



# **ROOM SERVICE MENU**



# BREAKFAST MENU

## INTERNATIONAL BREAKFAST

(6.30 am – 11.00am)

### Bakers Basket



480

Hard Roll

Whole Wheat Bread

Assorted Danish

Croissant

White Toast / Brown Toast

Assorted muffin

### Includes Preserve of Your Choice

Salted Butter, Unsalted butter, Orange Marmalade, Preserves, Chocolate Hazelnut spread, Honey & Gluten free bread available upon request

### From The Griddle



340

Pancakes or Waffle served with warm Pancake syrup and Strawberry compote

### Cereal



320

Choices : Dried muesli with Berries, Corn Flakes, Coco Crunch, all bran with raisins served with full cream milk or low-fat milk or soya milk

### Cold Cuts

380

Choose two of the following : Swiss Cheese, Cheddar Cheese, Chef's choice of 2 Cold Cuts

### Fresh Fruit Platter

280

Seasonal fresh sliced fruits



Dairy



Nuts



Spicy (chilli)



Seafood



Gluten



Signature



Inspired by her

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# BREAKFAST MENU

## INTERNATIONAL BREAKFAST

(6.30 am – 11.00am)

### Yoghurt

280

Natural unsweetened or low fat or flavored yoghurt

### Breakfast Greens

220

Chef's daily green salad with house made salad dressing

### Farm Eggs

240

Cooked to your preference: Sunny side up, Benedict, Over easy, Poached, Scrambled, Hard-Boiled or Soft Boiled with choice of White or Brown toast side : Baked Beans, Potato Wedges, Grilled Tomato, Chicken Sausage

### Egg Omelette

300

3 regular eggs or Egg Whites with choice of :

Filling : Cheese, Mushrooms, Onions, Cilantro, Tomatoes, Ham, Bell Peppers

Side : Baked Beans, Potato Wedges, Grilled Tomato, Chicken Sausage

### Breakfast Sides :

Baked Beans, Potato Wedges, Grilled Tomato, Chicken Sausage



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# LUNCH AND DINNER MENU

(11 am – 11pm)

## PHUKET SPECIALITIES

### Moo Hong Phuket

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



### Bai Liang Phad Kai

Locally grown melinjo leaves stir fried with eggs

180

### Phuket Phad Mee Hokkien Pak

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



### Phuket Phad Mee Hokkien Gai / Moo / Nua

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



### Phuket Phad Mee Hokkien Goong

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



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# LUNCH AND DINNER MENU

(11 am – 11pm)

## 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 lemongrass 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

Green Coconut Curry, Chicken, Thai basil, Bitter pea eggplant and Kaffir lime leaves, Steamed sticky rice

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   320/290

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

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



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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)

Grilled Australian sirloin, local roasted root vegetables, Olive oil mashed potato oven dried grape cherry tomatoes, Australian cabernet jus

 695



### Wagyu Burger

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

  490

### Chicken/Salmon Basil Fettucine Alfredo

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

  325 / 495

### Penne Arrabiata

Penne pasta, chef's Tomato sauce, fresh basil, diced Thai chili, red Onion, Garlic, Parmesan

  285

### Spaghetti Bolognese

Spaghetti pasta tossed with Ground beef and Tomato sauce, Parmesan, basil oil, fresh basil

  310

### Spaghetti Frutti Di Mare

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

360

## PIZZA

### Margherita

Fresh basil, house made Tomato sauce, Mozzarella, Tomatoes

  330

### Pizza flaming Portuguese

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

   365

### Pizza Frutti Di Mare

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

   395



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## FINALE

### Strawberry Cheesecake

Baked Cheesecake topped with 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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# ROOM SERVICE BEVERAGE MENU

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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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# ROOM SERVICE BEVERAGE MENU

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## MOCKTAILS

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

## BEERS

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

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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
Mango	140

## SMOOTHIES

Banana	120
Mango	135
Tropical Fruit Smoothie (Pineapple, Banana, Coconut, Coconut Milk)	135

## ICE-CREAM MILKSHAKES

Vanilla	120
Strawberry	135
Chocolate	135

## WATER

Acqua panna (still, 500 ml)	120
Acqua panna (still, 750 ml)	210
San Pellegrino Sparkling (500 ml)	155
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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## SPIRITS

### 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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## SPIRITS

### 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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## SPIRITS

### 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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## SPIRITS

### BLENDING 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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## WINES BY THE GLASS

### 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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