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Savor the unique flavors of Southern and Northern Thai specialfies at the Palm Cuisine renowned for its sumptuous Thai cuisine and Signature Spices.

Chef's Degustation Set

Taste of Phuket 1100

Satay Gai 320

Chicken Skewer | Peanut Sauce | Pickled Cucumber

Seaweed Soup with Chicken 320

Seaweed | Chicken | Glass Noodle | Vegetable

Moo Hong 380

Braised Pork Belly | Star Anise | Black Pepper | Cinnamon

Fruite Plate 160

Seasonal Fruite

Taste of Andaman 1300

Goong Tord Bai Chapru Kratiam 350

Tiger Prawns | Chapoo Leaf | Spicy Garlic Sauce

Tom Yum Seafood 390

Classic Thai Sour Soup | Lemongrass | Kaffir Lime Leaf | Galanga | Seafood

Pla Sam Rod 490

Roasted Snapper Fillet | Spiced Sauce

Kluay Buad Chee 190

Sweet Banana | Coconut Milk | Passion Fruit Sorbet

Starter

Satay Gai N Chicken Skewer Peanut Sauce Pickled Cucumber	320
Tord Man Goong Prawn Cake Plum Sauce	350
Por Pia Tord v Vegetable Spring Rolls Plum Sauce	230
Yam Poo Nim Tord s P Crispy Fried Soft-Shell Crab Tamarind Sauce Celery Coriander	470
Nuea Nam Tok s Grilled Australian Beef Kaffir Lime Lemon Juice Fish Sauce Mint	480
Thai Salad	
Yam Pla Tuna s H Seared Tuna Lemongrass Kaffir Lime Chili Coriander Shallots	480
Yam Som Os Choice of Chicken Prawns 270 320 320 Toasted Coconut Fried Shallots Mint	390
Banana Blossom Salad with Tiger Prawns N Banana Blossom Shallot Spring Onion Roasted Coconut Tiger Prawns	490
Som Tam s N Green Papaya Thai Herbs Peanuts	310
Larb Talay s H Prawn Seabass Squid Avocado Tomato Mint	420
Side Dish	
Phad Phak Boong Stir Fried Morning Glory Oyster Sauce	150
Phad Phak Ruam Vegetables Fried Garlic Oyster Sauce	250

Soup

Giew Nam Gai Chicken Broth Dumplings Local Vegetables	280
Tom Yum Goong s Hot and Sour Lemongrass Kaffir Lime Galangal Tiger Prawns	420
Tom Kha Talay s Coconut Milk Mixed Seafood Turmeric Kaffir Lime Galangal Signature Phuket Lobster	420
Goong Mang-Gon Lobster (500 G):	1900
□ Phad Prik Thai Dum s Stir-Fried Black Pepper Garlic Sauce	
□ Choo Chee s Grilled Red Curry Coconut Kaffir Lime	
□ Phad Phong Karee s Stir-Fried Yellow Curry Spring Onion Red Chili	
Regional Thai Curry	
Keang Massaman Gai N	380

Keang Massaman Gai N	380
Anise Flavored Curry Slow Cooked Chicken Potatoes Onions	000
Keang Phet Phed Yang s	410
Red Curry Smoked Duck Breast Lychee Grapes Pineapple	
Keang Kiew Waan Talay s	420
Sweet Green Curry Mixed Seafood Eggplant	
Mee Hun Keang Poos	450
Yellow Curry Crab Meat Coconut Vermicelli Noodles Sweet Basil	
Choo Chee Goong s N	620
Red Curry Tiger Prawns Coconut Kaffir Lime	

Thai Wok

Khao Phad Choice of Chicken Pork P Beef Fried Rice Vegetables	290 350 450
Gai Phad Med Mamuang N Chicken Breast Chili Paste Bell Peppers Cashew Nuts Dried Ch	390 hili
Khao Phad Saparot N Fried Rice Pineapple Prawn Cashew Nuts Raisins	390
Phad Thai Goong s N Tiger Prawns Rice Noodles Tamarind Sauce	410
Nuea Phad Prik Thai Dum s Australian Beef Dried Chili Spring Onion Black Pepper Sauce	530
Khao	
Khao Suay Steamed Jasmine Rice	90
Homemade Dessert	
Mango Sticky Rice v N Mango Sticky Rice Coconut Milk Coconut Ice Cream	190
Kluay Buad Chee v N Sweet Banana Coconut Palm Sugar	190
Fruit Platter v Seasonal Fruits	210
Chocolate Fondant Vanilla Ice Cream Mango	270
Vanilla Panna Cotta Mango Chutney Passionfruit Mint	290
Tiramisu Léger	290
White Chocolate Mascarpone Pineapple	
Cake of the day	290

Artisan Ice Cream & Sorbet

Peach Ice Cream

Yellow Australian Peach

Yoghurt Lemon Ice Cream

Refreshing and Zesty

Passion Fruit Sorbet

Made with Passion Fruit from Khao Sok National Park

Movenpick Ice Cream (Scoop / Cup)

150 / 210

120

Chocolate Ice Cream

Delicious Trio of Dark, Semi – Sweet and Belgian Milk Chocolates

Vanilla Ice Cream

Madagascar Vanillas Pod and Full Milk

Strawberry Ice Cream

Strawberry and Full Milk