



bar & table · phuket

## COLD & RAW STARTERS

<b>Toasted sourdough bread</b>	50
French creamery butter	
<b>Smoked beetroot tartar</b>	185
Pickled mushroom, pistachio, goat cheese, sourdough	
<b>Ceviche</b>	240
Market fish, lemon, shallot, mango, coriander	
<b>Grain-fed Australian beef tartar</b>	440
Super sauce, quail egg, sourdough	
<b>Wood fired baba ghanoush (Vegan)</b>	195
Flat bread, olive oil	
<b>BBQ zucchini</b>	185
Goat cheese, sunflower seed, mint, sourdough	
<b>Chicken liver parfait</b>	195
Apple relish, hazelnut, sourdough	

## HOT STARTERS

<b>Char Siu pork</b>	230
Chinese style BBQ pork, hot mustard, kale, sesame	
<b>Grilled calamari</b>	230
Black bean aioli, crispy garlic	
<b>Mushroom pappardelle</b>	295
Garlic miso cream, truffle oil, Parmesan	
<b>Lamb ragu tagliatelle</b>	320
Black olive, thyme, Parmesan	
<b>Prawn gyoza pot stickers</b>	295
Black vinegar, chili oil, spring onion	
<b>Australian lamb kofta</b>	330
Mint yoghurt, pita bread	

All prices include VAT.

A 10% service charge will be added to your bill.

# WOOD FIRE GRILL

Cooked over our wood fire and served with a sauce of your choice

<b>Chiang Mai pork chop</b>	730
Free range, bone in, milk-brined, 300g+	
<b>Andaman red talapia (locally caught)</b>	550
Lemon, mixed leaves	
<b>Tajima Wagyu ribeye</b>	2350
Grain-fed, 300g	
<b>Black Angus beef tenderloin</b>	1350
Australian Grain-fed, 220g+	
<b>BBQ whole Andaman seabass</b>	800
Mixed leaf salad, lemon wedges	
<b>Whole/half organic Klong Pai chicken</b>	600/1200
Slow cooked over fire, "Red Label"	

Peppercorn sauce – Red wine jus – Béarnaise sauce  
– Chicken gravy – Nam Jim Jeaw – Chimichurri  
Extra sauce 50

## MAINS

<b>Mrs B house Bangers &amp; Mash</b>	495
Artisan pork & herb sausage, mash potato, onion gravy	
<b>Grilled stuffed bell pepper (vegan)</b>	410
Cous-cous, zucchini, cranberry, almonds, romesco sauce	
<b>Beef Wellington</b>	1450
Served medium-rare, red wine jus, mixed leaves	
<b>Warm grilled vegetable salad</b>	330
Woodfire grilled vegetable, fennel, shallot, mixed leaves, black olive, white balsamic dressing	
<b>Coq au Vin</b>	480
Potato puree, thyme	
<b>Sea bass kukul mas</b>	475
Sri Lankan spices, tomato, bok choy, lemongrass rice	
<b>Curry laksa</b>	380
Poached chicken, coconut & prawn broth, double noodles	
<b>Roast Cauliflower steak (vegan)</b>	370
Confit onion, dukkha, soy crème, raisin caper dressing	

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## SIDES

All 120

**Charred Phuket corn**, butter, paprika

**Grilled carrots**, yoghurt, honey, dukkha

**Steamed broccoli**, almond, orange zest (vegan)

**Mixed leaf salad**, red wine vinaigrette (vegan)

**Beef dripping fried rice**, garlic, spring onion, lime

## WHICH IT IS POTATOES

All 120

**Crispy crushed salt & vinegar potatoes** (vegan)

**Shoestring fries** (vegan)

**Potato puree**, butter, extra virgin olive oil

**Hand-cut chips** (vegan)

## HOME-MADE DESSERTS

**New York Cheesecake** 210  
Roast pineapple compote, almond

**Chocolate tart** 210  
Passion fruit curd, sea salt

**Baked lemon tart** 210  
Short crust pastry, brulee top

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**Ice cream & sorbet per scoop** 120  
Chocolate, vanilla || raspberry, mango sorbet  
From local producer, Lavanille

## DESSERT WINES

	Half Bottle
Bernadins <b>Beaumes de Venise</b> , France, 2017	1850
Monsoon Valley <b>Chenin Blanc</b> , Thailand, 2020	2000

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