

Kantok

Welcome to Kantok A la Carté

A creative, fun way to enjoy the spirit of Thai cuisine. In Thailand, meals are convivial affairs where family and friends gather and share a selection of dishes, nibbling whilst chatting and laughing.

Kantok celebrates this local tradition with our a la carte menu plated in small, tapas style servings. Sample an array of dishes, from mouth-watering appetisers and street food to noodles and stirfrys - and leave room for dreamy, soul satisfying desserts.

Choose the dishes you want and eat until you are full!



Salads, Snacks and Street food ... Called desire
Appetizer

- **Pho Pia pag / ปอเปี๊ยะผัก**
Crispy fried spring roll
- **Pho Pia pag / ปอเปี๊ยะภูเก็ต**
Local Phuket style fresh spring roll
- **Thod Mun Pla / ทอดมันปลา**
Fish cake served with sweet chili dip
- **Goong Sabai / กุ้งสะไบ**
Crispy prawns wrapped in spring roll dough
served with sweet chili sauce
- **Gai Hor Bai Toey / ไก่ห่อใบเตย**
Crisp fried chicken wrapped in pandanus leaf
served with tamarind-sesame dip
- **Satay Gai / สะเต๊ะไก่**
Grilled chicken satay with peanut sauce and cucumber salad
- **Yum gai Yang / ยำไก่ย่าง**
Spicy grilled chicken breast salad
- **Som Tum / ส้มตำ**
Spicy green papaya salad
- **Yum Woonsen Goong, Moo / ยำวุ้นเส้นกุ้งและหมู**
Spicy glass noodle salad with prawns,
minced pork and mushrooms
- **Phla Takrai Goong / ปลาตะไคร้กุ้ง**
Spicy prawn salad with kaffir lime and
fresh lemongrass



Soups .. *the Thai feel-good factor*

- **Tom Kha Gai / ต้มข่าไก่**
Chicken, coriander, kaffir lime leaf and galangal in coconut milk
- **Tom Yum Goong / ต้มยำกุ้ง**
Traditional spicy prawn soup with lemongrass
- **Gai Tom Kha Min / ไก่ต้มข่ามัน**
Southern style chicken in turmeric, lemongrass and coriander broth



Main Course

- **Gaeng Kiew Wan Gai, Goong / แกงเขียวหวานไก่หรือกุ้ง**
Gentle braised chicken or prawns and Thai eggplants in a green curry
- **Mee hun Gaeng Poo/ หมี่หุ้นแกงปู**
Phuket regional red curry crab meat with vermicelli
- **Gaeng Phed Ped Yang / แกงเผ็ดเปิดย่าง**
Roasted duck red curry with pineapple, grapes and sweet basil
- **Massamun Gai / มัสมันไก่**
Braised top legs chicken in a thick Massaman curry with sweet potato, and cherry tomatoes
- **Pla Gra Thod Kamin / ปลาสาททอดขมน**
Crispy fried marinated barracuda fillet with turmeric paste
- **Moo, Gai Pad Kaprao / เนื้อหมูหรือไก่ผัดกระเพรา**
Wok tossed pork or chicken with hot basil chili paste
- **Gai Phad Med Mamuang Him Mapan / ไก่ผัดเม็ดมะม่วงหิมพานต์**
Wok tossed chicken with cashew nuts, straw mushrooms and roasted chili sauce

Rice and Noodles ... the vital ingredient

- **Phad Mee Sapam / ผัดหมี่สะปำ**
Traditional Phuket Hokkien fried noodle with seafood
- **Phad Thai Goong / ผัดไทกุ้ง**
Traditional fried rice noodles with prawns and coconut-tamarind sauce
- **Kao Phad Goong, Poo, Gai or Moo / ข้าวผัดกุ้ง ปู ไก่ หรือ หมู**
Fried rice shrimps, crab meat, chicken or pork



Desserts .. sweet dreams, baby

- **Khaow Niaew Mamuang / ข้าวเหนียวมะม่วง**
Thai sweet mango sticky rice
- **Tub Tim Grob / ถั่วทิมกรอบ**
Chilled water chestnut rubies served in iced coconut milk
- **Sunkaya Farg Thong / สังขยาฟักทอง**
Young coconut custard in pumpkin
- **Bua Loi Sam See / บัวลอยสามสี**
Taro, pumpkin and pandanus rice flour dumplings in warm coconut milk
- **Phol La Mai Ruam / ผลไม้รวม**
Chilled fresh tropical fruits



Reservation: 076 292 929
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