

TA KHAI

ROSEWOOD PHUKET

DINNER

Connecting communities through responsible gastronomy.

Authentic Southern Thai cuisine, crafted by local chef couple Khun Nun and Khun Yai, inspired a new every day by the bounty of nature — local fishermen's daily catch and sustainably sourced ingredients harvested at their prime. The menu changes with the seasons and features real food made from 100% locally sourced ingredients, including those from Ta Khai's own organic herb and vegetable garden.

Dinner, daily

ROSEWOOD PHUKET • EMERALD BAY • PATONG

A KISMET MENU • ROSEWOOD PHUKET

TA KHAI EXPERIENCE

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The Ta Khai Experience

Yum Som-O Goong · Gai Hor Bai Toey · Poh Pia Sod · Tom Pla Gao Bai Makhaam Onn · Pla Kapong Neung Manao · Gaeng Massaman Nuea · Bai Liang Phad Kai · Moo Hong · Ya Nud Prik Glua with Khao Niew Mamuang

— 1,850 per person

— 2,150 per person

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

DINNER

THAI TIDBITS

BITE-SIZED DISHES

Miang Kham	370
Betel leaves, shallots, garlic, ginger, chili, peanuts, dried shrimp	
Satay Gai	440
Chicken satay, peanut sauce	
Poh Pia Pak	350
Vegetarian spring rolls, sweet plum sauce	
Khao Tang Natang	370
Crispy rice, blue crab, minced chicken, prawns, coconut milk, peanut paste	
Gai Hor Bai Toey	440
Deep-fried chicken, pandanus leaves, sesame sauce	
Tod Mun Goong	490
Fried shrimp cakes, pickled vegetables, sweet plum sauce	

TRADITIONAL SALADS

Yum Nuea Yang	520
Grilled beef salad, tomatoes, onions, fresh chili, celery	
Goong Chae Nam Pla	520
Fresh raw shrimps, garlic, chili, fish sauce marinated	
Som Tam	420
Young papaya, dried shrimps, peanuts, yardlong beans, native baby tomatoes, garlic	
Yum Woon Sen	510
Spicy glass noodle salad, shrimp, squid, minced pork	
Yum Som-O Goong	510
Mae Tao Farm pink pomelo, prawns, peanuts, dried coconut, crispy shallots	
Nam Tok Kor Moo Yang	490
Grilled pork "presa", shallots & native herbs from our garden	

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UNCLE NUN & AUNT YAI FAVORITES

Khao Yum	470
Southern style rice salad, wing bean, pomelo, lemongrass, raw mango, cucumber, dried shrimp	
Buea Tod	480
Battered deep-fried betel leaves, shrimps, chili sauce	
Gaeng Som	510
Sour seabass curry, turmeric, vegetables	
Nam-Prik Goong Sod	420
Fresh shrimp paste dip, fresh vegetable	
Moo Pad Kapi	510
Stir fried pork belly shrimp paste, fresh chili, shallot, lemongrass	
Goong Khua Prik Glua	520
Stir fried prawns, garlic, fresh chili, coriander	

PHUKETIAN

Gien Tod	480
Deep fried Phuket roll, minced pork, shrimp, crab meat, taro, yam bean	
Yum Ya Nud	510
Phuket pineapple salad, dried shrimp, cashew nut, crispy fish, chili, lime juice	
Poh Pia Sod	380
Fresh Phuket spring rolls, pork, yam bean, bean sprouts, chili, tamarind dip	
Moo Hong	510
Soy braised pork, black pepper, garlic	
Gaeng Pu	740
Crab, yellow curry paste, betel leaves, coconut milk, rice vermicelli	
Bai Liang Phad Kai	370
Stir fried native melinjo leaves, eggs, garlic, dried shrimps	

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RICE & NOODLES

Khao Phad Pu	520
Fried rice, blue crab	
Khao Phad Krathiem	440
Fried young green & brown rice, garlic	
Phad See Ew Moo	480
Wok-fried flat noodle, black soy marinated pork & kale	
Phad Thai	590
Rice noodle, bean sprouts, tofu, dried shrimp	
– Prawn	
– Chicken	
– Mixed	

SOUP & CURRY

Tom Kha Gai	480
Coconut soup, chicken, galangal, shallots	
Gaeng Phed Ped Yang	590
Roasted duck red curry, Phuket pineapple, grapes	
Tom Yum Goong	580
Spicy & sour prawn soup, Thai herbs, chili, lime juice	
Gaeng Massaman Nuea	660
Beef, onions, potatoes, cashew nuts, cumin	
Gai Tom Kamin	480
Turmeric chicken soup, garlic, shallot, galangal, lemongrass, kaffir lime leaf	
Gaeng Keaw Waan Gai	530
Green chicken curry, eggplant, coconut milk	

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THE POND

MARKET PRICE BY WEIGHT, PER 100 G

Neung Manao

Steamed — lime & chili

Neung See-Ew

Steamed — soy & ginger

Grilled

Simply grilled over a banana leaf, native herbs, seafood sauce & tamarind sauce

Phad Nam Makhaam Piak

Stir-fried, tamarind & roasted chili

Phad Grapaow

Stir-fried, holy basil, chili, garlic, oyster sauce

Chu Chee

Stir-fried, dry red curry

Tod Nam Pla

Deep-fried, fish sauce, young mango salad

Phad Prik Thai Dum

Stir-fried, black pepper, garlic

Tod Rad Prik Sabparot

Deep-fried, sweet chili, holy basil, Phuket pineapple

Phad Char

Stir-fried, chili, garlic, hot basil, fresh young peppercorn

Our partner in provenance, the Sustainable Shrimp Company and Eco Aquaculture, supplies Ta Khai with 100 percent sustainable fish and shrimp in purified salty water. They have Asia's only closed-loop aquaculture system, with their own fish-free feed, guaranteeing no hormones, chemicals, antibiotics or ocean impact. Select live seafood straight from the pond with a choice of Uncle Nun and Aunt Yai's authentic recipes.

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PLANT BASED

Poh Pia Sod	320
Fresh Phuket spring roll, tofu, jicama, bean sprouts, chili, tamarind dip	
Larb Tao Hoo	390
Spicy white bean curd salad, shallot, chili powder, ground toasted rice, mint leaves	
Miang Kham	340
Betel leaves, nuts, tofu, shallots, ginger, chili, coconut chips	
Satay	390
Beyond Meat plant-based skewer, sweet corn, peanut sauce	
Yum Som-O	390
Mae Tao Farm pink pomelo, roasted coconut, tamarind, fresh lime dressing	
Gaeng Keaw Waan Tanya Pued	420
Plant-based minced proteins, green curry, eggplant & lotus root	

DESSERT

LIGHT & REFRESHING TREATS

Khao Niew Mamuang	350
Ripe mango, glutinous rice, coconut milk	
Bee Koh Moy	350
Hokkien black glutinous rice pudding, served with coconut ice-cream	
Saku Ton	320
Sago palm plant, jackfruit, coconut milk, sweet corn	
Tub Tim Krob	320
Water chestnut dumpling, jackfruit, coconut syrup	
Subparod Chuam	320
Braised Phuket pineapple, brown sugar, grass jelly	
Tao Huay	320
Silken tofu pudding, ginger & palm sugar syrup, crispy crullers	

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I-TIM

PER 2 SCOOPS 290

Ya Nud Prik Glua

Phuket pineapple sorbet, chili & salt sprinkles

Cha Thai

Local Thai tea ice-cream, vanilla bean

Nam Pla Warn

Fish sauce ice-cream, shrimp & fish sauce swirl

Kluay Kab Nga

Roasted banana ice-cream, black sesame marbled

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