

## TO START

**Antipasti Flatbread** 400  
Medley of cold cuts, chutneys, marinated olives, grilled vegetables, hummus, spicy eggplant dip, assorted cheeses, smoked salmon

**Cold Mezzeh** 420  
Hummus, moutabel, tabouleh, fattoush, pickled vegetables, marinated olives, muhammara, labneh, served with Arabic flatbread

**Wagyu Beef Tartare** 350  
Wagyu diced beef seasoned with Tabasco and Worchester sauce, quail egg, capers, shallots, Dijon mustard and grilled ciabatta

**Spiced Baby Squid** 280  
Crispy baby squid, Yuzu aioli, rocket and Parmesan salad, lemon, pepper and pickled cucumber

**Braised Oxtail Croquette** 260  
Braised oxtail & chive croquettes, sauce Gribiche, garden herbs

**Burrata & Parma** 440  
Fresh Phuket burrata cheese, rocket & Parma ham salad with fig chutney and ciabatta

**Cream of Pumpkin Soup** 190  
Cream of pumpkin soup served with chive-mascarpone cream

**Tuna Stack** 320  
Fresh tuna, pomelo, avocado and nori accompanied with won ton chips

## EAT YOUR GREENS

**Firefly Caesar Salad** 380  
Crispy cos lettuce, poached egg, crispy streaky bacon, shaved parmesan with grilled chicken or grilled prawns

**Firefly Mesclun Salad** 290  
Mixed organic leaves with Pavilions edible flowers, grilled halloumi, crispy iceberg wedge, balsamic wood oven-roasted cherry tomatoes, spiced almonds, red wine gastric and grilled flatbread

**Citrus Carpaccio** 260  
Medley of Sunkist, Valencia oranges and pomelo carpaccio, fresh wild rocket, crumbled ricotta, shaved parmesan, pistachio

# FIREFLY HEALTHY BOWLS

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**Modern Phuketian Bowl** 280  
Quinoa and riceberry rice, Phuket pineapple salsa, roasted cauliflower and broccoli, fresh mango, cucumber, sushi rice and burnt lime

**Tuna Poke Bowl** 300  
Sesame-ginger marinated tuna, sushi rice, cucumber, avocado, edamame, radish, nori, bonito flakes and burnt lime

**Crispy Tofu Bowl** 240  
Crispy tofu, rice berry, peanut satay sauce, pickled ginger, cucumber, avocado and burnt lime

**Add to your bowl**  
Grilled teriyaki chicken 100  
Glazed salmon 150  
Grilled avocado 80

# FAMOUS THAI APPETISERS

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**Appetizer Tasting Platter** 490  
Hand selected traditional Thai appetizers, including Baer tord, Tord man pla, Moo yang, Yum som o and your choice of 2 satays.

**Baer Tord** 200  
Battered Phuket bitter leaves with local shrimps served with plum sauce

**Satay Ruam Mit** 350  
A selection of marinated chicken, beef, pork and prawn satays served with pickled vegetables and authentic homemade peanut sauce

**Som Tum Goong Sod** 280  
Shredded green papaya and Thai herbs pounded with garlic, prawn, lime juice, palm sugar and fish sauce

**Poh Pia Pak Tord** 190  
Crispy spring roll of vegetables served with dipping sauce

**Tord Man Pla** 240  
Traditional Thai fish cake with pickled cucumber salad

**Goong Sarong** 290  
Marinated white prawns wrapped with crispy rice noodles served with plum sauce and Thai chili dip

**Yum Som O Gai Chee** 280  
Palm sugar marinated poached organic 'Khlung farms' chicken, fresh pomelo mixed with Thai herbs, tamarind juice and

**Moo Yang Jim Jeaw** 250  
Marinated BBQ Thai style pork cheeks served with toasted rice-chili dressing

# HOT THAI SOUPS & NOODLES

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**Tom Kha Gai** 260  
Fragrant coconut broth with braised organic Khlong Farms chicken, lemongrass, galangal and kaffir lime leaves

**Tom Yum Goong** 280  
Hot and sour soup with fresh prawns, roasted chili paste and Thai aromatic herbs

**Guety Rad Na Pla Kap Moo** 290  
Traditional Phuket style noodle served with thick gravy and your choice of crispy market fish or sliced pork

**Khao Soi Gai** 290  
Chang-Mai inspired khao soi curry served with braised chicken drumstick, soft noodles, and traditionally topped with crispy egg noodles

## AUTHENTIC THAI MAINS

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*All of our curries are served with fragrant jasmine rice or wild brown rice.*

**Massaman Nuea** 340  
Spiced scented curry with slow-cooked beef cheeks and potatoes

**Gaeng Keaw Wan** 300  
Authentic Thai green curry served with seasonal vegetables with your choice of chicken or pork

**Gaeng Phed Ped Yang** 380  
Braised duck leg in a rich, fragrant red curry with Thai grapes

**Penang Gai Kap / Moo** 290  
Local style Penang curry with your choice of chicken or pork

**Phad Thai Goong** 400  
Wok-fried rice noodles tossed with white shrimps and authentic Phad Thai sauce

**Gai Phad Med Mamuang** 300  
Crispy chicken tossed with fresh seasonal vegetables, Crunchy cashew nuts in a fragrant sweet soy sauce

**Khao Phad Gai / Goong Pak** 340  
Fried rice with your choice of chicken or shrimp with vegetables

**Khao Ob Sapparod Gai Kap / Goong** 440  
Pineapple fried rice, with your choice of shrimp or chicken, with curry-spiced jasmine rice, pineapple, raisins and cashew nuts

**Krapao Gai / Moo** 280  
Wok fry minced chicken, minced pork or crispy pork belly tossed with hot basil leaves, chili and oyster sauce served with a fried egg and rice

## AUTHENTICALLY PHUKET

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**Pla Kapong Luay Suan** 490  
Crispy market fish of the day topped with a medley of fresh Thai herbs, cashew nuts, kaffir lime, lemongrass with sweet and sour dressing

**Gaeng Poo Bai Chapoo** 390  
Phuket style yellow crab curry served with traditional rice noodles and condiments

**Moo Hong** 340  
Phuket style braised pork belly with garlic and pepper

# FIRE UP THE GRILL

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**Cajun Surf & Turf** 990  
200g certified grass-fed Australian Rib-eye, Cajun spices, café de Paris butter, charcoal grilled shrimps, veal jus, pomme purée

**Korean BBQ Short Ribs** 750  
200g marinated Korean style Sakorn Nahkon Wagyu short ribs accompanied with kim-chi salad and garlic short grain rice

**Bangers & Mash** 490  
Locally made pork and apple sausages with colcannon mash, topped with onion rings, port wine and onion jus

## EXTRAS

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Pomme purée 140  
Crispy French fries 140  
Sweet potato fries 140  
Seasonal steamed vegetables 140

## FIREFLYS SANDWICHES AND WRAPS

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*Served with your choice of spiced wedges or French fries*

**Caesar chicken wrap** 380  
Buttermilk crispy chicken, shredded lettuce, avocado guacamole, Caesar dressing, smoked bacon, sliced onions.

**The Pavilions 'Cheese Overload' Burger** 500  
Char-grilled wagyu beef patty or crumbed chicken, topped sensationally with 3 kinds of melted cheese and served with streaky bacon, tomato, mesclun salad, battered spiced onions, toasted brioche.

**Surin Farms Black Pork Chop** 650  
Hua-Hin farmed black pork chop served with sweet potato purée, grilled cinnamon apples, baby bok choy, quince jus

**Khlong Farms Chicken Breast** 600  
Organic Khoa Yai farmed chicken marinated with thyme, garlic and lemon served with sweet corn purée, grilled vegetables, truffle scented jus

## FROM THE SEA

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**Grilled Wild New Zealand King Salmon** 780  
Smoked kelp rubbed NZ salmon served with sea-grapes, green pea and broad bean fricassee topped with fresh organic leaves

**Andaman Sole Meunière** 590  
Pan-fried Andaman sole fish, beurre noisette sauce, capers, black raisins accompanied with lemon wedge and pomme purée

**Firefly's Fish n' Chips** 390  
Beer battered and deep-fried market fish of the day, lemon-pepper seasoned steak chips, lemon wedge, tartare sauce and mushy peas

**One Epic Veggie Burger** 440  
Firefly's veggie patty made of chickpeas, mushrooms, white beans, courgettes, garlic and onions. Served with mesclun salad, Swiss cheese, battered spiced onions.

**Club Sandwich Sub** 490  
Toasted Ciabatta loaf with grilled spiced chicken, fresh rocket, streaky bacon, tomato, fried egg, lightly curried mayo.

# FROM OUR ROTISSERIE

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*Firefly's house marinated chickens are served half or whole with fresh garden salad, French fries and dipping sauce*

<b>Southern Thai marinated chicken 1/2 size</b>	380
<b>Southern Thai marinated chicken 1/1 size</b>	440
<b>Piri – Piri rubbed chicken 1/2 size</b>	380
<b>Piri – Piri rubbed chicken 1/1 size</b>	440

<b>Sauces</b>	
Thai nham jim jeaw - chili and toasted rice	
Roast chicken gravy	
Piri-Piri style sauce	

# THE PIZZA OVEN

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*Homemade Napolitano style pizza dough prepared in the Firefly pizza oven*

<b>Romano</b>	280
Burrata mozzarella, olive oil, tomato sauce	

<b>Capricciosa</b>	290
Mozzarella cheese, tomato sauce, artichoke, anchovies, olives and ham	

<b>Lago Verde</b>	280
Eggplant, tomato sauce, zucchini, mushroom, pesto, mozzarella	

<b>Rucola, Burrata E Crudo Parma</b>	340
Burrata cheese, tomato sauce, Parma ham and rocket	

<b>4 Formaggi</b>	290
Four different kinds of cheese, tomato sauce, oregano	

<b>Diavola</b>	290
Mozzarella cheese, tomato sauce, black olives, salami, chili flakes	

<b>Margherita</b>	260
Mozzarella cheese, tomato, Italian basil, sauce verge	

<b>Ozzy</b>	280
Mozzarella cheese, streaky bacon, ham, onion, tomato sauce, egg	

<b>Spiced Lamb Pide</b>	320
Confit of minced lamb, piri-piri sauce, pine nuts, feta cheese, fresh rocket and prepared 'pide' style	

# PASTA FAVORITES

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<b>Carbonara Fettuccine</b>	220
Streaky bacon, white wine cream sauce, 60c egg, shaved Parmesan	

<b>Spaghetti Bolognaise</b>	250
Braised minced beef, home-made tomato sauce	

<b>Pesto and Prawn Linguini</b>	320
Rocket pesto sauce tossed with local prawns	

<b>Pumpkin Ravioli</b>	200
Tossed with brown butter, pine nuts, crispy sage, double cream and roasted pumpkin	

# CLASSIC SWEETS

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## **Almond Financier Tart**

190

Baked almond tart with blueberry, almond tuile cookie, mixed berry compote, vanilla bean ice-cream

## **Vanilla Bean Crème Brûlée**

200

Tahitian vanilla bean flavoured custard with burnt sugar, fresh mulberry and mint salad accompanied with berry sorbet

## **Chocolate Crèmeux**

220

75% dark chocolate mousse, chocolate sponge cake, caramelized mango, chocolate sorbet, fresh berries

## **Selection of Phuket Made**

### **Ice-creams and Sorbet**

260

Selection of 3 ice creams or sorbets of your choice served with fresh fruits

## **Mango Sticky Rice**

280

Thai sweet mango served with sweet sticky rice, salted coconut sauce, sesame seeds, served with mango panna cotta and mango buffalo ice-cream