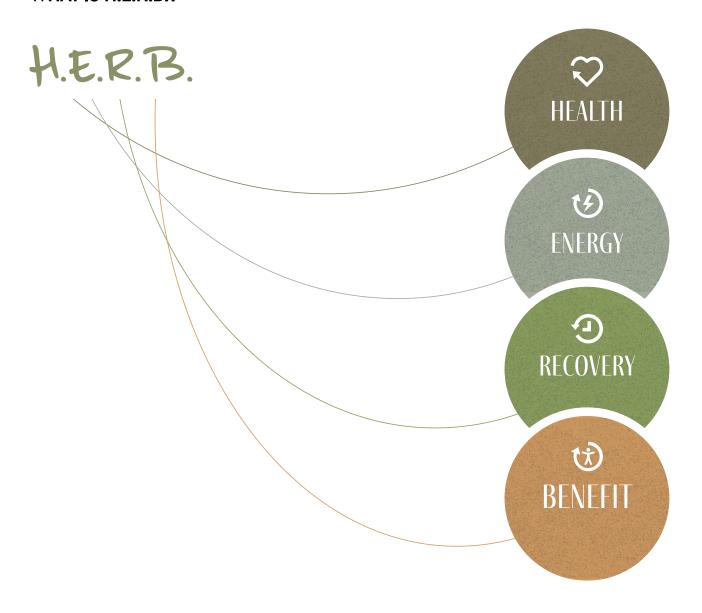




#### WHAT IS H.E.R.B.?



### H.E.R.B. IS PULLMAN'S VERY OWN HERB GARDEN WHERE A SELECTION OF HERBS ARE GROWN.

H = H.E.R.B. ICON

The herbs are cultivated with love, and every morning hand-picked by our culinary team to be used in beverages and dishes across the resort's food & beverage outlets. H.E.R.B. stands for four important elements of our daily life.

H.E.R.B. is open all day, located in front of villa 001. we invite you to join the H.E.R.B. tour from 15.00 hrs. – 16.00 hrs. or book our cooking class where herbs are used from our garden. for your daily dose of health, energy, recovery and overall benefits, discover all H.E.R.B. beverages and dishes where the icon is displayed.









Price













| N   | 1. SOM TUM TALAY spicy green papaya salad with seafood                                  | 450        |
|---|---|------------|
| G   | 2. YUM POO NIM<br>deep-fried soft-shell crab with spicy<br>green mango salad            | 450        |
|   | <b>3. LAAB</b> northeast style minced pork or minced chicken                            |            |
|   | • gai (chicken)   | 330        |
|   | • moo (pork)  | 330        |
|   |   |            |
| <b>(1)</b>  | 4. YUM WOON SEN TALAY glass noodle salad with seafood                                   | 380        |
|   |   | 380<br>480 |
| <b>(1)</b>  | glass noodle salad with seafood  5. YUM NEUA YANG                                       |            |
| <ul><li>(1)</li><li>(2)</li><li>(3)</li><li>(4)</li><li>(5)</li><li>(6)</li><li>(7)</li><li>(8)</li><li>(9)</li><li>(1)</li></ul> | glass noodle salad with seafood  5. YUM NEUA YANG thai grilled beef salad  6. POPIA TOD | 480        |











# LIQUID ELEMENT



**LAUGHTER IS BRIGHTEST** WHERE FOOD IS BEST.

8. TOM YUM GOONG
 spicy thai shrimp soup with mushroom and thai herb

Price 420





 9. TOM KHA GAI
 coconut milk soup with chicken, mushroom and thai herbs

> LET FOOD **BE THY MEDICINE** AND MEDICINE BE THY FOOD.



G CONTAIN GLUTEN H H.E.R.B.



Price 280















|        |   | Price |
|--------|---|-------|
| N      | 10. PHAD THAI wok fried rice noodles with tamarind sauce  |       |
|        | • gai (chicken)   | 350   |
|        | • goong (prawn)   | 450   |
| N<br>G | 11. KHAO PHAD wok fried rice with carrot, tomato, onion, spring onion and asparagus                       |       |
|        | • gai (chicken)   | 330   |
|        | • moo (pork)  | 330   |
|        | • goong (shrimp)  | 430   |
|        | • poo (crab)  | 400   |
| G      | 12. KHAO PHAD SAPPAROD GOONG wok fried rice with shrimp, pineapple, raisin, cashew nuts, mixed vegetables | 400   |
| G      | 13. PHAD PAK RUAM MIT stir fried mixed vegetables with oyster sauce                                       | 280   |
| N<br>G | 14. PHAD SI-EIW wok fried fat noodle with kale and carrot   |       |
|        | • gai (chicken)   | 330   |
|        | • moo (pork)  | 330   |
|        | • goong (shrimp)  | 430   |
| N<br>G | 15. PHAD KAPOW stir fried hot basil on steamed rice with fried egg  |       |
|        | • gai (chicken)   | 330   |
|        | • moo (pork)  | 330   |
|        | • nua (beef)  | 450   |
|        | • goong (prawn)   | 430   |

beyond meat



360





**16. GOONG PAD MAKAM** stir fried prawns in tamarind sauce Price 580

17. GAI PHAD MED MAMUANG

 stir fried chicken with cashew nut, chili paste, dried chili, water chestnuts and mixed vegetables

Price 380

**PEOPLE WHO** LOVE TO EAT ARE ALWAYS THE BEST PEOPLE.

Price

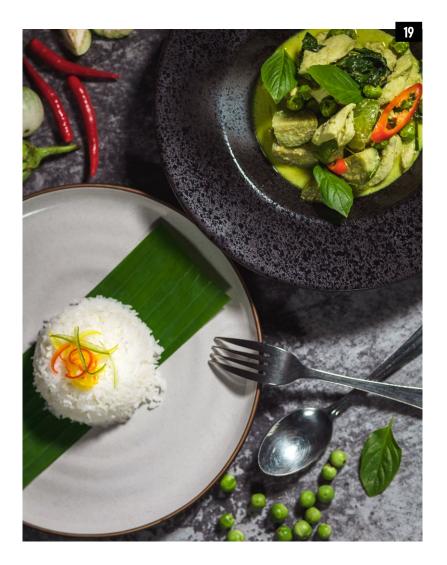
18. PHAD GA-REE TALAY stir fried seafood with curry powder, coconut milk, chili oil and mixed vegetables

580



















|   |   | Price |
|---|---|-------|
|   | 19. GANG KEAW WAAN green curry with eggplant, plate brush eggplant, thai basil and red chili                                  |       |
|   | • gai (chicken)   | 330   |
|   | • moo (pork)  | 330   |
|   | • nua (beef)  | 450   |
|   | • goong (shrimp)  | 430   |
| G | 20. PANANG panang curry with prawn and kaffir lime leaves gai (chicken)   | 330   |
|   | • goong (shrimp)  | 580   |
|   | 21. GANG PHED PED YANG red curry with roast duck, lychee, eggplant, grape, cherry tomato, pineapple, thai basil and red chili | 400   |
| - | 22. MASSAMAN GARE<br>slow cooked lamb shank with massaman<br>curry, potato, red onion and roast peanut                        | 750   |



## SEA ELEMENT



**© 23. CHOO-CHEE SALMON** grilled salmon with hong kong kale and panang curry sauce

480

Price

580

O 24. PLA KA-PONG THOD NAMPLA deep fried white snapper with raw green

mango and cashew nuts spicy salad

© 25. PLA JEAN TAKAI

H deep fried white snapper with tamarind and lemongrass sauce

480

**©** 26. PLA THOD KA-TEAM **PRIK THAI** 

360

deep fried white snapper with garlic and pepper sauce

500

**1 27. PLA PEAW WAAN** deep fried white snapper with sweet and sour sauce pineapple, bell pepper, cucumber and onion

28. PLA NEUNG MA NAO (I) thai steamed fish with lime and garlic

480



COOKING WITH LOVE **PROVIDES FOOD FOR THE** SOUL.











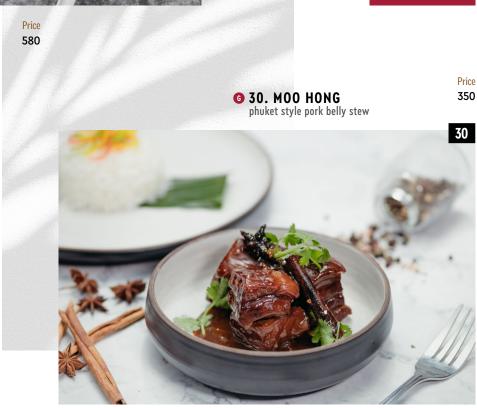




GOOD FOOD GOOD WINE GOOD FRIENDS GOOD TIME.

Q 29. MEE-HOON GANG POO diamond of phuket yellow curry with crab meat and vermicelli noodle

TO EAT IS
A NECESSITY,
BUT TO EAT
INTELLIGENTLY
IS AN ART.













## WESTERN ELEMENT

| 31. CAESAR SALAD<br>cos lettuce, crispy smoked bacon, garlic<br>crouton, parmesan, caesar dressing  | 350  |
|---|------|
| • add chicken   | +50  |
| • add prawn   | +150 |
| <b>32. NIÇOISE SALAD</b> seared tuna, soft boiled egg, organic tomato, french bean, black olive, cucumber, baby gem, anchovy and green herb sauce | 450  |
| <ul> <li>33. FALAFEL BOWL</li> <li>falafel, cashew nut tatziki, lebanese fattoush salad, pomegranate</li> </ul>                                   | 350  |
| <b>⊙</b> 34. CALIFORNIAN CLUB   | 470  |





**35. PULLMAN SIGNATURE** BEEF BURGER

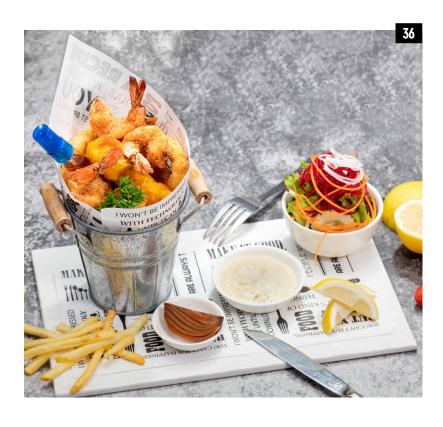
black angus beef, lettuce, tomato, onion, pickles and burger sauce on a grilled sesame bun, served with fries

· add Cheddar cheese +30

· add smoked bacon +30

**36. ANDAMAN OCEAN SEAFOOD** 

crispy beer-battered grouper, locally caught lightly fried tiger prawns and calamari, fries, tartare sauce, garden salad and fries



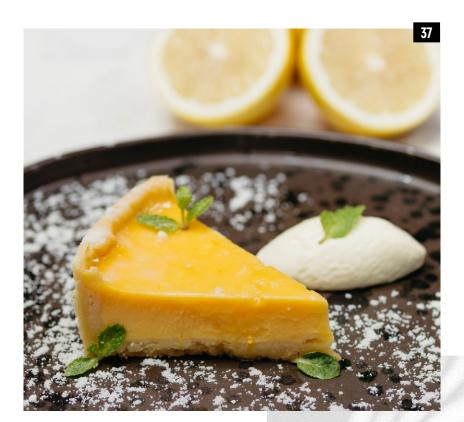
SANDWICH

chicken breast, thai slaw, salad, avocado, fried egg, sriracha hot chilli sauce, served with fries



Price 480

650





LTFE IS SHORT **EAT DESSERT** FIRST.

**37. LEMON TART** 1 lemon and passionfruit tart, clotted cream Price 250

38. KLUAY BUAD CHEE

banana poached in coconut milk with deep fried vanilla ice cream

Price 220





**10** 39. KHAO NIEW MAMUANG mango sticky rice with coconut ice cream Price 220



G CONTAIN GLUTEN



