

BREAKFAST

CONTINENTAL 1000	FULL 1450	ASAYA 1200	THAI 1200
Morning Beverages	Morning Beverages	Quinoa & Chia Porridge	Fresh Coconut Juice
Greek Yoghurt, Plain or Mixed Berries	Eggs	Almond Milk, Berries	Thai Tea or Thai Coffee
Bakery Basket	Bakery Basket	Egg White Omelet	Seasonal Fruits
Jams, Marmalade	Yoghurt and Cereal	Healthy Juice or Smoothie	Main Choice from the Thai Section
Organic Honey, Butter	Seasonal Fruits		Patonggo Crispy Doughnut
Seasonal Fruits			

PARTNERS IN PROVENANCE Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality food. Rosewood Phuket partners with local farms purveyors that provide the guests with fresh, seasonal produce throughout the year. Traditional hand made egg noodles from Ba Mee Egg Noodle Shop in Phuket Old Town, organic honey and bee pollen from Thep Prasit in Chiang Mai, organically grown spinach from Phuket Farmers Club, free range goat's milk from Na Nua Goat Farm, and locally sourced free range chicken eggs.

EGGS ✱

RED SAUCE TWO BAKED EGGS Skillet Baked Eggs, Bacon, Mozzarella, Scallions, Herbs Flat bread	420
TWO EGGS ANY STYLE Pork or Chicken Sausage, Bacon, Vine Tomatoes, Breakfast Potatoes	440
THREE EGGS OMELET	420
WHITE OMELET	450
BENEDICT Poached Eggs, Ham, English Muffin, Hollandaise Sauce.	410
FLORENTINE Poached Eggs, Sauteed Spinach, English Muffin, Hollandaise Sauce	410
☞ POACHED EGGS Toasted Whole Wheat Bread, Avocado, Sauteed Kale.	380
FRITTATA Bacon, Peas, Goat Cheese	320

SIDES

BACON. PORK SAUSAGE. CHICKEN SAUSAGE. VINE TOMATOES. SAUTÉED MUSHROOMS. BREAKFAST POTATOES	
AVOCADO. BAKED BEANS	280

ENTREE

ITALIAN CURED MEATS	450
FARMHOUSE CHEESE Organic Honey, Dried Fruits, Nuts	420
HOT OATMEAL Brown Cinnamon Sugar, Bananas, Berries.	350
SMOKED SALMON Rye Toast, Sour Cream, Capers, Red Onions	460
CHEESE & HAM SANDWICH Muffin, Cooked Ham, Cheddar Cheese.	390
FRUITS & BERRIES	350
QUINOA & CHIA PORRIDGE	350

✱ THAI

JOKE Pork Congee, Poached Egg, Ginger, Spring Onions	390
KHAO KAI JEOW Crab Omelet, Steamed Jasmine Rice, Sweet Chili Sauce	460
✱ BA MEE KIEW MOO DAENG Egg Noodle Soup With Roast Pork & Dumplings.	490
DIM SUM Homemade Chili Sauce, Chinese Vinegar	420
PATONGO Crispy Doughnut, Pandan Custard, Condensed Milk	260

ALL TIME FAVORITES

PANCAKES Ricotta or Banana	320
FRENCH TOAST Caramelized Apple	320
BELGIAN WAFFLE Chocolate or Berries Compote	320

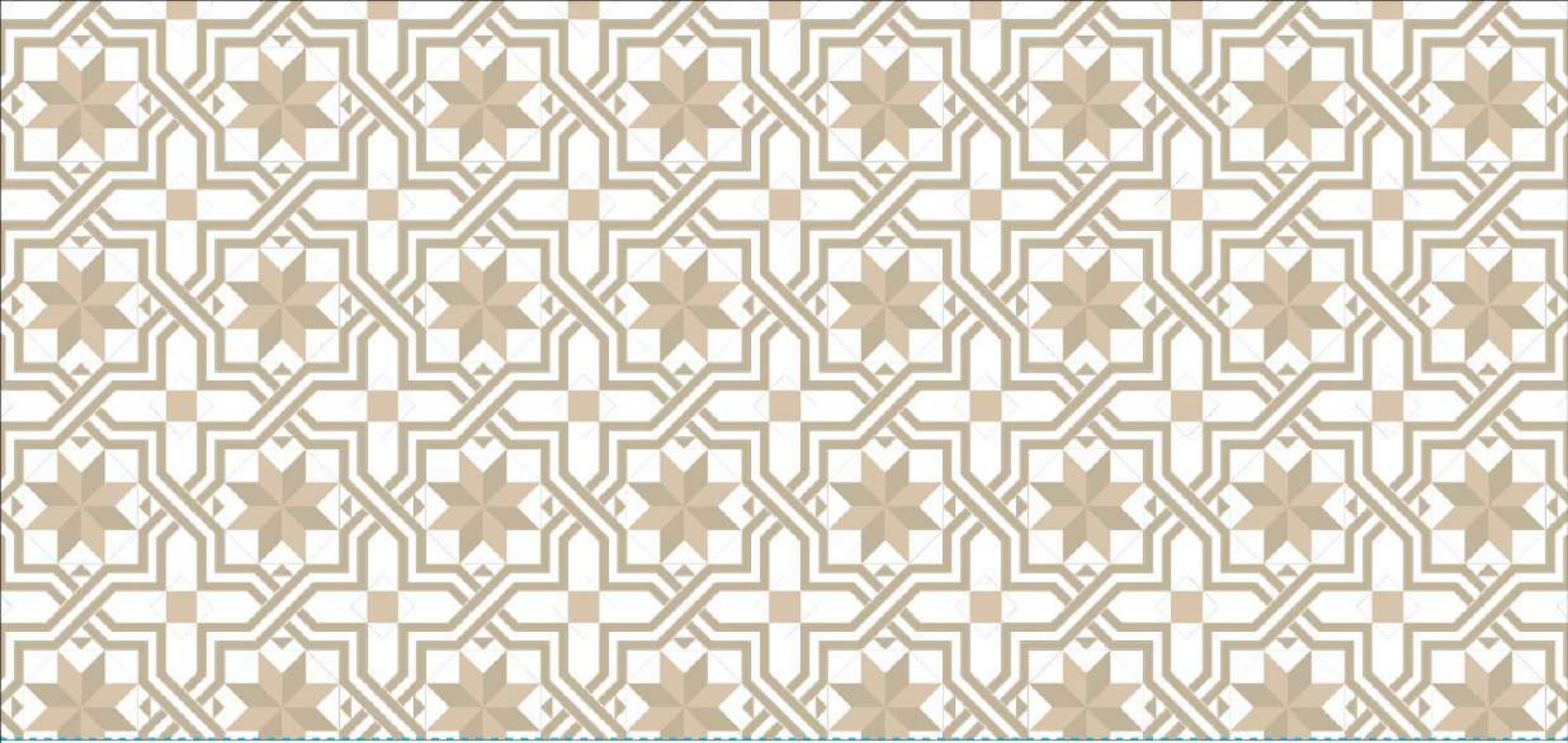
BAKERY BASKET	380
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CEREAL	350
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All Bran, Corn Flakes, Coco Pops, Frosties, Special K, Rice Krispies
Choice of Whole, Skim, Soy, Rice or Almond Milk

PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.

🌿 VEGETARIAN ✱ PARTNERS IN PROVENANCE ☞ ASAYA



MORNING BEVERAGES



FRESHLY SQUEEZED JUICE 330

HEALTHY JUICE 350

HAIL TO KALE

Kale, Watermelon, Apple, Lemon

CLEANSING JUICE

Pineapple, Cucumber, Kale, Lemon
Ginger, Mint

BLOOD PURIFIER

Carrot, Parsley, Radish, Spinach
Lettuce, Ginger

DE-TOX

Celery, Apple, Ginger
Pineapple, Lemon, Mint

SMOOTHIE 350

ANTIOXIDANT SMOOTHIE

Berries, Rice Milk, Ginger, Nuts

SMOOTHIE BALANCE

Banana, Orange
Spinach, Coconut Juice, Almonds

DIGESTION SMOOTHIE

Avocado, Apple
Greek Yogurt, Organic Honey

COFFEE & HOT CHOCOLATE

Thai Coffee 160

Espresso 160

Cappuccino, Cafe Latte. . . 200

Americano 160

Hot Chocolate 200

TEA & HERBAL INFUSION 180

Classic English Tea, Earl Grey

Darjeeling Summer

Jasmin Gold, Chamomile Flowers

Refreshing Mint

Classic Green

Red Berries

Thai Lemongrass

MINERAL WATER

Voss Water, Still 800ml . . . 360

Voss Water, Sparkling 800ml . . . 360

San Pellegrino Small 250ml . . . 150

San Pellegrino Large 750ml . . . 290

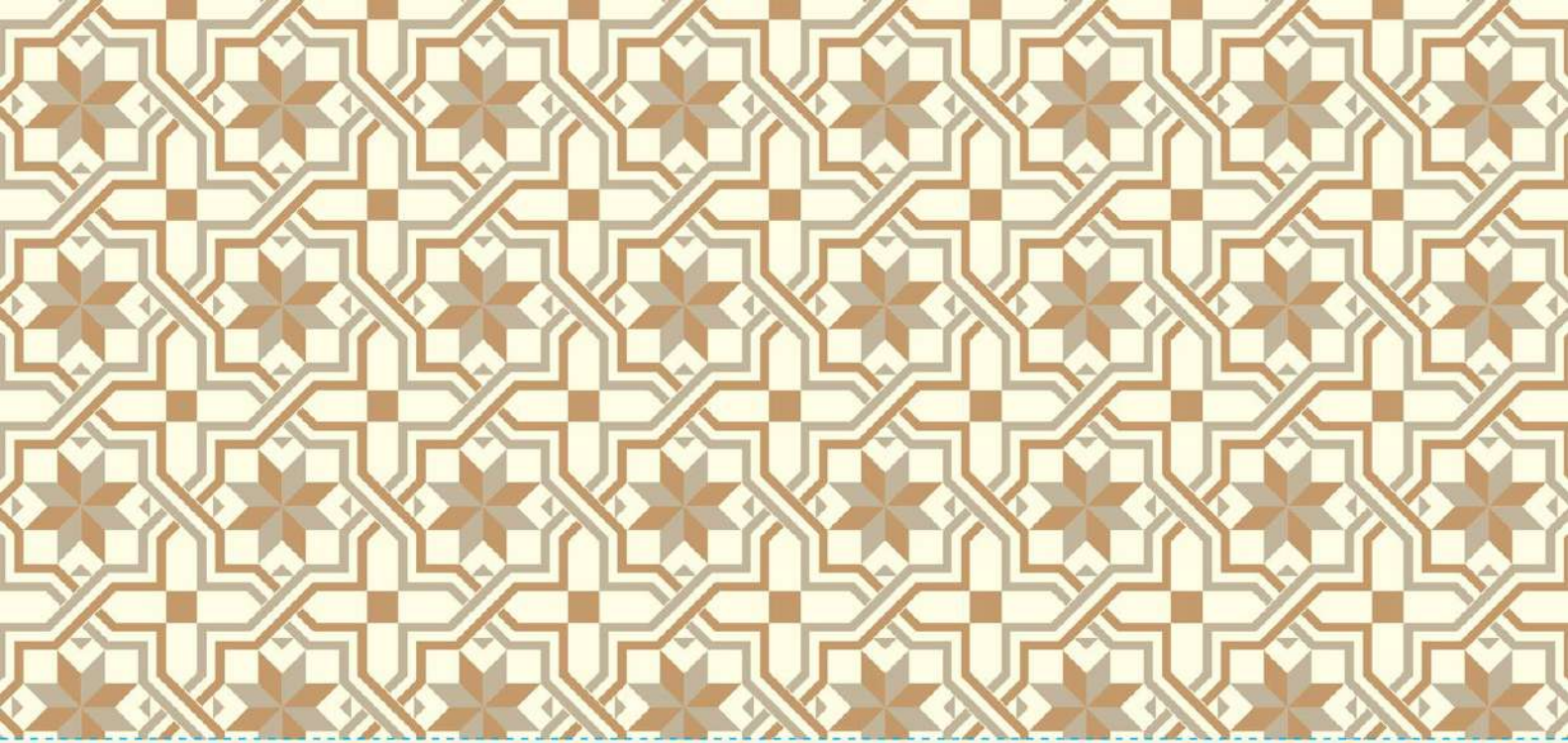
Aqua Panna Small 250ml . . . 150

Aqua Panna Large 750ml . . . 290

RED SAUCE

• ITALIAN BISTRO •





	GLASS 150ML	CARAFE 300ML	BOTTLE
SPARKLING			
Bottega, Prosecco Gold Brut, Giera, Italy	600	1,160	2,800
Bellavista, Franciacorta, Chardonnay, Pinot Noir, Italy	1,040	2,040	5,000
Bellavista, Rose, Franciacorta, Chardonnay, Pinot Noir, Italy	1,040	2,040	5,000
CHAMPAGNE			
Bollinger, Brut Chardonnay, Pinot Noir, Pinot Meunier, France	940	1,840	4,500
Louis Roederer, Brut, Chardonnay, Pinot Noir, Pinot Meunier, France	840	3,040	7,500
ROSE CHAMPAGNE			
Bollinger, Rose, Chardonnay, Pinot Noir, Pinot Meunier, France	1,640	3,240	8,000
Billecart-Salmon, Rose, Chardonnay, Pinot Noir, Pinot Meunier, France	1,140	2,240	5,500
WHITE			
Marchesi di Barolo, Gavi, Cortese, Italy	640	1,240	3,000
Casale Del Giglio, Chardonnay, Italy	640	1,240	3,000
Mastroberardino, Greco di Tufo, Greco, Italy	380	720	1,700
Vesevo, Falanghina, Italy	540	1,040	2,500
Masseria Altemura, Apulo Fiano, Chardonnay, Italy	540	1,040	2,500
Masseria Altemura, Fiano, Italy	540	1,040	2,500
Donnafugata, Anthilia, Inzolia, Italy	740	1,440	3,500
RED			
Fabiano, Ripasso, Corvina, Rondinella, Molinara, Italy	540	1,040	2,500
Carpineto, Dogajolo, Sangiovese, Cabernet Sauvignon, Italy	420	800	1,900
Rocca delle Macie, Sangiovese, Italy	540	1,040	2,500
Le Volte, Merlot, Sangiovese, Cabernet Sauvignon, Italy	540	1,040	2,500
Bruno Vespa, Il Rosso dei Vespa, Primitivo, Italy	740	1,440	3,500
Castel del Monte, Rivera, Violante, Nero di Troia, Italy	440	840	2,400
Planeta, Etna Rosso, Nerello Mascalese, Italy	640	1,240	3,000

BEER	
Birra del Borgo My Antonia	ITALIAN 420
Peroni Nastro Azzuro	ITALIAN 420
Birra del Borgo: ReAle Extra, IPA	ITALIAN 420
Yagabond Pale Ale (GLUTEN FREE)	USA 380
Chatri, IPA	THAI 220
Phuket Beer	THAI 200
DRAFT HALF PINT	
Singha	220
REFRESHER	
Honey Lemon Iced Tea	250
Lemon Squash	250
Ginger Beer	180
San Pellegrino Limonata, Aranciata, Pompelmo	220
SOFT DRINK 150	
FRESHLY SQUEEZED JUICE 330	
MINERAL WATER	
Voss Water, Still	800ml 360
Voss Water, Sparkling	800ml 360
San Pellegrino Small	250ml 150
San Pellegrino Large	750ml 290
Aqua Panna Small	250ml 150
Aqua Panna Large	750ml 290

RED·SAUCE

• ITALIAN BISTRO •



APPETIZER & SOUP

ARUGULA SALAD, CHICKPEAS, ROASTED ONIONS, PARMIGIANO REGGIANO, WALNUTS	320
BURRATA, HEIRLOOM TOMATOES, TAGGIASCA OLIVES, PESTO GENOVESE	420
PANZANELLA SALAD, SMOKED TUNA CONFIT	390
ROMAINE LETTUCE, CRISPY PANCETTA, ANCHOVY, PARMESAN	340
WILD RICE & LENTIL SALAD, SWEET POTATOES, BABY SPINACH, CHIA SEEDS, LEMON DRESSING	350
CROSTINI, SPICY AVOCADO, RICOTTA CHEESE, HERBS	390
SARDINIAN FISH SOUP, RED SCORPION, CLAMS, FREGOLA	SML:510 LRG:890
ASSORTED CURED MEATS, FOCACCIA	SML:320 LRG:490

PIZZA

* **TARTUFATA**
Truffle Paste, Taleggio
Mushrooms, Egg
520

BUFALINA
Buffalo Mozzarella
Cherry Tomatoes, Basil
420

PROSCIUTTO ARUGULA
Parma Ham, Arugula, Tomato Sauce
Parmigiano Reggiano
490

SALSICCIA
Broccolini, Chili Flakes
430

PASTA

MEZZE MANICHE
EGGPLANT, RICOTTA SALATA
CHERRY TOMATOES 390

**SPAGHETTI
ALLA CHITARRA**
ANDAMAN PRAWNS, BASIL 550

* **RAVIOLI**
SPINACH & RICOTTA
SAGE BUTTER 390

PAPPARDELLE
WHITE BRAISED
VEAL RAGOUT 450

SANDWICH

CIABATTA
GRILLED VEGETABLES
BUFFALO MOZZARELLA
370

* **FOCACCIA**
MORTADELLA
PISTACHIO PESTO
SPINACH
370

PIADINA
SPECK, STRACCHINO
ARUGULA
390



ENTREE



RED SNAPPER
BABY FENNEL
ARBEQUINA
OLIVES
CAPERBERRIES
...
750

* **BAKED
FREE RANGE
CHICKEN**
ROOT VEGETABLES
LEMON CHICKEN JUS
...
620

TAGLIATA
BEEF SIRLOIN
WARM GARLIC
ANCHOVY
DRESSING
...
850

**TIGER
PRAWNS**
"AL GUAZZETTO"
...
890



APERITIVO

...450...



BETTER SPRITZER

Rinomato Aperitivo, Moscato
Italian Sparkling Water, White Grape
Grapefruit Peel

GARIBALDI

Just The Original: Campari Orange, Solerno

VERMOUTH SERVICE

Experience Vermouths On The Rocks
"MANCINO", Secco-Bianco-Rosso

ROSETTO

Rinomato Aperitivo, Ginger Ale

AMERICANO SBAGLIATO

Mancino Vermouth Rosso, Campari Bitter
Mirto, Beer Foam

AMARETTO SOUR

Amaretto, Lemon & Lime

ESPRESSO MARTINI

The Original, Less Sugar

LIMONCELLO HIGH BALL

Limoncello, Amalfi Lemon, Lemonade Style

SPARKLING

	GLASS 150ML	CARAFE 300ML	BOTTLE
Bottega, Prosecco Gold Brut, Glera, Italy	600	1,160	2,800
Bellavista, Franciacorta, Chardonnay, Pinot Noir, Italy	1,040	2,040	5,000
Bellavista, Rose, Franciacorta, Chardonnay, Pinot Noir, Italy	1,040	2,040	5,000

CHAMPAGNE

Bollinger, Brut Chardonnay, Pinot Noir, Pinot Meunier, France	940	1,840	4,500
Louis Roederer, Brut, Chardonnay, Pinot Noir, Pinot Meunier, France	840	3,040	7,500

ROSE CHAMPAGNE

Bollinger, Rose, Chardonnay, Pinot Noir, Pinot Meunier, France	1,640	3,240	8,000
Billecart-Salmon, Rose, Chardonnay, Pinot Noir, Pinot Meunier, France	1,140	2,240	5,500

WHITE

Marchesi di Barolo, Gavi, Cortese, Italy	640	1,240	3,000
Casale Del Giglio, Chardonnay, Italy	640	1,240	3,000
Mastroberardino, Greco di Tufo, Greco, Italy	380	720	1,700
Vesevo, Falanghina, Italy	540	1,040	2,500
Masseria Altemura, Apulo Fiano, Chardonnay, Italy	540	1,040	2,500
Masseria Altemura, Fiano, Italy	540	1,040	2,500
Donnafugata, Anthilla, Inzolla, Italy	740	1,440	3,500

RED

Fabiano, Ripasso, Corvina, Rondinella, Molinara, Italy	540	1,040	2,500
Carpineto, Dogajolo, Sangiovese, Cabernet Sauvignon, Italy	420	800	1,900
Rocca delle Macie, Sangiovese, Italy	540	1,040	2,500
Le Volte, Merlot, Sangiovese, Cabernet Sauvignon, Italy	540	1,040	2,500
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Castel del Monte, Rivera, Violante, Nero di Troia, Italy	440	840	2,400
Planeta, Etna Rosso, Nerello Mascalese, Italy	640	1,240	3,000

BEER

Birra del Borgo My Antonia	ITALIAN	420
Peroni Nastro Azzuro	ITALIAN	420
Birra del Borgo ReAle Extra, IPA	ITALIAN	420
Vagabond Pale Ale (GLUTEN FREE)	USA	380
Chatri, IPA	THAI	220
Phuket Beer	THAI	200

DRAFT

	HALF PINT
Singha	220

REFRESHER

Honey Lemon Iced Tea	250
Lemon Squash	250
Ginger Beer	180
San Pellegrino Limonata, Aranciata, Pompelmo	220

SOFT DRINK

	150
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FRESHLY SQUEEZED JUICE

	330
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MINERAL WATER

Voss Water, Still	800ml	360
Voss Water, Sparkling	800ml	360
San Pellegrino Small	250ml	150
San Pellegrino Large	750ml	290
Aqua Panna Small	250ml	150
Aqua Panna Large	750ml	290

RED·SAUCE

• ITALIAN BISTRO •



STARTER

* 🍄 ASPARAGUS CREAM SOUP, POACHED EGG, CAULIFLOWER, TRUFFLE BRIOCHE	320
SARDINIAN FISH SOUP, RED SCORPION, CLAMS, FREGOLA, SAFFRON	SML:510 LRG:890
🍄 BURRATA, HEIRLOOM TOMATOES, TAGGIASCA OLIVES, PESTO GENOVESE	420
🍄 ARUGULA SALAD, MARINATED CHICKPEAS, ROASTED ONION, PARMIGIANO REGGIANO, WALNUTS	320
SAUTEED CLAMS "FETTUNTA", ITALIAN SAUSAGE, SPICY TOMATO SAUCE	390
SEA BASS CRUDO, FENNEL SHAVINGS, CITRUS DRESSING, SARACENA OLIVES	490

DRY CURED MEAT

PROSCIUTTO SAN DANIELE, D.O.P	330
PROSCIUTTO CRUDO DI PARMA, 24M D.O.P	230
SPECK "ALPEGGIO"	230
CULATELLO DI ZIBELLO D.O.P.	230
N'DUJA PICCANTE	230
MORTADELLA	230
CURED MEATS SAMPLING	SML:320 LRG:490

CHEESE

SELECTION OF 4 CHEESES 350 BAHT
SELECTION OF 6 CHEESES 490 BAHT

PARMIGIANO REGGIANO 24M

CAPRINI • PIACENTINU D'ENNA

TALEGGIO • GORGONZOLA DOLCE

PECORINO SARDO GIGLIO

TOMA PIEMONTESE

PIZZA

* 🍄 TARTUFATA

Truffle Paste, Taleggio
Mushrooms, Egg
520

🍄 BUFALINA

Buffalo Mozzarella
Cherry Tomatoes, Basil
420

PROSCIUTTO ARUGULA

Parma Ham, Arugula, Tomato Sauce
Parmigiano Reggiano
490

SALSICCIA

Broccolini, Chili flakes
430

FISH

RED SNAPPER

Baby Fennel
Arbequina Olives, Caperberries
750

MIXED GRILL

Phuket Lobster, Red Snapper, Tiger Prawn
Octopus, Cuttle Fish
Salsa Verde
2,200 (FOR TWO)

BAKED OCTOPUS

"Al Cartoccio"
Taggiasca Olives, Fingerling Potatoes
750

TIGER PRAWNS

"Al Guazzetto"
890

MEAT

ROASTED FREE RANGE CHICKEN

ROOT VEGETABLES
LEMON CHICKEN JUS
...620

GRILLED LAMB CHOP

POLENTA
ZUCCHINI, FAVA BEANS
MINT SALSA
...980

VEAL MILANESE

ARUGULA SALAD
LEMON CAPER DRESSING
...1,200

TAGLIATA

BEEF SIRLOIN
WARM GARLIC ANCHOVY
DRESSING
...850

PORCHETTA

ROASTED PORK BELLY
ROOT VEGETABLES
...750



RISOTTO

🍄 PESTO

Stracciatella, Sun Dried Tomatoes
Roasted Pine Nuts
420

...

SQUID INK

Sautéed Clams
Cuttlefish, Gremolata
490



PASTA

🍄 MEZZE MANICHE

Eggplant, Ricotta Salata
Cherry Tomatoes
390

SPAGHETTI ALLA CHITARRA

Andaman Prawn, Basil
550

* 🍄 RAVIOLI

Spinach & Ricotta, Sage Butter
390

PAPPARDELLE

White Braised Veal Ragout
450

PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.

🍄 VEGETARIAN * PARTNERS IN PROVENANCE 🍷 ASAYA