

NOVOTEL

PHUKET RESORT

SOMSAK SRIMUANG

EXECUTIVE CHEF

Renowned for his fresh and light culinary style, Chef Somsak Srimuang has garnered numerous prestigious accolades throughout his career. Among his achievements is the title of winner in the renowned "Challenge Cooking Thai Food" competition in Hong Kong, alongside recognition for his commitment to excellence in hygiene and kitchen standards.

Driven by an unwavering passion for his craft, Chef Somsak takes pride in seeing his guests relish every bite. Their smiles, a reflection of their satisfaction, bring him immense joy.

Chef Somsak Srimuang recommends his authentic Thai cuisine, go on a culinary tour of Thailand with Khao soy gai from Changmai, Moo hong from Phuket or Massaman Nua, a popular curry all over Thailand.

Somsak Srimuang



THAI CUISINE

APPETIZERS

Satay Gai 270.-Grilled chicken skewer Served with peanut sauce cucumber and salad





Tod Mod Goong 280.-Prawns cake

Deep fried shrimp caked served with plum sauce and cucumber salad







Gai Ho Bai Teoi 260.-Chicken wrap Thai style

Deep fried chicken wrap in pandanus served with sweet soy sauce

SALADS



Yam Wun Sen

Talay 350.-Spicy glass noodle seafood salad

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

Yum Som-O Goong 320.-

Pomelo salad with grilled Tiger prawns and roasted coconut shallot, coriender, chili & Thai dressing





Yam Nua Yang 🥰 깯 Spicy grilled Thai beef Tenderloin

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

Som Tam Goong 💋 🔾 310.-Yang

Green papaya salad

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



SOUPS



Tom Kha Gai 280.-

Chicken soup

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



Tom Yam Goong 320.-Spicy prawns soup

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



MAINS



Pla Priao Wan

290.-

Sweet & Sour fish

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



Khao soy Gai 💝 💋 🔾

Northern style curry with chicken coconut milk and yellow noodles



Goong Phad nam Makham

Tiger prawns

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



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

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



Phad Kaphrao Nua 310.-Stir fried minced beef tenderloin with hot basil leaves





Gai Phad Med ma-maung 280.-Stir fried chicken

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





Massaman beef

Massaman Nua 🥯 💋

slow cooked beef tenderloin in

coconut milk & curry with potato, peanuts, fried shallot & onion

Gaeng Khiao Wan 💋 Gai 250.-Green curry chicken

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

Fried rice shrimp

and fried egg on top



Gaeng Phed 290.-Ped Yang 1 Smoked duck breast with red curry paste coconut milk, Lychee, pineapple, grape, tomato cherry, eggplant, and basilleaf

Phad Thai Goong 370.-Stir fried noodle

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





Phad Phak Bunk 200 Morning glory With fried garlic, chili and oyster sauce



Guay tiew phad See 280 .-**Ew Goong**

Stir fried large noodle with vegetable,





Guay tiew phad 240 .-See Ew Gai

Stir fried large noodle with vegetable Chicken



Khao Phad Gai 250 .-

Stir-fried rice with sliced chicken and fried egg top



Steamed rice





Moo Hong Phuket



slow cooked pork belly with cinnamon stick style

ASIAN CUISINE



Gyoza with chicken

Served with kimchi

Salmon Aburi roll 380.-



Seared salmon wrap Japanese rice, avocado and cream cheese



Tuna nigiri 390.-Fresh Tuna Hiyashi wakame and condiments





With chicken, shrimp, soft boiled egg, fried shallot green lettuce & oyster sauce



Nasi Goreng 310.-

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

WESTERN CUISINE

APPETIZER & SALAD

Seared Tuna Salad 320.-

With green bean, Shallot, potato, tomato, romaine and vinaigrette dressing



Salmon Tartare 360.-With avocado, shallot, dill, lemon, olive oil and capper

Cobb Salad 290.-

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





Greek salad with feta cheese 340,-

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

Caprese salad 300.-

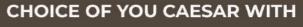
Sliced tomato, fresh buffalo mozzarella with Italian basil, oregano and extra virgin olive oil





Classic Caesar Salad 240.-

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







Grilled chicken breast 280.-

Smoked salmon 360.-

PLEASE TELL US IF YOU HAVE FOOD ALLERGY SPICY NUTS VEGETARIAN CHEF'S RECOMMENDATION









SOUPS

Mediterranean seafood soup 300.-

With Prawns, Squid, mussel and Scallop



Penne Napolitana 320.- 🕔

With tomato sauce, basil leaves, tomato cherry





Gazpacho 250.-

Chilled tomato soup with

fresh herbs, capsicum & onion



Spaghetti seafood 350.-

With NZ mussel, Squid, prawns, garlic, Onion, Italian basil and tomato sauce



Served with melted cheese on cripsy bread



Spinach and goat Cheese Ravioli 380.-

Ravioli stuffed with spinach and goat cheese in tomatoes sauce





Chef's soup of the day 220 .-

Served with croutons

PASTAS

Spaghetti Bolognaise 320.sauce

With rich ground beef tomato sauce



Fettuccine Carbonara sauce 340.-

With egg yolk, cream, bacon, onion chop



Beef Lasagna 350.-

Baked fresh pasta with Beef ragout and parmigiano cheese



ON THE GRILL



Australian lamb chop 1,100.-







Australian beef striploin steak 1,100.-

Chicken breast 520.-



Pork chop 560.-



FROM THE SEA



Salmon fillet 690.-

White snapper 630.-



SIDE DISH CHOICE

POTATO - CHOOSE 1 ITEM

Baked potato | French fries | Mashed potato

VEGETABLE - CHOOSE 1 ITEM

Green Asparagus | Baby carrot | Mix vegetables | Mushroom

SAUCES - CHOOSE 1 ITEM

Green peppercorn sauce | BBQ sauce

Red wine sauce | Teriyaki sauce | Mint sauce | Herb butter | Bearnaise sauce

SANDWICHES & BURGERS

All sandwiches and burgers are served with French Fries



Cheese burger 380.beef patty, melted cheese, oak lettuce, tomato, caramelized onion and on homemade sesame

Cajun Chicken burger Grilled marinated chicken breast with melted cheddar cheese, oak lettuce, caramelized onion, and

tomato on homemade sesame bun



Caprese Sandwich 340.-

With Sliced tomato, fresh buffalo mozzarella, Italian basil and Focaccia bread



Ciabatta Club Sandwich 350.-

With Chicken breast, grilled Bacon, Cheddar Cheese, tomato, onion, fried egg, Chicken ham and oak lettuce mayonnaise

Smoked salmon 350.sandwich

With cream cheese, cucumber pickle, tomatoes, onion, oak lettuce and ciabatta bread



Chicken sandwich 300. With Onion, tomato, oak lettuce and Focaccia bread

PIZZA

Margherita 🕔 Pizza 320.-Tomato, Basil leaves

and mozzarella cheese





Hawaiian Pizza With Chicken ham, pineapple and mozzarella cheese

Marinara Pizza With shrimp, squid, NZ mussel, onion, bell pepper and mozzarella cheese





Four Cheese 460.-Pizza Gorgonzola, buffalo mozzarella, parmesan and Mozzarella cheese

Primavera 430.-Pizza

With Parma ham, caramelized onion, parmesan, rocket salad and mozzarella cheese





Salami Pizza 420.-With salami, shallot, bell pepper, parmesan cheese and mozzarella cheese

INDIAN CUISINE

APPITIZER & SALAD



Grilled Chicken Tikka 320.-

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

Vegetable Samosa

Triangle shaped potato fried patties served with mint & tamarind sauce



Vegetable Raita 200.-

Yoghurt mix with chop onion tomato cucumber chili & Indian spices



4 pieces crispy roasted lentil papad served with mint sauce



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



Indian cottage cheese cooked with tomato butter cream



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

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



380.-

Prawn cooked with tomato coconut sauce with Indian spices





Butter Chicken

350.-

Chicken thigh cooked in tomato & nuts gravy



Chicken chunks cooked with onion tomato sauce & Indian spices











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

TROPICAL 200.FRUIT PLATTER
seasonal fresh fruit



Gulab Jamun with Vanilla Ice Cream 200.-Deep fried cheese dumpling soaked in sugar syrup



Mango & Coconut mousse 260.-



Cashew Nut Brownies 270.-

Served with Vanilla ice cream



Tiramisu 260.-

Coconut Crème Brulee 240.-



Black & White cake 280.-



Kluay Tod I-tim vanilla 240.-Banana Fattier served with Vanilla ice cream



Mix berry mousse 280.-