

MAI

REFRESHER

REFRESHERS

HONEY LEMON ICED TEA 250

LEMON SQUASH 250

* ICED COFFEE & SLOW DRIP

GRINDER NO.6 210
voyage huai nam kuan cold slow drip

PHUKET COLD BREW 210
voyage huai nam kuan cold brew,
coconut water

KOPI 210
phuket iced coffee, sugar syrup

THAI ICED COFFEE 230
voyage huai nam kuan, condensed milk

ICED TEA

FOREVER YOUNG 210
chrysanthemum flower, jasmine,
apple, mixed tea

* GO GREEN 210
organic lemongrass tea, matcha, yuzu,
pandan, lemon, almond milk

WILD BERRY 210
wild berry tea, raspberry, coconut,
condense milk, lemon, rosemary

* THAI ICED TEA 230
thai tea, condensed milk

MATCHA ICED LATTE 250
japanese matcha powder,
fresh milk, condense milk

* Partners in Provenance

The coffee and teas are sustainable certified

All prices are in Thai Baht and subject to 10% service charge and 7% government tax



0% PROOF

✱ KA-YE BUBBLY	330
cashewy (phuket cashew nut syrup), grapefruit seltzer	
HOLY DELIGHT	330
orange juice, yuzu syrup, holy basil, lemonade	
J&O SWIZZLE	330
jasmine & osmanthus syrup, lime cordial, soda	
CHAI FIZZ	330
infused chai tea, lemon, organic ginger beer	
WATER PARKER	330
ginger, watermelon, lemon, ginger ale	
GIN BREEZE	420
Rebels gin, tonic, mixed herbs	

BEER

Bottle

THAI	
Singha Draft 1/2 pint.	220
Singha	220
Bussaba	280
Chalawan	280
Chang	220
Chatri IPA	280

IMPORTED	
Asahi	240
Beer Laos	240
Heineken	240
Indica IPA	420
Stella Artois	240

NON-ALCOHOLIC	
Heineken 0.0 %	220

CLASSIC WITH A TWIST

510

✱ TOM YUM MARY
vodka, tomato, fresh lime juice, tom yum mixed sauce

✱ BEER MARGARITA
tequila, cointreau, cashewy, lime, syrup & local beer

PINA COLADA SLUSH
white rum, malibu, fresh mango, coconut cream

BASIL SMASH COLLINS
gin, cointreau, sweet basil, fresh basil, lemon, seltzer, jasmine syrup

SIGNATURE COCKTAILS

510

✱ TEAR
single malt, mezcal, pineapple & holy basil shrub, cointreau, vine tomato, marmalade, lemon, almond milk

TROPICS
blended rum, midori, malibu, pineapple, almond, lime, pineapple shrub

MANGO STICKY RICE PUNCH
rum, campari, coconut, mango, lemon juice, milk, pandan syrup

THE FABULOUS
peach tea infused the tanqueray gin, rosella rambutan & tree basil leave, citric acid, tonic water

THAI PUNCH
thai tea infuse rum, thai coffee, frangelico, kahula, sweetened condensed milk

SPRITZER

510

STRAWBERRY SPRITZER
aperol, strawberry, orange juice, lime, seltzer

ELDERFLOWER SPRITZER
saint germain elderflower, tio pepe, orange bitter, soda water

SOUTHERN THAI SPRITZER
mekhong rum, tio pepe, absinth, som khak, brown sugar, Nammon tiger's ear tonic

APEROL SPRITZ
aperol, prosecco, seltzer

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GIN & TONIC COCKTAIL

CHOOSE YOUR GIN

Mixed Herbs | Around the World Spices | Blend of Citrus | Bartender's Creation.....YOUR GARNISH

Fever Tree Indian Tonic Water | Fever Tree Mediterranean Tonic Water | Fever Tree Elderflower Tonic Water.....YOUR MIXER

Nammon Somsa Siamese | Nammon Tiger's Ear Floral

THAILAND

	Single	Bottle
Iron Balls	350	4,200
Saneha	380	4,400
Kosapan	380	4,800

VIETNAM

Lady Trieu Contemporary	350	4,200
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JAPAN

Sakurao	450	4,500
Roku	480	4,700
Ki No Bi	620	7,800

UK

Beefeater 24	320	3,600
Bombay Sapphire	350	4,500
Tanqueray	320	3,800
Tanqueray No.10	450	5,600
London N3	520	6,900

SCOTLAND

	Single	Bottle
Caorunn Scottish	450	5,500
The Botanist	480	4,800
Hendrick's	520	6,200

IRELAND

Gunpowder	450	5,200
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GERMANY

The Bitter Truth Pink Gin	400	5,200
Monkey 47 Sloe Gin	550	5,200
Monkey 47	550	5,500
Feel	520	5,500
The King	550	5,500

BELGIUM

Filliers Classic	480	4,000
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ITALY

O'ndina	850	10,500
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NORWAY

Harahorn	480	6,200
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FRANCE

Widges	380	4,200
Citadelle	450	5,800
G'Vine Nouraison	450	5,600
Generous	450	5,600

SPARKLING

	Glass	Bottle
Follador, Prosecco DOC, Treviso Extra Dry, Italy	390	1,700
Villa Sandi, Il Fresco, Prosecco DOC Rosé Millesimato Brut, Italy	2,200	
Contadi Castaldi, Franciacorta DCG Brut, Italy	3,200	
Raventós i Blanc, Blanc de Blancs Brut, Catalunya, Spain	3,400	

CHAMPAGNE

Billecart-Salmon, Brut Réserve, France	1,540	7,500
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ROSÉ CHAMPAGNE

Billecart-Salmon, Brut Rosé, France	1,840	9,000
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WHITE

Errazuriz, Estate Reserva, Chardonnay, Chile	530	2,400
Le Monde, Pinot Grigio, Friuli DOC, Italy	530	2,400
WhiteHaven, Sauvignon Blanc, Marlborough, New Zealand	590	2,700
Louis Robin, Chardonnay, Chablis, France	630	2,900
Susana Balbo, Crios, Torrontés, Salta, Argentina	2,000	
Paco & Lola, Albariño, Rías Baixas, Spain	2,400	
Ken Forrester, Old Vine Reserve, Chenin Blanc, South Africa	2,500	
Kaufmann, Riesling, Rheingau, Germany	3,200	

ROSÉ

	Glass	Bottle
Gallician, Prestige, Shiraz, Grenache, Cinsault, Costières-de-Nîmes, France	410	1,800
Château Miraval, Rosé, Grenache, Côtes de Provence, France	590	2,700
Delheim, Pinotage Rosé, Stellenbosch, South Africa	1,700	
Lapostolle, Le Rosé, Shiraz, Colchagua, Chile	1,900	
Dominio de Punctum, Pablo Claro Rosado, Bobal, Spain (Organic)	1,800	
Domaine Thymiopoulos, Rosé de Xinomavro, Naoussa, Greece	2,700	
Frescobaldi, Tenuta Ammiraglia Afie, Rosé, Tuscany IGT, Italy	2,800	
Château d'Esclans, Whispering Angel, Rosé, Côtes de Provence, France	3,000	

RED

Coppi, Siniscalco Primitivo, Puglia, Italy	470	2,100
Peter Lehmann, Portrait, Cabernet Sauvignon, Australia	570	2,600
Saint Cosme, Shiraz, Côtes du Rhône, France	590	2,700
Ata Rangi, Crimson, Pinot Noir, Marlborough, New Zealand	610	2,800
Bodegas Protos, Roble, Tempranillo, Ribera del Duero, Spain	2,300	
Prats & Symington, Prazo Du Roriz, Douro, Portugal	2,600	
Susana Balbo, Signature, Malbec, Mendoza, Argentina	2,700	

RAW & SEAFOOD BAR

OYSTERS

	EACH	1/2 DZ	DZ
JOSEPHINE OYSTER NO.2	215	1,220	2,490
TIA MARRA NO.2	215	1,220	2,490

✳️ OSCIETRA CAVIAR hua hin sturgeon farm 30/50 GR. MARKET PRICE

CHOICE OF SASHIMI / TARTARE / THAI SPICES / CEVICHE

SWEET LIPS.	680
YELLOW FIN TUNA	480
HAMACHI	530
SEA BASS	530
SALMON.	680

SEA URCHIN sea bass tartare, toasted brioche, spring onion 1,290

COLD SEAFOOD PLATTER. 5,950
oysters, lobster, prawn, crab, marinated sardines, sashimi, tartare

LIGHT PLATES

GRILLED BUTTERHEAD caesar dressing, crunchy chickpeas, smoked paprika . . . 420

✓ 🌱 CHICKPEA LENTILS & AVOCADO BOWL 400

✓ 🌱 CRUNCHY VEGETABLES edamame dip 420

✓ 🌱 FALAFEL hummus & garlic dip 390

✳️ 🌱 SHRIMP COCKTAIL romaine lettuce, parsley 610

SEA URCHIN TAMARA olives, pita chips 610

🌱 NICOISE SALAD 490
seared yellow fin tuna, cherry tomatoes, egg, olive, green beans

THE SHACK FAVORITES

FRIED CALAMARI salt & pepper, chili 490

SCALLOP SLIDER 490
wakame powder, spicy mayo, paprika oil

🌱 TUNA TACOS guacamole, coleslaw 550

FISH & CHIPS 610
beer battered hoki fish, triple cooked potatoes, tartare sauce

SOFT SHELL CRAB BURGER baby gem, spicy wasabi mayo, mango salsa 590

WAGYU FLANK STEAK SANDWICH 690
caramelized onion, portobello mushroom, chimichurri

LOBSTER RICE. 2,800

CHARCOAL & BAKED

OUR DAILY SEAFOOD SELECTION MARKET PRICE
sea bass, lobster, calamari, prawns

GRILLED SEAFOOD PLATTER prawns, lobster, calamari, tuna, octopus 4,850

SMASHED BURGER. 680
caramelized onion, tomato, lettuce, cheddar cheese

✳️ CHICKEN SKEWER. 620
grilled marinated chicken, tzatziki sauce

GREEK STYLE FISH PITA POCKET 550
charcoal grilled snapper, tzatziki sauce

✳️ 🌱 BAKED SHRIMP 610
white wine, garlic, parsley

🌱 Gluten Free 🌱 ASAYA ✓ Plant Based ✳️ Partners in Provenance

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The fish supplied from our Partners in Provenance are sustainably certified

THAI TRADITIONAL

GF	SOM TAM	papaya, tomatoes, roasted peanuts, dried shrimps, green beans	420
✓ GF	FRESH POH PIA	thai vegetables spring rolls.	380
*	CHICKEN SATAY	peanut sauce	430
GF *	ORGANIC PAD THAI	chicken or prawns	590
	FRIED RICE	pork, chicken or seafood.	520
*	BOAT NOODLE SOUP	rice noodle, morning glory, beans sprouts, pork shoulder	610
GF	PLA YANG	banana leaves wrapped seabass fillet, thai herbs	530
GF	TOM YAM TALAY	squid, prawns & seabass soup	580
*	KOR MOO YANG	marinated grilled pork neck, spicy thai bbq dipping sauce . . .	540

DESSERT

GF ✓	MANGO STICKY RICE	310
	mung beans, mango sorbet	
GF	WARM GLUTEN FREE CHOCOLATE BROWNIE	310
	vanilla Madagascar ice cream, oat crumble, roasted cashew nut	
GF	SUMMER PAVLOVA	310
	lime meringue, passion fruit cream, vanilla chantilly	
* GF	PINEAPPLE SUNDAE	310
	pineapple compote, coconut crumble, coconut sorbet, dehydrated pineapple	
	ICE CREAM SANDWICH	310
	vanilla biscuit, orange marmalade, almond, caramel white chocolate ice cream	
GF	HOMEMADE GELATO & SHERBET	290

PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is born 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. White pig from Sampran Farm, Duck from Klong Phai Farm, Fish from Eco Aquaculture Farm and Goat Cheese From Little Goat Farm.

The overall concept places emphasis on maintaining a seasonal and diverse menu featuring local fare.