



Special Chef's
RECOMMENDATION
OF THE MONTH



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

THIS DISH GOES BEST WITH

Laroche Chablis St Martin
 2,800/Bottle

La rue de l'amour White (Bordeaux)
 250/Glass



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

THIS DISH GOES BEST WITH

Pio Cesare gavi
 2,250/Bottle

Chiliano Sauvignon Blanc
 250/Glass



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





THIS DISH GOES BEST WITH

- Folie d'ines Rose
- 1,900/Bottle
- Bandicoots Estaez White
- 250/Glass

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

Searred 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 fillet 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

THIS DISH GOES BEST WITH

Chateau Ste Michelle Syrah
 2,800/Bottle

Chiliano Red Cabernet Sauvignon
 250/Glass



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

THIS DISH GOES BEST WITH

Tribach Riesling
 2,300/Bottle

Chiliano Sauvignon Blanc
 250/Glass



FALAFEL

550

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

THIS DISH GOES BEST WITH

Prosecco Blue Millesimato extra dry (Kosher)
 1,800/Bottle

Bandicoots Estaez Red
 250/Glass

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



THIS DISH GOES BEST WITH

- Caves Movenpick Pinot Grigio 2,000/Bottle
- Chandellier Brut Rose (Sparkling wine) 250/Glass

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

THIS DISH GOES BEST WITH

 Chapoutier Belleruche Cote-du-rhone Red 2,100/Bottle

 Chiliano Red Cabernet Sauvignon 250/Glass



LOBSTER RISOTTO 1,450

Canadian lobster with lobster bisque risotto, green asparagus, and parmesan

THIS DISH GOES BEST WITH

 Gerard Bertrand 6eme sens White |  Chiliano Sauvignon Blanc 250/Glass



BOLOGNESE 470

Spaghetti, bolognese sauce, 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



PIZZA



QUATTRO FROMAGI

650

Tomato sauce, fresh mozzarella, blue cheese, emmenthal, edam



FRUTTI DI MARE

750

Tomato sauce, fresh mozzarella, shrimp, New Zealand mussel, squid, parsley



SERRANO AND ROCKET

700

Tomato sauce, fresh mozzarella, rocket, cherry tomato, serrano ham



MARGHERITA

550

Tomato sauce, fresh mozzarella, and Italian basil



DIAVOLA

700

Tomato sauce, fresh mozzarella, spicy pepperoni, black olive



FUNGHI

600

Tomato sauce, fresh mozzarella, portobello mushroom, white truffle oil



CHICKEN TANDOORI

700

Tomato sauce, idian tikka sauce, mozzarella, chicken tandoori, coriander

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

THIS DISH GOES BEST WITH

Kwak Belgium Beer
 550/Bottle

La rue de l'amour White (Bordeaux)
 250/Glass



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

THIS DISH GOES BEST WITH

Phuket Craft Beer
 250/Bottle

Bandicoots Estaez Red
 250/Glass



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

THIS DISH GOES BEST WITH



Chaputier petite roche
crozes hermitage
3,100/Bottle



La rue de l'amour Red
(Bordeaux)
250/Glass



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 Sauce



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 yoghurt 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

THIS DISH GOES BEST WITH

Bisot & Figli Belstar Prosecco Brut | Chandellier Brut Blanc de Blanc
 1,450/Bottle | 250/Glass

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

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

CLASSICS COCKTAILS

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

VIRGIN COCKTAILS

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



MÖVENPICK

MYTH HOTEL
PATONG PHUKET

WINE OF THE MONTH



M. CHAPOUTIER BELLERUCHE COTE-DU-RHONE ROUGE

An intense wine with blackcurrant and raspberry notes complemented by notes of white pepper. The wine is juicy, powerful and fruity on the palate with lovely roasted notes, and silky, delicate tannins.

PRICE BY BOTTLE ~~2,350.-~~
2,100.-

MÖVENPICK

MYTH HOTEL
PATONG PHUKET

CHAMPAGNE



GREMILLET MILLESIME (CHAMPAGNE)

On the palate, the wine is full-bodied and voluptuous, provoking gasps of pleasure, thanks to a good balance between its delicate sparkle and subtle, caressing blend of fruity, floral flavors.



PRICE BY GLASS -
PRICE BY BOTTLE 6,800.-



NICOLAS FEUILLATE BLANC DE BLANC (MILLESIME)

Palate by bucolic, springtime notes of fresh flowers and angelica. The complex aromas gain in intensity, revealing notes of fresh honey and plums, followed by mint and coriander on the finish. The perfectly balanced freshness will support this delicately mineral Blanc de Blancs as it attains its true potential.



PRICE BY GLASS -
PRICE BY BOTTLE 8,200.-



NICOLAS FEUILLATE BRUT RESERVE

Aromas of juicy pear and crunchy apricot merge and weave in a beguiling fusion around a mass of delicate bubbles, gradually unleashing their true character over time. Simple in its complexity, refreshing and impulsive, it is fabulously versatile with wildly contrasting flavours, and the ideal partner to pre-dinner nibbles, where Réserve Exclusive Brut encapsulates true Champagne spirit to perfection.



PRICE BY GLASS -
PRICE BY BOTTLE 6,200.-



NICOLAS FEUILLATE ROSE

Réserve Exclusive Rosé is a delicately nuanced Champagne literally bursting with red summer fruit flavours. A delicious cavalcade of redcurrant, blueberry and raspberry notes, combined with a hint of Gariguette strawberries. From within its refined and vibrant structure, its clean flavours are extremely delicate and nuanced. The Réserve Exclusive Rosé is a refreshing and exuberant Champagne offering fresh, light fragrances, and just perfect for summer drinking for Madam.



PRICE BY GLASS -
PRICE BY BOTTLE 6,700.-

SPARKLING WINE



BISOL & FIGLI BELSTAR PROSECCO BRUT (BISOL)

Straw yellow with lightly green hints. fine and persistent. fruity and floral (white and meadow flowers), fresh and pleasant.



PRICE BY GLASS -
PRICE BY BOTTLE 1,450.-



CHAMDEVILLE BLANC DE LANCE BRUT

Light straw yellow in colour. The nose with a medium intensity aroma notes include grapefruit and stone minerals. Flavour notes include grapefruit, lemon zest and stone minerals.



PRICE BY GLASS 250.-
PRICE BY BOTTLE 1,200.-



CHAMDEVILLE BRUT ROSE

Pink color. Initial aromas of citrus and golden apples with secondary hints of bread dough and a hint of honey. The palate of dry but bold, with a good linger and depth.



PRICE BY GLASS 250
PRICE BY BOTTLE 1,200.-



VAL D'OCA PROSECCO BLUE MILLESIMATO EXTRA DRY (KOSHER)

La Cantina Produttori di Valdobbiadene Val D'Oca is one of the main producers of Prosecco, the most famous Italian sparkling wine made from the Glera grape variety. However, Val d'Oca also produces Tasted fresh, it presents the perfect balance between acidity and sweetness. This sparkling wine is produced using kosher methodology.



PRICE BY GLASS -
PRICE BY BOTTLE 1,800.-

MÖVENPICK

MYTH HOTEL
PATONG PHUKET

RED WINE



CONFIDENCES DE PRIEURÉ LICHINE

(BORDEAUX)

A beautifully intense dark red colour. A slightly earthy edge to the nose with ripe summer berries below the palate has impressively smooth, ripe summer berries and a vibrant kick of bright acidity firing the finish along.



PRICE BY GLASS -
PRICE BY BOTTLE 5,500.-



CHATEAU DE GLANA

(BORDEAUX)

Dark purple red violet hue. Oak influence, gingerbread spices and toasted aroma, backed by ripe dark berries. Well balanced with silky tannins, fine fruit.



PRICE BY GLASS -
PRICE BY BOTTLE 5,600.-



GIGONDAS

(RHONE VALLEY)

Purple. Intense nose dominated by peach and apricot with liquorice and notes of undergrowth. Generous, powerful and full-bodied with a long elegant finish.



PRICE BY GLASS -
PRICE BY BOTTLE 3,500.-



COTES DE NUIT VILLAGE

(BURGUNDY)

Dark ruby colour. Intense aromas of red berries and red plum on a hint of vanilla. Well balanced. Well integrated tannins. Long aftertaste.



PRICE BY GLASS -
PRICE BY BOTTLE 3,200.-



BRUNELLO DI MONTALCINO (TOSCANA)

Intense ruby red, with pale pomegranate highlights. Decisive, fine, broad and lingering with hints of vanilla, cherry, raspberry, and Licorice. Dry, warm, smooth, well-textured and lingering on the palate.



PRICE BY GLASS -
PRICE BY BOTTLE 5,800.-



CASILLERO DEL DIABLO PRIVADA CABERNET SAUVIGNON (CENTRAL VALLEY)

Deep, bright, intense ruby-red this wine has firm structure with smooth and enveloping tannins at the same time. The fruit is perfectly balanced with the contributions of the oak and ends with a pleasingly long and lingeri.



PRICE BY GLASS -
PRICE BY BOTTLE 1,750.-



CHATEAU STE MICHELE SYRAH (NAPA VALLEY)

Chateau Ste. Michelle 2019 Syrah is an elegant, medium-bodied Syrah with dark cherry, loamy earth, blueberry and espresso flavours, spicy and smoky on the palate.



PRICE BY GLASS -
PRICE BY BOTTLE 2,800.-



YALUMBA ORGANIC SHIRAZ

The palate is a mix of violets and spice with hints of Dutch licorice, lingering plum and cherry flavours. This is a fruit driven, medium-bodied wine with soft, silky tannins and a persistent savoury finish.



PRICE BY GLASS -
PRICE BY BOTTLE 1,900.-

MÖVENPICK

MYTH HOTEL
PATONG PHUKET



PICTOR CABERNET SAUVIGNON

Deep ruby red, Chocolate and vanilla with ripe black fruit and spice aromas. Smooth, rich and well proportioned with complex currants, black and red fruit flavors.



PRICE BY GLASS -
PRICE BY BOTTLE 1,900.-



M.CHAPOUTIER BELLERUCHE COTE-DU-RHONE ROUGE

An intense wine with blackcurrant and raspberry notes complemented by notes of white pepper. The wine is juicy, powerful and fruity on the palate with lovely roasted notes, and silky, delicate tannins.



PRICE BY GLASS -
PRICE BY BOTTLE 2,350.-



M. CHAPOUTIER PETITE RUCHE CROZES-HERMITAGE

Pale yellow with green lights, limpid and brilliant, green apple, very floral, exotic fruits, citrus aromas, the attack is supple with a lot of freshness, very aromatic (floral, candied fruits). Perfect for all fish Poultry, white meats Far eastern dishes Cheeses



PRICE BY GLASS -
PRICE BY BOTTLE 3,100.-



GERARD BERTRAND 6EME SENS RED

The aromas of red fruit. Develops an aromatic palette consisting of blackcurrants, fresh red fruit and vanilla. The tannins are fine and silky and contribute to the nice balance of this wine.



PRICE BY GLASS -
PRICE BY BOTTLE 1,300.-



PURPLE COWBOY TRAIL BOSS CABERNET SAUVIGNON

Dark red with hints of purple color. Aromas of ripe plum, cherry and cassis are accented with cola and vanilla. The palate with cherries, a small chunk of chocolate and a pinch of white pepper.



PRICE BY GLASS -
PRICE BY BOTTLE 2,460.-



PATRIARCHE BOURGOGNE PINOT NOIR

The Patriarche Pinot Noir comes from a balanced blend of Côte de Beaune giving finesse to the wine, Hautes Côtes de Beaune giving fruitiness and Côte Chalonnaise (Mercrey) giving elegance and suppleness.



PRICE BY GLASS -
PRICE BY BOTTLE 3,400.-



CHILANO CABERNET SAUVIGNON (CENTRAL VALLEY)

The aromas of red fruit. Develops an aromatic palette consisting of blackcurrants, fresh red fruit and vanilla. The tannins are fine and silky and contribute to the nice balance of this wine.



PRICE BY GLASS 250.-
PRICE BY BOTTLE 1,200.-



LA RUE DE L'AMOUR ROUGE - MISE EN BOUTEILLE A BORDEAUX

Light wine with flavors of red fruits, perfect for all the dishes. Will bring love fusion in your palette



PRICE BY GLASS 250.-
PRICE BY BOTTLE 1,200.-



BANDICOOT ESTAEZ PREMIUM-SUD EST AUSTRALIE ROUGE (BANDICOOTS SELECTION RED)

The skilled winemakers at Bandicoot Estate created this Premium Australian Shiraz blend, cool fermented to produce a smooth red wine with firm tannins yet soft round finish.



PRICE BY GLASS 250.-
PRICE BY BOTTLE 1,200.-



MÖVENPICK

MYTH HOTEL
PATONG PHUKET

WHITE WINE



SANCERRE BLANC (LOIRE)

A wonderfully fresh attack, with the intense aromatic strength of very ripe Sauvignon. A wonderful length on the palate, accompanied by mineral characteristics.



PRICE BY GLASS -
PRICE BY BOTTLE 3,800.-



LAROCHE CHABLIS ST MARTIN (BURGUNDY)

Chablis Saint Martin has the intense freshness typical of the terroir in combination with ripe white fruit and white blossom aromas. The minerality gives a lingering finish and a distinct character.



PRICE BY GLASS -
PRICE BY BOTTLE 2,800.-



EARTH GARDEN SAUVIGNON BLANC (VILAMARIA)

(ORGANIC) Our Earthgarden Sauvignon Blanc has lifted aromas of citrus fruits. The flavours on the palate showcase fresh herbs. The intense fresh fruit concentration is balanced with zesty acidity.



PRICE BY GLASS -
PRICE BY BOTTLE 2,000.-



STELLA BELLA CHARDONNAY (MARGARET RIVER)

Displaying our signature spring water liveliness, this wine is driven by lemon, lime and grapefruit. A hint of saline captures the southern Margaret River minerality.



PRICE BY GLASS -
PRICE BY BOTTLE 2,000.-



PIO CESARE GAVI WHITE DOCG (G.A.V.I.D.O.C.G.)

Fresh, clean and spicy aromas. Salty, with ripe fruit and rich, complex flavor. Great ageing potential.



PRICE BY GLASS -
PRICE BY BOTTLE 2,250.-



KENDALL-JACKSON RESERVE CHARDONNAY (CALIFORNIA)

Luscious honeysuckle, ripe pear and fresh lemongrass intertwine in this medium-bodied Sauvignon Blanc. Hints of fresh tropical grapefruit complement the subtle mineral quality while added layers of fig and honeysuckle round out this crisp, aromatic wine



PRICE BY GLASS -
PRICE BY BOTTLE 2,300.-



PENFOLDS BIN 51 RIESLING (SOUTH AUSTRALIA)

Fresh and citrusy yet still supporting a soft, balanced acidity. Texturally granular with a phenolic tacy impression on finish. Flavors of cucumber and lime with a lemon curd/ panna cotta generosity. Upon sitting in an almost empty glass, candied mandarin and Turkish delight complexities are revealed.



PRICE BY GLASS -
PRICE BY BOTTLE 4,100.-



BANDICOOTS ESTAEZ PREMIUM-SUD EST AUSTRALIE BLANC (BANDICOOTS SELECTION WHITE)

Marginal winemakers at Bandicoot Estate created Premium Australia Shiraz and Chardonnay blends, fermented to produce mellow red wines and crisp, dry white wines, to be served chilled. Crispy fresh notes of apple, pineapple, pale currants, short finish. Easy to drink white.



PRICE BY GLASS 250.-
PRICE BY BOTTLE 1,200.-

MÖVENPICK

MYTH HOTEL
PATONG PHUKET



TRIMBACH RIESLING

Riesling is Alsace's main specialty. In its youth, Alsace Riesling is dry, fresh and floral, but develops complex mineral and flint character with age. Gewurztraminer is known for its signature spice and lychee aromatics, and is often utilized for late harvest wines. Pinot Gris is prized for its combination of crisp acidity and savory spice as well as ripe stone fruit flavors. Muscat, vinified dry, tastes of ripe green grapes and fresh rose petal.



PRICE BY GLASS -
PRICE BY BOTTLE 2,300.-



TRIMBACH GEWURZTRAMINER

Trimbach Gewurztraminer 2016 is a wine with an elegantly scented nose of yellow fruits, lychee and spices. In the mouth it is dry, rich, intense and delicious with a dry and piquant finish. It is a balanced white with good aging potential.



PRICE BY GLASS -
PRICE BY BOTTLE 2,600.-



DOMAINE DES FINES CAILOTTES POUILLY

Intensely scented with passion fruit, peach, pear and white flowers. Supple, it fills the palate with its roundness which evokes a fruity mousse to a taster. A crunchy wine, of beautiful freshness and a pleasant final bitterness



PRICE BY GLASS -
PRICE BY BOTTLE 3,200.-



CLEARWATER COVE SAUVIGNON BLANC MARLBOROUGH

New Zealand is also renowned for its exceptional wines. In these beautiful, but harsh, conditions the vines struggle for survival, producing low yields of high quality fruit with concentrated flavours. Parcels from the Awatere Valley and Wairau Valley together combine to create a wine brimming with varietal character, balance and elegance



PRICE BY GLASS -
PRICE BY BOTTLE 2,000.-



TOHU AWATERE VALLEY SAUVIGNON BLANC

Tohu Wines is the world's first Māori-owned wine company, which created this Sauvignon Blanc is a unique expression of Marlborough's high altitude vineyards, a vibrant wine with freshness and length



PRICE BY GLASS -
PRICE BY BOTTLE 2,400.-



CHILANO SAUVIGNON BLANC (CENTRAL VALLEY)

Medium bodied and vibrant acidity, this wine retains the character-istic the freshness of Sauvignon Blanc, with citrus and tropical fruit apparent in the mouth.



PRICE BY GLASS 250
PRICE BY BOTTLE 1,200.-



GERARD BERTRAND 6EME SENS WHITE

A pale yellow colour. Floral nose carries aromas of laurel, acacia or boxwood. On the palate it is equally aromatic with a good touch of acidity and a pleasing crisp freshness leading to a suave finish.



PRICE BY GLASS -
PRICE BY BOTTLE 1,300.-



LA RUE DE L'AMOUR BLANC - MISE EN BOUTEILLE A BORDEAUX

Spicy Wine with flavors of abricots, delicate cepages to pair with all fish dishes or around cheese plater



PRICE BY GLASS 250.-
PRICE BY BOTTLE 1,200.-



YALUMBA ORGANIC CHARDONNAY

This lovely mix of aromas is mirrored in the flavours and joined by a rich, creamy mid-palate and tropical acidity to finish.



PRICE BY GLASS -
PRICE BY BOTTLE 1,900.-



CAVES MOVENPICK PINOT GRIGIO

Pinot Grigio from Friuli perfect for starters. Lemon appearance, medium intensity, herbaceous aromas, blossom and green grass. dry-medium acidity, medium alcohol and body. Pronounced flavours of green fruit, herbs, asparagus.



PRICE BY GLASS -
PRICE BY BOTTLE 2,000.-

MÖVENPICK

MYTH HOTEL
PATONG PHUKET

ROSE WINE



GASSIER LE PAS DU MOINE ROSE (PROVENCE)

On the palate, a rich and powerful wine revealing aromas of exotic fruits, lychee, rambutan and nectarine. A complex wine with good length on the palate.



PRICE BY GLASS -
PRICE BY BOTTLE 2,200.-



FOLIE D'INES ROSE

The pink color is particularly pale and delicate. On the nose, the aromas of small red fruits are magnified by notes of dried flowers. Labouche is frank, clean and lively. The feeling of freshness ends with a crunchy and chiseled finish.



PRICE BY GLASS -
PRICE BY BOTTLE 1,900.-

WINE BY GLASS



CHILANO CABERNET SUAVIGNON (CENTRAL VALLEY)

This wine is deep, intense violet in colour with ruby tones at the rim. This wine has good body and balanced acidity, with ripe tannins and a good balance between fruit.



PRICE BY GLASS 250.-
PRICE BY BOTTLE 1,200.-



CHILANO SUAVIGNON BLANC (CENTRAL VALLEY)

Medium bodied and vibrant acidity, this wine retains the character-istic the freshness of Sauvignon Blanc, with citrus and tropical fruit apparent in the mouth.



PRICE BY GLASS 250.-
PRICE BY BOTTLE 1,200.-



BANDICOOT ESTAEZ PREMIUM-SUD EST AUSTRALIE ROUGE (BANDICOOTS SELECTION RED)

The skilled winemakers at Bandicoot Estate created this Premium Australian Shiraz blend, cool fermented to produce a smooth red wine with firm tannins yet soft round finish.



PRICE BY GLASS 250.-
PRICE BY BOTTLE 1,200.-



BANDICOOTS ESTAEZ PREMIUM-SUD EST AUSTRALIE BLANC (BANDICOOTS SELECTION WHITE)

Marginal winemakers at Bandicoot Estate created Premium Australia Shiraz and Chardonnay blends, fermented to produce mellow red wines and crisp, dry white wines, to be served chilled. Crispy fresh notes of apple, pineapple, pale currants, short finish. Easy to drink white.



PRICE BY GLASS 250.-
PRICE BY BOTTLE 1,200.-



LA RUE DE L'AMOUR ROUGE - MISE EN BOUTEILLE A BORDEAUX

Light wine with flavors of red fruits, perfect for all the dishes . Will bring love fusion in your palet



PRICE BY GLASS 250
PRICE BY BOTTLE 1,200.-



LA RUE DE L'AMOUR BLANC - MISE EN BOUTEILLE A BORDEAUX

Spicy Wine with flavors of abricots , delicate cepages to pair with all fish dishes or around cheese plater



PRICE BY GLASS 250.-
PRICE BY BOTTLE 1,200.-

MÖVENPICK

MYTH HOTEL
PATONG PHUKET