



# IN VILLA DINING

## SALAD AND RAW BAR

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### Caesar Salad 380

Crispy cos lettuce, The Pavilions Caesar dressing, poached egg, crispy streaky bacon, shaved parmesan and grilled chicken breast or grilled prawns

### Beetroot, Salmon and Quinoa Salad 260

Marinated beetroot braised in sea salt with black organic quinoa, gravad salmon and rocket leaves served with truffle mayonaise

### The Pavilions Seafood Salad 350

Mixed local seafood with avocado & toasted rice and lime dressing

### Crab and Mango 260

Deep-fried blue crab cake, salad of sweet mango, sundried cherry tomato and holy basil

### Caprese di Buffalo 440

Fresh imported mozzarella di buffalo with marinated phuket tomatoes, wild rocket leaves basil pesto and Balsamico di modena

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

## MAKE IT ASIAN

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<b>Satay Ruam Mit</b>	<b>350</b>	<b>Goong Sarong</b>	<b>290</b>
A selection of marinated chicken and beef, satays served with pickled vegetables and authentic homemade peanut sauce		Marinated white prawns wrapped with crispy rice noodles served with plum sauce and Thai chili dip	
<b>Poh Pia Pak Tord</b>	<b>190</b>	<b>Yum Som O Gai</b>	<b>280</b>
Crispy spring roll filled with Thai vegetables and glass noodles served with plum sauce		Palm sugar marinated poached organic 'Khlong farms' Chicken, fresh pomelo mixed with Thai herbs, tamarind juice and roasted coconut	
<b>Poh Pia Sod</b>	<b>190</b>	<b>Yam Poo Nim Tord</b>	<b>250</b>
Fresh Vietnamese spring roll of vegetables, herbs and prawn served with roasted sesame sauce		Deep-fried soft shell crab with salad of Thai celery, tomatoes, red onions and cashew nuts with chili lime dressing	

## HOT THAI SOUPS & NOODLES

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<b>Tom Kha Gai</b>	<b>260</b>	<b>Khao Soi Gai</b>	<b>290</b>
Fragrant coconut broth with braised organic Khlong farms chicken, lemongrass, galangal and kaffir lime leaves		Chang-Mai inspired Khao soi curry served with braised chicken drumstick, soft noodles, and traditionally topped with crispy egg noodles	
<b>Tom Yum Goong</b>	<b>280</b>	<b>Geang Jud Wunsen Moo Sab</b>	<b>280</b>
Hot and sour soup with fresh prawns, roasted chili paste and Thai aromatic herbs		Clear chicken broth with egg tofu, glass noodles and minced Pork	

## AUTHENTIC THAI MAINS

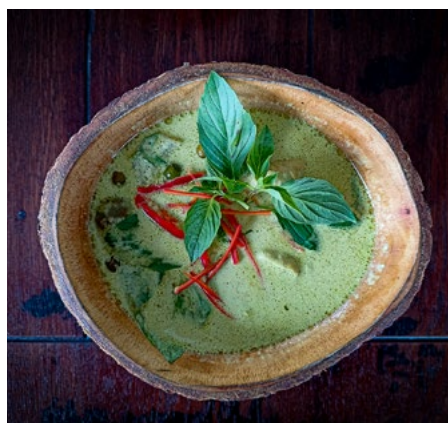
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*\* All served with steamed rice*

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



Gaeng Karee Roti



Gaeng Keaw Wan



Gai Phad Med Mamuang

## AUTHENTICALLY PHUKET

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### 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

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### 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

## CHEFS SPECIALITIES

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### 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

## BURGER AND SANDWICHES

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*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



The Pavilions Club sandwich

## FROM THE GRILL

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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

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

Steamed Rice  
Mashed potatoes  
French fries  
Potato wedges  
Roasted seasonal vegetables

## SAUCES

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(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

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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

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*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

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### **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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