
PHOODIE
PHUKET FOOD FESTIVAL
Thai
ไทย ไทย
Phoodie Chef's Table
A Thai Cocktail
& Dining Experience
Four-Course Dinner with Cocktail
25.11.26
6 PM Onwards
THB 2,190++ per person
เสน่ห์รสไทย
SCAN TO
VIEW MENU
BOOK NOW! 076 396 433
FOR RESERVATIONS & INQUIRIES, PLEASE CONTACT : HC1D6-FB@ACCOR.COM
pullman
PHUKET
ARCADIA KARON BEACH RESORT

PHOODIE
PHUKET FOOD FESTIVAL
Thai Thai

Phoodie Chef's Table Event

25TH NOVEMBER THB 2,190++

Indulge in an extraordinary family-style culinary journey at Thai Thai
that honors the bold, aromatic,and soul warming traditions of Southern Thailand.
Crafted for true food lovers, this exclusive Chef's Table experience showcases vibrant herbs,
premium farm-fresh ingredients, and centuries-old flavor pairings brought together in a dynamic communal feast.

WELCOME DRINK

Prasopgaan Jasmine, Thai Herbs, Citrus, Coconut Liqueur

COURSE 1

Cocktail and Shared Starters

SIGNATURE COCKTAIL

Botanical Affair Saneha Natural Gin, Pomelo Cordial, Lemongrass, Soda Water

STARTERS

Lhon Nuea Poo Thai aromatic dip with crab meat served with mixed vegetables
Miang Kam Dried shrimps, toasted coconut, peanut, lime, ginger wrapped in Chaplu leaves, palm sugar dipping sauce
Gai Yang Samun Phrai Herb-Crusted Lemongrass Skewers, minced chicken seasoned with kaffir lime and galangal
Yam Taupooh Kub Nuea Poo Spicy winged bean salad with blue swimmer crab meat

COURSE 2

Cocktail and Individually Served Soup

SIGNATURE COCKTAIL

Coconut Grove Saneha Thai Dry Gin, Coconut water, Pandan, Lime

SOUP

Pla Kao Daeng Tom Kamin Spicy red grouper soup with turmeric

COURSE 3

Cocktail and Sharing Mains

SIGNATURE COCKTAIL

Siam After Dark Saneha Natural Gin, Charred Pineapple, Lime, Tamarind syrup

MAINS

Goong Kua Nam Tan Tanod Phuket king tiger prawns caramelized in smoky Phetchaburi palm sugar
Nuea Yaang Jim Jaew Charred Khun Ta Farm's beef tenderloin served with Poomjai Farm's Vegetables & Fiery, tart Jaew dipping sauce
Sen Mee Geang Poo Rice vermicelli served with crab curry Phuket style, local vegetables & boiled egg
Phad Phak Ruam Kub Tao Hoo Wok-fried assorted vegetables and soya bean curd

COURSE 4

Cocktail and Individually Served Dessert

SIGNATURE COCKTAIL

Forest Whispers Saneha Sanctuary Gin, Vermouth Bianco, Jasmine Tea Cordial

DESSERT

O-AEW A clear, refreshing jelly made from banana starch and Chinese creeping fig seeds (o-aew).

Please let us know if you have any allergies or dietary requirements.
Prices are in Thai Baht and exclude 7% VAT and 10% service charge.

Shellfish Molluscs Soybean Mustard Nuts