

THE
PLANTATION
CLUB
PHUKET

Discover | Experience | Indulge

OUR STORY

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

Our Method

Our unique method starts from understanding the culinary roots and culture of Phuket and Thailand. Learn the history and traditional techniques used, then source local ingredients and prepare 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
- Thai Style Chicken Satay** 🍷 220
Local marinated Chicken satays served with picked 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
- Phad Krapoa Gai – Moo Krob** 🌿 🥥 🌶️ 320
Wok fry Hot basil with chilli, oyster sauce with choice or chicken or crispy pork belly
- Moo Hong** 320
Phuket style Braised pork belly with garlic and pepper and black soy served with jasmine rice



GLUTEN FREE



DAIRY FREE



MEDIUM SPICY



SPICY



VEGETARIAN



CRAB



PRAWN



INCLUDE NUT



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



GLUTEN FREE



DAIRY FREE



MEDIUM SPICY



SPICY



VEGETARIAN



CRAB



PRAWN



INCLUDE NUT



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 | 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

~

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

~

Petit Fours

Selection of the Thai inspired mini treats from the pastry team



GLUTEN FREE



DAIRY FREE



MEDIUM SPICY



SPICY



VEGETARIAN



CRAB



PRAWN



INCLUDE NUT