



DINING

DINING

at the Resort



TA KHAÏ

Repurposed materials create a rustic Thai village ambience and the stage for a responsibly sourced, authentic Thai menu. At Ta Khai, which means "fishing net" in Thai, we serve authentic Southern Thai cuisine, crafted with love by local chef couple Khun Nun and Khun Yai, and inspired anew every day by the bounty of nature, including local fishermen's daily catch and sustainably sourced ingredients harvested at their prime.

Open: Dinner, 6 p.m. to 10 p.m.



THE SHACK

Experience the exquisite ease of tropical island life in the laid-back atmosphere of The Shack, featuring an array of simply prepared seafood that draws out the flavors of the ocean. An open kitchen with hot stone oven and charcoal grill is accompanied by casual counter seating for a rustic poolside dining experience.

Open: 12 p.m. to 10 p.m.



MAI

At this chill-out lounge overlooking the glistening waters of Emerald Bay, guests can kick back in chic simplicity, day or night. Mai has two distinct personalities: during the day it's the place to relax beside the pool before it morphs into a sophisticated and intriguing full-service bar with entertainment, hand-crafted cocktails and cool vibes in the evening. Guests can choose to relax in the free-standing timber pavilion or on over-sized loungers on the surrounding pool terrace. A light snack menu is available while you imbibe.

Open: 11 a.m. to 12 a.m.



PASTRIES & CONFECTIONS

This restaurant showcases Italian cooking traditions and classical flavors in a menu featuring imported prime cuts and locally sourced and naturally grown ingredients. Guests can start the day with a breakfast of à la carte items and selections from live cooking stations, enjoy a relaxed lunch with a choice of light and simple flavors and savor a dinner of authentic Italian specialties. An open kitchen, convivial wine counter and relaxed outdoor terrace for aperitivos and cigars is enhanced with an idyllic Emerald Bay backdrop.

Open: Breakfast, 7 a.m. to 11 a.m.

Lunch, 12 p.m. to 2:30 p.m.

Dinner, 6 p.m. to 10 p.m.



PASTRIES & CONFECTIONS

Showcasing signature cakes, lavish pastries and delectable chocolate; indulge in a wide variety of elevated confections from our extraordinary talents. Available for all those special occasions, our offerings will make for a memorable affair.

Orders require 24-hours notice



SIGNATURE EXPERIENCE

Culinary

THAI CULINARY CLASS

If “food is culture,” then there is no better way to learn about Thai sensibilities than this deliciously immersive cooking class. Our chefs show you every aspect of creating traditional Thai delicacies, from Tom Yum Talay (spicy & sour Andaman seafood soup) and authentic Pad Thai Goong (wok-fried rice noodles in tamarind sauce) to Som Tum (refreshing green papaya salad), and more.

We explain how to select fresh, quality ingredients before taking you step-by-step through expert cooking processes to bring out the best flavors. Along the way you’ll learn how each ingredient nourishes your body according to Thai thought and the role that home-grown foods play in Thai daily life, history and legend.

Rounding out the experience, you will prepare and enjoy your creations in Ta Khai, a rustic restaurant reminiscent of a home in a fisherman’s village, complete with Andaman Sea views. Not only will you leave with recipes of the dishes you’ve made in order to make them at home, we’ll start you on your way with a gift of Ta Khai’s homemade signature curry pastes.

Details:

- Offered daily at Ta Khai restaurant, between 12 p.m. until 2 p.m.

Three-course menu: THB 4,500 per person

Four-course menu: THB 5,500 per person

Five-course menu: THB 6,500 per person

Duration is 2 hours

- Maximum of five dishes can be selected per class
- 24-hour advance reservation is required prior to the preferred starting time (1 p.m. latest start time.)
- Cancellation less than 12 hours prior will be subject to a 100% cancellation fee
- Prices are subject to 10% service charge and 7% government tax

THAI CULINARY CLASS MENU

SOM TUM

*Young Dried Shrimps, Peanuts, Yardlong Beans,
Native Baby Tomatoes, Garlic*

THOD MUN GOONG

Deep - Fried Shrimp Cakes, Pickled Vegetables, Sweet Plum Sauce

NAM TOK KOR MOO YANG

*Grilled Pork 'Presa',
Shallots & Native Herbs From Our Garden*

TOM YUM TALAY

Spicy & Sour Andaman Seafood Soup, Lemongrass, Chili, Fresh Lime Juice

TOM KHA GAI

Coconut Soup, Chicken, Galangal, Shallots

PHAD CHA TALAY

Stir - Fried Mixed Seafood, Garlic, Chili, Fresh Peppercorn, Sweet Basil

PHAD THAI GOONG

*Wok - Fried Rice Noodles, Prawns, Bean Sprouts,
Tofu, Chinese Chive, Tamarind Sauce*

GAENG PU

*Crab, Yellow Curry Paste, Betel Leaves,
Coconut Milk, Rice Vermicelli*

GAENG KEAW WAAN GAI

Green Chicken Curry, Eggplant, Coconut Milk

GAENG PHED PED YANG

Roasted Duck Red Curry, Phuket Pineapple, Grapes

PANANG GOONG

Creamy Red Curry, Prawns, Kaffir Lime Leaves, Red Chili

GAENG MASSAMAN GAI

Massaman Chicken Curry, Onion, Potatoes, Cashew Nuts

PLA NUANG MANOAW

Steamed Seabass, Garlic, Chili, Fresh Lime

KHAO NIEO MAMUANG

Ripe Mango, Glutinous Rice, Coconut Milk

ITALIAN CULINARY CLASSES

This is your opportunity to learn how to make the classics of Italian cuisine at the hands of a master. Our culinary expert shares his inborn knowledge of creating homemade pasta and flavorful sauces – the basic skills every Italian cook must know.

You'll get hands-on instruction to prepare traditional Italian-style fresh pasta – your choice of Tagliolini, Tagliatelle, Spaghetti, Ravioli or Strozzapreti. Then pick your favorite sauce – Pomodoro, Bolognese, Pesto or Carbonara – and we will reveal the secrets of producing a concoction even an Italian mama would love.

Classes take place in Red Sauce restaurant, fittingly named after the fundamental mother sauce of Italian cuisine. Follow up your learning experience by sharing your pasta and an aperitivo with your fellow classmates at the convivial open kitchen and chat with our chef for more insight into the Italian way of cooking and la dolce vita.

Price: THB 2,000 per adult
THB 1,500 per child

Details:

- A daily 2-hour class is held between 2 p.m. and 5 p.m.
- 24-hour advance reservation is required prior to preferred starting time (*3 p.m. latest start time.*)
- Maximum four guests per class
- Prices are subject to 10% service charge and 7% government tax
- Any cancellation less than 12 hours prior will be subject to a 100% cancellation fee



COCKTAIL MAKING MASTER CLASS

Our award-winning mixologists are ready to share the secrets of our crafted cocktails from Mai Bar. Learn of the inspiration behind two signature recipes and the step-by-step methods to make your own. Sip and savor your creations for an engaging afternoon.

Price: THB 2,000 per person

Details:

- A daily 1-hour class is held between 4 p.m. and 5 p.m.
- 24-hour advance reservation is required prior to preferred starting time
- Maximum four guests per class
- Prices are subject to 10% service charge and 7% government tax



COCKTAIL MAKING MASTER CLASS MENU

✳️ TOM YUM MARY

*Vodka, Tomato, Fresh Lime Juice,
Tom Yum Mixed Sauce*

✳️ BEER MARGARITA

Tequila, Cointreau, Cashewy, Lime, Syrup, Local Beer

PIÑA COLADA SLUSH

White Rum, Malibu, Fresh Mango, Coconut Cream

BASIL SMASH COLLINS

*Gin, Cointreau, Sweet Basil Cordial, Fresh Basil,
Lemon, Seltzer, Jasmine Syrup*

✳️ TEAR

*Single Malt, Mezcal, Pineapple & Holy Basil Shrub,
Sous Vided Seagrape Seaweed Infused Cointreau, Vine Tomato,
Marmalade, Lemon, Almond Milk*

THE FABULOUS

*Peach Tea Infused The Tanqueray Gin,
Rosella Rambutan & Mold Leave Shrub,
Citric Acid, Tonic Water, Grapefruit Bitters*

SHAKEN BERRY

Gin, Aperol, Vermouth Rosso, Mixed Berry, Lime Juice

BANANA NEGRONI

Gin, Banana Campari, Cacao Vermouth

MAI TINI

*Kaffir Lime Vodka, Mancino Blanco, Mancino Secco,
Elderflower Syrup, Orange Blossom*

IN-VILLA BARBECUE DINING

In the midst of the pristine Emerald Bay surrounds, enjoy an intimate barbeque within the comfort of your own villa setting, expertly prepared by your personal chef. With a choice of three set menus, indulge from a selection of succulent meats to fresh and tantalizing seafoods, accompanied by a variety of side dishes and desserts.

Menu Options:

Gourmeat:	THB 5,500 per person
Fisherman's Hook:	THB 6,500 per person
Happy Grillmore :	THB 8,000 per person

Details:

- Available for beachfront villa accommodations only
- 50% discount for children ages 6-12 years old
- 24-hour advance reservation required prior to preferred dining time
- Barbeque is staged outdoors, weather permitting
- Minimum two guests
- Cancellation less than 12 hours prior will be subject to 100% cancellation fee
- Prices are subject to 10% service charge and 7% government tax



TO SHARE / CHOICE OF 4

ASSORTED DRY CURED MEAT

ASSORTED CHEESE

INSALATA DI FINOCCHI ALL'ARANCIA E NOCI

Fennel Salad, Organic Lettuce, Orange Dressing, Toasted Walnuts

BURRATA

Heirloom Tomatoes, Taggiasca Olives, Pesto Genovese

SEA BASS CRUDO

Fennel Shavings, Citrus Dressing, Saracena Olives

RED ENDIVE SALAD

Cumin Chickpea, Taggiasca Olives, Toasted Almond, Tzatziki Sauce

BABY ROMAINE WEDGES

Caesar Dip, Crispy Pancetta

POH PIA SOD

*Fresh Phuket Spring Rolls, Pork, Jicama,
Bean Sprouts, Chili, Tamarind Dip*

SOM TUM

*Young Papaya, Dried Shrimps, Peanuts,
Yardlong Beans, Native Baby Tomatoes, Garlic*

YAM NUE YANG

Grilled Beef Salad, Tomatoes, Onions, Fresh Chili, Celery

NAM TOK KOR MOO YANG

*Grilled Pork 'Presa', Shallots,
Native Herbs from our Garden*

YUM SOM - O

*Mae Tao Farm Pink Pomelo, Peanuts,
Dried Coconut, Crispy Shallots*



IN-VILLA BARBECUE DINING MENU

GOURMEAT

Chicken, Lamb Chop, Beef Sirloin, Pork Neck

or

FISHERMAN'S HOOK

*Tiger Prawns, Calamari, Mantis Shrimps,
Sea Bass, Lobster (half/person)*

or

HAPPY GRILLMORE

(All of The Above)

**All Mains Are Served With Grilled Vegetables & Condiments*



GOODIES MENU

(Choice of Three)

BABA

Chalong Bay Rum, Vanilla Whipped Cream, Mint

CANNOLI

Siciliani, Ricotta Cheese, Honey, Pistachio, Limoncello Di Capri

   **MANGO STICKY RICE**

 **WARM GLUTEN FREE CHOCOLATE BROWNIE**

Vanilla Madagascar Ice Cream

   **FRESH FRUIT PLATTER**

 **COCONUT PANACOTTA**

Açaí, Camu Camu & Blueberry Chia Coulis

TA KHAI PRIVATE BARBECUE

For a Thai dining experience that friends, family and loved ones will be talking about for years to come, option for your very own private evening barbecue at Tà Khai. A dedicated chef will prepare authentic, delicious Thai specialties just for your gathering, served in your very own secluded Barbecue Sala, within a rustic setting with ocean views. Tropical island holiday memories are made from occasions just like these.

Price: THB 4,500 per person

Details:

- Barbecue is outdoors and will take place daily, weather permitting
- Barbecue can accommodate a minimum two guests and maximum of eight
- 24-hour advance reservation is required
- Any cancellation less than 12 hours prior will be subject to a 100% cancellation fee
- Prices are subject to 10% service charge and 7% government tax



TA KHAI PRIVATE BARBECUE MENU

Welcome Drink

ROSELLA HONEY

Rosella, Honey, Lemon Juice

Thai Bite

🍃 🍌 MIANG KHAM POO

Betal Leaf, Crabmeat, Shallot, Ginger, Chili, Peanuts



Starters

🍷 🍌 HOY NANG ROM YANG

Grilled Oyster, Chili, Tamarind Sauce

🍷 🌿 🍌 MOO KUM WAAN

Sampbran Farm Pork Neck, Fresh Kale Salad, Lime, Spicy Garlic Sauce

🌿 SOM TUM GAI YANG

Papaya Salad & Klong Phai Farm Marinated Grilled Chicken



From The Grill

🍃 PLA YANG BAI TONG

Banana Leaf Wrapped Grilled Sea Bass, Herbs

🌿 NUE YANG JIM JIEW

Grilled Beef, Thai Spicy BBQ Sauce

🍷 🍌 MUEK YANG

Cuttlefish, Kaffir Lime, Lemongrass, Galangal, Chili Paste

PLA GOONG MAE NAAM

Spicy River Prawns, Thai Herbs, Chili & Lime Dressing



Side Dishes

BOK CHOY, SESAME SEEDS

Grilled Corn, Chili, Coriander, Garlic Oil



Dessert

🍷 🍃 🍌 GUAY PING

Grilled Banana, Coconut Syrup

🍷 🍌 I-TIM KATI

Coconut Ice-cream, Sweet Corn, Jackfruit

POLLAMAI RUAM

TROPICAL FRUIT

THAI COFFEE AND TEA SELECTION

Lobster in any style additional THB 1,800++ per person (half/person)

🍌 Spicy 🍷 Gluten Free 🌿 Vegan 🍌 Vegetarian 🍃 Asaya 🌿 Partners In Provenance

DINING BY THE SEA

The ultimate romantic Phuket experience must surely be the chance to dine à deux with toes in the sand, a canopy of stars overhead and the sound of Emerald Bay waters lapping on the shore. Your private dining journey begins with a candlelit table arranged on the beach, a bottle of Louis Roederer Champagne popped on your arrival and your personal chef at the ready to prepare your dinner of Western specialties to order. Choose a cuisine to match the evening, from a gourmet Thai experience, our signature seafood repast, authentic Italian specialties or create a bespoke menu in consultation with the chef. Sweet dreams are made of this.

Price: THB 25,000 per couple

Details:

- Offered daily, weather permitting
- 24-hour advance reservation required
- Cancellation less than 12 hours prior will be subject to 100% cancellation fee
- Prices are subject to 10% service charge and 7% government tax

ROMANTIC DINING BY THE SEA MENU

TSARSKAYA OYSTER WITH CHAMPAGNE



  **OCTOPUS SALAD**
Wild Tomatoes, Olive, Rocket, Parmesan Shaved

ZUPPA DI VONGOLE
Clam Soup, Cherry Tomato, Parsley Oil

LOBSTER THERMIDOR SAUCE

 **WAGYU BEEF TAGLIATA**
Warm Garlic Anchovies Dressing

MINI BABA
MINI STRAWBERRY CHEESE CAKE
MULBERRY MACARONS

 Gluten Free  Asaya



ROSEWOOD PHUKET X LITTLE BUKIT FARM

Embark on an exclusive culinary adventure with Rosewood Phuket to “Little Bukit Farm” for an exquisite farm to table experience. An epicurean encounter guided by the farm owner Melinda Briend-Marchal and our Executive Chef Luca De Negri that will provide you with an holistic educational experience about the usage of locally grown, sustainable produce.

Start the evening with a welcome drink and proceed with an elegant outdoor dinner in the midst of this mystical farm, with a seven-course Chef’s degustation dinner featuring the local ingredients from the farm.

Price: THB 9,000 per person

Details:

- Require a minimum of 4 guests
- Departure from resort at 4:30 p.m.
- Comfortable shoes recommended
- 48-hour advance reservation is required prior
- Cancellation less than 24 hours prior will be subject to 100% cancellation fee
- Prices are subject to 10% service charge and 7% government tax


LITTLE BUKIT FARM DINNER MENU

  **FARM BATHING**
*Eco Aquaculture Grouper Carpaccio,
Citrus Dressing, Pickled Beetroot, Mint*

   **CLEAN & GREEN**
Charcoal Greens & Kale, Poached Egg

  **KEEP IT REAL**
*Spirulina Tagliatelle, Spinach Salsa,
Green Peas, Almond*






  **NUTRITIVE BROTH**
Purple Potato Gnocchi, Scallion

 **WOOD BURNING FIRE**
*Marinated Herbs Chicken,
Corn, Pumpkin*

   **FIRM & SOFT**
Fresh & Aged Goat Cheeses, Papaya Jam

   **THE WORLD SMALLEST
FLOWERING PLANT**
Wolfia Globosa Ice Cream

   **HERBAL NUTRITION**
Asbwagandha

 Gluten Free  Vegan  Vegetarian  Asaya  Partners In Provenance



