

#### **SMALL PLATES**



001 Prawn Cake

Homemade shredded prawn with Thai herbs served with plum sauce and cucumber salad

280.-



002 Satay Chicken₩

Marinated grilled chicken skewer served with peanut sauce



003 Vegetarian Spring Roll ₹ 250.- 004 Chicken in Pandan Leaves 250.-

Deep fried mixed vegetable spring roll served with plum sauce



Wrapped chicken in pandanus leaves with sweet soy sauce

## **SOUPS**



101 Cream of Chicken 150.-

Bits of chicken, celery, chicken stock and seasonings cooked in cream



102 Classic French Onion 150.-

Beef stock and caramelized onion served with cheese toast on top

## **SALADS**



#### 201 Greek Salad with Grilled 290.- 202 Spicy Seafood King Prawn

With cherry tomato, black olive, feta cheese, cucumber, bell pepper, romaine and balsamic dressing



#### 203 Tuna Nicoise Salad

With tuna, green bean, shallot, potato, tomato, romaine and vinaigrette dressing



Spicy glass noodle with king prawns, squid, New Zealand mussel, spring onion, Tomato, celery, onion and spicy lemon dressings



#### 250.- 204 Classic Caesar Salad 280.-

Grilled Chicken, Romaine lettuce, parmesan, croutons, bacon and poached egg



290.-

#### THAI TRADITIONAL



**301 Gaeng Kiew Waan Gai 250.** Green curry with chicken, coconut milk, eggplants and basil leaves



**302 Tom Yum Goong 320.**-Spicy sour king prawn soup with galangal, shallot, chili and kaffir lime leaves



303 Phad Thai Goong 320. Stir-fried rice noodles with king prawn, egg, bean sprouts, ground peanuts,



**304 Massaman Neua 350.-** Yellow curry with beef in mild curry with potato, crushed peanuts and fried shallot



**305 Pla Nueng Manao 400.**Steamed white snapper fillet with spicy chili and lime sauce



307 Khao Phad Gai or Moo, 240.-Goong or Talay 280.-

Wok-fried rice with chicken or pork, prawn or seafoods topped with egg



306 Goong Phad Nam Makham 580.-

Deef-fried king prawns with cherry tomato, fried shallot and tamarind sauce

#### **INDIAN CUISINE**



**401 Vegetable Samosa 250.** Triangle shaped deep fried patties served with mint & tamarind sauce



402 Butter Paneer 320.Indian cottage cheese cooked in tomato butter cream



**403 Yellow Dal Fry 320.**-Indian lentils cooked with garlic, onion, tomato and butter



**404 Dal Makhani 320.** Black lentil cook cooked on slow fire and finished with butter & cream



**405 Basmati Rice** 120.- Fragrant long grain steamed Indian basmati rice



406 Aloo Gobi 320.-Stir fried potatoes and cauliflower in masala sauce



**407 Vegetable Dum Biryani 350.**-Mélange of seasonal vegetables cooked with fragrant long grain rice on the dum



408 Plain Yoghurt 90.-

#### INDIAN CUISINE



**409 Chicken Tikka Masala 520.** Smokey grilled chicken chunks, cooked in onion tomato gravy



**410 Butter Chicken 320.**-Chicken with bone, cooked in tomato and nuts gravy



**411 Chicken Dum Biryani 50.**Mélange of seasonal chicken cooked with fragrant long grain rice on the dum



412 Lamb Rogan Josh 580.-Lamb shoulder part cooked in slow heat with Indian spices



**414 Lamb Dum Biryani 580.**Slow heat cooked lamb with fragrant long grain rice on the dum



**415 Fish Curry**White snapper cooked in coconut milk based gravy

#### INDIAN BREADS



416 Tandoori Roti ♥ 100.
1 PC. Whole wheat Indian bread cooked in tandoor plain or butter



**417 Tandoori Naan** ♥ **120.-** 1 PC. Refined flour cooked in tandoor plain or butter

#### **MAINS**



504 Wagyu Beef Striploin 890.-Steak MB 6-7

Grilled wagyu steak 200g. served with potato cajun and black pepper sauce



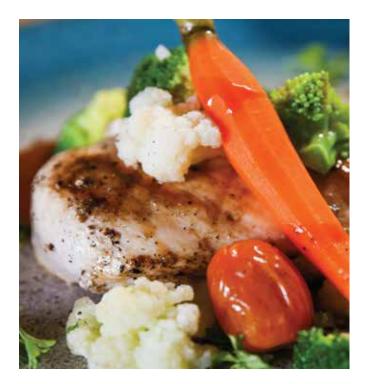
503 Pan Fried Salmon Fillet 690.-

Norwegian salmon 200g. served with spinach, baby carrot and tomato salsa



502 Pan Fried White Snapper 590.-

Andaman sea snapper served with roasted potato, baby carrot and herb butter



501 Roasted Chicken Breast 490.-

Marinated chicken breast served with steamed vegetable and teriyaki sauce



Grilled Greenham Tasmania grass fed beef 200g. served with summer vegetable and hollandaise sauce

#### **PASTA CORNER**

Selection of Spaghetti | Penne | Fettucine | Black Ink



601 Napolitana ₩

320.-

0.- 602 Bolognaise



320.-

With cherry tomato, basil leaves and tomato sauce With rich ground beef and tomato sauce



603 Carbonara

With egg yolk, cream, bacon, onion chop



320.- 604 Seafoods

350.-

With prawns, squid, New Zealand mussel and hot basil sauce

#### PIZZA



701 Margherita 🛩 290.-Tomato, basil leaves and mozzarella cheese



702 Hawaiian 320.-With Chicken ham, pineapple and mozzarella cheese



703 Marinara 390.-With shrimp, squid, New Zealand mussel, onion, bell pepper and mozzarella cheese



**Signature** 420.-With chicken, smoked salmon, feta cheese, onion, bell pepper, rocket, black olive and mozzarella cheese

## **SANDWICHES & BURGERS**

All are served with French fries



801 Ciabatta Club Sandwich 280.-With chicken breast, grilled bacon, cheddar cheese, tomato, onion, fried egg, chicken ham and oak lettuce



802 Chicken Burger 280.-Grilled marinated chicken breast with cajun, oak lettuce, caramelized onion on a sesame bun



803 Classic Beef Burger 320.-

Char- grilled minced beef patty, melted cheese, oak lettuce, tomato, caramelized onion on a sesame bun

#### **DESSERT**



901 Mango Sticky Rice (Seasonal) 180.-Glutinous rice with ripe mango served with coconut cream sauce



902 Gulab Jamun with 190.-Vanilla Ice Cream

Deep fried cheese dumpling soaked in sugar syrup



903 Tiramisu

220.-

904 Cashew Nut Brownies 250.-

Traditional Venetian dessert with lady fingers, With choice of ice cream vanilla or strawberry mascarpone cheese and espresso



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