

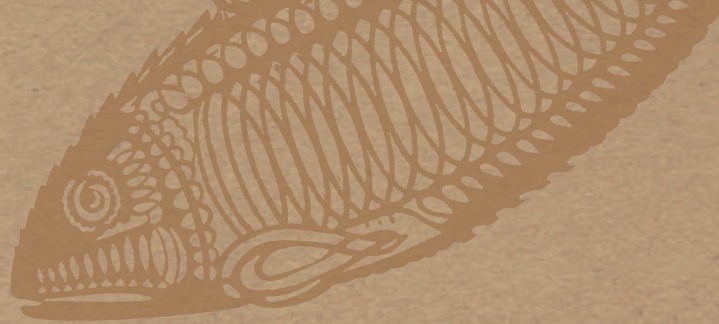




THE STORY OF **TAKHAI**

The Story of Ta Khai, which means “fishing net” in Thai, reflects a menu planned around the local fishermen’s daily catch to ensure that only the freshest seafood appears on the tables. Discover a hidden glimpse of the traditional way of island life that is still enjoyed in the unspoiled pockets of Phuket. The rustic fisherman’s village setting comprises weathered houses and pavilions with kitchen-to-table herb and vegetable garden, live fish pond inspired by local seafood markets and authentic dishes freshly prepared by chef couple Khun “Nun” and Khun “Yai”.





With a shared passion for authentic Southern Thai cooking, they have honed their culinary skills over a 30-year union from operating a Thai food stall called 'Kook Thai' in Trang Province to heading the kitchen at Pak Nam Seafood restaurant in Ratsada, just outside Phuket Town.

Experience the authentic flavors, old recipes and seafood specialties of Phuket, which are best enjoyed over a traditional family-style sharing of dishes for a refined culinary journey to stimulate the five fundamental taste senses in Thai cuisine; sour, sweet, salty, bitter and spicy.

1

SET-MENU PER PERSON 1,350

GIEN TOD

Deep fried Phuket roll, minced pork,
shrimp, crab meat, taro, yam bean

🍷 **KHAO TANG NATANG**

Crispy rice, blue crab,
prawns, coconut milk, peanuts paste

🍷🍷 **TOM KHA GAI**

Coconut soup, chicken, galangal, shallots

🍷🍷 **PLA KAPONG NEUNG MANAO**

Steamed seabass fillet,
lime, garlic & chili

🍷🍷🍷 **GAENG KEAW WAAN NUEA**

Green beef curry

PAD YOD MARA

Stir-fired chayote leaves, shrimps,
chili, garlic & oyster sauce

Jasmine rice • Brown rice

🍷🍷 **SAKU TON**

Sago palm plant, coconut milk,
sweet corn

2

SET-MENU PER PERSON 1,750

🍷 **POH PIA SOD**

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

TOD MUN GOONG

Fried shrimp cakes,
pickled vegetables, sweet plum sauce

🍷🍷🍷 **TOM YUM TALAY**

Spicy & sour Andaman seafood,
Thai herbs, chili, lime juice

**BAI LIANG PHAD KAI**

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

🍷 **MOO HONG**

Soy braised pork, black pepper, garlic

🍷🍷 **GAENG PU**

Crab curry, betel leaves

🍷🍷🍷 **YUM PAK KOOD GOONG SOD**

Fiddlehead ferns salad, shrimps,
minced pork, crispy shallot,
chili & lime dressing

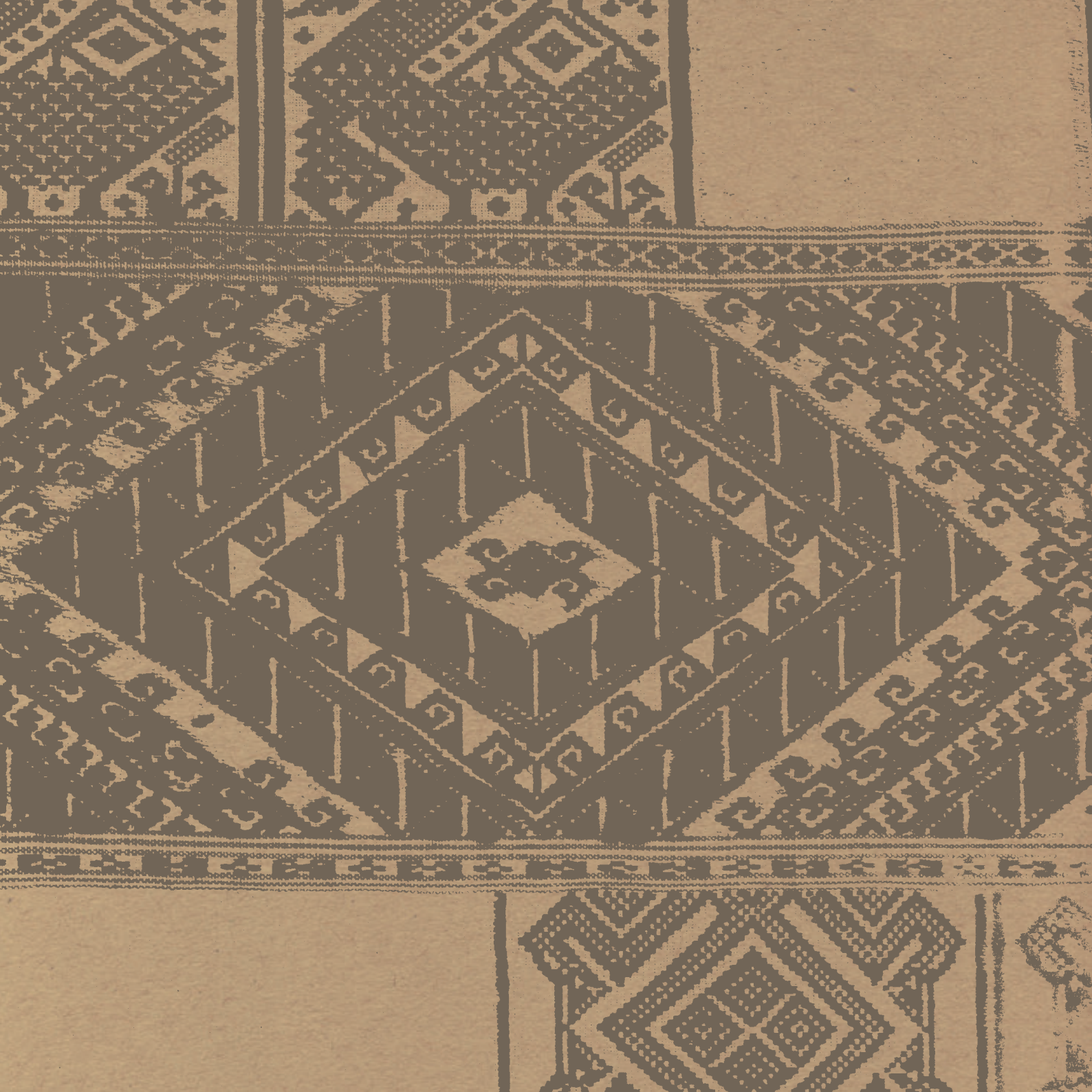
Jasmine rice • Brown rice

🍷 **KHAO NIEO MAMUANG**

Mango sticky rice

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

🍷 Spicy 🍷 Vegetarian 🍷 Gluten Free 🍷 Asaya 🍷 Partners in Provenance



THAI TIDBITS

bite sized dishes



🌿 **MIANG KHAM**

Betel leaves, shallots, garlic, ginger,
chili, peanuts, dried shrimp
290

🌿 **POH PIA SOD**

Fresh Phuket spring rolls, prawns, jicama,
bean sprouts, chili, tamarind dip
290

🌿 **KHAO TANG NATANG**

Crispy rice, blue crab,
prawns, coconut milk, peanuts paste
290

🌿 **GAI HOR BAI TOEY**

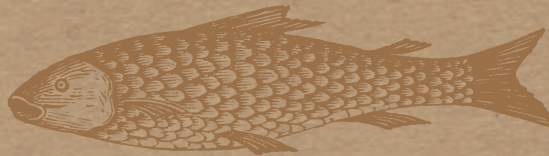
Deep-fried chicken, pandanus leaves
340

TOD MUN GOONG

Fried shrimp cakes,
pickled vegetables, sweet plum sauce
390

🌿 **HOR MOK**

Steamed fish custard, crab meat,
curry paste, coconut milk,
banana leaf wrapped
230/pcs



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🌿 Spicy 🌿 Vegetarian 🌿 Gluten Free 🌿 Asaya 🌿 Partners in Provenance



《 PARTNERS IN PROVENANCE 》

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

Rosewood Phuket partners with local farms purveyors that provide the guests with fresh seasonal produce throughout the year. White pig from Sampran Farm, chicken & duck from Klong Phai Farm, cereal & fruit feed beef from Khunta Farm, EcoAquaculture responsibly produced grouper & shrimp, Sangyod rice and Saku palm flour from Patthalung.

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

🌿🌱 YUM NUEA YANG

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

🌿🌱 SOM TAM

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

🌿🌱 YUM PAK KOOD GOONG SOD

Fiddlehead ferns salad, eco shrimps,
minced pork, crispy shallot,
chili & lime dressing
390

🌿🌱 YUM SOM-O GOONG

Pomelo & prawn salad, peanuts,
coconut, crispy shallots
390

🌿🌱 NAM TOK KOR MOO YANG

Grilled pork 'presa',
shallots & native herbs from our garden
380

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UNCLE NUN & AUNT YAI FAVORITES

🌶️ **Gaeng Pu**

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

590

🌿 **Moo Hong**

Soy braised pork,
black pepper, garlic

395



Bai Liang Phad Kai

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

320

🌿 **Moo Pad Kapi**

Stir-fried pork belly, shrimp paste,
fresh chill, shallot & lemongrass

395

🌶️🌿 **Nam-Prik Goong Sod**

Fresh shrimp paste dip,
fresh vegetables

290

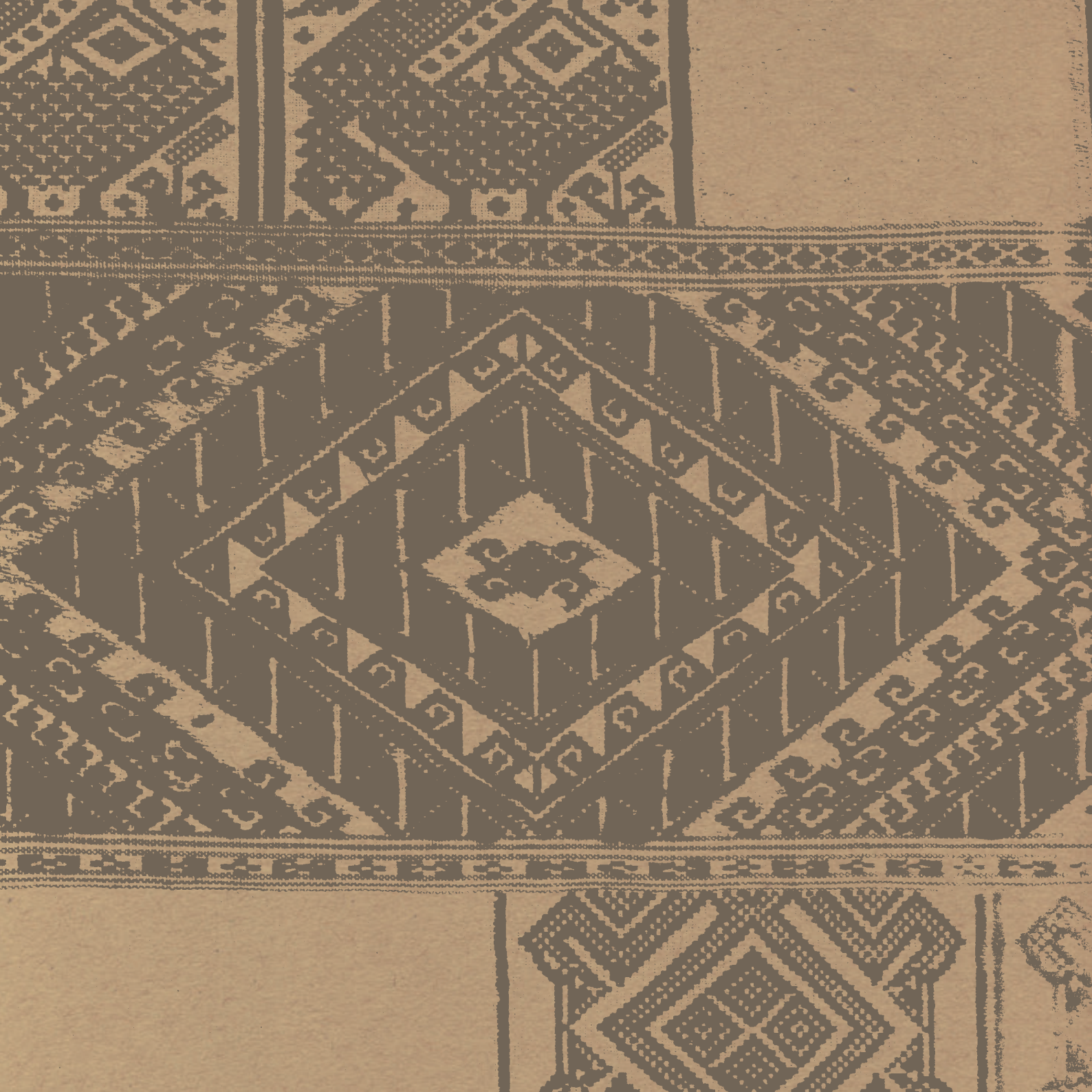
🌶️🌿 **Khua Kling Moo**

Southern style dried pork curry

380

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🌶️ Spicy 🌿 Vegetarian 🌾 Gluten Free 🌿 Asaya 🌿 Partners in Provenance



NOODLES & RICE

PHAD SEE EW MOO

*Wok-fried flat noodle,
black soy marinated pork & kale*

380

KHAO PHAD PU

Fried rice, blue crab

390



PHAD THAI

480

Prawn
Chicken
Mixed

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🌶️ Spicy 🌿 Vegetarian 🍷 Gluten Free 🍵 Asaya ⭐ Partners in Provenance



SOUP & CURRY



🍄 TOM KHA GAI

Coconut soup, chicken,
galangal, shallots
380

🌶️🍄 TOM YUM GOONG

Spicy & sour prawn soup,
Thai herbs, chili, lime juice
460

🌶️* GAENG PHED PED YANG

Roasted duck red curry,
Phuket pineapple, grapes
480

🌶️ GAENG MASSAMAN NUEA

Beef cheek, onions, potatoes,
peanuts, cumin
540

🌶️🍄 GAENG KEAW WAAN GAI

Green chicken curry,
egg plant, coconut milk
430



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🌶️ Spicy 🍄 Vegetarian 🍄 Gluten Free 🍄 Asaya * Partners in Provenance



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

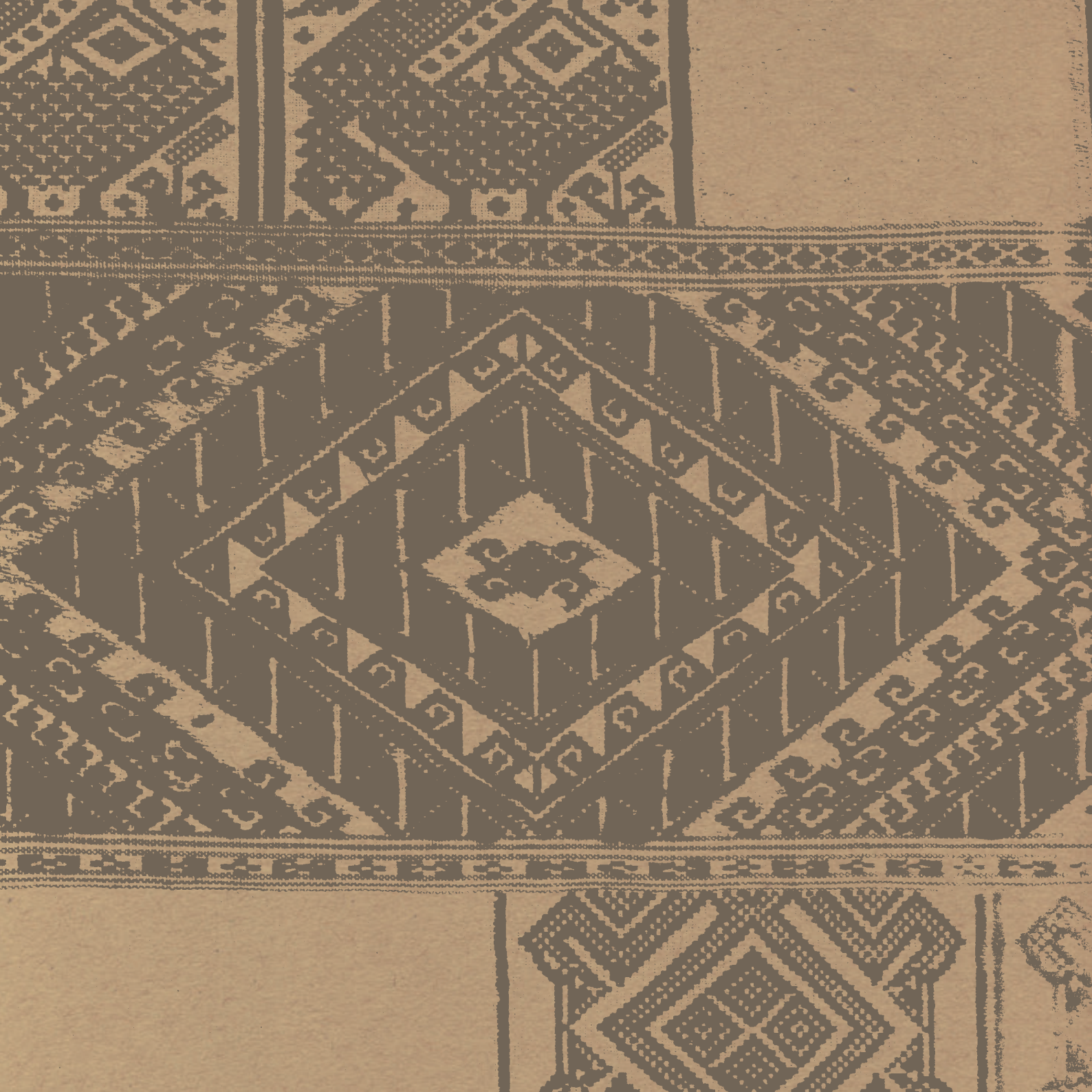
GRILLED

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



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the pond

WOK-FRIED

Phad Nam Makhaam Piak

Stir-fried, tamarind & roasted chili

› ***Phad Grapaow***

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

› ***Phad Prik Gaeng***

Stir-fried, red curry paste

› ***Phad Prik Thai Dum***

Stir-fried, black pepper, garlic

› ***Tod Rad Prik Sabparot***

Deep-fried, sweet chili, holy basil, Phuket pineapple

› ***Phad Char***

Stir-fried, chili, garlic, hot basil, fresh young peppercorn

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› Spicy 🌿 Vegetarian 🍷 Gluten Free 🍴 Asaya ✨ Partners in Provenance





PLANT BASED



Poh Pia Sod

*Fresh Phuket spring roll, tofu, jicama, bean sprouts,
chili, tamarind dip*

250

☉ Miang Kham

Betel leaves, mixed nuts, tofu, shallots, ginger, chili, coconut chips

280

☉ Yum Som-O

Pomelo salad, roasted coconut, tamarind, fresh lime dressing

320

☉ Larb Tao Hoo

*Spicy white bean curd salad, shallot,
chili powder, ground toasted rice, mint leaves*

320

Satay

Beyond meat plant-based skewer, sweet corn, peanut sauce

320

☉ Gaeng Keaw Waan Tanya Pued

Plant-based minced proteins green curry, eggplant & lotus root

340



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☹ Spicy



☉ Vegetarian



☉ Gluten Free



☉ Asaya



☉ Partners in Provenance



DESSERT

light & refreshing treats

🍌 **KHAO NIEO MAMUANG** 250

Ripe mango, glutinous rice, coconut milk

🍌🌿 **KHANOM TUAY** 220

Steamed pandanus & coconut milk custard

🍌✳️ **SAKU TON** 220

Sago palm plant, coconut milk, sweet corn

🍌✳️ **O-AEW** 250

Aiyu jelly, red bean, shaved ice & sweet syrup

🍌 **BEE KOH MOY** 270

Hokkien black glutinous rice pudding, served with coconut ice-cream

🍌 **TUB TIM KROB** 220

Water chestnut dumpling, jackfruit, coconut syrup

🍌 **I-TIM** 250/2 SCOOPS

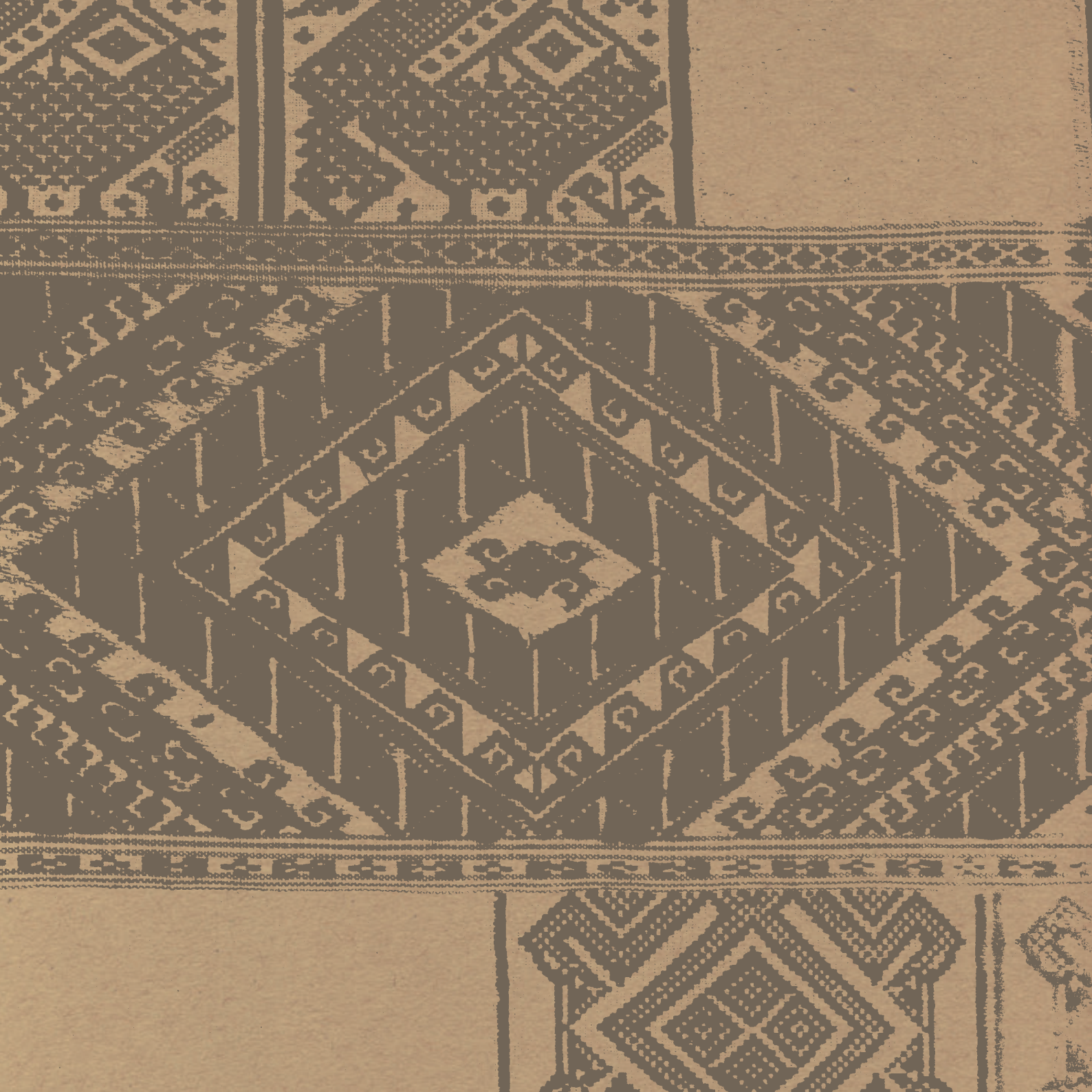
Homemade ice cream & sorbet

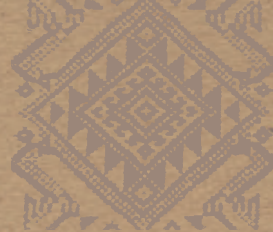
🍌🌿🍌 **POLLAMAI RUAM** 250

Tropical fruit bowl

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เซ็ต เมนู 1

ต่อ 1 ท่าน 1,350

เกี๊ยวทอด

๑ ข้าวตั้งหน้าตั้ง



๑๖ ต้มขาไก่



๑๑ ปลากระพงนึ่งมะนาว

๑๑* แกงเขียวหวานเนื้อ

ผัดยอดมะระ

ข้าวสวย / ข้าวกล้อง



๑๑* สาคูต้

เซ็ต เมนู 2

ต่อ 1 ท่าน 1,750

๑๖ ปอเปี๊ยะสด

ทอดมันกุ้ง



๑๑๖ ต้มยำทะเล



ใบเหลียงผัดไข่

* หมูฮ้อง

๑๑ แกงปูใบชะพลู

๑๑๖ ยำผักกูดกุ้งสด

ข้าวสวย / ข้าวกล้อง



๑๑ ข้าวเหนียวมะม่วง

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๑ Spicy ๑๑ Vegetarian ๑๑ Gluten Free ๑๑ Asaya * Partners in Provenance



อาหารว่าง

๑๖ เมี่ยงคำ

290

๖ ปอเปี๊ยะสด

290

๑ ข้าวตังหน้าตั้ง

290

๑ ไก่ห่อใบเตย

340

ทอดมันกุ้ง

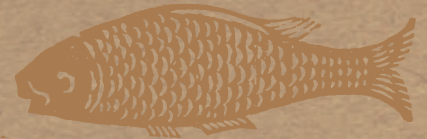
390

๑ ห่อหมก

230/ห่อ



ยำ



๑๑* ยำเนื้อย่าง

390

๑๑๖ ส้มตำ

320

๑๖ ยำส้มโอกุ้ง

390

๑๑๖ ยำผักกูดกุ้งสด

390

๑๑* น้ำตกคอหมูย่าง

380

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๑ Spicy

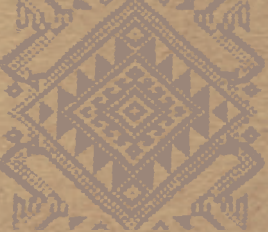
๑ Vegetarian

๑ Gluten Free

๑ Asaya

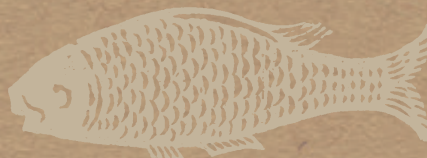
* Partners in Provenance





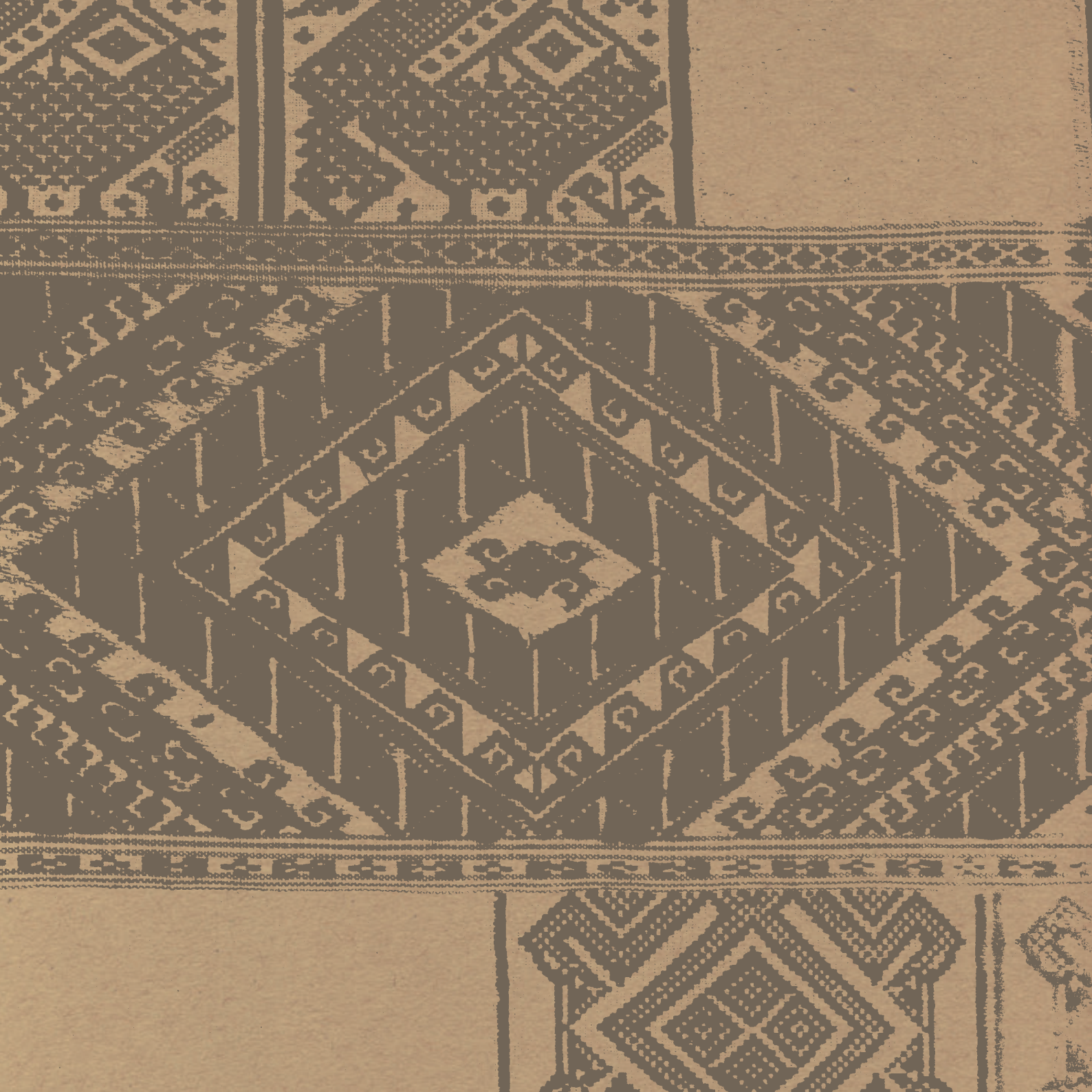
อาหารจานโปรดของ ลุงบุญและป้าใหญ่

๑๐ แกงปู	590
ใบเหลียงผัดไข่	320
๑๐๕ น้ำพริกกุ้งสด	290
หมูฮ้อง	395
๑* คั่วกลิ้งหมู	380
* หมูผัดกะปิ	395



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ก๋วยเตี๋ยว และ ข้าว

ผัดซีอิ้วหมู

380

ข้าวผัดปู

390

ผัดไทย 480 กุ้ง | ไก่ | รวมมิตร

// ต้ม กับ แกง //

๑๒๖ ต้มขาไก่

380

๑๒๖ ต้มยำกุ้ง

460

๑๒๖ แกงเผ็ดเปิดอย่าง

480

๑ แกงมัสมั่นเนื้อ

540

๑๒๖ แกงเขียวหวานไก่

430

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อาหารทะเลสดจากบ่อ

มีอาหารทะเลหลากหลายให้เลือกสรรและเลือกปรุงตามที่ต้องการ
ขายตามน้ำหนัก ต่อ 100 กรัม

หนึ่ง

๕ หนึ่งมะนาว

๑๕๕ หนึ่งซีอิ้ว

ปิ้งย่าง

ย่างกับไอบตองเสิร์ฟกับน้ำจิ้มซีฟู้ด
และน้ำจิ้มมะขาม

ผัด กับ ทอด

ผัดซอสมะขาม

๑ ผัดพริกไทยดำ

๑ ผัดกะเพรา

๑ ทอดราดพริกยาหนัด

๑ ผัดพริกแกง

๑ ผัดฉ่า



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อาหารเพื่อสุขภาพ

ปอเปี๊ยะสด 250

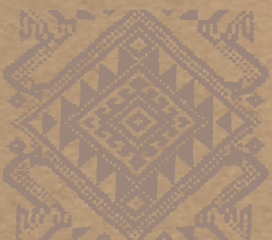

๙ เมี่ยงคำ 280

๖๙ ยำส้มโอ 320






๖๙ ลาบเต้าหู้ 320

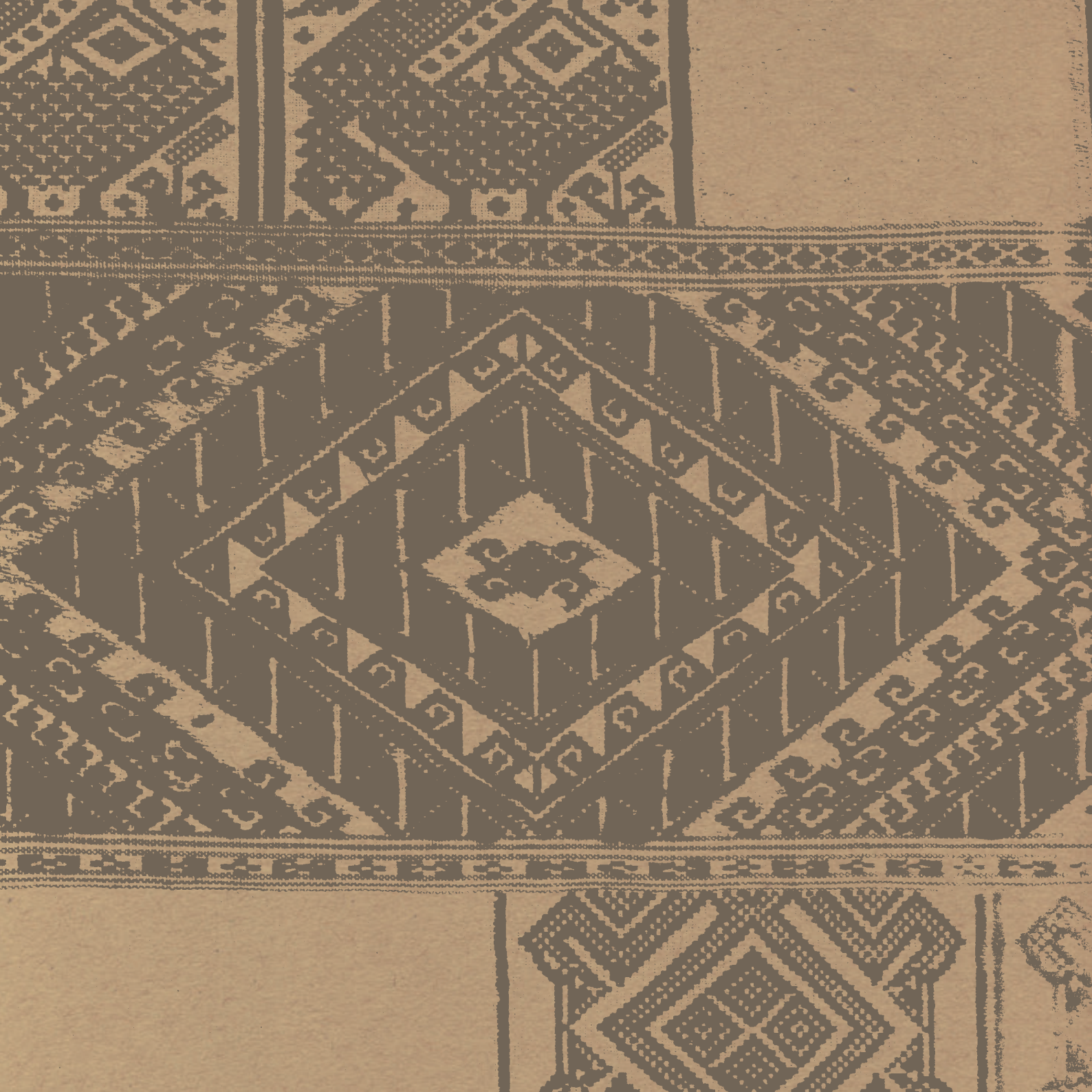
สะเต๊ะ 320

๖ แกงเขียวหวานธัญพืช 340

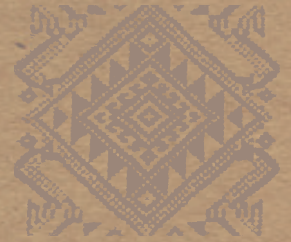


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 Spicy  Vegetarian  Gluten Free  Asaya  Partners in Provenance



ของหวาน



✎ ข้าวเหนียวมะม่วง	250
✎🌿 ขนมห้ว	220
✎* สาคูต้น	220
✎* โอ้เอ๋ว	250
✎ บีโกม้อย	270
✎ ทับทิมกรอบ	220
🍷 ไอติม และเชอร์เบท	250/2 ก้อน
✎🌿🍷 ผลไม้รวม	250

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WINE

sommelier's selection

SPARKLING	GLASS	BOTTLE
Follador Prosecco DOC, Treviso Extra Dry, Italy	350	1,500

CHAMPAGNE	GLASS	BOTTLE
Louis Roederer, Brut Premier, France	1,340	6,500

ROSE	GLASS	BOTTLE
By.Ott, Rose, Cotes de Provence, France	480	2,300

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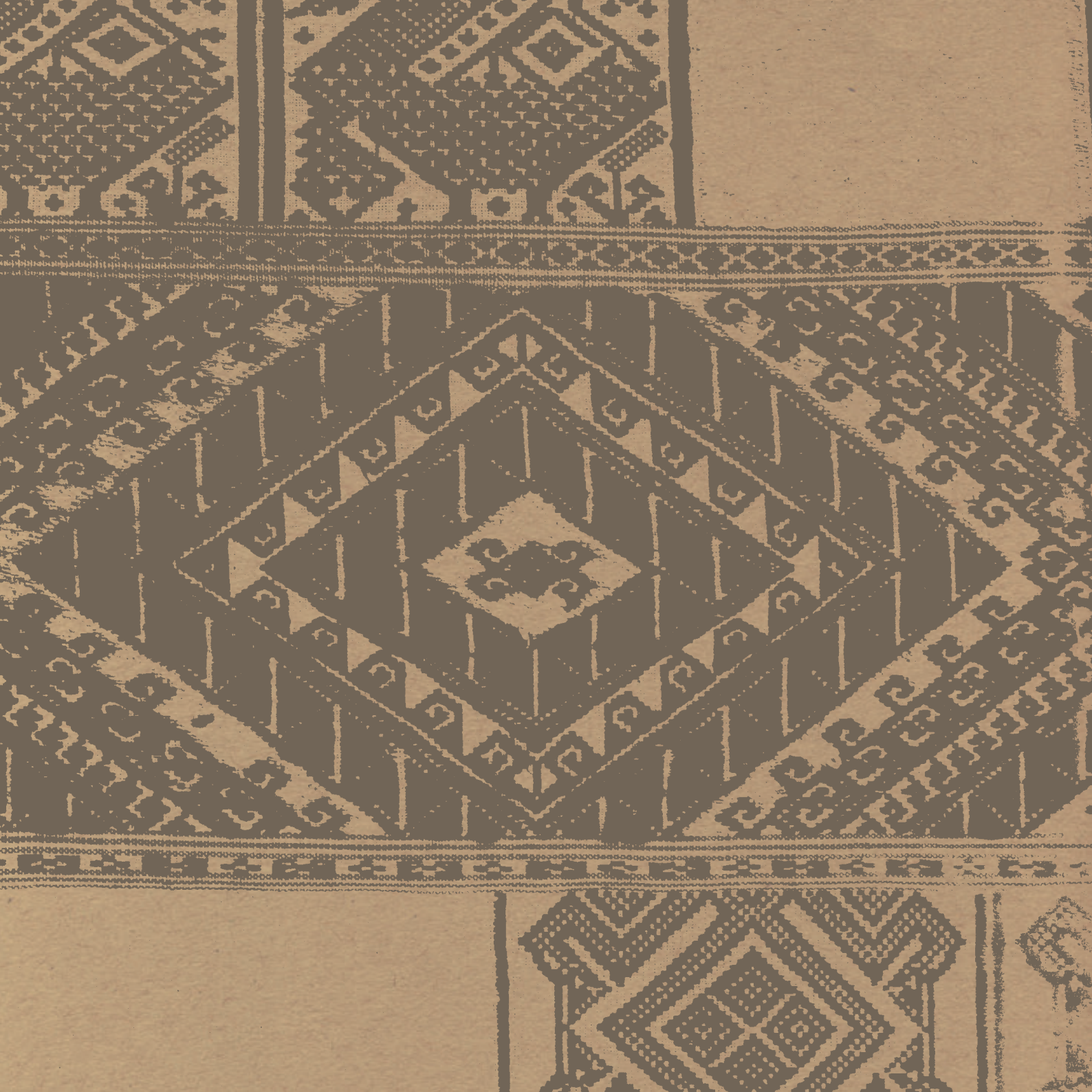
WINE

sommelier's selection

W H I T E	GLASS	BOTTLE
Sartori, Pinot Grigio, Italy	350	1,500
Stonefish, Chardonnay, Australia	390	1,850
White Haven, Sauvignon Blanc, Marlborough, New Zealand	480	2,300
Handpicked, Reisling, Australia	500	2,400

R E D	GLASS	BOTTLE
Cent'Are, Nero d'Avola, Sicily, Italy	380	1,700
Peter Lehmann Portrait, Cabernet Sauvignon, Australia	480	2,300
Crimson Ata Rangi, Pinot Noir, Martinborough, New Zealand	480	2,300
Cheval Noir, Cabernet Franc, Marlot, St. Emilion, France	540	2,500

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cocktails

450

GALANGAL NEGRONI

Gin - Galangal - Ginger

Mancino Vermouth Rosso - Rinomato Aperitivo

MOL SA NAE

Gin - Rosella Lychee & Holy Basil Shrub

Citric Solution - Tonic Water

TOM YUM MOSCOW MULE

Vodka - Coconut - Fresh Lemongrass

Red Chili - Kaffir Lime Leaf - Egg White

SALA

Phraya Rum - Green Chartruese - Sesame

Coriander Root & Capsicum Tepache - Prosecco

TAKHAI PALOMA

Tequila - Pimm's No.1

Grapefruit - Pink Peppercorn

Pandan & Strawberry Cordial

ROM YEN

Chalong Bay Rum - St Germain Elderflower

Kaffir Cucumber & Coconut Cordial

Lemon - Egg White

MEKHONG HIGH BALL

Mekhong - Averna Amaro - Ricard

Pimento Dram - Chai Tea

White Turmeric - Seltzer

SANG KA SEE

Pisco - Mezcal - Cointreau - Tomato Pineapple

Dill Shrub - Citric & Himalayan Pink Salt

THAI RUM OLD FASHIONED

Chalong Bay Rum - Pernod

Mazzenes Creme de Gingembre

Pineapple Syrup - Cinnamon - Star Anise



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BEER

thai

Singha	180
Chang	180
Bussaba	220
Mahanakhon	220

imported

Heineken	200
----------	-----

non alcohol

Heineken 0.0	220
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MINERAL WATER

san pellegrino small 250ml	150
san pellegrino large 750ml	290
aqua panna small 250ml	150
aqua panna large 750ml	290

refreshers

MA-PROW-AON
(FRESH YOUNG
COCONUT)
250

SOFT DRINKS
150

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☼ **COFFEE**

Espresso, Macchiato,
Decaffeinated, Americano,

180

Cappuccino, Cafe Latte,

200

tea & herbal
INFUSION

English Breakfast, Earl Grey,
Classic Green

180

Jasmin, Chamomile Flowers,
Peppermint, Lemongrass

180

(
FRESHLY
SQUEEZED
JUICE
)

330

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