

THE  
PLANTATION  
CLUB  
PHUKET

Discover | Experience | Indulge

# OUR STORY

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## Welcome to The Plantation Club

Our menu celebrates Thai agriculture, local farmers, fishermen, and food artisans from all regions of Thailand with traditional cuisine being prepared with modern and new cooking practices.

The menu exclusively features fresh produce grown only in The Pavilions Gardens, or by local farmers who grow their product ethically. Through these ongoing relationships, we ensure our guests receive the freshest seasonal produce all year round and supports sustainability within our community.

Because the cuisine is prepared using traditional flavours, spices may be stronger than usual, however, please let our team know if you are more sensitive to spicy food and we can adjust this for you.

If you have any food allergies, please let our team know.

Follow our journey...

 @theplantationclubphuket

## Culinary Director, Chef Rey

A dynamic and innovative New Zealander with 20 years experience in the fine dining segment of hospitality. He developed his profession with guidance from industry leaders, taking his craft to Australia, Malaysia, Abu Dhabi and Vietnam before joining the team at The Pavilions Phuket.

Chef Rey's unique method starts from understanding the culinary roots and culture of where he is, the history and traditional techniques that were used, then sourcing local ingredients and preparing the dish with ultra- modern cooking practices.





## To Start

### Pla Kapong Larb 290

Fresh red snapper, toasted rice dressing, fresh Thai herbs, sago lemon kelp cracker

### Moo Ping 280

BBQ marinated pork jowl served with sticky rice and green mango slaw

### Thai River Crayfish Gratin 450

Local river prawns marinated and gratinated in coconut curry paste accompanied with local Seagrape spiced salad topped with green curry ice cream

### Miang Kum 220

Roasted peanut and coconut wrapped in bitter cha-poo leaves, diced lime, shallot, fresh ginger with a thick paste of sweet-sour and salty palm sugar and tamarind paste

### Kob Kratiem Prik Thai Dom 320

Crispy fried marinated Bang jo market frog legs, black pepper and garlic cream crispy kaffir lime leaves

### Phed Krapoa Mi Krob 360

Slow cooked 12-hour duck leg cooked in a hot wok with hot basil leaves and chili accompanied with crispy noodle sous vide duck egg and anise smoke (Inspired from a recipe by Snidwongse Cookbook, 1968)

### Nuea Kim Sot 420

Salted Sakon Nakorn Wagyu Beef ribs braised in coconut cream topped with fresh herb salad and tamarind and chili gel

## Garden

### Pla Goong Mapraow Krut 420

Chargrilled and smoked mantis prawn, freshly grated coconut and coconut wafers

### Sakorn Nahkron Wagyu tartar 400

Diced Thai Wagyu Beef, Thai inspired sweet and sour dressing, cured and grated duck yolk, Lotus Root chips and herbs from The Pavilions Garden

### Yum Hed "Textures" 280

The Pavilions Garden oyster mushroom salad with fresh garden herbs, mushroom gel and tapioca pearls

### Khao Yum 290

Southern Thai rice salad with dried shrimp, coconut flakes, green mango, pomelo, bean sprouts, chilis, sawtooth coriander, puffed rice and nam badu

## Relishes

### Nahm Prik Mahad 380

Grilled Ayutthaya province river prawn top with Northern mah kwan pepper dip, grilled catfish and star fruit (Inspired from a recipe in royal cuisine King Rama V. era)



Yam Ma Keow Yao 290

Market inspired relish of grilled eggplants and chili served in crispy rice “Cannoli”, sweet pumpkin, smoked eggplant puree, peanuts, spicy tapioca pearls and herbs from The Pavilions Garden

Lon Tao Jeaw 290

Fermented soybean and coconut relish served with seasonal Thai vegetables, sweet corn and chili fritters

## Soups

Kaeng Run Juan 240

Shrimp paste sauce with tender Sakon-Nakhon Wagyu beef flank and fragrant beef broth

Tom Jiw 220

Free-range Thai chicken spicy soup with baby potato, Thai shallot, hot basil and rich Thai chicken consommé (Inspired from the first Thai cookbook HRS. Yaowapa in the year 1936)

## Land

Ka dook Moo 850

5-hour sous vide black pork chops with house-blended sweet chili dip, local farm fig salad, reduction of mulberry gastric

Massaman Neua 900

8-hour braised oxtail, Charcoal grilled Wagyu beef flank, potato espuma, charred onions, garlic confit, locally grown baby carrots topped with a spicy massaman curry sauce

Kaeng Hang Ley 800

Chiang-Mai version of Hang Lay curry with slow-cooked Hua Hin black pork cheek pickled garlic, ginger and dry spices

Local Goat Red curry 780

Local goat braised in Muslim style curry with authentic style spices and served with roti and your choice of rice

Singhol' Gai curry 750

Slow roasted free-range chicken with dry spices, fragrant pandanus, Thai tamarind paste and young dill (Inspired from a recipe in royal cuisine King Rama II era)

## Andaman Sea

Khao Man Gaeng Goong 800

Local white prawn southern Thai curry with fragrant coconut rice, topped with toasted coconut and fried shallots

Phad Kee Mao Goong 'Drunken Style' 2,900

Wok-fried Phuket lobster with yellow pepper and shrimp paste topped with crispy holy basil, pomelo



Geang Poo Bai Chaplu 380  
Blue swimmer crab char grilled and marinated with yellow Phuket curry served with rice noodles and crispy bitter leaves

Chef Rey's Sea Odyssey 840  
Coconut water poached deep sea grouper, roasted catfish chili paste crumble, prawn mousse wrapped with bitter leaf and chu chee sauce

## Vegetarian Delights

Phad Nor-mai 400  
Stir-fried Phuket Manchuria wild rice and mushrooms from The Pavilions farm, garlic chips and oyster sauce

Yum Hua Pee 400  
Banana blossom and heart of palm salad with roast chili jam, coconut milk and fried Thai shallot

Hor Mok Mapraow 440  
Local Thai coconut with curried coconut paste steam then grilled accompanied with fresh assorted seasonal vegetables

## Selection of Rice

Chiang Rai jasmine rice  
Organic rice berry  
Black Stick rice

Thai Hom Mali from northern Thailand  
Surin province  
Tak province

## Sweet Indulgence

Khao Neow Mamuang 360  
Mango gelato, mango Panacotta, ubi sticky rice, burnt mango salted coconut gel, "Nitro" toasted coconut Shell

Coconut Surprise 340  
Sticky rice, pandan sago, buffalo milk and mango ice cream, fresh seasonal fruits served with kaffir lime and coconut broth

Fig & Honey 320  
Local farmed cloute gingered fig accompanied with Phuket honeycomb, Thai basil Greek yoghurt mousse, burnt honey and vanilla ice cream

Chocolate "Balloon" 360  
Chocolate nitro balloon, chocolate and lime mousse, chocolate chili and mint sponge, passionfruit curd, burnt mango

Assiette of Traditional Thai Sweets 280  
A selection daily made Thai desserts made by our pastry team



# Signature tasting menus

Discover the full experience with our tasting set menus, including 4, 6 courses and the signature 9-course Plantation Journey menu. The menus are available in vegetarian; please ask our team.

## The four-course tasting menu

THB 1,800++

### Fresh

Meang Som | Organic betel leaves, salted tamarind gel, toasted rice and chili

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### Raw

Pla Kapong Larb | Pla Kapong Larb | Fresh red snapper, toasted rice dressing, fresh Thai herbs, and sago lemon kelp cracker

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### Cleanser

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### Braise

Massaman Neua | Massaman Neua | Braised local oxtail, grilled Thai flank, potato espuma, char onions, confit garlic with rich massaman curry

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### Sweet

Fig & Honey | Local farmed cloute gingered fig accompanied with Phuket honey combe, Thai basil Greek yoghurt mousse, burnt honey and vanilla ice cream

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### Petit Fours

Selection of the Thai inspired mini treats from the pastry team



# The six-course tasting menu

THB 2,800++

## Fresh

Meang Som | Organic betel leaves, salted tamarind gel, toasted rice and chili

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## Raw

Pla kapong Larb | Fresh red snapper, toasted rice dressing, fresh Thai herbs, and sago lemon kelp cracker

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## Boil

Tom Yum Hoi Shell | Caramelised local scallops, poached local oysters served with Tom Yum broth, local sea grapes

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## Cleanser

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## Textures

Chef Rey's Sea Odyssey | Coconut water poached deep sea grouper, roasted cat fish chili paste crumble, pumpkin flower with prawn farce, chu chee sauce

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## Braise

Nuea Kim Sot | Salted Sakon Nakorn Wagyu beef ribs braised in coconut milk accompanied with Thai Wagyu beef flank topped with fresh herb salad and tamarind and chili gel

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## Sweet

Khao Neow Mamuang | Mango gelato, mango pannacotta, ubi sticky rice, burnt mango, salted coconut gel, "Nitro" toasted coconut shell

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## Petit Fours

Selection of the Thai inspired mini treats from the pastry team



# The Plantation Journey | Nine-Course

THB 3,800++

## Chef's signature snacks

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### Raw

Pla kapong Larb | Fresh red snapper, toasted rice dressing, fresh Thai herbs, and sago lemon kelp cracker

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### Relish

Lon Tao Jeaw | Fermented soybean and coconut relish served with seasonal Thai vegetables, sweet corn and chili fritter

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### Wok Fried

Kob kratiem prik Thai dom | Crispy local frog legs with black pepper and garlic sauce, garlic cream and sawtooth coriander oil

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### Cleanser

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### Curry

Khao Man Gaeng Goong | Bang-jo market white prawns, coconut curry, toasted and fresh coconut accompanied with jasmine fragrant coconut

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### Braised

Massaman Neua | 8-hour braised oxtail, grilled Thai Wagyu flank, potato espuma, char onions, confit garlic, massaman curry

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### Dessert

Coconut surprise | Buffalo milk and mango ice cream served with fresh seasonal Thai fruits, sago pudding and sticky rice

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### Petit Fours

Selection of the Thai inspired mini treats from the pastry team

