



PORTOSINO

PHUKET'S PERANAKAN COMMUNITY

Baba and Yaya are terms used for the descendants of late 19th century Chinese immigrants to Phuket. Baba is used for male and Yaya for female.

“Peranakan” is a Malay term that, literally translated, means “of mixed race”. Over the centuries it has become used to identify the descendants of the first Chinese settlers in southern Thailand and peninsular Malaysia and their locally-born wives. The great majority of these Chinese migrants came from southern Fujian Province and spoke Hokkien dialect.

Hard-working and ambitious, they were commercially successful, gradually developing and expanding both local and regional trade. Before too long many were rich – but since few Chinese women made the long and adventurous journey south, they lacked Chinese wives. The solution was close at hand – intermarriage with local Malay and Thai women. In this way, the Peranakan community was born, with the descendants of the original hardy and adventurous Chinese migrants adopting many facets of local culture, while retaining their commercial links with home and with each other.



(The ancient Peranakan family)

BABA YAYA CULTURE & WAY OF LIFE

Phuket is also a part of this Peranakan world, but with the important distinction that the original Hokkien settlers integrated with Thai culture, making Phuket's position as a Peranakan centre both distinctive and unique.

Today Phuket's Baba-Yaya are proudly reasserting their distinctive culture. But what does it mean to be Peranakan? An old adage has it that: “The test of a true Baba is to eat chili without flinching.” Yet beyond this Phuket's Baba-Yaya really are peranakan or “mixed” in the fullest cultural sense of the term.

The first language of the Baba Yaya community is central Thai, the lingua franca of the Thai Kingdom. Yet they also have their own patois, based on a mix of southern Thai, Hokkien, Malay and English.

Yaya cuisine, too, is as distinctive as it is delicious. Spicier and less sweet than the Malay Peranakan cuisine, it employs more chili, coconut milk, lemon grass and coriander. Pork dishes, too, are popular – a meat quite alien to the Muslim element of the Malay Nyonya tradition.

PortoSino, presenting you an all new menu with a quite simply an inimitable experience and for serious gourmands who value originality and inspired creativity. Our menu is spiced by our Kitchen Brigade's artful hand, sophisticated menus with unobtrusive and efficient service, and leads by our Executive Sous Chef Paramee Rodsuktavon together with a dedicated and amazing brigade.

A 'lil bit of PHUKETTIEN PERANAKAN LOVE'

PERANAKAN SOUP

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

A PERANAKAN MAIN DISH FAVOURITE

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|-----|---|---|
| 003 | Moo hong Stewed pork belly Phuket style |   320 |
| 004 | Stir-fried beef with Chinese leek <i>What grandma use to cook at home.....</i> |  420 |
| 005 | Ranong bak kut teh Slow-cooked pork rib with Chinese herb soup |  460 |
| 006 | Braised ma po tofu <i>According to Chinese culinary history, this dish was invented by a pock-faced cook....</i> | 260 |
| 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

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



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Chef Highlight



Local & healthy food



Vegetarian Food

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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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