



*Special Chef's*  
**RECOMMENDATION**  
OF OCTOBER



**ARANCINI TOM YUM**

Crusty Risotto TomYum and homemade chili mayonnaise

THB 360 NET



# IN-ROOM DINING

AVAILABLE 24 HOURS



CHEF'S SIGNATURE



PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



CHEF'S RECOMMENDATION



MOST POPULAR





# STARTERS



## ARABIC WRAP

450

Tortilla, hummus, rocket salad, roasted zucchini, feta cheese served with potato wedges with mixed spices



## CAESAR SALAD

400

Romaine cos, herb roasted chicken, parmesan, capers, bacon, and crispy bread dice



## NICOISE SALAD

400

Seared tuna saku, tomato, black olive, potato, French bean, quail egg, and anchovies



## ANDAMAN SEAFOOD THAI STYLE SALAD

390

Phuket sea prawn, squid, US scallops, tomato, onion, Thai celery, and lime dressing



## PAPAYA SALAD, SPECIAL MÖVENPICK (PINEAPPLE)

300

Young papaya, Phuket pineapple, cherry tomato, garlic, peanut, dried shrimp, fish sauce, and lime



## PLA MUEK YANG

350

BBQ squid served with Thai corn fritters

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





**CAPRESE ON TOAST** 450

Fresh mozzarella cheese, fancy tomato, Italian basil, pesto, olive oil, and balsamic reduction



**CARPACCIO SALMON** 450

Fresh Atlantic salmon, rocket salad, capers, fancy tomato, and fresh lemon



**SMOKED SALMON BAGEL** 450

Smoked Atlantic salmon, dill cream cheese, and rocket salad



**BURRATA WITH PARMA HAM AND MIX TROPICAL FRUITS** 550

Burrata cheese, parma ham, cherry tomato, mix green salad, and tropical fruits brunoise



**GAMBAS AL AJILOS** 410

Shrimp snaked in garlic and chili olive oil, served with garlic crostini

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





**LOBSTER, CAVIAR TARTINE** 1,050  
Canadian lobster, poach egg, caviar, and cream cheese sauce



**NORWEGIAN TARTINE** 310  
Smoked Atlantic salmon, dill cream sauce, capers, lime, and toasted bread



**GOAT CHEESE TARTINE** 310  
Fresh goat cheese, roasted capsicum, sundried tomato, honey, and toasted bread

# TARTINES



**NORDIC TARTINE** 310  
Seared tuna saku, sweet corn salad, spring onion, pommery mustard, and toasted bread

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



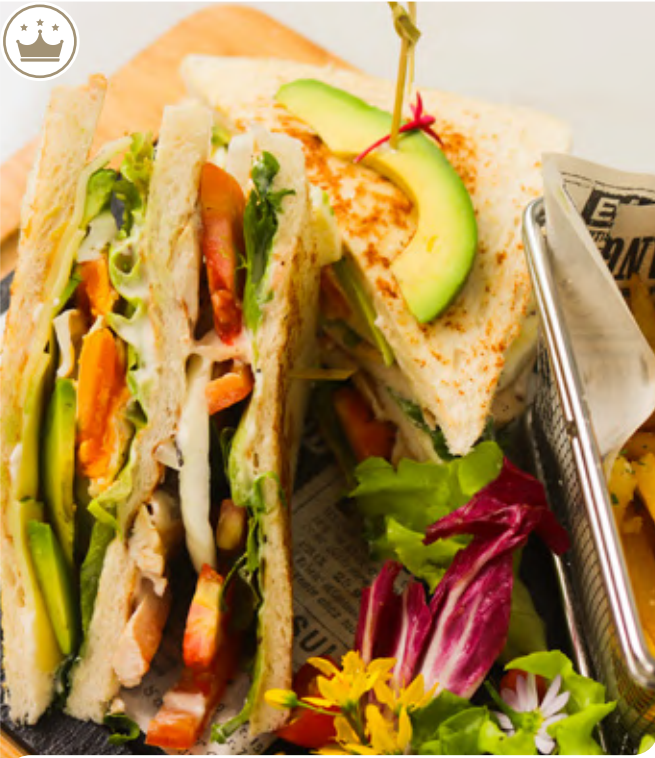
CHEF'S RECOMMENDATION



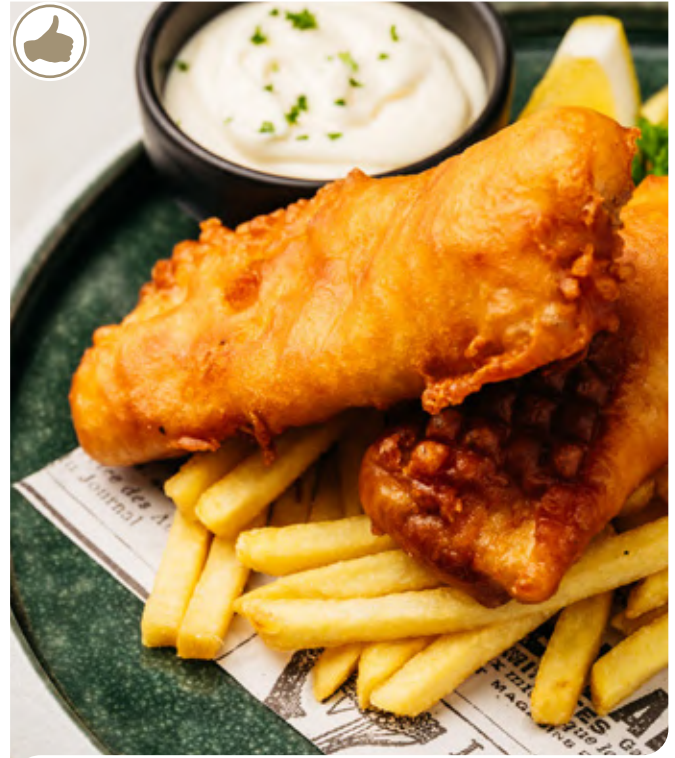
MOST POPULAR



# SANDWICHES



**CLUB SANDWICH** 490  
Roasted chicken, avocado, lettuce, bacon, fried egg, and cheddar served with French fries



**FISH AND CHIPS** 500  
Deep fried battered seabass filet served with French fries



**STEAK SANDWICH** 700  
Grilled Australian ribeye, rocket salad, caramelized onion, cheddar, and mustard mayonnaise served with French fries

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





**MYTH**

**700**

Wagyu beef patty, bacon, fried egg, cheddar, lettuce, and tomato served with French fries



**JAPANESE**

**550**

Crispy chicken, fried egg, cheddar, lettuce, and tomato wasabi mayonnaise sauce served with French fries

# BURGERS



**BLUE CHEESE**

**700**

Wagyu beef patty, rocket salad, blue cheese, cherry tomato, and walnut mayonnaise served with French fries



**FALAFEL**

**550**

Falafel, lettuce, onion, tomato, coriander, and cumin mayonnaise sauce served with French fries

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





# SOUPS



**BROCCOLI CREAM SOUP** 250

Broccoli veloute, blue cheese, and fresh herbs crostini



**TOM YAM GOONG** 360

Traditional Thai spicy soup, Phuket sea prawns, lemongrass, kaffir leaf, and galangal



**TOMATO BASIL SOUP** 310

Tomato, Italian basil, cream, and fresh herbs crostini



**TOM KA KAI** 250

Traditional Thai coconut soup, chicken, lemongrass, kaffir leaf, and galangal

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





**CARBONARA** 370

Spaghetti, creamy parmesan sauce, bacon, and black pepper



**PESTO** 350

Spaghetti, Italian basil pesto sauce, and roasted pine nuts



**VONGOLE** 400

Linguini, clams, bottarga white wine sauce, and parsley

# PASTA RISOTTO



**LOBSTER RAVIOLI** 1,450

Ravioli stuffed with Canadian lobster, lobster bisque sauce, parmesan, and Italian basil

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





**LOBSTER TAGLIATELLE** 1,450  
Tagliatelle, Canadian lobster, and lobster bisque sauce



**MUSHROOM TRUFFLE** 500  
Spaghetti, black truffle sauce, sauteed mushroom, and parsley



**BOLOGNESE** 470  
Spaghetti, bolognese sauce, and parmesan



**LOBSTER RISOTTO** 1,450  
Canadian lobster with lobster bisque risotto, green asparagus, and parmesan



**POMODORO** 360  
Spaghetti, pomodoro sauce, Italian basil, and parmesan

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





### TENDORI CHICKEN CURRY 600

Tomato sauce, chicken tendori, mozzarella, and coriander



### PROSCIUTTO AND ARUGULA 550

Tomato sauce, parma ham, rocket salad, and parmesan

# PIZZA



### BURRATA 600

Tomato sauce, burrata, mozzarella, parma ham, and rocket salad



### QUATTRO FORMAGGI 600

Tomato sauce, blue cheese, goat cheese, mozzarella, and emmental



### MARGHERITA 400

Tomato sauce, mozzarella, and Italian basil



### DIAVOLA 450

Tomato sauce, mozzarella, spicy salami, and black olive



### FUNGI 450

Tomato sauce, mozzarella, mixed mushroom, and truffle olive oil



### KALE 500

Tomato sauce, ricotta, caper, sautee kale, and fresh lemon

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





**CHICKEN GREEN CURRY** 320

Thai green curry coconut soup, chicken, and Thai eggplant



**MASSAMAN BEEF** 450

Authentic Thai massaman curry with beef, potato, onion, and peanut



**WOK FRIED SEABASS WITH BLACK PEPPER SAUCE** 400

Seabass, Thai celery, capsicum, and black pepper sauce



**CHICKEN CASHEW NUT** 400

Wok fried chicken, capsicum, onion, roasted cashew nut, and oyster sauce



**KAO PAD** 400

Fried rice Thai style Phuket sea prawns, chicken or vegetables



**PORK BASIL** 400

Wok fried mince pork, hot basil served with steamed rice and fried egg



# THAI DISHES

**PAD THAI SPRING ROLL** 400

Traditional Pad Thai in roll, Phuket sea prawns, chicken or vegetables

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



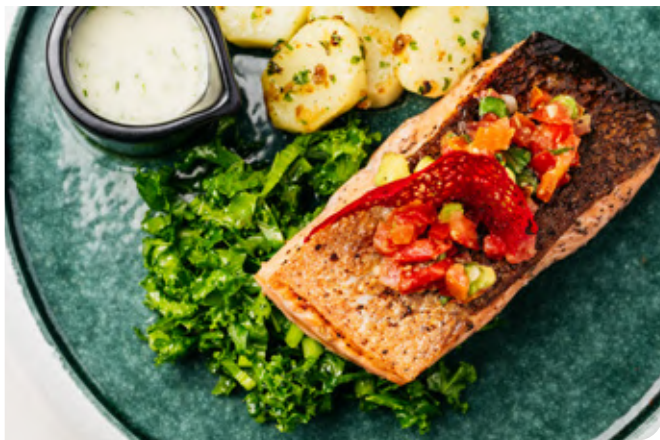
CHEF'S RECOMMENDATION



MOST POPULAR



# WESTERN DISHES



**SALMON ANET**

**900**

Atlantic salmon filet, dill creamy sauce, sautee baby potatoes, kale, and lemon salad



**RIB EYE**

**1,000**

Grilled Australian grass-fed ribeye, garlic mashed potato, roasted roots vegetables, and chimichurri sauce



**WAGYU BEEF**

**2,250**

Kagoshima wagyu striploin A4, spaghetti aglio e olio, and Himalayan pink salt



**CHICKEN PUMPKIN SAUCE**

**550**

Grilled chicken marinated with herbs, organic pumpkin puree, grilled asparagus, baby carrot, and broccoli

# SIDES DISH

CLASSIC FRENCH FRIES	180
TRUFFLE FRENCH FRIES	200
MASHED POTATOES	180
WEDGE POTATOES ORIENTAL SPICES	180
RATATOUILLE (MIXED VEGETABLES)	180
SPINACH SAUTEED	180
SAUTEED MUSHROOM	180
MIX GREEN VEGETABLES	180
THAI OMELETTE	180
STEAMED RICE	150



PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





**LAMB AND APRICOT TAJINE** 850

Stew lamb, apricot, spices served with couscous semoule



**CHICKEN AND LEMON CONFIT TAJINE** 550

Stew chicken drumstick and chicken thigh, lemon confit, onion, green olive served with couscous semoule

## ORIENTAL DISHES



**MARROCAN COUSCOUS** 750

Slow cooked lamb and chicken, harissa sauce, zucchini, carrot, turnip, chickpea served with couscous semoule

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





**CHICKEN BIRYANI** 340

Basmati rice, mixed vegetable, chicken marinade in yogurt, warm spices such as turmeric, red chili powder with amul ghee and gram masala



**VEGETABLE BIRYANI** 300

Basmati rice, mix vegetables, Indian herbs and biryani spices with amul ghee



**CHICKEN GARLIC TIKKA** 400

Marinating chicken pieces in a mixture of yogurt, spices, and crushed garlic, and then grilling or baking them until cooked through



**YELLOW DAL TADKA** 220

Yellow moong lentils with garlic tadka whole red chili curry in north Indian style

# INDIAN DISHES



**TANDOORI CHICKEN TIKKA** 400

Chicken marinated in a mixture of yogurt and spices, such as cumin, coriander, turmeric, and paprika, and then grilled or baked in a tandoor oven

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR







### CHICKEN TIKKA MASALA

370

Roasted marinated chicken with ginger garlic and a spiced gravy sauce



### BUTTER CHICKEN

370

Chicken marinated in lemon juice, ginger garlic paste yogurt, and a mixture of Kashmiri red chili salt



### KADAI PANEER

320

Vegetarian dish, Indian cheese (paneer) with green and red capsicum and a garlic ginger paste with cream gravy Sause



### GARLIC NAAN

110

Naan garlic bread is made from basic bread ingredients like wheat flour, garlic, baking soda, and fresh milk



### BUTTER NAAN

110

Naan butter bread is made from basic bread ingredients like wheat flour, baking soda, salt, sugar with fresh milk and butter



### PRAWN MASALA

400

Prawn marinated with garlic ginger paste and Indian spice Panjabi style grave sauce



### LAMB ROGAN JOSH

470

Lamb marinated in ginger garlic paste and a mixture whole gram masala with gravy sauce

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





**YOGHURT CHEESE CAKE** 400  
Organic yogurt cheesecake, fresh strawberry, and red berries coulis

# DESSERTS



**TIRAMISU** 400  
Light mascarpone mousse, lady finger, espresso, and kalhwa



**MÖVENPICK ICE CREAM SCOOP** 200  
Mango, chocolate, vanilla or strawberry



**PHUKET FRUIT PLATTER** 250  
Assortment of fresh Phuket fruit



**MANGO STICKY RICE** 350  
Fresh mango, sticky rice, coconut sauce, and coconut sorbet



**VANILLA MILLE FEUILLE** 400  
Caramelized puff pastry, light vanilla mousse, and caramel sauce

PRICES ARE INCLUSIVE OF TAX AND SERVICE CHARGE



VEGETARIAN



CHEF'S SIGNATURE



CHEF'S RECOMMENDATION



MOST POPULAR





**MAPLE ROASTED CARROT 170**  
Baby carrot roasted with maple syrup



**SWEET POTATO FRIED 170**  
Sweet potato wedges



**HAM & MASHED POTATO 270**  
Mashed potato with cooked ham



**GARLIC BREAD WITH HERBS 230**  
Grilled bread with garlic butter and herb



**KIDS PIZZA 290**  
Mini margarita pizza



**CHICKEN NUGGET 250**  
Deep fried chicken nugget served with french fries



**KIDS KHAO PHAD GAI 210**  
Chicken fried rice served with fried egg and mixed lettuce



**QUINOA SALAD 250**  
Quinoa, tomato, capsicum, red onion, and green salad



**CHICKEN CLEAR SOUP 210**  
Clear vegetable soup with minced chicken ball

# LITTLE BIRDS POWER BITES KIDS MENU



**VEGETABLE SOUP 320**  
Creamy tomato and vegetable soup



**FISH FINGER WITH PARMESAN & MASHY PEA 330**  
Deep fried fish finger served with parmesan, mashy pea, and tartare sauce



**PORK CHOP WITH MUSHROOM CREAM SAUCE 370**  
Grilled pork chop, mashed potato, and mushroom cream sauce



**PENNE CHICKEN SAUSAGE AND SPINACH 270**  
Chicken herb sausage served with penne and sauteed spinach



**CHICKEN NOODLE SOUP 210**  
Egg noodle soup with chicken and vegetables



**SPAGHETTI POMODORO 210**  
Spaghetti with tomato sauce, italian basil, and parmesan



**KIDS CHEESE BURGER 330**  
Australian beef pattie, lettuce and tomato, cheddar cheese, mayonaise, and sesame bun served with french fries



**BANANA SPLIT 370**  
Fresh banana, chocolate, strawberry and vanilla icecream, whipping cream, and chocolate sauce



**FRUIT PLATTER 200**  
Fresh Phuket mixed fruits

## APERITIF

CAMPARI	200
MARTINI DRY, BIANCO OR ROSSO	200
RICARD	200

## RUMS

CHALONG BAY	180
MAE KHONG	180
BACARDI	200
CAPTAIN MORGAN	200
HAVANA RUM 3 YRS	250

## VODKA'S

ABSOLUT	200
RUSSIAN STANDARD	200
SMIRNOFF VODKA	250
KETELONE VODKA	250
GREY GOOSE	280

## TEQUILAS

SIERRA SLIVER	200
JOSE CUERVO GOLD TEQUILA	250
JOSE CUERVO SILVER TEQUILA	250
HERRADU ANEJO	300
PATRON XO CAFÉ	300

## GIN'S

BOMBAY SAPPHIRE	250
TANQUERAY	250
HENDRICK'S	300
RAKU GIN	400
MONKEY 47 GIN	650

## WHISKEYS

JOHNNIE WALKER RED LABEL	200
RED RYE WHISKY	250
JOHNNIE WALKER BLACK LABEL	280
CHIVAS REGAL 12 YRS	280
JAMESON	280
CHITA WHISKY	450
MONKEY SHOULDER	400
SINGLETON 12 YRS	550
TALISKER 10 YRS	700

## SCOTCH BOURBONS

JIM BEAM	220
JACK DANIEL'S	250
GLENFIDDICH 12 YRS	400
BALVENIE 15 YRS	450
MAKER'S MARK	450

## OTHER'S

ST.GERMAIN	370
CHOYA UMISHU	350
ABSINTH PRADO	350
MEZCAL CREYENTE	550

## COGNACS VSOP

HENNESSY V.S.O.P	300
REMY MARTIN	300
HENNESSY X.O	650

## LOCAL&IMPORTED BEERS

SINGHA BEER	160
CHANG CLASSIC BEER	160
HEINEKEN BEER	180
ASAHI BEER	200
CORONA BEER	350

## MIXOLOGIST SIGNATURE

<b>JASMIN GIN MARTINI</b> Earl grey gin, martini bianco, cassis cream, pandan jasmine syrup, lemon, tonic	400
<b>REVISED CLEAR MOJITO</b> Havana 3Y, lime cordial clarified, homemade mint syrup, soda, ginger ale	400
<b>BOULEVARDIER TWIST</b> Bourbon pop corn, sweet vermouth, campari, spray of caramel vodka	400
<b>MILK PUNCHY</b> Umeshu choya, milk clarified, vanilla syrup, yuzu puree, milo	400
<b>LET IT SNOW</b> Infuse rum with coconut flake, corn milk clarified, citric acid, soda	400
<b>BULLNAMOON</b> Infuse vodka, bianco, homemade red bull cinamon, lime, soda	400
<b>GIN FIZZ SENCHA</b> Infuse gin with japanese sencha tea, triple sec, lemon, sugar syrup, tonic/soda	400
<b>MANGO STICKY RICE</b> infuse rum with coconut flake, rice wine, lemon syrup, mango juice	400
<b>DARK DELTA</b> Mezcal, charcoal activated, lime juice, vanilla syrup	400

## CLASSICS COCKTAILS

<b>LYCHEE MARTINI</b> Smimoff, triple sec, lime juice, lychee juice	350
<b>CLASSIC MARTINI</b> Gin or vodka, martini dry	350
<b>THE NEGRONI</b> Beefeater, martini rosso, campari	350
<b>CLASSIC MARGARITA</b> Jose silver tequila, triple sec, and sweet & sour	350
<b>PINACOLADA</b> Bacadi, malibu, coconut milk, pineapple juice	350
<b>COSMOPOLITAN</b> Smimoff, triple sec, cranberry juice, lime, syrup	350
<b>CLASSIC MOJITO</b> Havana 3Y, deemalala syrup, lime and mint leaves topped with soda	350
<b>SINGAPORE SLING</b> Beefeater, cheery brandy, pineapple juice, lime juice topped with soda	350
<b>MANHATTAN</b> Rye whiskey, sweet vermouth, dash of angostura	350

## VIRGIN COCKTAILS

<b>VIRGIN MOJITO</b> Lime juice, syrup and fresh mint topped soda water	180
<b>VIRGIN PIÑA COLADA</b> Coconut milk, pineapple juice, sugar syrup	180
<b>MANGO COLADA</b> Mango, mango juice, coconut milk, yogurt	180
<b>THREE FRUITS SALSA</b> Banana, orange juice, pineapple, sugar syrup	180

## SOFT DRINKS & FRUIT JUICES

COKE, COKE LIGHT	80
SPRITE	80
FANTA ORANGE	80
GINGER ALE	80
SODA WATER	80
TONIC	80
YOUNG COCONUT JUICE	150
THAI TANGERINES JUICE	150
PINEAPPLE JUICE	150
WATERMELON JUICE	150
MANGO JUICE	150
LEMON JUICE	150
ICED CHOCOLATE	150

## TEA

THAI BLACK TEA	80
THAI LEMON TEA	90
THAI MILK TEA	90
BRILLIANT BREAKFAST	150
SINGLE ESTATE DARJEELING	150
EARL GREY	150
SENCHA GREEN TEA	150
JASMINE GREEN TEA	150

## COFFEE

FRESHLY BREWED OR DECAFFEINATED	90
ESPRESSO	90
MACCHIATO	90
DOUBLE ESPRESSO	160
CAFE LATTE	160
CAPPUCCINO	160
MOCHA	160
ICE VANILLA LATTE	200
ICE ORANGE ESPRESSO	200
ICE CARAMEL MACCHIATO	220
ICE YUZU SODA ESPRESSO	220

## SPARKLING & STILL MINERAL WATER

MONT FLEUR STILL WATER (300ML)	95
MONT FLEUR STILL WATER (700ML)	150
MONT FLEUR SPARKLING WATER (300ML)	120
MONT FLEUR SPARKLING WATER (700ML)	180