



Satay Gai

Appetizer



Goong Sarong



Tod Mun Pla

Poo Nim Tod Grob 440
Crispy-fried soft shell crab served with our sweet chili sauce

Khong Wang Ruam Mit 390
Kantok signature Thai appetizer platter; fish & shrimp cake, deep-fried vegetable spring roll and chicken satay

Goong Sarong 290
Deep-fried shrimp wrapped in Phuket rice noodles served with sweet chili mango dip

Satay Gai 290
Chicken satay with peanut dipping and cucumber relish

Tod Mun Pla 290
Fish & shrimp cake served with sweet chili dip

Peek Gai Tod 250
Deep-fried chicken wings served with sweet chili dip.

Kor Moo Yang 250
Thai grilled pork neck served with Nam Jim Jaew sauce.

 Por Pia Tod 220
Crispy vegetarian spring roll with plum sauce

 Pak Tod 220
Combination of crispy vegetables with plum sauce



Chef's recommendation



Vegetarian

All prices are inclusive of a 10% service charge and a 7% government tax.

Should you have any food allergies or special dietary requirements?

Please inform your server.

A close-up photograph of a Thai seafood salad, known as Yum Talay. The dish is served on a white plate with a blue decorative border. It features large, cooked prawns with orange and pink shells, white squid rings, and mussels in their shells. The salad is garnished with fresh green herbs, including cilantro and basil, and sliced red chili peppers. The background is softly blurred, showing more greenery.

Yum Talay

Spicy Salad

Yum Mamuang Poo Nim	440
Crispy tempura soft shell crab with refreshing green mango salad, carrot, cashew nuts, shallot, celery, chili and Thai lime sauce	
Yum Pla Salmon	390
Spicy raw salmon salad with lemongrass, shallots, celery, spring onion and mix of lime juice, fish sauce, Thai chili, garlic and sugar	
Yum Talay	320
Spicy Andaman seafood salad with shrimp, squid, mussels, tomatoes, onions, celery and mix of lime juice, fish sauce, Thai chili and sugar	
Yum Tua Plu	290
Wing bean salad with boiled white prawns, crunchy nuts, roasted coconut and shallots	
 Yum Woonsen Goong, Moo	290
Spicy glass noodle salad with prawn, minced pork, tomatoes, onions, celery and mix of lime juice, fish sauce, Thai chilies and sugar	
Nam Tok Kor Moo Yang	290
Spicy grilled pork neck salad with roasted rice powder shallot, chili powder, mint leaf, coriander add lime juice, fish sauce and mix well	
Yum Som O (Pomelo Salad)	290
A traditional salad with juicy pomelo segments paired with boiled white prawns, crunchy nuts, roasted coconut, shallots and mix of lime juice, fish sauce, sugar and Thai chili	
 Som Tam	220
Refreshing spicy green papaya salad with tomato, garlic, chili, roasted peanuts, lime, dried shrimps and palm sugar	



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Soup

❖ Tom Yam Goong 390
Fresh prawns in a spicy soup
flavored with lemongrass,
fresh chili and kaffir lime leaves.

Tom Yam Talay 390
Fresh seafood in a spicy soup with
aromatic Thai herbs – a popular seafood dish.

❖ Pla Krapong Tom Khamin 320
Turmeric clear soup with Andaman snapper,
onions, galangal and kaffir lime leaves.

Tom Kha Gai 290
Chicken in a rich and savory coconut broth
with mushrooms, lemongrass, galangal,
coriander, kaffir lime leaves and fresh chili.

Bak Kut Teh 290
Phuket-style Bak Kut Teh – an aromatic pork
spare rib soup with traditional Chinese herbs.

Gaeng Jued Taohu 290
Thai clear soup with minced chicken,
seaweed and tofu.



Tom Kha Gai

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Curry



Gaeng Phed Ped Yang



Gaeng Kiew Wan Gai



Massaman Nuc

Massaman curry with slow-braised Australian beef tenderloin, flavored with cumin, cardamom, cinnamon, mild coconut cream, onions, sweet potatoes and peanuts.

590

Chu Chee Pla Krapong

Grilled Andaman Sea bass in a rich, aromatic Thai red curry, finished with a drizzle of creamy coconut milk.

450

Gaeng Phed Ped Yang

Thai red curry with roasted duck pieces, pineapple, grapes and sweet basil served in a rich coconut milk sauce.

390

Gaeng Som Pla Krapong

Southern-style hot and sour curry with sea bass and mixed vegetables - a healthy, non-oily option with rich Thai spices.

390



Gaeng Panang Moo / Gai

Tender slices of pork or chicken simmered in a rich, creamy Panang curry infused with aromatic spices and a hint of kaffir lime leaves.

350

Gaeng Kiew Wan Gai

Thai green curry with tender chicken pieces and Thai eggplant served in a rich and fragrant coconut milk sauce.

350



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Pla Krapong Tod Nam Pla



Pla Krapong Neung Manao



Poo Nim Pad Pong Karee

Fish and Seafood

- | | |
|--|-----|
| ❖ Pla Krapong Tod Nam Pla | 590 |
| Deep-fried whole white snapper with sweetened fish sauce perfectly complemented by a spicy green mango salad. | |
| Pla Krapong Neung Manao | 590 |
| Steamed whole white snapper with chili, lime and garlic. | |
| Pla Krapong Tod Kratiem | 590 |
| Crispy fried whole white snapper topped with golden garlic. | |
| Goong Tod Sauce Makham | 590 |
| Andaman tiger prawns in tamarind sauce served with crispy fried shallots. | |
| ❖ Poo Nim Pad Pong Karee | 450 |
| Stir-fried soft-shell crab with yellow curry, egg, onion and celery. | |
| Poo Nim Pad Prik Thai Dum | 450 |
| Stir-fried soft-shell crab with black pepper sauce. | |
| Pad Krapao Talay | 320 |
| Stir-fried seafood with holy basil, chili and garlic. "Pad Krapao" is one of the most popular Thai street food dishes. | |



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Meat and Poultry



Gai Pad Med Mamuang Him Mapan



Nue Pad Prik Thai On

❖ Nue Pad Prik Thai On 490
Stir-fried Australian beef tenderloin with bell peppers in a green peppercorn sauce.

Pad Krapao Nue 490
Stir-fried Australian beef tenderloin with holy basil, chili and garlic.

Gai Pad Med Mamuang Him Mapan 350
Stir-fried chicken with cashew nuts. A delicious dish of tender chicken pieces in a non-spicy, lightly sweet sauce with crisp, freshly toasted cashew nuts.

Pad Prik Thai On Moo / Gai 300
Stir-fried pork or chicken with bell peppers in a green peppercorn sauce.

Pad Krapao Moo / Gai 300
Stir-fried pork or chicken with holy basil, chili and garlic. "Pad Krapao" is one of the most popular Thai street food dishes.

Pad Priew Wan Moo / Gai 300
Stir-fried pork or chicken with pineapple, onion, garlic, cucumber, spring onion, tomato and sweet & sour sauce.



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Pad Thai Goong Sod

Noodle

❖ Pad Thai Goong Lai Suea

650

A must-try signature dish!
A delectable fusion of Thai wok-fried rice noodles, succulent Andaman tiger prawns, crispy tofu, dried shrimp, bean sprouts and a perfectly cooked egg in a tangy tamarind sauce.

❖ Khao Soi Goong Lai Suea

650

A classic Northern Thai dish featuring tender egg noodles in a rich, creamy coconut curry topped with succulent Andaman tiger prawns, crispy fried noodles, fresh lime, shallots and pickled vegetables.

Pad Thai Goong Sod

380

Thai wok-fried rice noodles with prawns, tofu, dried shrimp, bean sprouts and cooked egg in a tangy tamarind sauce.

Khao Soi Gai

350

A Northern Thai specialty featuring tender chicken simmered in a rich and aromatic coconut curry served over egg noodles.
Topped with crispy noodles, fresh lime, shallots and pickled vegetables.

Pad See Ew Goong / Moo / Gai

320

Wok-fried flat noodles in savory black soy sauce, stir-fried to perfection with your choice of prawns, pork or chicken.



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Rice

	Khao Pad Sapparod Thai pineapple fried rice with shrimp served in a pineapple tossed in a savory slightly sweet sauce.	350
	Khao Pad Goong / Talay Thai fried rice with prawns or seafood.	320
	Khao Pad Gai / Moo Thai fried rice with chicken or pork.	300

Egg

Khai Jiao Goong Sab Thai-style omelet with savory minced prawns.	250
Khai Daw Fried egg	50

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Khao Pad Sapparod



Khao Pad Goong

Vegetarian



Por Pia Tod



Pad Hed 3 Yang

Pad Thai Pak 290
Thai style wok-fried rice noodles in tamarind sauce with egg and mixed vegetables.

Gaeng Kiew Wan Pak & Tofu 290
Thai green curry with mixed vegetables served in a bright and rich coconut milk curry.

Khao Pad Pak 250
Fried rice with egg and mixed vegetables.

Pad See Ew Pak 250
Wok-fried flat noodles in black soy sauce with egg and mixed vegetables.

Pad Hed 3 Yang 250
Stir-fried medley of three mushrooms with fresh garlic and a splash of soy sauce.

Pad Pak Ruam 250
Wok-fried mixed vegetables with soy sauce.

Por Pia Tod 220
Crispy vegetarian spring rolls with plum dipping sauce.

Som Tam Jay 220
Refreshing spicy green papaya salad.

Tom Yum Hed 220
Authentic traditional Thai soup with mushrooms.



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Classic Salad

❖ Caesar Salad 290
Crisp romaine lettuce, parmesan cheese, croutons, crispy bacon and creamy caesar dressing.

Add Grilled Prawns 390

Add Grilled Chicken Breast 370

❖ Caprese Salad 320
Juicy ripe tomatoes sliced to perfection creamy mozzarella cheese and fresh basil leaves, drizzled with virgin olive oil and a splash of balsamic vinegar.

🌿 Greek Salad 290
Crisp cucumber slices, juicy tomatoes, kalamata olives, crumbled feta cheese, red onion, and green bell peppers tossed with virgin olive oil and a splash of red wine vinegar.

🌿 Tartar Avocado 290
Fresh avocado, mango and tomato with parsley coulis.

🌿 Garden Salad 220
Fresh organic salad served with your choice of dressing.

Dressing

*French Dressing

*Italian Dressing

*Balsamic Vinaigrette

*Thousand Island

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Greek Salad

Signature Tapas

❖ Seared Ahi Tuna	390	Calamari	250
Perfectly seared tuna with sesame seeds served on a bed of vibrant mango-avocado salsa.		Perfectly fried squid served with creamy tartar sauce.	
❖ Gambas Al Ajillo	300	🌿 Patatas Bravas	150
Local Andaman prawns sautéed in garlic, lemon juice and olive oil.		Fried potatoes with spicy tomato sauce and garlic mayonnaise.	
Chipirones Plancha	300	🌿 Tomato Bruschetta	150
Grilled local Andaman squid drizzled with extra virgin olive oil.		Fresh tomato, basil, aged parmesan and balsamic vinegar.	
Pollo Al Ajillo	280	🌿 Pan Con Tomate	120
Chicken braised with garlic and white wine.		Ciabatta-style toasted bread with tomato, garlic and olive oil.	

Gambas Al Ajillo



Seared Ahi Tuna



Classic Soup

❖ **Mediterranean-Style Seafood Soup** 350
A delightful blend of fresh seafood, including shrimp, mussels and calamari simmered in a rich tomato broth with aromatic herbs.

Lobster Bisque 290
A luxurious and creamy soup made from succulent Andaman prawns simmered with aromatic herbs.

❖ **Pumpkin Cream Soup** 250
A luscious soup made from sweet roasted pumpkin blended with rich cream.

❖ **Mushroom Cream Soup** 250
A creamy soup featuring a blend of earthy mushrooms sautéed to perfection and combined with a smooth velvety base.

❖ **Tomato Cream Soup** 250
A classic and comforting soup crafted from ripe juicy tomatoes blended to perfection with a hint of garlic and finished with a touch of cream.

Meat and Seafood

❖ **Andaman Seafood Platter** 1290
A sumptuous selection of grilled Andaman tiger prawns, fish fillet, squid and mussels served with sautéed potatoes, garlic butter and seafood sauce.

Australian Beef Tenderloin 990
Succulent, tender and buttery Australian tenderloin grilled to your liking and served with baked potatoes.

❖ **Australian Rib Eye Steak** 990
A flavorful juicy and beautifully marbled Australian ribeye grilled to perfection and served with baked potatoes.

Norwegian Salmon Fillet 590
Pan-seared salmon served with creamy mashed potatoes and topped with a vibrant avocado-mango salsa.

Andaman Sea Bass Fillet 490
Expertly grilled sea bass served with buttered vegetables and drizzled with a lemon herb sauce.

Chicken Breast 490
Grilled chicken breast with mozzarella and spinach served with creamy mashed potatoes.

Fish & Chips 390
Crispy beer-battered fish fillet deep-fried to golden perfection served with French fries and tartar sauce.

Australian Rib Eye Steak



Pizza

❖ **Pepperoni** 440
A timeless favorite with savory pepperoni slices and melted mozzarella on a classic tomato sauce base.

Frutti Di Mare 440
A seafood lover's delight featuring a medley of fresh seafood on a traditional tomato sauce base with melted mozzarella.

🌿 **Margherita** 380
A classic tomato sauce base topped with melted mozzarella, fresh basil and aromatic oregano.

Hawaiian 380
A delightful combination of sweet pineapple, savory ham and melted mozzarella on a traditional tomato sauce base.

Prosciutto & Funghi 380
A rich tomato sauce base generously topped with savory ham, mushrooms and melted mozzarella.

❖ **Krapow Gai** 380
A Thai-inspired twist featuring spicy minced chicken, fragrant Thai basil, chili and mozzarella on a traditional tomato sauce base.

🌿 **Vegetarian** 380
A vibrant mix of fresh vegetables layered over a traditional tomato sauce base with melted mozzarella.



Frutti Di Mare

Pasta

Choice of Spaghetti, Penne or Fettuccine



Frutti di Mare

A delightful medley of fresh Andaman seafood in a rich, traditional tomato sauce, topped with grated parmesan.

400



Arrabiata

A bold and spicy tomato sauce infused with rich olive oil, aromatic garlic and red chili peppers.

350

Bolognese

A rich and hearty tomato sauce with minced beef, sautéed onions, garlic and carrots, finished with grated parmesan cheese.

380



Pesto

A fragrant homemade basil pesto sauce with fresh basil, garlic, nuts, Parmesan cheese and a drizzle of olive oil.

350

Carbonara

A creamy homemade sauce with smoked bacon, egg yolk and grated Parmesan cheese for a velvety, indulgent taste.

380



Spinach Ravioli

Delicate spinach-filled ravioli served with sun-dried tomatoes, fresh parsley and a savory tomato sauce.

380

Frutti di Mare



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Burger & Sandwich

 Burasari Beef Burger A premium butcher's blend of pure Australian ground beef topped with Cheddar cheese, lettuce, onion and tomatoes all nestled in a soft brioche bun. Served with crispy French fries.	440	Chicken Wrap Juicy grilled chicken breast wrapped in a soft tortilla with crisp lettuce, creamy avocado, tomato sauce and melted mozzarella cheese.	380
Burasari Club Sandwich The tastiest club sandwich in Phuket! Grilled tender chicken breast, crispy bacon, lettuce, omelet, cheese and tomato, stacked to perfection. Served with crispy French fries.	380	Burasari Ham and Cheese Sandwich Golden brown gently grilled in butter for a crispy savory finish. Served with crispy French fries.	320

Side Dishes

French Fries	150
Mashed Potato / Baked Potato	120
Garlic Bread / Sautéed Potato / Sautéed Spinach	



Burasari Beef Burger



Burasari Club Sandwich



Chef's recommendation



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Desserts

❖ **Kao Niew Mamuang** 280
Sweet sticky rice infused with coconut milk served with fresh ripe mango and a sprinkle of toasted sesame seeds.

Cheesecake 280
A rich and velvety cream cheese filling topped with luscious blueberry compote.

Tub Tim Krob 220
Thai red rubies in coconut milk.
A delightful Thai dessert featuring crunchy water chestnuts coated in tapioca flour served in sweetened coconut milk.

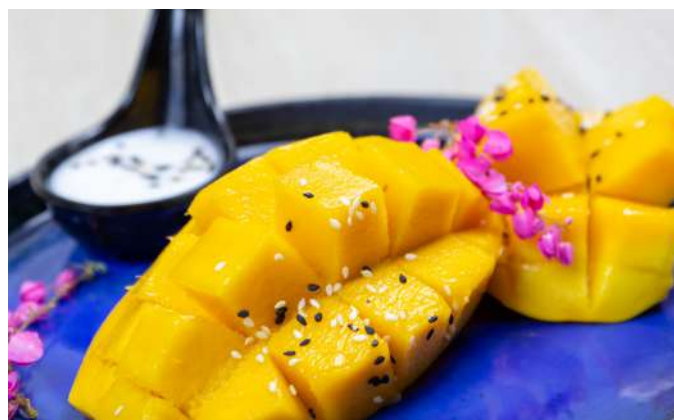
Gluay Thod 220
Crispy deep-fried banana drizzled with honey, served with creamy coconut ice cream.

Mixed Fruit 220
A refreshing selection of seasonal locally sourced organic fresh fruits.

Banana Split 220
A Trio of chocolate, strawberry and vanilla ice cream, served with local bananas whipped cream, cherries and drizzled with chocolate and strawberry sauces.

❖ **Ice Cream** 220
An exotic twist on classic coconut ice cream, topped with traditional Thai style ingredients for a perfect blend of creamy, sweet, and fruity flavors.

Crème Brûlée 220
Silky-smooth vanilla-infused custard topped with a perfectly caramelized sugar crust.



Kao Niew Mamuang



Gluay Thod



Ice Cream



Crème Brûlée

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Enjoy

