



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 arful hand, sophisticated menus with unobtrusive and efficient service, and leads by our Executive Sous Chef Paramée Rodsuktavon together with a dedicated and amazing brigade.

PHUKET SPECIALITIES

Nam prik goong siab

Thai paste with dried Smoked shrimps, chill, garlic served with variety of fresh cut and steamed vegetables

 210

Moo Hong Phuket

Traditional Phuket style pork belly stewed with garlic, black peppercorns and southern soy sauce, coriander roots for 4 hours, steamed rice

 285

Gaeng Poo Bai Cha-Plu

Crab Meat and wild betel leaf bush curry served with local Thai rice noodles (Kanom Jeen) or steamed rice

  395

Bai Liang Phad Kai

Locally grown melinjo leaves stir fried with eggs

180

Kaeng tai pla

Fermented fish, smoked mackerel, bamboo shoots, eggplant. Pea eggplant, yardlong beans and fresh chillies

 375

Kanom Jeen

Fermented phuket style soft and thin rice noodles, recommended as a replacement to steamed rice

95



Dairy



Nuts



Spicy (chilli)



Seafood



Gluten



Signature



Inspired by her sign

All prices are in Thai baht and subjected to a 10% service charge and 7% government taxes

THAI APPETIZERS

Poh Pia Poo : Crab Cake Spring Roll

Deep fried Spring roll stuffed with crab Meat, sweet Chili sauce

  255

Satay Gai : Chicken Satay Skewers

Skewered Chicken, Thai spiced Peanut sauce

 295

Thung Hong : Crispy Vegetable Pouch

Served with Pineapple sauce

 240

Ka-nom Jeeb Goong : Steamed Shrimp Dumpling

Served with Chili sauce

   310

Khong Wang Ruam : Assorted Thai Appetizers (2pcs each)

Crab cake Spring roll, Chicken satay, Crispy vegetable pouch, Steamed Shrimp Dumpling

   325

THAI SOUPS

Tom Kha Gai : Thai Lemon grass and Galangal soup with Chicken

Coconut and Chicken soup infused with Kaffir lime, Galangal, local Mushrooms and Shallots

  250

Tom Yam Goong : Tom Yum soup with Prawns

Spicy soup with Prawns, Lemon grass, Chili

  300

THAI SALADS

Som Tam : Spicy Papaya Salad (inspired by her)

Green Papaya, Dried Shrimp, Cherry Tomatoes, Beans, Peanuts, Limes, Fish Sauce

   180

Lab Gai

Chicken Mince Salad

 275



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THAI CURRY

Gaeng Kiew Wan Gai Curry : Green Curry with Chicken

310

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Gaeng Dang Goong : Red Curry with Prawns

 395

Red Curry, Prawns, Bamboo Shoots, Steamed Sticky rice

Massaman Nua / Gai : Massaman Curry with Beef or Chicken

   350/310

Spiced Curry with choice of Beef or Chicken, Peanuts, Potatoes and Onion, Steamed Sticky Rice

THAI MAIN DISHES

Gai Phad Med Mamuang Himmaphan : Stir fried Chicken with Cashew Nuts

  315

Wok - Fried Chicken with Bell Peppers, Mushrooms, Dried Red Chili, Cashew Nuts, Steamed Sticky Rice

Phad Kra Prow Moo / Gai : Stir Fried with Hot Basil Pork or Chicken

 285/310

Ground Pork/Chicken, Garlic, Chili, Hot Basil leaves, Steamed Sticky Rice

Phad Pak Ruam Mit Nam Man Hoi Thai : Stir Fried Vegetables

260

Wok fried seasonal vegetables Tossed in Oyster sauce, Steamed Sticky Rice

Pla Muek Thod Phad Prik Phao

  330

Wok fried Calamari in roasted Chili Gravy, Steamed Sticky Rice



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RICE & NOODLE DISHES

Phad Thai Goong / Gai : Pad Thai noodles with Prawns or Chicken

Wok - Fried rice noodles, Eggs, Tofu, Tamarind sauce, Bean sprouts, roasted Peanuts, choice of Prawns or Chicken

  320/290

Khao Phad Pak : Fried Rice Vegetable

240

Stir - Fried Thai jasmine rice with vegetables

Khao Phad Gai / Moo / Nua : Fried rice with Chicken / Pork / Beef

290

Stir - fried Thai jasmine rice, Topped with fried Egg, choice of Chicken/Pork/ Beef

Khao Phad Goong : Fried Rice with Prawns

 310

Stir - fried Thai jasmine rice, Topped with fried Egg and Prawns

Khao Phad Gratiem : Garlic fried Rice

120

Stir - fried Thai jasmine rice, Garlic

Phuket Phad Mee Hokkie Pak

 260

Phuket style Wok fried fresh yellow noodles, local vegetables, dark soy sauce, fried Egg

Phuket Phad Mee Hokkie Gai / Moo / Nua

 290

Phuket style Wok fried fresh yellow noodles, local vegetables, dark soy sauce, fried Egg with Chicken / Pork/ Beef

Phuket Phad Mee Hokkie Goong

  310

Phuket style Wok fried fresh yellow noodles, local vegetables, dark soy sauce, fried Egg with Prawns



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INTERNATIONAL FLAVORS

Pan Fried Pork Dumplings

Creamy Cheese sauce, Parsley, Sauerkraut and Gherkins

  270

Gambas al Ajillo : Spanish Garlic Shrimps

Shrimps, Garlic, Parsley, Butter, Olive oil, Lemon juice, Focaccia bread

  325

Greek Salad

Cucumber, Onion, Feta Cheese, Bell peppers, romaine lettuce, black olives

 240

Caesar Salad

Romaine, hand torn Focaccia Croutons, Parmesan, Cracked black Pepper, Caesar Dressing

  270

Salad additions

Bacon

20

Roasted Chicken Breast

70

Prawns (4 pcs)

90



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MAIN EXPERIENCE

Grilled Sirloin (220 grams)

 695

Grilled Australian sirloin, local roasted root vegetables, Olive oil mashed Potato oven dried grape Cherry Tomatoes, Australian cabernet jus

Wagyu Burger

  490

Sesame brioche bun, aged Cheddar, Pickles, Tomatoes, caramelized Onions, sautéed local Mushrooms, Dijon mayonnaise, choice of chef's salad or hand cut chips

Chicken/Salmon Basil Fettucine Alfredo

  325 / 495

Fettucine pasta tossed with Onion, Garlic, Basil, Alfredo sauce, Topped with roasted Chicken breast or choice of grilled salmon

Penne Arrabiata

  285

Penne pasta, chef's Tomato sauce, fresh basil, diced Thai Chili, Red Onion, Garlic, Parmesan

Spaghetti Bolognese

  310

Spaghetti pasta tossed with Ground beef and tomato sauce, parmesan, basil oil, fresh basil

Spaghetti Frutti Di Mare

   360

Spaghetti pasta tossed with Prawns, Calamari, green shell Mussels, Parsley, Tomato sauce and Parmesan

PIZZA

Margherita

  330

Fresh basil, house made Tomato sauce, Mozzarella, Tomatoes

Pizza Flaming Portuguese

   365

Chili flakes, Mushrooms, Feta, Olives, caramelized Onions, Cheese, Parmesan, house made Tomato sauce, Mozzarella

Pizza Frutti Di Mare

  395

Prawns, Calamari, green shell Mussels, Parsley, house made Tomato sauce, Mozzarella



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FINALE

Porto Sino Signature Chocolate Lava Cake

Chocolate Crumble, Vanilla Ice-cream, Mixed Berry coulis

  245

Strawberry Cheesecake

Baked Cheesecake Topped with Strawberry coulis, mixed nut Crumble

   225

Thai Coconut Ice Cream with Classic Accompaniments

Roasted Peanut, Pineapple jam, Sticky rice, Sweet Corn

 210

Mango Sticky Rice

Thai Mango, Sticky Rice, Coconut cream

165

Fresh Phuket Island Fruit

A selection of fresh seasonal Phuket island fruits

195

Ice Cream

Vanilla bean • Strawberry • Chocolate • Coconut • Mango

1 Scoop

120

2 Scoops

200



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PORTO SINO SPECIAL COCKTAILS

Avista	360
Crème de peche, Passion fruit, Lemon, Sparkling wine, Thyme and dehydrated Orange	
NamDok Mai Mango Margarita	 355
El toro gold tequila, Fresh lime, Thai NamDok Mai Mango puree, Basil	
Meekhong Tropical	320
Thai Hong Thong whisky, Mango juice, Lychee juice, Lime. Egg white, Soda	
Espresso Martini	310
Smirnoff vodka, Kahlua and Bailey's Irish cream	

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CLASSICS

Caipiroska	290
Smirnoff, fresh Lime Wedge, White Sugar	
Cosmopolitan	295
Smirnoff, Triple sec, Cranberry juice, Lime juice	
Long island iced tea	320
Beefeater gin, Smirnoff vodka, Sauza silver tequila, Chalong bay rum, Triple sec, simple syrup, lime, Coca Cola	
Negroni	300
Campari, Sweet Vermouth, Tanqueray gin, Orange slice	
Pina Colada	295
Chalong bay rum, Malibu, pineapple juice, Coconut cream, Cream, Pineapple	
Mojito	295
Bacardi superior, fresh Mint leaves, Thai Lime, simple syrup, Lime juice, Soda	
Mai Tai	295
Captain morgan spiced, Captain Morgan dark, triple sec, Orgeat syrup, simple syrup, Lime juice	
Margarita	290
Sauza silver Tequila, triple sec, fresh Lime juice, simple syrup	
Tom Collins	290
Tanqueray gin, Lemon juice, simple syrup, Soda, Lemon	
Whisky Sour	295
Jim beam whisky, fresh Lime juice, simple syrup, house soaked brandied Cherry	
Lemon Drop Martini	295
Smirnoff citrus, triple sec, simple syrup, fresh Lemon juice	

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MOCKTAILS

Just Peachy Peach syrup, fresh sour, Ice	180
Andaman Sun Refreshing basil, Strawberries, Grenadine, Ginger ale	220
Thai Basil Lemonade Garden grown Thai basil, simple syrup, Lime, Ginger ale	195
Thai Spiced Passion Fruit Soda Fresh passion fruit, passion puree, Sriracha spice, Sprite	220

BEERS

Singha (Thailand)	150
Singha (light) (Thailand)	150
Chang (Thailand)	150
Tiger (Thailand)	150
Chatri IPA (Phuket craft beer)	180
Heineken (Netherlands)	160
Corona (Mexico)	220

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SOFT DRINKS

Coca Cola, Coke Light	120
Fanta Orange, Sprite	120
Ginger Ale	120
Tonic Water, Soda Water	110
Red Bull	130

FRESH JUICES

(juices are squeezed from fresh local fruits in-house)

Watermelon	150
Orange	160
Mango	145
Young Coconut	150

CHILLED JUICES

Apple	120
Cranberry	120

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ICED FRUIT BLENDS

(made using fruits)

Strawberries	160
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Mango	140
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SMOOTHIES

Banana	120
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Mango	135
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Tropical Fruit Smoothie (Pineapple, Banana, Coconut, Coconut Milk)	135
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ICE-CREAM MILKSHAKES

Vanilla	120
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Strawberry	135
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Chocolate	135
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WATER

Acqua panna (still, 500 ml)	120
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Acqua panna (still, 750 ml)	210
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San Pellegrino Sparkling (500 ml)	155
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San Pellegrino Sparkling (750 ml)	245
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COFFEE

Americano, Espresso, Black, Long Black	120
Cappuccino, Latte, Mocha	130
Double Espresso	150
Hot Chocolate	120
Iced coffee, Iced Cappuccino, Ice latte	150

THAI ICED COFFEE

Oliang	110
"Cafe Yen" (with milk)	120

TEA

English Breakfast, Traditional oolong , Earl Grey, Darjeeling, Camomile Sencha japanese green, Peppermint, Peach and Lemon , Strawberry	140
Cha Dam Yen	120
Thai Iced Tea "Cha Yen"	120
Lemon Iced Tea	140
Peach Ice Tea	140

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APÉRITIFS

Aperol (Italy)	250
Pernod (France)	290
Ricard (France)	250
Martini Bianco, Rosso, Dry (Italy)	250

GIN

Tanqueray (Scotland)	350
Gordon's (Scotland)	290
Bombay Sapphire (England)	350
Hendricks (handcrafted from Scotland)	550

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RUM & CACHAÇA

Pampero Blanco (Venezuela)	290
Captain Morgan (Jamaican)	290
Bacardi Superior (Cuba)	290
Havana 7-Year-Old Spiced (Cuba)	350
Chalong Bay (Natural handcrafted cane, Thailand)	290

LIQUEUR

Malibu	290
Bailey's Irish Cream	350
Cointreau	350
Southern Comfort	290
Drambuie	490
Kahlua	350
Sambuca	290

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VODKA

Ketel One (Netherlands)	450
Cîroc (France)	450
Belvedere (Poland)	450
Grey Goose (France)	450
Absolut (Sweden)	290
Smirnoff (Russia)	270

SINGLE MALT (SCOTLAND)

Glenfiddich 12 Year Old (Speyside)	490
Glenfiddich 15 Year Old (Speyside)	790
Glenlivet 12 Year Old (Speyside)	490
Glenlivet 15 Year Old (Speyside)	690
Lagavulin 16 Year Old (Isle of Islay)	990
Laphroaig 10 Year Old (Isle of Islay)	790

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BLENDED WHISKY

Johnnie Walker Red Label (Highland)	290
Johnnie Walker Black Label (Highland)	390
Chivas Regal 12 Year Old (Speyside)	390
Hong Thong (Thailand)	220

BOURBON & RYE

Bulleit Bourbon (USA)	450
Jack Daniel's (USA)	350
Jim Beam (USA)	350
Canadian Club (Canada)	350

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SPARKLING

Domaine Chandon Brut, Australia	490
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WHITE

Sunnycliff Sauvignon Blanc, Australia	350
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Terrazas Altos Chardonnay, Argentina	390
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Longo Pinot Grigio, Italy	410
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ROSE

Sacha Lichine Le Poussin, France	390
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RED

Crane Lake Pinot Noir, California	350
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Terrazas Altos Cabernet Sauvignon, Argentina	390
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Longo Nero D'Avola, Italy	410
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