

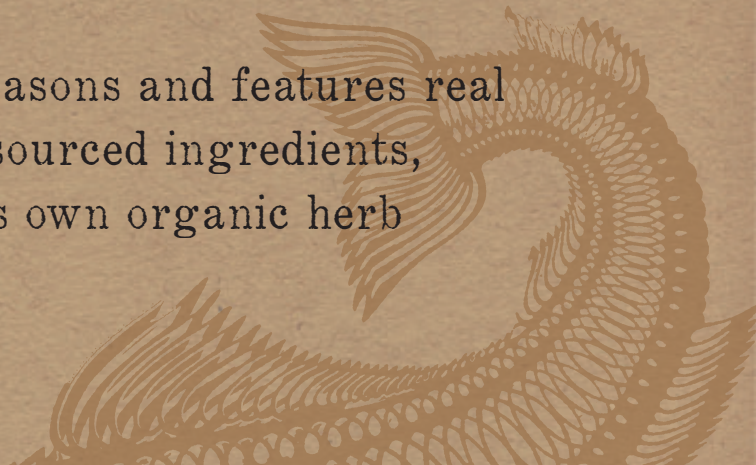
THE STORY OF **TA KHAI**

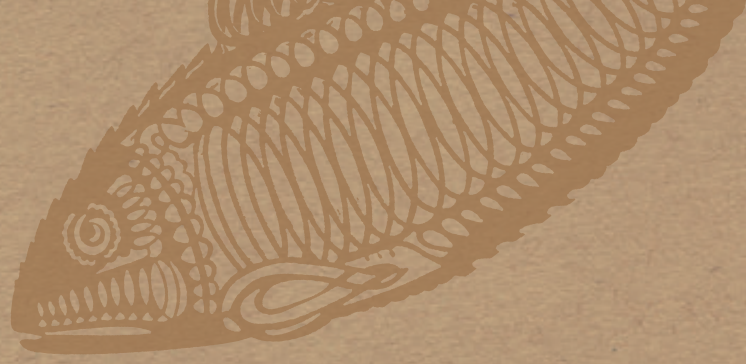
Connecting communities through responsible gastronomy.

Repurposed materials create a rustic Thai village ambience and the stage for a responsibly sourced, authentic Thai menu.

At Ta Khai, which means “fishing net” in Thai, we serve authentic Southern Thai cuisine, crafted with love by local chef couple Khun Nun and Khun Yai, and inspired a new every day by the bounty of nature, including local fishermen’s daily catch and sustainably sourced ingredients harvested at their prime.

Our menu changes with the seasons and features real food made from 100% locally sourced ingredients, including those from Ta Khai’s own organic herb and vegetable garden.





As part of Rosewood Phuket's "Partners in Provenance" program, our chefs have personally visited and handpicked partners including local farmers and producers championing indigenous agricultural practices.

Driven by our Zero Waste commitment, we strive to minimize environmental impact at every step of the dining experience, including an organic food compost system that transforms kitchen scraps and food waste into nutrient-rich compost.

1

SET-MENU PER PERSON 1,650

/ * GIEN TOD

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

* KHAO TANG NATANG

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

* TOM KHA GOONG

Coconut soup, prawns, galangal, shallots



* PLA KAPONG NEUNG MANAO

Steamed seabass fillet,
lime, garlic & chili

/ * GAENG KEAW WAAN GAI

Green chicken 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 1,950

* POH PIA SOD

Fresh Phuket spring rolls,
pork, 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 ✓ Vegan ♣ Vegetarian ⊗ Gluten Free ♣ Asaya * Partners in Provenance

THAI TIDBITS

bite sized dishes



🌿🌱 MIANG KHAM

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

345

🌿🌱 POH PIA SOD

Fresh Phuket spring rolls, pork, yam bean,
bean sprouts, chili, tamarind dip

345

🌿🌱 KHAO TANG NATANG

Crispy rice, blue crab, minced chicken,
prawns, coconut milk

345

🌿🌱 GAI HOR BAI TOEY

Deep-fried chicken,
pandanus leaves

410

TOD MUN GOONG

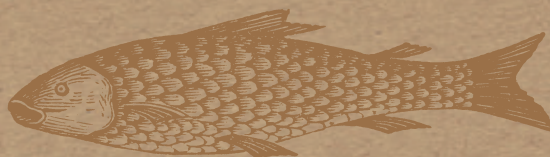
Fried shrimp cakes,
pickled vegetables, sweet plum sauce

460

🌿🌱 GIEN TOD

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

440



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

🌿 Spicy 🌱 Vegan 🌿 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 & red snapper, Sangyod rice and Saku palm flour from Patthalung, Jasmine rice & glutinous rice from Raitong Organic Farm and pink pomelo from Mea Tao Farm.

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
480

)* PHLA TALAY

Spicy seafood, Thai herbs salad
480

)* SOM TAM

Young papaya, dried shrimps,
peanuts, yardlong beans,
native baby tomatoes, garlic
390

)* YUM PAK KOOD GOONG SOD

Fiddlehead ferns salad, shrimps,
minced pork, crispy shallot,
chili & lime dressing
470

)* YUM SOM-O GOONG

Mae Tao Farm, pink pomelo, prawns, peanuts,
dried coconut, crispy shallots
470

)* NAM TOK KOR MOO YANG

Grilled pork 'presa',
shallots & native herbs from our garden
460

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UNCLE NUN & AUNT YAI FAVORITES

🍲 ***Gaeng Pu***

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

690

🌟 ***Moo Hong***

Soy braised pork,
black pepper, garlic

470

🍲 ***Bai Liang Phad Kai***

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

345

🌟 ***Moo Pad Kapi***

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

470

🍲 ***Nam-Prik Goong Sod***

Fresh shrimp paste dip,
fresh vegetables

390

🌟 ***Ped Phad Kee Mao***

Stir-fried spicy roasted duck,
Thai herbs

480



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NOODLES & RICE

* PHAD SEE EW MOO

Wok-fried flat noodle, black soy marinated pork & kale
440

KHAO PHAD PU

Fried rice, blue crab
460

KHAO OB SUBPAROD

Pineapple fried rice, prawns, cashew nuts, turmeric powder
450



PHAD THAI 560

Prawn
Chicken
Mixed

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SOUP & CURRY



☪☪☪ TOM KHA GAI

Coconut soup, chicken,
galangal, shallots
440

☪☪☪ PAE SA NUEA PLA KAPONG

Hot & sour seabass soup,
chili, garlic, ginger, Thai celery,
lime juice
510

☪☪☪ TOM YUM GOONG

Spicy & sour prawn soup,
Thai herbs, chili, lime juice
535

☪☪☪ GAENG MASSAMAN NUEA

Beef cheek, onions, potatoes,
peanuts, cumin
610

☪☪☪ GAENG PHED PED YANG

Roasted duck red curry,
Phuket pineapple, grapes
550

☪☪☪ GAENG KEAW WAAN GAI

Green chicken curry, eggplant,
coconut milk
490



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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,
native herbs, 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

♪ Tod Nam Pla

Deep-fried, fish sauce, young mango salad

♪ 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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PLANT BASED

☑️☑️☑️ *Poh Pia Sod*

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

290

☑️☑️☑️☑️ *Miang Kham*

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

325

☑️☑️☑️☑️☑️ *Yum Som-O*

Pomelo salad, roasted coconut, tamarind, fresh lime dressing

365

☑️☑️☑️☑️☑️ *Larb Tao Hoo*

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

365

☑️☑️☑️☑️☑️ *Satay*

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

365

☑️☑️☑️☑️☑️☑️☑️ *Gaeng Keaw Waan Tanya Pued*

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

380

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DESSERT

light & refreshing treats

☉ √ ✱	KHAO NIEO MAMUANG	275
	<i>Ripe mango, glutinous rice, coconut milk</i>	
☉ √ ☞	KHANOM TUAY	245
	<i>Steamed pandanus & coconut milk custard</i>	
☉ √ ✱	SAKU TON	245
	<i>Sago palm plant, coconut milk, sweet corn</i>	
☉ √ ☞	BUA LOY	245
	<i>Thai sticky rice dumpling, sweet coconut soup</i>	
☉ 🍴	BEE KOH MOY	295
	<i>Hokkien black glutinous rice pudding, served with coconut ice-cream</i>	
☉ √	TUB TIM KROB	245
	<i>Water chestnut dumpling, jackfruit, coconut syrup</i>	
☉	I-TIM	275/2 SCOOPS
	<i>Homemade ice cream & sorbet</i>	
√ ☉ ☞	POLLAMAI RUAM	275
	<i>Tropical fruit bowl</i>	

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ថ្ងៃទី ១ មេសា

ต๋อ 1 ท๋าน 1,650

๒ ✧ เกียนทอด

๙ ข้าวตั้งหน้าตั้ง



🚫🌸 ต้มข่ากุ้ง



๐๐๐ ปลากะพงนึ่งมะนาว

๑๐๙ แกงเขียวหวานไก่

❁ พัดยศดมะระ

ข้าวสวย / ข้าวกล้อง



๐ ๗ N **สำคัญ**

ថ្ងៃទី ២ មេសា ២០២២

ต๋อ 1 ท๋าน 1,950

❄️❁ ปอเปี๊ยะสด

ทอดมันกุ้ง



๐๐๐ ต้มยำทะเล



🌸 ใบเหลียงผัดไข่

๙ ห่มฮ้าง

🌶️ แกงปูใบชะพลู

๐๐๐ ยำผักกูดกึ่งสด

✧ ข้าวสวย / ข้าวกล้อง



๐ ๗ ✱ ข้าวเหนียวมะม่วง

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อาหารว่าง

๙๙ เมืองคำ

345

๙* ข้าวตังหน้าตั้ง

345

ทอดมันกุ้ง

460

๙* ปอเปี๊ยะสด

345

* ไก่ห่อใบเตย

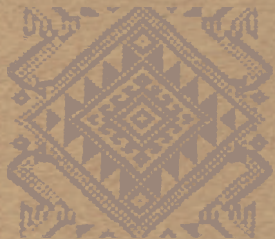
410

๙* เกี๊ยนทอด

440

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ยำ



๖* ยำเนื้อย่าง

480

๖๘ ส้มตำ

390

๖๖๘* ยำส้มโอกุ้ง

470

๖๘๘* ยำผักกูดกุ้งสด

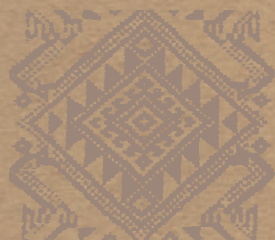
470

๖* น้ำตกคอหมูย่าง

460

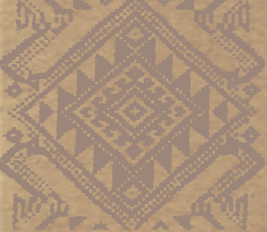
๖๘ ปลาทะเล

480



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อาหารจานโปรดของ ลุงบุญและป้าใหญ่

๖๑ แกงปู	690
๖๒ ใบเหลียงผัดไข่	345
๖๓ น้ำพริกกุ้งสด	390
* หมูฮ้อง	470
๖* เป็ดย่างผัดขี้เมา	480
๖* หมูผัดกะปิ	470



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ก๋วยเตี๋ยว และ ข้าว

* ผัดซีอิ้วหมู	440
ข้าวผัดปู	460
ข้าวอบสับปะรด	450

ผัดไทย กุ้ง | ไก่ | รวมมิตร 560

// ต้ม กับ แกง //

*🌶️🌱 ต้มข่าไก่	440
🌶️🌱 ต้มยำกุ้ง	535
*🌶️🌱 แกงเผ็ดเปิดอย่าง	550
*🌶️🌱 แกงมัสมั่นเนื้อ	610
*🌶️🌱🌱 แกงเขียวหวานไก่	490
🌱🌱🌱 เป๊าะชะเนื้อปลากระพง	510

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อาหารทะเลสดจากบ่อ

มีอาหารทะเลหลากหลายให้เลือกสรรและเลือกปรุงตามที่ต้องการ
ขายตามน้ำหนัก ต่อ 100 กรัม

นึ่ง

๑๑๙ นึ่งมะนาว

๙๙๙ นึ่งซีอิ๊ว

ปิ้งย่าง

ย่างกับใบตองเสิร์ฟ
กับน้ำจิ้มซีฟู้ด
และน้ำจิ้มมะขาม

ผัด กับ ทอด

ผัดซอสมะขาม

๑ ผัดพริกแกง

๑ ทอดราดพริกสับปะรด

๑ ผัดกะเพรา

๑ ผัดพริกไทยดำ

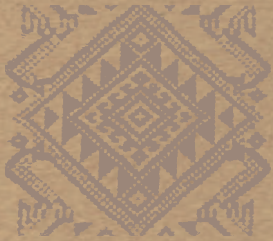
๑ ผัดฉ่า

๑ ทอดน้ำปลา



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อาหารเพื่อสุขภาพ

๗๕ ปอเปี๊ยะสด 290

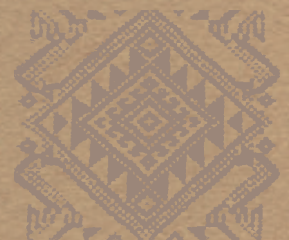
๗๕๓ เมี่ยงคำ 325

๗๕๓ ยำส้มโอ 365

๗๕๓ ลาบเต้าหู้ 365

๗๕๓ สะเต๊ะ 365

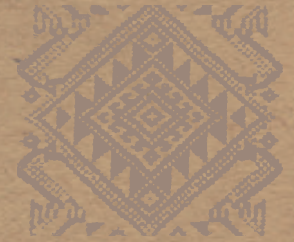
๗๕๓ แกงเขียวหวานธัญพืช 380



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ของหวาน



🍷 ✨ ข้าวเหนียวมะม่วง	275
🍷 🌿 ขนมน้ำย	245
🍷 ✨ สาคูต้น	245
🍷 🌿 บัวลอย	245
🍷 🌿 ปีโป้มอย	295
🍷 🌿 ทับทิมกรอบ	245
🍷 ไอติม และเชอร์เบท	275/2 ก้อน
🍷 🌿 ผลไม้รวม	275

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beverage

0% Proof

HORAPA

Thai basil, banana pepper, cucumber
juice, fresh lime, sugar syrup

330

MA PROW & KHING

Coconut juice, ginger, fresh lime,
coconut syrup

330

refreshers

Ma-Prow-Aon (fresh young coconut)

330

Soft Drinks

150

Freshly Squeezed Juice

330

beer

thai

Singha

220

Chang

220

Bussaba

280

Chalawan

280

imported

Asahi

240

Beer Laos

240

Heineken

240

Stella Artois

240

non alcohol

Heineken 0.0

220

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cocktails

480

GALANGAL NEGRONI

Gin - Galangal - Ginger

Mancino Vermouth Rosso - Rinomato Aperitivo

THAI RUM OLD FASHIONED

Chalong Bay Rum - Pernod

Mazzenez Creme de Gingembre

Pineapple Syrup - Cinnamon - Star Anise

TOM YUM MOSCOW MULE

Vodka - Coconut - Fresh Lemongrass

Red Chili - Kaffir Lime Leaf - Egg White

MOL SA NAE

Gin - Rosella Lychee & Holy Basil Shrub Citric

Solution - Tonic Water

TAKHAI PALOMA

Tequila - Pimm's No.1

Grapefruit - Pink Peppercorn

Pandan & Strawberry Cordial

SALA

Phraya Rum - Green Chartruese - Sesame

Coriander Root & Capsicum Tepache - Prosecco

MEKHONG HIGH BALL

Mekhong - Averna Amaro - Ricard

Pimento Dram - Chai Tea

White Turmeric - Seltzer

ROM YEN

Kosapan Rum - St Germain Elderflower

Kaffir Cucumber & Coconut Cordial

Lemon - Egg White

SANG KA SEE

Pisco - Mezcal - Cointreau - Tomato Pineapple

Dill Shrub - Citric & Himalayan Pink Salt



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WINE

sommelier's selection

SPARKLING

	GLASS	BOTTLE
Follador, Prosecco DOC, Treviso Extra Dry, Italy	360	1,600
Villa Sandi, Il Fresco, Prosecco DOC Rosé Millesimato Brut, Veneto, Italy		2,200
Acquesi Asti DOCG, Piedmont, Italy		2,200
Contadi Castaldi, Franciacorta DOCG Brut, Italy		3,200
Raventós i Blanc, De La Finca, Catalunya, Spain		3,400

CHAMPAGNE

	GLASS	BOTTLE
Billecart-Salmon, Brut Réserve, France	1,540	7,500

ROSÉ CHAMPAGNE

	GLASS	BOTTLE
Billecart-Salmon, Brut Rosé, France	1,840	9,000

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WINE

sommelier's selection

WHITE

	GLASS	BOTTLE
Errazuriz, Estate Reserva, Chardonnay, Casablanca Valley, Chile	480	2,200
Le Monde, Pinot Grigio, Friuli DOC, Italy	480	2,200
GranMonte, Spring, Chenin Blanc, Thailand	520	2,400
WhiteHaven, Sauvignon Blanc, Marlborough, New Zealand	540	2,500
GranMonte, Viognier, Khao Yai, Thailand		2,400
Ken Forrester, Old Vine Reserve, Chenin Blanc, South Africa		2,500
Weingut Bründlmayer, Kamptal Terrassen, Grüner Veltliner, Austria		2,600
Kaufmann, Riesling, Rheingau, Germany		3,200
Wairau River, Summer Riesling, Marlborough, New Zealand		2,500
Domaine Aegerter, Pouilly-Fuissé, Burgundy, France		4,700

ROSÉ

	GLASS	BOTTLE
Gallician, Prestige, Rosé, Shiraz, Grenache, Cinsault, Costières-de-Nîmes, France	380	1,700
Château Miraval, Rosé, Grenache Blend, Côtes de Provence, France	540	2,500
Lapostolle, Le Rosé, Colchagua, Cinsaut, Grenache, Syrah, Mourvèdre, Chile		1,700
Dominio de Punctum, Pablo Claro Rosado, Bobal, La Mancha, Spain (Organic)		1,800
Mouton Cadet, Cabernet Sauvignon, Cabernet Franc, Merlot, Bordeaux Rosé AOC, France		2,200

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WINE

sommelier's selection

RED

	GLASS	BOTTLE
GranMonte, Spring, Shiraz, Cabernet Sauvignon, Thailand	520	2,400
Peter Lehmann, Portrait, Cabernet Sauvignon, Barossa, Australia	520	2,400
Saint Cosme, Shiraz, Rhône Valley, Côtes du Rhône, France	540	2,500
Ata Rangi, Crimson, Pinot Noir, Marlborough, New Zealand	560	2,600
Cabriz, Colheita Seleccionada, Alfrocheiro Preto, Touriga Nacional, Tinta Roriz, Dão, Portugal		2,000
GranMonte, Heritage, Shiraz, Asoke Valley, Thailand		2,200
Bodegas Protos, Roble, Tempranillo, Ribera del Duero, Spain		2,300
Casanova di Neri, Rosso di Montalcino DOC, Sangiovese, Tuscany, Italy		4,400
Village Farm, Chateau des Brumes, Le Prestige, Shiraz, Cabernet Sauvignon, Thailand		4,900
Louis Jadot, Santenay Clos de Malte, Pinot Noir, Burgundy, France		5,800

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

coffee and teas

Coffee

* Espresso, Macchiato, Decaffeinated, Americano	180
* Cappuccino, Cafe Latte	200

Tea & Herbal Infusion

* English Breakfast, Earl Grey, Classic Green	180
* Jasmine, Chamomile Flowers, Peppermint, Lemongrass	180

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