

A 'lil bit of PHUKETTIEN PERANAKAN LOVE'




PERANAKAN SOUP

- 001 Crab meat and sweet corn soup 220
With Chinese black vinegar
- 002 Hot and sour seafood soup 250
With Chinese black vinegar

A PERANAKAN MAIN DISH FAVOURITE

- 003 Moo hong 320  
Stewed pork belly Phuket style
- 004 Stir-fried beef with Chinese leek 420 
What grandma use to cook at home.....
- 005 Ranong bak kut teh 460 
Slow-cooked pork rib with Chinese herb soup
- 006 Braised ma po tofu 260
According to Chinese culinary history, this dish was invented by a pock-faced cook....
- 007 Quick-fried bok choy with shiitake mushrooms and oyster sauce 180 
- 008 Slow-braised tofu with ginger, shiitake mushrooms and bok choy 180 

PHUKETTIEN NOODLE

- 009 Crispy egg noodle 260  
Topped with chicken strips, chai sim, shiitake mushrooms
and fish cake laced with soy-egg gravy
- 010 Phuket phad mee Hokkien 310 
Wok-fried fresh yellow noodle with seafood in dark soy sauce

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PORTOSINO

TO BEGIN...

- 011 **Pork dumplings** 260
In a cheesy cream sauce with parsley, sauerkraut and gherkins
- 012 **Vinegered mackerel shime saba** 230
Olive-oil citrus dressing together with fine leaves and bonito flakes aplenty
- 013 **PortoSino garden salad** 290   
A potpourri of char-broiled garden vegetables and mesclun greens laced with red wine vinegar and feta cheese
Light and healthy, this dish was fashioned as "Inspired by Her".

LIQUID EXPERIENCE...

- 014 **Crustaceans bisque** 320 
Oysters and clams with lemon oil
- 015 **Portuguese kale soup** 210 
Spicy pork chorizo
- 016 **Fungi-infuse broth** 190  
Shiitake, shimeji and portobello mushrooms drizzled with white truffle oil
Light and healthy, this dish was fashioned as "Inspired by Her".

"There is no love more severe than the love of food."

- George Bernard Shaw -

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MAIN EXPERIENCE...

- 017 **Salmon beurre blanc** 620
Poached in court bouillon with wilted spinach
- 018 **Baked chicken spatchcock** 540
With braised fennel and white wine risotto
- 019 **Canard a l'orange** 420
Duck breast with braised lentils and caramelised orange sauce
- 020 **Lamb loin chermoula** 850
Served with crushed sweet potato and Kenyan beans
- 021 **Mustard crusted pork rack** 410
In lemon prune, wine-green apple and calvados sauce
- 022 **Char-grilled sirloin, 200 grams** 990
Garnished with slow roasted garlic, onion rings and morel-red wine sauce

PASTA

- 023 **Spaghetti bolognaise** 260
With cherry tomato confit
- 024 **Squid ink spaghetti in blue cheese sauce** 310
Partnered with walnut topped with rucola leaves and calamari fritters
- 025 **Fettuccine with duck breast** 260
Grilled duck breast on fettuccine with chilli flakes, garlic flakes and cilantro

NONNO PIZZAIOLA

- 026 **Pizza flaming Portuguese** 360
Chinese sausage marries Portuguese chorizo.
Artichoke, chilli flakes, mushrooms, watercress, feta cheese, Parmesan, Pomodoro and mozzarella
- 027 **Pizza fruit de mer** 410
Prawns, mussels and salmon with Pomodoro and mozzarella
- 028 **Pizza calzone vegetables** 330
Mushrooms, artichokes, olives, spinach, onions with Pomodoro and mozzarella

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FINALE...

029	Crème tiramisu With rosemary biscotti	250
030	Burnt 'n soft Ginger torch flower and banana crème brûlée <i>Light and healthy, this dish was fashioned as "Inspired by Her".</i>	 260
031	Chocolate truffle With balsamic glazed avocado	280
032	Baked cheesecake Served with caramelised salted nuts	250
033	Tropical fresh fruit platter	180



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THAI APPETIZERS

- 034 **Poh piah poo** 240
Deep-fried spring roll stuffed with crab meat accompanied by sweet chilli sauce
- 035 **Satay ruam** 320
Skewered chicken, pork and beef accompanied by spiced peanut sauce, pickled onion-cucumber and toasted bread
- 036 **Thod man goong** 260
Deep-fried minced prawn patties with plum sauce
- 037 **Yam som-o gab satay gai** 🍴 260
Pomelo salad and chicken satay

THAI SOUPS

- 038 **Tom yam goong nam khon** 🍵 290
Spicy soup with tiger prawns, lemongrass, chili, galangal and evaporated milk
- 039 **Tom kha gai** 🍵 220
Chicken and fragrant herbs served in a whole coconut
- 040 **Tom som pla krapong khao** 🍵 240
Broth with sea bass fillet, ginger, coriander and tamarind juice

THAI CURRY DISHES

- 041 **Gaeng phed ped yaang** 280
Roasted duck breast in red curry garnished with pineapple, grapes and eggplant
- 042 **Massaman nuer** 350
Traditional braised beef in thick spiced peanut curry with sweet potato
- 043 **Gaeng kiew waan gai** 🍴 260
Classic Thai spicy green curry simmered with chicken
- 044 **Panaeng pla krapong** 290
Thai dry curry with seabass fillet
- 045 **Gaeng karee goong** 460
Yellow curry simmered with tiger prawns in coconut milk

Food for thought ...

"Red Chillies did not exist in Thai Cuisine 550 years ago!!!"



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THAI MAIN DISHES

- 046 **Kua gling moo sab** 240
Stir-fried minced pork in a dry curry paste with lemongrass and kaffir lime leaves
- 047 **Gai phad med mamuang himmaphan** 280
Quick-fried chicken with cashew nuts
- 048 **Moo phad kratiem prik thai dam** 240
Wok-fried pork with garlic-black pepper sauce



THAI VEGETABLE DISHES

- 049 **Phad pak ruam mit nam man hoi** 180 
Stir-fried garden vegetables in oyster sauce
- 050 **Phad kana moo krob** 190
Stir-fried kale with crispy pork
- 051 **Phad pak boong fai daeng** 160 
Stir-fried water spinach with fermented bean sauce

RICE & NOODLE DISHES

- 052 **Phad Thai goong** 290 
Traditional stir-fried rice noodle with prawn and tamarind juice, served with bean sprouts and banana blossom
- 053 **Khao phad gai, moo rue nuer** 290
Fried rice with chicken, pork or beef
- 054 **Khao phad talay** 310
Fried rice with seafood

THAI DESSERTS

- 055 **Tub tim krob** 150 
Water chestnut and jackfruit in coconut milk
- 056 **Khanom mor gaeng** 170 
Thai taro custard sprinkled with fried shallots
- 057 **Sangkaya fak thong** 140
Classical steamed pumpkin custard
- 058 **Khao niew mamuang** 160
Thai mango with steamed sticky rice and coconut milk

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