

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 Chiang Mai, Moo hong from Phuket or Massaman Nua, a popular curry all over Thailand.



Somsak Srimuang



Moo Hong Phuket

slow cooked pork belly with
cinnamon stick style

290.-



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

Po pia pak 250.- 🌿 🍴

Spring roll

Deep fried vegetable spring roll served with plum sauce



Gai Ho Bai Teoi 260.- 🍴

Chicken wrap Thai style

Deep fried chicken wrap in pandanus served with sweet soy sauce

SALADS



Yam Wun Sen 350.- 🍴

Talay 🌶️ 🍴

Spicy glass noodle seafood salad

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

Yum Som-O 320.- 🍴

Goong 🌶️

Pomelo salad with grilled local tiger prawns and roasted coconut shallot, coriander, chili & Thai dressing



Yam Nua Yang 290.- 🍴

Spicy grilled Thai beef Tenderloin 🍴

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

Som Tam 310.- 🍴

Goong Yang

Green papaya salad 🌶️ 🍴

With grilled Andaman 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 320.- 🍴

Goong 🌶️

Spicy prawns soup

Andaman tiger prawns with local mushrooms, galangal, shallots, chili, and kaffir lime leaves

MAINS



Pla Prio Wan 290.- 🍴

Sweet & Sour fish

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



Khao Soi Gai 280.- 🍴

Northern style curry with chicken coconut milk and yellow noodles 🍴

Goong Phad nam Makham 
Tiger prawns

Stir fried local tiger prawns with green asparagus, tomato cherry, fried shallot and tamarind sauce



590.-



Phad Nuea Nam man Hoi  **290.-**
Stir fried beef tenderloin with oyster sauce
Garlic, bell pepper, onion, mushroom, red chili finger and spring onion

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

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



Gaeng Khiao Wan Gai  **250.-**
Green curry chicken

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

Massaman Nua   
Massaman beef

Slow cooked beef tenderloin in coconut milk & curry with potato, peanuts, fried shallot & onion



350.-



Khao Phad Goong **280.-**
Fried rice shrimp
Stir-fried rice with shrimp and fried egg on top

Khao Phad Gai **250.-**
Stir-fried rice with sliced chicken and fried egg top



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

Phad Kaphrao Gai **280.-** 
Stir-fried hot basil leaves with minced chicken



Gaeng Phed Ped Yang 
Smoked duck breast with red curry paste


Coconut milk, Lychee, pineapple, grape, tomato cherry, eggplant, and basil leaf

Phad Thai Goong  **370.-**
Stir fried noodle

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



Phad Pak Bung **200.-**
Morning glory
With fried garlic, chili and oyster sauce

Guay tiew phad See Ew Goong 
Stir fried large noodle with vegetable,



Guay tiew phad See Ew Gai 
Stir fried large noodle with vegetable Chicken

Khao suay **100.-**
Steamed rice



ASIAN CUISINE



Gyoza with chicken 270.-
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



Phad Mi Hokkien 370.-
Stir fried yellow noodle Hokkien style
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 satay, 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

CHOICE OF YOUR CAESAR WITH



Grilled chicken breast 280.-



Smoked salmon 360.-

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



French onion soup 280.-



Served with melted cheese on crispy bread



Spaghetti 350.- seafood



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



Served with melted cheese on crispy bread

Chef's soup 220.- of the day



Served with croutons



Spinach and goat Cheese Ravioli 380.-



Ravioli stuffed with spinach and goat cheese in tomato sauce



PASTAS

Spaghetti 320.- Bolognese sauce

With rich ground beef tomato sauce



Fettuccine 340.- Carbonara sauce

With egg yolk, cream, bacon, chopped onion



Beef Lasagna 350.-

Baked fresh pasta with Beef ragout and parmigiano cheese



ON THE GRILL



Australian lamb chop **1,100.-**

Australian beef tenderloin steak **1,300.-**



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 | Mixed 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 bun

Cajun Chicken burger 🌿 340.-

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 sandwich 🌿 350.-

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 🌿 360.-

With Chicken ham, pineapple and mozzarella cheese

Marinara Pizza 🌿 380.-

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



Four Cheese Pizza 🌿 460.-

Gorgonzola, buffalo mozzarella, parmesan and Mozzarella cheese

Primavera Pizza 🌿 430.-

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



Salami Pizza 🌿 420.-

With salami, shallot, bell pepper, parmesan cheese and mozzarella cheese

VIJAY SINGH

CHEF DE CUISINE

Chef Vijay began his illustrious career with an international luxury brand in India. Throughout his career, he has achieved numerous accolades, including winning an award at a hospitality festival in Punjab, India.

Chef Vijay is skilled in food innovation, presentation, and enjoys meeting guests to share his stories and culinary vision.

He takes great pride in seeing guests relish every bite, and the happiness of his customers, reflecting their satisfaction, brings him immense joy.

Chef Vijay invites you on a culinary journey to India with his signature dishes, such as butter chicken and lamb Rogan josh, both quintessentially Indian delicacies.

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Lamb Rogan Josh

640.- 🍴 🍴

Lamb shoulder cube
cooked in slow heat
with Indian spices



INDIAN CUISINE

APPITIZER & SALAD



Grilled Chicken Tikka 320.-

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

Vegetable Samosa 280.-

Triangle shaped potato fried patties served with mint & tamarind sauce



Vegetable Raita 200.-

Yoghurt mix with chop onion tomato cucumber chili & Indian spices

Roasted Papadam 200.-

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

Butter Paneer 360.-

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

Vegetable Dum Biryani 350.-

Mélange of seasonal vegetables cooked with fragrant long grain rice, cooked on Dum served with yogurt sauce



Butter Chicken 350.-

Chicken thigh cooked in tomato & nuts gravy

Prawn Curry 380.-

Prawn cooked with tomato coconut sauce with Indian spices



Chicken Tikka Masala 350.-

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 FRUIT PLATTER 200.-

seasonal fresh fruit



**Culab Jamun with 200.-
Vanilla Ice Cream** 🌿🌾

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.-

