

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 modern cooking practices.



Introducing “Eat like a local” Menu inspired by famous Authentic Phuket dishes showcasing local seasonal ingredients that are sourced straight from our local suppliers and markets.

## Entrée

- Tom Yum Goong** 🦐 200  
Hot and sour soup with fresh prawns, roasted chilli paste and Thai aromatic herbs
- Tom Sap Moo** 180  
Braised pork ribs in a spiced, fragrant broth flavoured with kaffir lime, coriander root and fresh chilli
- Nuea Kim Sot** 420  
Salted and Braised Beef in coconut cream tossed with shallots, peanuts, fresh Thai herbs
- Thai Style Chicken Satay** 🥩 220  
Local marinated Chicken satays served with pickled vegetables and home-made peanut sauce
- Gaeng Gari Gai Kap Roti** 200  
Chicken curry served with grilled Roti
- Miang Kum** 🌿 🥥 🌿 180  
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
- Pla Kapong Larb** 220  
Fresh red snapper marinated in toasted rice dressing, fresh Thai herbs on a crispy sago cracker

## Thai Favorites

- Phad Thai** 🦐 350  
Wok-fried rice noodles tossed with white shrimps and authentic Phad Thai sauce
- Khao Phad Gai – Goong - Pak** 280  
Wok-fried rice with vegetables with your choice of chicken or shrimps
- Gai Yang Kap Som Tum** 🍗 350  
Local style BBQ chicken thigh served with fresh green papaya and sticky rice



GLUTEN FREE



DAIRY FREE



MEDIUM SPICY



SPICY



VEGETARIAN



CRAB



PRAWN



INCLUDE NUT



**Phad Krapoa Gai – Moo Krob**    320  
Wok fry Hot basil with chilli, oyster sauce with choice of chicken or crispy pork belly

**Moo Hong** 320  
Phuket style Braised pork belly with garlic and pepper and black soy served with jasmine rice

**Gaeng Poo Bai Cha Phu** 350  
Old Phuket town yellow curry with blue swimmer crab and betel Leaves served with rice noodles

**Gaeng Som Pla Kapong** 290  
Southern-style Fish style soup with home-made sour curry paste and bitter melon

## Sweet Indulgence

**Fruit Plate** 190  
Phuket seasonal fruit served with a sorbet of the day

**Coconut Surprise** 240  
Sticky rice, pandan sago, buffalo milk and mango ice cream, fresh seasonal fruits served with kaffir lime and coconut broth

**Mango stick Rice** 200  
Sweet Mango, Coconut pannacotta served with Sticky rice served with sesame seed Tuile



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# Signature tasting menus

## The five-course tasting menu

THB 1,200 net

### Amuse Bouche

Tom Yum Goong | Hot and sour soup with fresh local prawns, roasted chilli paste and Thai aromatic herbs

Miang Kum Foie Gras | 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

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### Sorbet

Khao Man Gaeng Goong | Local white prawn southern Thai curry with fragrant coconut rice, topped with toasted coconut and fried shallots

Singhol' Gai Curry | Slow roasted free-range chicken with dry spices, fragrant Sri-Lankan inspired curry topped with dry shallots and grilled okra

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

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### Petit Fours

Selection of the Thai inspired mini treats from the pastry team



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