



ALL DAY DINING

F I R E F L Y
 Pool & Restaurant

SALAD AND RAW BAR

Caesar Salad	380	The Pavilions Seafood Salad	350
Crispy cos lettuce, The Pavilions Caesar dressing, poached egg, crispy streaky bacon, shaved parmesan and grilled chicken breast or grilled prawns		Mixed local seafood with avocado & toasted rice and lime dressing	
Beetroot, Salmon and Quinoa Salad	260	Crab and Mango	260
Marinated beetroot braised in sea salt with black organic quinoa, gravad salmon and rocket leaves served with truffle mayonnaise		Deep-fried blue crab cake, salad of sweet mango, sundried cherry tomato and holy basil	
Mediterranean Antipasti	400	Caprese di Buffalo	440
Medley of cold cuts, assorted cheese and smoked salmon, grilled vegetables and kalamata olives, homemade hummus, red wine onions and herb mayonnaise		Fresh imported mozzarella di buffalo with marinated phuket tomatoes, wild rocket leaves basil pesto and Balsamico di modena	

Prices are subject to 10% service charge and 7%vat

MAKE IT ASIAN

Appetizer Tasting Platter 490

Hand-selected traditional Thai appetizers, including, Tord Man Goong, Poh Pia Tord, Yum Som O and your choice of 2 satays.

Goong Tord Bai Chaproo 200

Battered Phuket betel leaves with local shrimps served with garlic pepper sauce

Satay Ruam Mit 350

A selection of marinated chicken and beef, satays served with pickled vegetables and authentic homemade peanut sauce

Som Tum Goong 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 filled with Thai vegetables and glass noodles served with plum sauce

Poh Pia Sod 190

Fresh Vietnamese spring roll of vegetables, herbs and prawn served with roasted sesame sauce

Goong Sarong 290

Marinated white prawns wrapped with crispy rice noodles served with plum sauce and Thai chili dip

Yum Som O Gai 280

Palm sugar marinated poached organic 'Khlom farms' Chicken, fresh pomelo mixed with Thai herbs, tamarind juice and roasted coconut

Yam Poo Nim Tord 250

Deep-fried soft shell crab with salad of Thai celery, tomatoes, red onions and cashew nuts with chili lime dressing

HOT THAI SOUPS & NOODLES

Tom Kha Gai 260

Fragrant coconut broth with braised organic Khlom farms chicken, lemongrass, galangal and kaffir lime leaves

Khao Soi Gai 290

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

Tom Yum Goong 280

Hot and sour soup with fresh prawns, roasted chili paste and Thai aromatic herbs

Geang Jud Wunsen Moo Sab 280

Clear chicken broth with egg tofu, glass noodles and minced Pork

AUTHENTIC THAI MAINS

** All served with steamed rice*

Massaman Nuea * Spiced scented curry with slow-cooked beef cheeks, potatoes and onions	340	Phad Thai Goong wok-fried rice noodles tossed with white shrimps and authentic Phad Thai sauce	400
Gaeng Keaw Wan * Authentic Thai green curry served with seasonal vegetables with your choice of chicken or prawns	300	Khao Phad Moo/ Gai / Goong Fried rice with your choice of chicken, pork or shrimp with vegetables	340
Gaeng Phed Ped Yang * Braised duck breast in a rich, fragrant red curry with Thai vegetables, pineapple and holy basil	380	Khao Ob Sapparod Gai / Goong Pineapple fried rice, with your choice of shrimp or chicken, with curry-spiced jasmine rice, pineapple, raisins and cashew nuts	440
Gai Phad Med Mamuang * Crispy chicken tossed with fresh seasonal vegetables, crunchy cashew nuts in a fragrant sweet soy sauce	300	Gaeng Karee Roti Local style yellow curry with chicken and potatoes served with roti	290
Krapao Gai / Moo * Wok fry minced chicken, minced pork or crispy pork belly tossed with hot basil leaves, chili and oyster sauce served with fried egg	280		



Gaeng Karee Roti



Gaeng Keaw Wan



Gai Phad Med Mamuang

AUTHENTICALLY PHUKET

Mee Hun Kadook Moo 250

Soup with pork ribs served with stir-fried Phuket noodles and crispy onions

Gaeng Poo Bai Chapoo 390

Phuket style yellow crab curry served with traditional rice noodles

Moo Hong 340

Phuket style braised pork belly with garlic and Chinese five spice

THAI SIDES

Pad Pak Boong 120

Stir-fried morning glory with garlic and chili

Pad Pak Ruam 120

Stir-fried vegetables with oyster sauce

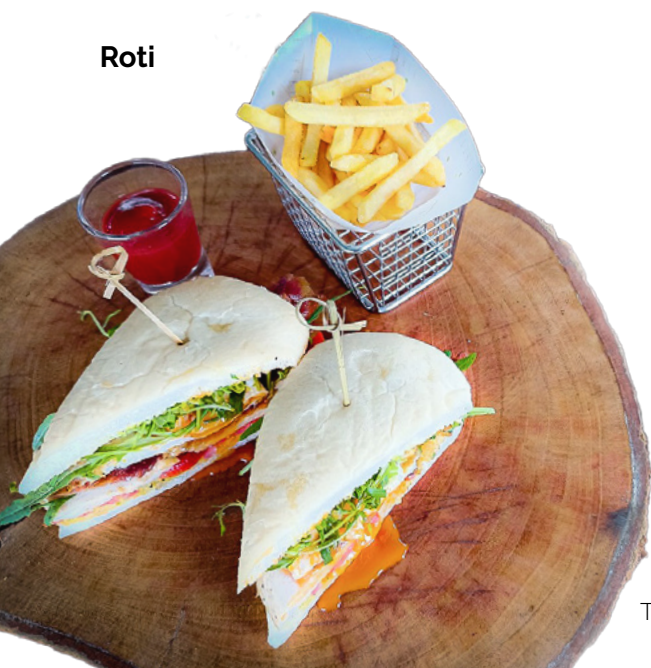
Khao Klong 90

Brown organic rice

Khao Suay 90

Steamed jasmine rice

Roti 90



BURGER AND SANDWICHES

Served with French fries

The Pavilions 'Cheese Overload' Burger 500

Charcoal-grilled Australian beef patty or crumbed chicken, topped sensationally with 3 kinds of melted cheese and served with streaky bacon, tomato, salad, battered spiced onions in a toasted brioche bun.

Focaccia & Steak 540

Grilled Australian striploin on homemade olive oil focaccia served with salad, swiss gruyere cheese, battered spiced onions and sundried tomato

The Pavilions Club sandwich 390

Grilled spiced chicken, rocket leaves, streaky bacon, tomato, fried egg, lightly curried mayo served in grilled ciabatta bread

CHEFS SPECIALITIES

Chefs Andaman Bouillabaisse 520

Mixed Andaman seafood poached in lobster stock with sauce Rouille and garlic bread

Braised Australian Beef Shortrib 520

Low temperature braised shortrib in red wine gravy with cilantro carrots and mashed potatoes

Grilled Salmon Steak 620

Grilled Tasmanian salmon with green asparagus, capsicum and Kalamata olives topped with wild rocket

FROM THE GRILL

All served with one side and sauce of your choice

Giant Tiger Prawn (3 pcs.) 540
Phuket's fresh water prawns | Charcoaled grilled

Seabass Fillet 790
Assorted herbs | Charcoaled grilled

US Beef Tenderloin (200g) 990
Grain fed 120 days | Charcoaled grilled

New Zealand Lamb Cutlet (200g) 1,100
Naturally milk fed lamb | Charcoaled grilled

Fisherman's Platter 1,490
Tiger prawn | Squid | Snapper
| Green shell mussel | Scallop

SIDE DISHES

(All side dishes 120 THB per portion)
(Steamed rice 90 THB per portion)

Steamed Rice
Gnocchi
Mashed potatoes
French fries
Potato wedges
Roasted seasonal vegetables

SAUCES

(All sauces are 50 THB per portion)

Red wine Rosemary jus
Orange mustard Béarnaise sauce
Hickory flavoured BBQ sauce
Green pepper cream sauce
Red onion chutney

PASTA

1. Choose your homemade pasta

Spaghetti | Fettuccini | Linguine | Penne

2. Choose your sauce

Tomato sauce | Bolognese | Arrabbiata 390
Carbonara | Creamy salmon sauce | Basil pesto 420

THE PIZZA OVEN

Homemade Napolitano style pizza dough prepared in the Firefly pizza oven

Hawaiian pizza 390

Ham | Pineapple | Mozzarella

Diavola Pizza 390

Mozzarella cheese | Tomato sauce
| Black olives | Salami | Chili flakes

Margherita Pizza 390

Mozzarella | Tomato

Parma Pizza 390

Parma ham | Mozzarella | Rocket leaves

Smoked Salmon Pizza 420

Smoked salmon | Mozzarella | Rocket leaves

Marinara Pizza 420

Mixed seafood | Tomato | Mozzarella

CLASSIC SWEETS

Coconut Surprise 190

Pandan sticky rice with orange sago, sesame tuille, mixed fruits mango buffalo ice-cream served in young coconut

Lemon Tarte 200

Homemade lemon custard tarte with marinated dragonfruit and raspberry sorbet

Chocolate Cake "The Pavilions" 220

75% dark chocolate lava cake, caramelized pineapple chutney and passionfruit sorbet,

Ice-creams and Sorbet 260

Selection of 3 ice-creams or sorbets of your choice

Mango Sticky Rice 280

Thai sweet mango served with sweet sticky rice, salted coconut sauce, sesame seeds and Pistachio macaron

Mixed Fruit Platter 180

Thai seasonal fruits



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