

**1**SET-MENU PER PERSON **950****↳ KHAO TANG NATANG**Crispy rice served with crabmeat  
prawns, coconut milk and peas**GAI HOR BAI TOEY**Deep fried chicken in  
pandanus leaves**PHAD PAK RUAM MIT**Stir-fried mixed vegetables  
garlic and oyster sauce**↳ GAENG KEAW WAAN GAI**

Green curry with chicken

**↳ PLA NEUNG MANAO**Steamed sea bass with chili  
garlic and lime

Jasmine rice • Brown rice

**POLLAMAI RAUM**

Local seasonal mixed fruit

**2**SET-MENU PER PERSON **1,500****POH PIA SOD**Fresh Phuket spring rolls  
prawns, jicama, bean sprouts  
chili and tamarind dip**TOD MUN GOONG**Fried shrimp cakes  
pickled vegetables, sweet plum sauce**TOM KHA GAI**

Chicken in coconut, galangal, shallots

**PHAD PAK BOONG FAI DANG**Stir-fried morning glory, chili  
garlic and soy sauce**MOO HONG**

Soy braised pork, black pepper, garlic

**↳ GAENG POO BAI CHAPLU**

Crab curry with betel leaves

**↳ PLA SAMLEE THOD YUM MAMUANG**Deep-fried cotton fish with  
green mango salad

Jasmine rice • Brown rice

**KHAO NIEO MAMUANG**

Mango sticky rice

**3**

UNCLE NUN AND AUNT YAI

RECOMMENDED SET MENU PER PERSON **2,200**

# THAI TIDBITS

*bite sized dishes*



## **MIANG KHAM**

Chaplu leaves, shallots, garlic, ginger  
chili, peanuts and dried shrimp

290

## **KHAO TANG NATANG**

Crispy rice served with crabmeat  
prawns coconut milk and peanuts

290

## **BUEA TOD**

Fried 'Ya Chong' a native water grass  
small sea prawns, chili

320

## **POH PIA SOD**

Fresh Phuket spring rolls, prawns, jicama  
bean sprouts, chili and tamarind dip

290

## **GAI HOR BAI TOEY**

Deep-fried chicken in  
pandanus leaves

340

## **NUEA DAD DEAW**

Sun-dried beef jerky, coriander seeds  
crispy kaffir lime leaves, sriracha

380

## **TOD MUN GOONG**

Thai style shrimp cake with Thai herbs

380



# PARTNERS IN PROVENANCE

*Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, producers, and a dedication to delivering the highest quality foods.*

*Our salad are made from the native herbs of our garden. Lime, coconut, sugar & fish sauce are the based of the dressings*

## YUM MAMUANG

Young mango, cashew nuts  
native shallots, dried shrimps  
320

## SOM TAM

Young papaya, dried shrimps, peanuts  
yardlong beans, native baby tomatoes, garlic  
320

## YUM NUEA YANG

Grilled beef salad, tomatoes, onions  
fresh chili and celery  
390

## YUM SOM-O GOONG

Pomelo, prawns, peanuts, coconut  
crispy shallots  
380

## YUM TALAY

Steamed seafood, tomato  
young celery and shallots  
390

## YUM TUA PLU GOONG

Wing beans, prawns, mince pork  
soft boiled egg, coconut milk  
370

## NAM TOK KOR MOO YANG

Grilled pork 'presa', shallots and  
native herbs from our garden  
360

## GOONG CHAE NAM PLA

Fresh raw prawns served with  
fish sauce, garlic and chili marinade  
380

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# UNCLE NUN & AUNT YAI FAVORITES

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## ***↳ Gaeng Poo***

Crab, yellow curry paste  
betel leaves, coconut milk  
rice vermicelli

580

## ***Nuea Poo Lon***

Crabmeat and minced chicken  
in coconut milk, shallot and  
lemongrass

250

## ***Bai Liang Pad Kai***

Stir-fried native melinjo leaves  
egg, garlic, dried shrimps

320

## ***↳ Hor Mok Talay***

Curried seafood custard  
noni leaf, kaffir lime

220/pcs

## ***Moo Hong***

Soy braised pork  
black pepper, garlic

380

## ***↳ Nam - Prik Goong Sod***

Fresh shrimp paste dip

250

## ***↳ Gai Phad Med***

### ***Mamuang***

Traditional fried-chicken  
with cashew nuts

380



# ***NOODLES & RICE***

## **PHAD SEE EW MOO**

*Wok-fried flat noodle  
black soy marinated  
pork and kale*  
320

## **KHAO OB SUBPAROT**

*Pineapple fried rice  
with prawns, cashew nuts  
and turmeric powder*  
380

## **RAAD NA TALAY**

*Stir-fried noodle top  
with seafood gravy*  
380

## **KHAO PHAD POO**

*Fried rice with crabmeat*  
380

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**PHAD THAI** 480

**Prawn  
Chicken  
Mixed**



# SOUP & CURRY

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## TOM KHA GAI

Chicken in coconut milk  
galangal and shallots

350

## ♪ TOM YUM GOONG

Spicy and sour prawn soup with Thai herbs  
and chili lime juice

420

## ♪ TOM KLONG PLA KA PONG

Hot and sour crispy sea bass soup  
tamarind and shallots

400

## ♪ GAENG KEAW WAAN GAI

Green curry with chicken

420

## ♪ GAENG PHED PED YANG

Roasted duck in red curry with Phuket  
pineapple and grapes

450

## ♪ GAENG MASSAMAN NUBA

Beef cheek, onions, potatoes  
peanuts, cumin

520

the pond



**YOUR CHOICE OF THE LOCAL  
FISHERMAN'S DAILY CATCH  
MARKET PRICE BY WEIGHT PER 100G**

*Select live seafood straight from The Pond with a choice of  
Uncle Nun and Aunt Yai's authentic recipes*

**STEAMED**

- ♪ **Neung Manao**  
Lime & chili
- Neung See-Ew**  
Soy & ginger
- Neung Ga-Thi**  
Coconut milk &  
crispy shallots

**GRILLED**

Simply grilled over a  
banana leaf with native  
herbs and served with  
nam jim seafood & nam  
jim makhaam

the pond

## WOK-FRIED

### ***Phad Nam Makhaam Piak***

*Stir-fried with tamarind & roasted chili*

### ***Phad Grapaow***

*Stir-fried with holy basil, chili, garlic, oyster sauce*

### ***Phad Prik Gaeng***

*Stir-fried with red curry paste*

### ***Phad Prik Thai Dum***

*Stir-fried with black pepper and garlic*

### ***Tod Rad Prik Sabparot***

*Deep-fried with sweet chili, holy basil and Phuket pineapple*

### ***Tod Nam Pla***

*Deep-fried, marinated in fish sauce, young mango salad*

### ***Phad Char***

*Stir-fried with chili, garlic, hot basil and fresh young pepper corn*