

A cluster of bright red tomatoes and fresh green spinach leaves are positioned in the top left and right corners of the image, respectively, against a dark wood background.

NOVOTEL

PHUKET RESORT

PINNACLE SKY BAR

THAI CUISINE | WESTERN CUISINE
INDIAN CUISINE

11:00 AM - 12:00 AM





THAI CUISINE

APPETIZERS

Satay Kai 250.-

Grilled chicken skewer

Served with peanut sauce and cucumber salad



Tod Mod Kung 280.-

Prawns cake

Deep fried shrimp caked served with plum sauce and cucumber salad



Popia Tod 250.-

Spring roll

Deep fried vegetable spring roll served with plum sauce



Kai Ho Bai Teoi 290.-

Chicken wrap Thai style

Deep fried chicken wrap in pandanus served with sweet soy sauce



SALADS

Yam Wun Sen 330.-

Spicy glass noodle seafood salad

With tiger prawns, squid, New Zealand mussel, spring onion, tomato, celery and spicy lemon dressing



Yam Nuea Yang 380.-

Spicy grilled Australian beef striploin

With spring onion, tomato, cucumber, thai celery, onion and tamarind dressing



Som Tam 290.-

Green papaya salad

With grilled river prawn, ground peanuts, tamarind sauce, string beans, dried shrimps, tomato and lime juice



SOUPS

Tom Kha Kai 280.-

Chicken soup

Chicken in coconut milk with galangal, shallot and kaffir lime leaves



Tom Yam Kung 320.-

Spicy prawns soup

Sour tiger prawns soup with galangal, shallot, chili, and kaffir lime leaves



MAINS

Phat Prio Wan

Pla 290.-

Sweet & Sour fish

Deep fried white snapper fillet sweet & sour sauce With onion, pineapple, tomato, cucumber, bell pepper and spring onion



Kung Phat Makham

Tiger prawns

Stir fried Tiger prawns with asparagus, tomato cherry, fried shallot and tamarind sauce



580.-



**Phat Nuea
Nam man Hoi 290.-**
*Stir fried beef tenderloin
with oyster sauce*

Garlic, bell pepper, onion,
mushroom, red chili finger and
spring onion



Kai Phat Med 280.-
Stir fried chicken

With cashew with cashew nuts,
bell pepper, onion, spring onion
and dry chili



**Kaeng Khiao Wan
Kai 250.-**
Green curry chicken

With green curry paste,
coconut milk, egg plants
and basil leaves



Massaman Nuea 350.-
Massaman beef

n mild curry with potato, crushed
peanuts and fried shallot



Moo Hong Phuket 280.-
*Braised pork belly with
cinnamon stick style*



Chuchi Kung
River prawns curry
With topped red curry
sauce chili finger and
kaffir leaves



480.-



Phat Phak Bunk 200.-
Morning glory

With fried garlic, chili
and oyster sauce



Khao Phat Kung 280.-
Fried rice shrimp

Wok-fried rice with shrimp
and fried egg on topped



Phat Kaphrao 290.-
*Stir fried beef tenderlion
with hot basil leaves*
with beef tender ground



Phat Thai Kung 360.-
Stir fried small noodle

With grilled tiger prawn,
egg, bean sprouts, ground
peanuts lemon and
Garlic chives



ASIAN CUISINE

Roasted Papadam 200.-

4pieces crispy roasted lentil
papad served with
mint sauce



**Gyoza with
chicken 240.-**
Served with kimchi

**Salmon Aburi
roll 380.-**

Seared salmon wrap
Japanese rice, avocado
and cream cheese



PLEASE TELL US IF YOU HAVE FOOD ALLERGY | SPICY NUTS VEGETARIAN SIGNATURE

ALL PRICES ARE THAI BAHT AND ARE INCLUSIVE OF 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



Yam Som O 290.-

Pomelo salad

With grilled river prawns, fried shallot and roasted coconut



Phat Mi Hokkien 360.-
Stir fried yellow noodle Hokkien style
With chicken, shrimp, soft boiled egg, fried shallot and green lettuce



Yaki Soba 320.-

Stir fried buck wheat noodle with beef tenderloin slice

Kung Mangkon Phat Phrik Thai On
Phuket lobster
Stir fried Phuket lobster with green pepper corn



990.-



Nasi Goreng 300.-

Spicy Indonesian fried rice with chili paste, shrimp, fried egg, served with chicken stay, shrimp crackers and vegetable pickle

WESTERN CUISINE

APPETIZER & SALAD

Cheese Platter 380.-

With gorgonzola, taleggio pecorino, ricotta cheese, emmenthon cheese, grap and ciabatta bread



New Zealand mussel au gartin 280.-

With white wine, grailc, Onion, of bread crumbs and grated cheese

Beef carpaccio 330.-

Slice beef tenderloin with sundried tomato, rocket, taleggio pecorino cheese and deglazed balsamic



Tuna nicoise salad 250.-

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

Cobb Salad 280.-

Crisp romaine lettuce, chicken, crispy bacon, blue cheese, hard boiled egg, avocado, tomato, spring onion and honey & mustard dressing



Greek salad with grilled king prawn 250.-

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

Caprese salad 250.-

Sliced tomato, fresh buffalo mozzarella with Italian basil, oregano and extra virgin olive oil



Classic Caesar Salad 220.-

Romaine lettuce, parmesan, croutons, bacon, poached egg and caesar sauce



CHOICE OF YOU CAESAR WITH



Grilled chicken breast 280.-



Smoked salmon 350.-

SOUPS

Mediterranean seafood soup 290.-

With prawns, squid and mussel



Gazpacho 250.-

Chilled tomato soup with fresh herbs



French onion soup 250.-

Served with cheese crouton



Chef's soup of the day 200.-

Served with croutons

PASTAS

Spaghetti Bolognese sauce 350.-

With rich ground beef tomato sauce



Fettuccine Carbonara sauce 320.-

With egg yolk, cream, bacon, onion chop

Penne Napolitana 320.-

With tomato sauce, basil leaves, tomato cherry



Spaghetti seafood 350.-

With New zealand mussel, squid, prawns, garlic, onion, Italian basil and tomato sauce





Spinach and goat Cheese Ravioli 380.-

Ravioli stuffed with spinach and goat cheese in tomatoes sauce



Seafood Risotto 380.-

Tossed with white shrimp, squid, Nz mussel, rocket and parmesan cheese



Beef Lasagna 350.-

Baked fresh pasta with Beef ragout and parmigiano cheese

Phuket lobster thermidor

With white wine, garlic, onion, mushroom, mustard, parmesan cheese and cream

990.-



SURF & TURF



Australian lamb chop 990.-



Australian beef tenderloin steak 990.-



Wagyu beef striploin steak 990.-

SIDE DISH CHOICE

POTATO - CHOOSE 1 ITEM

Baked potato | French fries potato gratin | Mashed potato

VEGETABLE - CHOOSE 1 ITEM

Sautéed vegetable | Asparagus | Baby carrot | Mushroom

SAUCES - CHOOSE 1 ITEM

Green peppercorn sauce | BBQ sauce | Red wine Tomato salsa | Teriyaki sauce | Mint sauce | Herb butter



Chicken breast
490.-



Pork chop
490.-



Salmon fillet
690.-



White snapper
590.-

SIDE DISH CHOICE

POTATO - CHOOSE 1 ITEM

Baked potato | French fries potato gratin | Mashed potato

VEGETABLE - CHOOSE 1 ITEM

Sautéed vegetable | Asparagus | Baby carrot | Mushroom

SAUCES - CHOOSE 1 ITEM

Green peppercorn sauce | BBQ sauce | Red wine Tomato salsa | Teriyaki sauce | Mint sauce | Herb butter

INDIAN CUISINE

APPITIZER & SALAD



Grilled Chicken Tikka 320.-

Grilled chicken thigh magnate with Indian spices & yoghurt served with mint sauce

Vegetable Samosa
280.-

Triangle shaped potato fried patties served with mint & tamarind sauce



Vegetable Raita
200.-

Yoghurt mix with chop onion tomato cucumber chili & Indian spices



MAIN COURSE

Yellow Dal Fry 340.-

Indian lentils cooked with garlic, onion, tomato and butter





Dal Khichadi
340.-

Meshed yellow lentil cooked with meshed rice served with yoghurt



Chicken Tikka Masala
350.-

Chicken chunks cooked with onion tomato sauce & Indian spices



Prawn Curry
380.-

Prawn cooked with tomato coconut sauce with Indian spices



Dal Makhani
340.-

Black lentil cooked on slow fire & finished with butter & Cream



Chicken Biryani
380.-

Marinated chicken cooked with fragrant long grain rice, cooked on Dum served with yogurt sauce



Butter Chicken
350.-

Chicken thigh cooked in tomato & nuts gravy



Butter Paneer
360.-

Indian cottage cheese cooked with tomato butter cream



Lamb Rogan Josh
640.-

Lamb shoulder cube cooked in slow heat with Indian spices





Vegetable Dum Biryani 350.-

Mélange of seasonal vegetables cooked with fragrant long grain rice, cooked on Dum served with yogurt sauce



Tandoori Roti 100.-

Whole wheat flatbread cooked in tandoor



Tandoori Naan 120.-

Refined flour cooked in tandoor



Basmati Rice 150.-

Fragrant long steamed indian basmati rice



Plain yoghurt 100.-



DESSERTS



Mango Sticky Rice (Seasonal) 200.-

Glutinous rice with ripe mango served with coconut cream sauce

Gulab Jamun with Vanilla Ice Cream 200.-

Deep fried cheese dumpling soaked in sugar syrup



Cashew Nut Brownies 270.-

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

Tiramisu 240.-





NOVOTEL PHUKET RESORT

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