

The Palm Cuisine



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Savor the unique flavors of Southern and Northern Thai specialties at the Palm Cuisine renowned for its sumptuous Thai cuisine and Signature Spices.

Chef's Degustation Set

Taste of Phuket

1100

Yam Thua Pu 320

Crispy Seabass | Wing Beans | Coriander | Roasted Chili Dressing

Keang Lean Goong 280

Dried Shrimp | Baby Corn | Pak Choy

Moo Hong 380

Braised Pork Belly | Star Anise | Black Pepper | Cinnamon

Lord Chong 160

Pandan | Coconut Milk

Taste of Andaman

1300

Goong Tord Bai Chapru Kratiam 350

Tiger Prawns | Chapoo Leaf | Spicy Garlic Sauce

Poe Tack s 390

Seafood | Lemongrass | Kaffir Lime | Galangal

Pla Sam Rod s 490

Roasted Snapper Fillet | Spiced Sauce

Kluay Buad Chee 190

Sweet Banana | Coconut Milk | Passion Fruit Sorbet

Taste of Thailand

1500

Yam Chao Suan 280

White Prawns | Banana Blossom | Young Coconut | Chili Paste

Tom Yum Goong 420

White Prawns | Mushrooms | Lemongrass | Kaffir Lime | Galangal

Keang Massaman Nua N 380

Anise Flavored Curry | 24H Braised Beef | Potatoes | Onions

Khao Neaw Mamuang 190

Mango | Sticky Rice | Coconut Milk | Sesame

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Starter

Satay Gai ^N	320
Chicken Skewer Peanut Sauce Pickled Cucumber	
Tord Man Goong	350
Prawn Cake Plum Sauce	
Por Pia Tord ^v	230
Vegetable Spring Rolls Plum Sauce	
Yam Poo Nim Tord ^{s P}	470
Crispy Fried Soft-Shell Crab Tamarind Sauce Celery Coriander	
Nuea Nam Tok ^s	480
Grilled Australian Beef Kaffir Lime Lemon Juice Fish Sauce Mint	

Thai Salad

Yam Pla Tuna ^{s H}	480
Seared Tuna Lemongrass Kaffir Lime Chili Coriander Shallots	
Yam Som O ^s Choice of Chicken Prawns	270 320 390
Pomelo Toasted Coconut Fried Shallots Mint	
Yam Mamuang ^{s N}	260
White Prawns Mango Cashew Nuts Lime Fish Sauce	
Som Tam ^{s N}	310
Green Papaya Thai Herbs Peanuts	
Larb Talay ^{s H}	420
Prawn Seabass Squid Avocado Tomato Mint	

Side Dish

Phad Phak Boong	150
Stir Fried Morning Glory Oyster Sauce	
Phad Phak Ruam	250
Vegetables Fried Garlic Oyster Sauce	

Soup

Giew Nam Gai	280
Chicken Broth Dumplings Local Vegetables	
Tom Yum Goong ^s	420
Hot and Sour Lemongrass Kaffir Lime Galangal Tiger Prawns	
Tom Kha Talay ^s	420
Coconut Milk Mixed Seafood Turmeric Kaffir Lime Galangal	

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Signature Phuket Lobster

Goong Mang-Gon Lobster (500 G): 1900

- ◆ **Phad Prik Thai Dum** **s**
Stir-Fried | Black Pepper | Garlic Sauce
- ◆ **Choo Chee** **s**
Grilled | Red Curry | Coconut | Kaffir Lime
- ◆ **Phad Phong Karee** **s**
Stir-Fried | Yellow Curry | Spring Onion | Red Chili

Regional Thai Curry

Keang Massaman Gai **N** 380
Anise Flavored Curry | Slow Cooked Chicken | Potatoes | Onions

Keang Phet Phed Yang **s** 410
Red Curry | Smoked Duck Breast | Lychee | Grapes | Pineapple

Keang Kiew Waan Talay **s** 420
Sweet Green Curry | Mixed Seafood | Eggplant

Mee Hun Keang Poo **s** 450
Yellow Curry | Crab Meat | Coconut | Vermicelli Noodles | Sweet Basil

Choo Chee Goong **s N** 620
Red Curry | Tiger Prawns | Coconut | Kaffir Lime

Thai Wok

Khao Phad Choice of Chicken | Pork **P** | Beef 290 | 350 | 450
Fried Rice | Vegetables

Gai Phad Med Mamuang **N** 390
Chicken Breast | Chili Paste | Bell Peppers | Cashew Nuts | Dried Chili

Khao Phad Saparot **N** 390
Fried Rice | Pineapple | Prawn | Cashew Nuts | Raisins

Phad Thai Goong **s N** 410
Tiger Prawns | Rice Noodles | Tamarind Sauce

Nuea Phad Prik Thai Dum **s** 530
Australian Beef | Dried Chili | Spring Onion | Black Pepper Sauce

Khao

Khao Suay | Khao Klong 90
Steamed Jasmine Rice | Steamed Brown Rice

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Homemade Dessert

Mango Sticky Rice <small>v N</small>	190
Mango Sticky Rice Coconut Milk Coconut Ice Cream	
Kluay Buad Chee <small>v N</small>	190
Sweet Banana Coconut Palm Sugar	
Fruit Platter <small>v</small>	210
Seasonal Fruits	
Chocolate Fondant	270
Vanilla Ice Cream Mango	
Vanilla Panna Cotta	290
Mango Chutney Passionfruit Mint	
Tiramisu Léger	290
White Chocolate Mascarpone Pineapple	
Lemon Tart	290
Mango Dragon Fruit Yoghurt Ice Cream	

Artisan Ice Cream & Sorbet

Peach Ice Cream

Yellow Australian Peach

Vanilla Ice Cream

Madagascar Vanilla Pod and Full Milk

Chocolate Ice Cream

Delicious Trio of Dark, Semi-Sweet and Belgian Milk Chocolates

Yoghurt Lemon Ice Cream

Refreshing and Zesty

Passion Fruit Sorbet

Made with Passion Fruit from Khao Sok National Park

Zabayone Sorbet

Italian Specialty made of Marsala wine and Egg Yolks

Lemon Basil Sorbet

Made with Fresh Italian Basil