดาหลา finely chopped torch ginger flowers mixed with diced chicken and Thai herbs	<b>375</b>

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## **STIR-FRIED DISHES อาหารประเภทผัด**

<b>GAI PHAD MED MA MUANG-HIMMAPHAN</b> ไก่ผัดเม็ดมะม่วงหิมพานต์ stir-fried chicken with dried chilli and roasted cashew nuts	<b>435</b>
<b>GOONG PHAD KAPI</b> กุ้งผัดกะปิ stir-fried prawns with shrimp paste	<b>565</b>
<b>PHAD CHA TALAY</b> ผัดจ๋าทะเล stir-fried seafood with Thai fine herbs	<b>880</b>
<b>NUER WAGYU PHAD BAI KAPRAOW GROB</b> เนื้อวากูผัดใบกะเพรากรอบ quick-fried premium wagyu beef with spicy chilli and crispy basil leaves	<b>920</b>

## **VEGETABLE DISHES ผัดผักต่างๆ**

<b>PHAD PAK BOONG FAI DAENG</b> ผัดผักบุ้งไฟแดง stir-fried morning glory with soybean paste	<b>260</b>
<b>PHAD YOD MARA</b> ผัดยอดมะระน้ำมันหอย stir-fried chayote squash leaves with oyster sauce	<b>260</b>
<b>PHAD PAK KWANG TUNG GAB KAI</b> ผัดกวางตุ้งผัดไข่ stir-fried chai sim leaves with eggs and oyster sauce	<b>240</b>
<b>PHAD PAK MIEANG GOONG SIEB</b> ผัดผักเหมียงกุ้งเสียบ stir-fried local mieang leaves with sun-dried baby prawns	<b>280</b>
<b>PHAD TENG GWA</b> ผัดแตงกวา stir-fried young cucumber with oyster sauce	<b>235</b>
<b>PHAD PAK RUAM MIT NAM MAN HOY</b> ผัดผักรวมมิตร stir-fried garden vegetables with oyster sauce	<b>270</b>

## **SOUPS ประเภทต้มและแกง**

<b>TOM YAM GOONG ต้มยำกุ้ง</b> spicy and sour lemongrass soup with prawns and mushrooms, perfumed by kaffir lime leaves	<b>490</b>
<b>GAENG LIANG แกงเลียง</b> Thai herbal soup with garden vegetables	<b>330</b>
<b>TOM KHAMIN GAI BAAN ต้มขมิ้นไก่บ้าน</b> turmeric infused soup simmered with free range chicken	<b>375</b>
<b>POH TAEK TALAY ปูทะเลกับกะเพรา</b> seafood soup with hot basil and mushrooms	<b>450</b>
<b>TOM SOM PLA ต้มส้มปลา</b> Phuket traditional fish soup flavoured with tamarind and lemongrass	<b>480</b>
<b>CURRY แกงเผ็ด</b>	
<b>PANAENG GAI พะแนงไก่</b> chicken in red curry served with stir-fried morning glory	<b>420</b>
<b>GAENG KIEW WANN NEUR แกงเขียวหวานเนื้อ</b> beef tenderloin cooked in green curry with eggplants and coconut milk	<b>920</b>
<b>GAENG MASSAMAN KAE แกงมัสมั่นแกะ</b> stewed premium lamb loin curry with potatoes and roasted peanuts	<b>980</b>
<b>GAENG LEUNG PLA แกงเหลืองปลา</b> southern style spicy yellow fish curry served with garden vegetables	<b>530</b>
<b>GAENG PRIK GAI แกงพริกไก่</b> Phuket style chicken in red curry with crushed black peppercorns	<b>490</b>
<b>HOR MOK PLA ห่อหมกปลา</b> fish souffle spiced with red curry paste, laced with coconut cream	<b>530</b>
<b>KUA GLING MOO ข้าวคลุกหมู</b> stir-fried sliced pork with spicy red curry, aromatic galangal and kaffir lime leaves	<b>420</b>

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## **RICE AND NOODLES ข้าวและก๋วยเตี๋ยว**

### **KHANOM JEEN NAM PRIK ขนมน้ำพริก**

Phuket style fresh noodles with prawn gravy, served with preserved chilli

**540**

### **PHAD MEE SAPAM ผัดหมี่สะปำ**

Phuketien famous fried egg noodles with seafood and vegetables

**540**

### **PHAD THAI CHAO WANG ผัดไทยชาววัง**

wok-fried thin rice noodles with prawns and vegetables laced with tamarind sauce

**550**

### **KHAO MAN KAI ข้าวมันไก่**

steamed ginger rice with boiled chicken, yellow beans and chilli sauce

**500**

### **OW-TAO โอวต้าว**

pan-fried French Fin de Claire oysters thickened with tapioca flour, taro, eggs and crispy pork fat

**720**

### **KHAO HOM MALI, KHAO BAI-TOEY ข้าวหอมมะลิ, ข้าวกล้อง, ข้าวใบเตย**

steamed jasmine rice, brown rice or pandanus infused rice

**Complimentary**

## SET SHARING MENU THB1200 per person

### APPETIZERS

*Please choose one of these dishes per person*

**YUM MAMAUNG GOONG SIEB** – sun-dried baby prawns with shredded mango tossed with cashew nuts

**MIANG SOM OH KAB KOR MOO YANG** – grilled pork neck on pomelo salad

**POU JA** – jumbo crab meat in its shell, flavoured with sweet chilli sauce

**POH PIA SOD** – Black Ginger spring rolls with a concoction of crab claw meat and pork strips with home grown garden vegetables, accompanied by plum sauce

**KRATONG THONG** – diced chicken with Thai spices and sweet corn in golden baskets

### SOUP

*Please choose one of these dishes per person*

**TOM YAM GOONG** – spicy and sour lemongrass soup with prawns and mushrooms, perfumed by kaffir lime leaves

**TOM KHA GAI** – chicken coconut soup

**TOM SOM PLA** – Phuket traditional fish soup flavoured with tamarind and lemongrass

### MAIN

*Please choose one of these dishes per person*

*Served with choices of rice; steamed jasmine rice, brown rice or pandanus leaf infused rice*

**GAENG MASSAMAN KAE** – stewed premium lamb loin curry with potatoes and roasted peanuts

**GOONG MAKHAM** – prawns braised with sweet and sour tamarind sauce

**PANAENG GAI** – chicken in red curry served with stir-fried morning glory

**GAENG KIEW WAN NUER** – beef tenderloin cooked in green curry with eggplants and coconut milk

**GAI PHAD MED MAMAUNG HIMMAPAN** – stir-fried chicken with dried chilli and roasted cashew nuts

### DESSERTS

*Please choose one of these dishes per person*

**BUA LOY MA PRAOW ORN** – rice flour dumplings served with creamy coconut milk and coconut flesh

**OH AEIW** – Phuketien favourite banana gelatin perfumed by magnolia champaka flower syrup, served with palm seeds

**KATI ICE CREAM** – classic Thai coconut ice cream

**I-TIM INDIGO** – banana, coconut milk, lime juice and butterfly pea

**I-TIM MED MAMUANG HIMMAPAN** – cashew nut ice cream

All prices are inclusive of 7% government tax and 10% service charge

**SET SHARING MENU**  
**THB1,500 per person**

**STARTER**  
**POH PIA SOD**

Black Ginger spring rolls with a concoction of crab claw meat and pork strips with home grown garden vegetables, accompanied by plum sauce

**LAARB PLA**

grilled barracuda fish fillet tossed with chilli, mint leaves, coriander and roasted rice powder

**YUM DOK DALA**

finely chopped torch ginger flowers mixed with diced chicken and Thai herbs

**GIAN THOD**

traditional Phuket crunchy sausage stuffed with pork, prawns and crab meat with jicama root vegetable

**BUA THOD**

tender shrimps and local 'cha-plu' leaves tossed in turmeric batter and served golden and crispy

**MAIN**

**PHAD PAK**

stir-fried garden vegetables with oyster sauce

**GAENG POU BAI CHA-PLU**

crab meat curry with fragrant cha-plu leaves accompanied by rice noodles

**PLA NEUNG MA NOW**

steamed Snapper fillet with spicy chilli lime sauce

**NUER WAGYU PAD BAI KA-PRAO KROB**

*The finest quality beef seasoned with spicy chilli topped with freshly fried basil*

**MIXED RICE**

steamed jasmine rice, brown rice or pandanus leaf infused rice

**DESSERT**

Mango sticky rice with coconut ice cream

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## DESSERTS ของหวาน

<b>BUA LOY MA PRAW ORN บัวลอยมะพร้าวอ่อน</b> Black Ginger Signature Dessert rice flour dumplings served with creamy coconut milk and coconut flesh	<b>300</b>
<b>GLUAY BUAD CHEE กล้วยบัวต๋อ</b> ripened bananas simmered in sweet coconut milk	<b>280</b>
<b>KHAO NIEW DAM GAB KANOON ข้าวเหนียวดำกับขนุน</b> a unique combination of boiled black sticky rice with jack fruit, served with creamy coconut milk	<b>270</b>
<b>OH AEIW โอ้วเอ้ว</b> Phuketien favourite banana gelatin perfumed by magnolia champaka flower syrup, served with palm seeds	<b>245</b>
<b>CHOCOLATE PUMKIN TART ทาร์ตชีอคโกแลตและฟักทองกับไอศกรีมเมล็ดมะม่วงหิมพานต์</b> accompanied by cashew nut ice cream	<b>300</b>
<b>I-TIM MED MA MUANG HIMMAPHAN ไอศกรีมเมล็ดมะม่วงหิมพานต์</b> cashew nut ice cream	<b>155</b>
<b>I-TIM KATI ไอศกรีมกะทิ</b> classic Thai coconut ice cream	<b>155</b>
<b>INDIGO ICE CREAM ไอศกรีมอินดิโก้</b> banana, coconut milk, lime juice and butterfly pea	<b>155</b>
<b>POLLAMAI RUAM ผลไม้รวม</b> selection of tropical fresh fruit platter	<b>210</b>

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