

THE SHACK

ROSEWOOD PHUKET

ALL DAY

Daily 12:00 to 22:00

ROSEWOOD PHUKET • EMERALD BAY • PATONG

A KISMET MENU • ROSEWOOD PHUKET

LUNCH

RAW & SEAFOOD BAR

Oysters

Josephine Oyster No.2, or Tia Marra Oyster No.2

- Each • 215
- Half dozen • 1,220
- Dozen • 2,490

Oscietra Caviar

Hua Hin Sturgeon Farm — 30/50 gr.

Market price

Sashimi, Tartare, Thai Spices or Ceviche

Your choice of preparation

- Sea Bass • 530
- Sweet Lips • 680
- Hamachi • 530
- Salmon • 680
- Yellow Fin Tuna • 480

Sea Urchin

1290

Sea bass tartare, toasted brioche, spring onion

Cold Seafood Platter

5950

Oysters, lobster, prawn, crab, marinated sardines, sashimi, tartare

LIGHT PLATES

Chickpea Lentils & Avocado Bowl

400

Crunchy Vegetables

420

Edamame dip

Grilled Butterhead

420

Caesar dressing, crunchy chickpeas, smoked paprika

Falafel

390

Hummus & garlic dip

Shrimp Cocktail

610

Romaine lettuce, parsley

All 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.

LUNCH

LIGHT PLATES · CONTINUED

Niçoise Salad	490
Seared yellow fin tuna, cherry tomatoes, egg, olive, green beans	
Sea Urchin Tarama	610
Olives, pita chips	
Couscous Tabbouleh	420
Preserved lemon & herbs	

SHACK'S FAVOURITES

Fried Calamari	490
Salt & pepper, chili	
Scallop Slider	490
Wakame powder, spicy mayo, paprika oil	
Tuna Tacos	550
Guacamole, coleslaw	
Fish & Chips	610
Beer battered hoki fish, triple cooked potatoes, tartare sauce	
Soft Shell Crab Burger	590
Baby gem, spicy wasabi mayo, mango salsa	
Wagyu Flank Steak Sandwich	690
Caramelized onion, portobello mushroom, chimichurri	
Lobster Rice	2800
Phuket lobster, bomba rice, fava beans, garlic mayonnaise	

THAI TRADITIONAL

Som Tam	420
Papaya, tomatoes, roasted peanuts, dried shrimps, green beans	

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LUNCH

THAI TRADITIONAL • CONTINUED

Fresh Poh Pia	380
Thai vegetables spring rolls	
Chicken Satay	430
Peanut sauce	
Organic Pad Thai	590
Chicken or prawns	
Fried Rice	520
Pork, chicken or seafood	
Boat Noodle Soup	610
Rice noodle, morning glory, bean sprouts, pork shoulder	
Pla Yang	530
Banana leaf wrapped seabass fillet, Thai herbs	
Tom Yam Talay	580
Squid, prawns & seabass soup	
Kor Moo Yang	540
Marinated grilled pork neck, spicy Thai BBQ dipping sauce	

CHARCOAL & BAKED

Grilled Seafood Platter	4850
Prawns, lobster, calamari, tuna, octopus	
Smashed Burger	680
Caramelized onion, tomato, lettuce, cheddar cheese	
Chicken Skewer	620
Grilled marinated chicken, tzatziki sauce	
Greek Style Fish Pita Pocket	550
Charcoal grilled snapper, tzatziki sauce	

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LUNCH

CHARCOAL & BAKED • CONTINUED

Baked Shrimp	610
White wine, garlic, parsley	
Gourmet Mushroom	420
Earthling Farm grower's choice, pesto sauce	
Cauliflower Steak	420
Roasted pine nut, vegan mayo, semi dried tomato, green oil	
Our Daily Seafood Selection	Market price
Sea bass, lobster, calamari, prawns	

DESSERT

Warm Gluten Free Chocolate Brownie	310
Vanilla Madagascar ice cream, oat crumble, roasted cashew nut	
Mango Sticky Rice	310
Mung beans, mango sorbet	
Pineapple Sundae	310
Pineapple compote, coconut crumble, coconut sorbet, dehydrated pineapple	
Summer Pavlova	310
Lime meringue, passion fruit cream, vanilla chantilly	
Ice Cream Sandwich	310
Vanilla biscuit, orange marmalade, almond, caramel white chocolate ice cream	
Homemade Gelato & Sherbet	290

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DINNER

RAW & SEAFOOD BAR

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- Half dozen • 1,220
- Dozen • 2,490

Oscietra Caviar

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Market price

Sashimi, Tartare, Thai Spices or Ceviche

Your choice of preparation

- Sea Bass • 530
- Sweet Lips • 680
- Hamachi • 530
- Salmon • 680
- Yellow Fin Tuna • 480

Sea Urchin

1290

Sea bass tartare, toasted brioche, spring onion

Cold Seafood Platter

5950

Oyster, lobster, prawn, crab, marinated sardines, sashimi, tartare

Tuna Belly Tartare

850

Chervil, lemon zest, crispy carasau bread

Mackerel Escabeche

850

Pickled onion, carrot, fennel, parsley

FRESH & BRIGHT

Couscous Tabbouleh

420

Preserved lemon & herbs

Sautéed Shrimp & Calamari

490

Tomato salsa, capers, lemon zest

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DINNER

FRESH & BRIGHT · CONTINUED

Grilled Butterhead	420
Caesar dressing, crunchy chickpeas, smoked paprika	
Niçoise Salad	490
Seared yellow fin tuna, cherry tomatoes, egg, olive, green beans	
Crunchy Vegetables	420
Edamame dip	

ROASTED & BAKE

Lobster Thermidor	2500
Phuket lobster, mornay sauce, potato salad	
“Kinnross Station” Lamb Rack	1590
Minted green peas purée, parsley & capers salsa	
Black Cod	920
Braised fennel, ‘nduja, white wine	
Chicken Skewer	620
Grilled marinated chicken, tzatziki sauce	
Cauliflower Steak	420
Roasted pine nut, vegan mayo, semi dried tomato, green oil	

FRIED & CRISPY

Calamari Rings	490
Salt & pepper, chilli	
Salt Cod Croquette	590
Roasted smoked paprika dip	
Samphran Farm Pork Belly	490
Coriander, honey mustard sauce	

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DINNER

FRIED & CRISPY • CONTINUED

King Crab Rice Pilaf	890
Basmati, homnil, red jasmine, brussels sprouts, carrot, zucchini	

CHARCOAL & FLAME

Grilled Seafood Platter	4850
Prawn, lobster, calamari, tuna, octopus	

Market Fish	1590
Daily selection of premium whole fish or fillet, grilled or roasted over charcoal	

“Stockyard Kiwami” Beef Rib Eye	2790
Corn ribs & chimichurri sauce	

Blue Fin Tuna Collar	1250
Dill, sweet soy sauce	

Gourmet Mushroom	420
Earthling Farm grower’s choice, pesto sauce	

DESSERT

Warm Gluten Free Chocolate Brownie	310
Madagascar vanilla ice cream	

Summer Pavlova	310
Lime meringue, passion fruit cream, vanilla chantilly	

Yuzu & Mango	310
Yuzu cream, mango compote, vanilla chantilly, coconut crumble, coconut sorbet	

Matcha Banoffee	310
Roasted banana, dates caramel, dark chocolate, matcha mousse, soft cream	

Ice Cream Sandwich	310
Vanilla biscuits, orange marmalade, almond, caramel white chocolate ice cream	

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DINNER

DESSERT • CONTINUED

Homemade Gelato & Sherbet

290

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