



bar & table · phuket

COLD & RAW STARTERS

Toasted sourdough bread	50
French creamery butter	
Smoked beetroot tartar	185
Pickled mushroom, pistachio, goat cheese, sourdough	
Ceviche	250
Market fish, lemon, shallot, mango, coriander	
Grain-fed Australian beef tartar	440
Super sauce, quail egg, sourdough	
Wood fired baba ghanoush (Vegan)	195
Flat bread, olive oil	
Smoked onion dip	210
Whipped cream cheese, salmon roe, woodfired flatbread	
Chicken liver parfait	195
Apple relish, hazelnut, sourdough	

HOT STARTERS

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

Chiang Mai pork chop	730
Free range, bone in, milk-brined, 300g+	
Tajima Wagyu ribeye	2350
Grain-fed, 300g	
Black Angus beef tenderloin	1350
Australian Grain-fed, 220g+	
BBQ whole Andaman seabass	800
Mixed leaf salad, lemon wedges	
Whole/half organic Klong Pai chicken	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

Mrs B house Bangers & Mash	495
Artisan pork & herb sausage, mash potato, onion gravy	
Grilled stuffed bell pepper (vegan)	410
Cous-cous, zucchini, cranberry, almonds, romesco sauce	
Beef Wellington	1450
Served medium-rare, red wine jus, mixed leaves	
Warm grilled vegetable salad	330
Woodfire grilled vegetable, fennel, shallot, mixed leaves, black olive, white balsamic dressing	
Coq au Vin	480
Potato puree, thyme	
Sea bass kukul mas	475
Sri Lankan spices, tomato, bok choy, lemongrass rice	
Curry laksa	380
Poached chicken, coconut & prawn broth, double noodles	
Roast Cauliflower steak (vegan)	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 220
Roast pineapple compote, almond

Chocolate tart 220
Passion fruit curd, sea salt

Baked lemon tart 220
Short crust pastry, brulee top

Pavlova 220
Baked meringue, mixed berries, vanilla cream, passionfruit

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Ice cream & sorbet per scoop 120
Chocolate, vanilla || raspberry, mango sorbet
Locally made

DESSERT WINES

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

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