

RED SAUCE

ROSEWOOD PHUKET

ALL DAY

Breakfast 07:00–11:00 · Lunch 12:00–14:30 · Dinner 18:00–22:00, daily

ROSEWOOD PHUKET · EMERALD BAY · PATONG

A KISMET MENU · ROSEWOOD PHUKET

BREAKFAST

Mindful Eating

BOOSTER

Butterfly Peas Overnight Oats

Chia seeds, flax seeds, goji berry, pomegranate, stingless bee honey

Pistachio Bowl

Pistachio foam, pomegranate, cocoa nibble, crunchy kataifi

Eat Good Feel Good

Coconut yoghurt, dark chocolate, granola, banana, peanut butter, chia seeds

Chocolate Pudding

Asian pear compote, cinnamon, orange

ENERGIZER

Homemade Raw Nut Milk

Macadamia, cashew, hazelnut

Blueberry Power Ball

Dried cranberries, oats, banana, chia seeds, pistachio

Spirulina Bar

Oats, pumpkin seeds, flax seeds, dates, coconut oil

Açaí Bar

Oats, dates, walnut, goji berry, maple syrup, chocolate chips

EARTH-TO-TABLE

Artisan Cheese Platter, Soft Seeds Bread

Almond & cashew nut based, smoked on hickory, aged cumin Gouda, cheddar, feta

Savoury Oatmeal

Mushroom, edamame, kelp, sesame seeds

Toasted Multiseed Bread

Avocado, tomato, fresh herbs

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

BREAKFAST

EARTH-TO-TABLE · CONTINUED

Hummus

Sunflower seeds, hemp seeds, paprika, crispy rye bread

Purple Potato & Corn Fritters

Avocado salsa, smoked cheese, rocket & coriander salad

Chickpeas & Spinach Curry

Masala spices, parata

Miso Soup

Tofu, wakame, spring onion

THAI

Joke

Pork or chicken congee, poached egg, ginger, spring onions

Khao Tom Pla

Fish boiled rice, fresh sliced ginger, crispy garlic

Ba Mee Kiew Moo Daeng

Egg noodle soup, sliced pork & chicken dumpling

Khao Mun Gai

Thai chicken rice, ginger, garlic & chili sauce

Bak Kut Teh

Double boiled pork ribs, mushrooms, spices & herbal soup

Moo Ping

Thai marinated grilled pork skewers, sticky rice

Xiao Boi

Traditional shrimp & pork dumpling, chili sauce, Chinese vinegar

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

BREAKFAST

EGGS & SAVORY

Shakshuka

Baked eggs in tomato sauce, cumin, red pepper, onion, feta cheese

Japanese Egg Custard

Snow crab

Fluffy Herbs Omelette

Greek yoghurt, tomato coriander & red onion salsa, herbs salad

Cheese Omelette

Earthling mushroom ragout, black truffle

Croque Madame

Brioche bread, cooked ham, Gruyère cheese, béchamel sauce, sunny side up

Manakish

Green za'atar, mozzarella

Udon Soup

Dashi broth, noodle, shichimi

Braised Pork Charcoal Croissant

Red onion, gherkins, sriracha mayonnaise

Cured Ocean Trout

Trout roe, sour cream, caper berry, pickled onion, charcoal sourdough

Two Free-Range Eggs Any Style

Fried, poached, boiled or scrambled; sides: baked beans, breakfast potatoes, bacon, pork or chicken sausage

ELIXIR SHOTS

Immunity

Turmeric, ginger, orange, black pepper

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

BREAKFAST

ELIXIR SHOTS • CONTINUED

Farmed Kefir

Probiotic nutritional value

H2O

Hydrogen rich water

Royal Jelly

Royal jelly, pineapple, lime, ashwagandha, mint, coconut water

HEALTHY JUICE

Refreshing Tonic

Jujube, goji berries, lemongrass, ginger, apple cider vinegar

Alkagizer

Spinach, kale, celery, cucumber, avocado, green apple, coriander

De-Tox

Celery, apple, ginger, pineapple, lemon, mint

SMOOTHIE

Cocoa Bloom

Banana, cacao, mango, coconut

Antioxidant

Passion fruit, orange, mango, nuts

Red Berries

Strawberry, blueberry, peanut butter, chia seeds, flax seeds, almond milk

ADAPTOGENES

ADD ONE OF THE THREE TO ANY OF OUR MORNING BEVERAGES

Maca

Stimulating

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

BREAKFAST

ADAPTOGENES · CONTINUED

Ashwagandha
Balancing

Gotu Kola
Calming

ORGANIC MUSHROOM TEA

Cordyceps
Stamina

Reishi
Recovery

Lion's Mane
Focus & memory

PASTRY DELICACIES

Crêpe, Waffle & Pancake
Your choice of condiments: Nutella, maple syrup, honey, chocolate sauce, whipped cream

Croffle
Fresh berries, whipped cream

Matcha & Banana Pancake
Blueberry compote, matcha cream, green tea syrup

Golden Pomelo
Vanilla cream, pomegranate, stingless bee honey

Coconut Rice Pudding
Mango, banana, mung bean, toasted white sesame, pumpkin seed

French Toast
Caramelized banana, oat crumble, maple syrup, whipped cream

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

BREAKFAST

Our commitment is rooted in respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality ingredients. Rosewood Phuket proudly partners with local farms and purveyors to provide our guests with fresh seasonal produce throughout the year. These partnerships include white pork from Sampran Farm, chicken from Klong Phai Farm, caviar from Hua Hin Sturgeon Farm, and spirulina from Natural Aquaculture Farm. We also source free-range chicken eggs from Koh Yao Noi Farm, organic Siam mushrooms from Chiang Mai, royal jelly and organic honey from Thep Prasit Farm, açai from Nong Khai, organic pink pomelo from Suan Mae Tao, and vanilla and stingless bee honey from The Smart Green Farm. In addition, we feature yoghurt from Raitong Organic Farm, kefir from Little Butik Farm, organic tea and coffee from Thepsadet, Chiang Mai, as well as locally sourced mineral water. Our philosophy celebrates sustainability, seasonality, and the rich agricultural heritage of Thailand.

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

À LA CARTE

Lunch and dinner

CARPACCI

Eco Aquaculture Grouper	460
Rose apple, glassworts, sour cream	
Yellowfin Tuna	770
Roasted sweet bell pepper, pickled onion, Oscietra caviar	
Mazara Red Prawns	790
Pomelo, fennel, mandarin	
Bresaola "I.G.P."	690
Rocket, Parmesan flakes, seasonal black truffle	

STARTER & SOUP

"Khunta Farm" Beef Tartare	550
Creamy mozzarella, red onion, basil	
Farm Salad	490
Red radish, Taggiasca olives, truffle pecorino	
Beetroot Salad	420
Goat cheese, celery, dill, sherry vinegar	
Fritto Misto	530
Squid, prawns, sea bass, sardines, dill sauce	
Cheesy Potato Croquettes	450
Mozzarella cheese, parsley, Parmesan, spicy bell pepper sauce	
Organic Tomatoes Salad	450
Almond cream, pine nuts, red onion, croutons	
Burrata	630
Sourdough crostino, 24-month aged Parma ham, pesto	

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

À LA CARTE

STARTER & SOUP · CONTINUED

Browned Eggplant 390
Lentil, watercress, balsamic roast shallot, romesco sauce

Chickpea Cream Soup 450
Mushrooms, semi-dried tomato, breadcrumbs, hazelnuts

CURED MEAT & CHEESE

OLIVES, PICKLES & ROSEMARY FOCACCIA

Capocollo 420

Spicy Nduja Calabra 350

Truffle Salami 430

Mix Cured Meats Board 770

“Little Goat Farm” Cheese Selection 680
Served with grapes, honey, mixed nuts

PIZZA

Truffle 850
Taleggio cheese, wild mushrooms, black truffle

Rustica Pizza 720
Capocollo, roasted potato, burrata cheese, sun-dried tomato

Diavola Pizza 630
Tomato sauce, Spianata Calabrese, ‘nduja, fior di latte cheese

Gluten Free Pizza 590
Vegan mozzarella, semi dried tomatoes, pesto sauce, arugula, pine nuts

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

À LA CARTE

HOMEMADE PASTA

Lasagna	580
Beef ragù, Parmesan cheese, béchamel sauce	
White Ragu Tagliatelle	580
Slow-braised beef, pork “guanciale”, Parmesan, fresh parsley	
Gluten Free Ravioli	490
Ricotta cheese, pumpkin, butter, hazelnuts, sage	

ARTISAN PASTA

Phuket Lobster Linguine	1280
Cherry tomatoes, chilli, parsley	
Spaghetti all’Amatriciana	560
Pork cheek, Pecorino Romano D.O.P., tomato sauce	
Eliche “Alla Nerano”	490
Stir-fried zucchini, caciocavallo cheese, Parmesan, fresh basil	

MAIN COURSE

Roasted Cod Loin	950
Braised escarole, capers, anchovy, Kalamata olives, raisins, pine nuts	
Steamed Sea Bass	990
Baby artichoke, fennel, Taggiasca olives	
Klong Phai Farm Confit Duck Leg	890
Green peas, mint, baby gem	
Roasted “Guandagai” Lamb Sirloin	960
Polenta, lion’s mane mushrooms, lamb jus	
Wagyu “Stockyard” Sirloin	1380
Warm garlic, roasted potato, radicchio, anchovy dressing	

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

À LA CARTE

MAIN COURSE • CONTINUED

Grilled Broccoli “Steak” 530
Tofu mayonnaise, pesto sauce, toasted hazelnuts

Artichoke “Alla Romana” 690
Parsley, garlic, mint

RISOTTI

Black Squid Ink 680
Chili threads, lemon zest

Genovese 610
Basil pesto, pine nuts, dried tomato, stracciatella cheese

TO SHARE

Mediterranean Fish Soup 1600
Clams, mussels, prawns, grouper, cuttlefish, octopus

Veal Milanese 2100
Arugula salad, lemon caper dressing

Rosewood’s Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality food. Rosewood Phuket partners with local farms and purveyors that provide the guests with fresh seasonal produce throughout the year — white pig from Sampran Farm, duck from Klong Phai Farm, fish from EcoAquaculture Farm and goat cheese from Little Goat Farm. The overall concept places emphasis on maintaining a seasonal and diverse menu featuring local fare.

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

DESSERT

DESSERT

Dark Chocolate & Pistachio Cake	370
Crispy pistachio, apricot coulis, pistachio ice cream	
Profiteroles	370
Lime choux, white chocolate cream, toasted almond, candied lemon zest	
Pear & Almond Tart	320
Almond cream, Asian pear compote, cinnamon crumble, pear & yogurt ice cream, lemon & vanilla sauce	
Raspberry Mille Feuille	320
Puff pastry, vanilla cream, raspberry sauce	
Coconut Pannacotta	320
Lemongrass strawberry infusion, strawberry & mint sorbet	
Tiramisu	410
Ladyfingers, coffee, amaretto liqueur, Phuket cocoa — freshly prepared table side	
Gelato	
Vanilla, pistachio, salted caramel, dark chocolate	
— Per scoop • 145	
Sorbet	290
Mango, lemon, raspberry, coconut, strawberry	
Tropical Fresh Fruit	

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

DIGESTIF

DESSERT WINE

GLASS (60 ML) • BOTTLE

Tenuta Regaleali, Italy

– Bottle • 4,000

Masseria, Li Veli, Italy

– Glass • 320

– Bottle • 2,500

Marchesi di Barolo, Gatiè, Italy

– Bottle • 2,500

Philip Togni, Ca' Togni, USA

– Glass • 350

– Bottle • 4,500

PORT WINE

GLASS (60 ML)

Cockburn's Fine Ruby

250

Graham's Fine Ruby

300

Cockburn's Special Reserve

300

Cockburn's 10 Year Old Tawny

600

BRANDY

45 ML

Massenez Kirsch Vieux

350

Massenez Poire Williams

350

Massenez Pomme Prisonnière Calvados

450

Nonino Il Pirus Williams

500

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

DIGESTIF

LIQUEURS

45 ML

Amaro Montenegro	420
Frangelico	520
Kahlua	380
Limoncello	380
Amaretto Disaronno	620

GRAPPA

45 ML

Nonino Chardonnay Barrique	450
Nonino Moscato	450
Antinori Tignanello	500

TEA

Tea	180
– Classic English Tea	
– Earl Grey	
– Classic Green	

HERBAL INFUSION

Herbal Infusion	180
– Chamomile Flowers	
– Jasmine	
– Peppermint	
– Thai Lemongrass	

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

DIGESTIF

COFFEE

Coffee

- Espresso • 180
- Macchiato • 180
- Decaffeinated • 180
- Americano • 180
- Cappuccino • 200
- Café Latte • 200
- Hot Chocolate • 200

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

BAR

COCKTAIL

510

Strawberry Spritzer

Aperol, strawberry, orange juice, lime, seltzer

Limoncello High Ball

Limoncello, lime & ginger liqueur, lemon, soda water

Aperol Spritz

Aperol, prosecco, seltzer

Amaretto Sour

Amaretto, frangelico, lemon

Rosetto

Rinomato aperitivo, ginger ale

Garibaldi

Campari, cointreau, orange

BEER

Baladin Nora

420

Stella Artois

240

Heineken

240

Singha

220

Chang

220

BEER

NON-ALCOHOLIC

Heineken 0.0%

220

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

BAR

REFRESHER

Honey Lemon Iced Tea	250
Lemon Squash	250
Soft Drink	150
Freshly Squeezed Juice	330

MINERAL WATER

Mont Fleur Still 300 ml	165
Mont Fleur Still 700 ml	270

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

WINE

The Sommelier's Selection

SPARKLING

Follador, Prosecco DOC, Treviso Extra Dry, Italy

Glera

- Glass • 390
- Bottle • 1,700

CHAMPAGNE

Billecart-Salmon, Brut Réserve, France

Chardonnay, Pinot Noir, Pinot Meunier

- Glass • 1,540
- Bottle • 7,500

ROSÉ CHAMPAGNE

Billecart-Salmon, Brut Rosé, France

Chardonnay, Pinot Noir, Pinot Meunier

- Glass • 1,840
- Bottle • 9,000

WHITE

Errazuriz, Estate Reserva, Casablanca Valley, Chile

Chardonnay

- Glass • 530
- Bottle • 2,400

Le Monde, Friuli DOC, Italy

Pinot Grigio

- Glass • 530
- Bottle • 2,400

WhiteHaven, Marlborough, New Zealand

Sauvignon Blanc

- Glass • 590
- Bottle • 2,700

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

WINE

WHITE · CONTINUED

Louis Robin, Chablis, France

Chardonnay

- Glass · 630
- Bottle · 2,900

ROSÉ

Torresella, Rosé, Pinot Grigio, Venezia DOC, Italy

- Glass · 420
- Bottle · 1,900

Château Miraval, Rosé, Côtes de Provence, France

Grenache, Shiraz, Cinsault, Vermentino

- Glass · 590
- Bottle · 2,700

RED

Coppi, Siniscalco, Puglia, Italy

Primitivo

- Glass · 470
- Bottle · 2,100

Peter Lehmann, Portrait, Barossa, Australia

Cabernet Sauvignon

- Glass · 570
- Bottle · 2,600

Saint Cosme, Rhône Valley, Côtes du Rhône, France

Shiraz

- Glass · 590
- Bottle · 2,700

Ata Rangi, Crimson, Pinot Noir, Marlborough, New Zealand

Pinot Noir

- Glass · 610
- Bottle · 2,800

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.

WINE

DESSERT WINE

Tenuta Regaleali, Salina Capofaro, Italy

Malvasia

- Glass • 320
- Bottle • 4,000

Masseria, Li Veli, Aleatico Passito, Salento, Italy

Aleatico

- Glass • 350
- Bottle • 2,500

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.
The fish supplied from our Partners in Provenance are sustainably certified.