





In our quest to deliver to you the most authentic Thai dishes Executive Chef Luca has not only sourced the finest ingredients from across Thailand but has also selected a highly skilled team of Thai chefs. Our specialty kitchen brigade, headed up by Executive Sous Chef Phattawin (Oil), originates from all regions within Thailand, providing to you the touch, flair and flavour from the provinces that they are so very proud of.

Panwa Cape is really considered as one of those un-spoilt regions of Phuket where Island Life is still present, majestically portrayed and beautifully preserved. 'Phuketian' Aunt Nok is the 'mother' of the kitchen brigade, the flavour master and the epitome of a Thai cooking specialist; quiet and humble, allowing her food to do the talking.... Primarily Southern trained, Aunt Nok has surrounded herself with magnificent experience to create a menu that bleeds authenticity and most importantly captures those 5 fundamental tastes of Thai cuisine; Sweet, Sour, Savoury, Salty and of course Spicy.

With over a decade in Thailand, Chef Luca has built an astute palate for Thai cuisine, taking inspiration from his beloved wife, Kanjana and her rich deepsouthern family history.

Chef Luca, Oil and Aunt Nok work tirelessly together to pair authentic Thai ingredients and Southern flair with contemporary cooking methods, the true essence of new age Thai dining.

ANDAMAN SEA SET MENU

2,100

1,700

(BEST FOR 2 SHARING)

KUNG SARONG

Crispy Tiger Prawns, Vermicelli Noodle Wrap, Sweet Chilli Dip

YAM SAM KROP THALE

Seafood Catch of the Day, Shallots, Cashew Nut, Crispy Thai Anchovy, Green Mango

TOM YAM KUNG

Hot and Sour Clear Soup, King Prawn, Galangal, Kaffir Lime

CHUCHI KUNG

Wok Sautéed Tiger Prawns, Thick Coconut Milk, Red Curry, Kaffir Leaves

PLA KAO SAM ROT

Crispy Grouper, Sweet and Sour Sauce, Capsicum, White Onion, Cucumber

PHAT PHAK RUAM

Wok Sautéed Garden Veggies, Garlic, Light Soya Sauce, Oyster Sauce

ICE CREAM MAPHRAO

Handcrafted Artisanal Coconut Sorbet, Thai Coconut Crepe, 'Kluai Chueam'

PHONLA MAI RUAM

In Season Thai Fruit Selection

YAM PHAK KUT

Young Fern Stems, Steamed King Prawns, Quail Egg, Crispy Shallot

AUTHENTIC SOUTHERN CLASSICS SET MENU

YAM MAPHRAO KHUA

(BEST FOR 2 SHARING)

Roasted Shredded Coconut, Pineapple, Coriander, Sweet & Sour Dressing

KAENG PU BAI CHAPHLU

Blue Swimmer Crab, Yellow Coconut Curry, Betel Leaves, 'Wun Sen' Rice Noodles

MOO HONG

Slow Cooked Organic Farm Reared Pork Belly, Dark Soya Sauce, Coriander Root, Star Anise

PHAT PHAK MIANG KUNG SIAP

Wok Sautéed 'Miang' Leaves, Scrambled Organic Free-Range Egg, Crispy Shrimp

KHAO NIAO THURIAN LE THURIAN PHAO

Durian Crème Brûlée, Coconut Glutinous Rice, Durian Cream

PHONLA MAI RUAM

In Season Thai Fruit Selection

****** AUTHENTIC SOUTHERN DISHES ******



YAM PHAK KUT	330
Young Fern Stems, Steamed King Prawns, Quail Egg, Crispy Shallot	
YAM MAPHRAO KHUA	250
Roasted Shredded Coconut, Pineapple, Coriander, Sweet & Sour Dressing	
SOM TAM SARAI	270
Grape Seed Oil Roasted Seaweed, String Beans, Crispy Shrimp Paste, Cherry Tomato, Chilli	
CHAK-KA-CHAN THALE	320
Crispy Sea Cicadas, Garlic, Sweet Chilli Dip	
NAM PHRIK KUNG SIAP	290
Fresh and Dried Chilli Shrimp Paste, Steam Vegetable Pave, Local Herbs	
PU LON	450
Mud Crab Relish, Coconut Milk, Organic Garden Veggies	
KAENG PU BAI CHAPHLU	650
Blue Swimmer Crab, Yellow Coconut Curry, Betel Leaves, 'Wun Sen' Rice Noodles	
KUNG PHAT SATO	590
Wok Sautéed King Prawns, 'Sato' Local Broad Beans, Jungle Curry, Kaffir Lime	
PHAT PHAK MIANG KUNG SIAP	290
Wok Sautéed 'Miang' Leaves, Scrambled Organic Free Range Egg, Crispy Shrimps	
MOO HONG	450
Slow Cooked Organic Farm Reared Pork Belly, Dark Soya Sauce, Coriander Root, Star Anise	

TAMARIND APPETIZER (BEST FOR 2 SHARING)	560	
Prawn Fern Salad, Spicy Fish Fritters, Pork and Organic Leave Spring Rolls, Crispy Shrimp Salad, Dip Selection		
THOT MAN KUNG	300	
Tiger Prawn Fritters, Crispy Rice, Sweet Chilli Dip		
MIANG KHAM KUNG MANGKON	430	
Steamed Rock Lobster, Lotus Petals, Green Mango, Shallot, Dry Coconut, Sweet & Sour Dip		
KUNG SARONG	330	
Crispy Tiger Prawns, Vermicelli Noodle Wrap, Sweet Chilli Dip		
SATAY RUAM	320	
Char grilled Skewered Beef, Chicken & Prawn, Peanut Sauce		
SALADS W		
ALADS W. G.		
YAM MAMUANG	240	
Green Mango, Shallot, Phuket Cashew, Coriander, Chilli, Citrus Dressing		
SOM TAM PU	340	
Green Papaya, Crab Meat, String Bean, Peanut, Cherry Tomato, Chilli, 'Yam' Dressing		
YAM SOM-O	330	
Pomelo, Steamed King Prawns, Minced Chicken, 'nam prick phao' Dressing, Roasted		

YAM SAM KROP THALE Seafood Catch of the Day, Shallot, Phuket Cashew, Crispy Thai Anchovy, Green Mango	320
YAM NUEA YANG Char-seared Wagyu Rump, Thai Celery, Red Onion, Tomato, Scallion, Chilli, Lime	400
LAP MU, KAI RUE PLA TUNA Minced Pork Meat (or) Tuna Loin, Mint, Dry Chilli, Lime, Coriander, Roasted Crumbled Rice	290
SOUP & CURRY 🔷	
TOM YAM KUNG Hot and Sour Clear Broth, King Prawn, Galangal, Kaffir, Lime	380
TOM KHA KUNG MANGKON Hot and Sour Coconut Soup, Slipper Lobster 'Wonton', Galangal, Straw Mushroom, Lime	490
KAENG SOM PLA White Snapper Fillet, 'Kaeng Som' Curry, Rich Fish Stock, Garden Greens	390
PHANAENG NUEA WAGYU Shredded Rump Loin of Wagyu Beef, Red Curry, Coconut Milk, Kaffir Leaves	690
KAENG KHIAO WAN KAI Organic Chicken, Red Curry, Coconut Milk, Mini Eggplant, Thai Basil	390
KAENG KHUA SAPPAROT Tiger Prawn, Red Curry, Coconut Milk, Pineapple, Shallot	410

SALADS 🐡

CHUCHI KUNG	490
Wok Sautéed Tiger Prawn, Thick Coconut Milk, Red Curry, Kaffir leaves	
MATSAMAN NUEA	480
Slow Cooked Wagyu Beef Cheek, Aromatic Curry, Peanut, Potato, Thai Roti Bread	
NOODLES & RICE	
KHAO OP SAPPAROT	340
Baked Jasmine Rice, Phuket Pineapple, Raisins, Yellow Curry Powder, Chicken, King Prawn	
KHAO PHAT PU	330
Wok Sautéed Jasmine Rice, Blue Swimmer Crab, Scallion, Scrambled Free Range Organic Egg	
PHAT THAI THALE	345
Wok Sautéed Flat Rice Noodle, King Prawn, Bean Sprout, Tamarind & Sweet Chilli Sauce	
PHAT MEE HOKKIEN	330
Wok Sautéed Hokkien Yellow Noodles, Medley of Seafood, Chicken, Kale, Soft Egg	
** STEAMED, GRILLED & WOK-FRIED ***	
'RUAM SEAFOOD YANG' TAMARIND GRAND SEAFOOD PLATTER	1,950
'Panwa Beach' Slipper Lobster, Tiger Prawn, Red Snapper, Panwa Bay Calamari, Thai Seafood Sauce, Chilli & Tamarind Dip	
KUNG MANGKON PHAT PHRIK THAI DAM	1,750
Wok Sautéed Farmed Cold Water Lobster, Black Peppercorn, White Onion, Capsicum, Oyster Sauce	

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO GOVERNMENT TAX AND SERVICE CHARGE.

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STEAMED, GRILLED & WOK-FRIED 🤲		PHAT PHAK RUAM Wok Sautéed Garden Greens, Garlic, Light Soya Sauce, Oyster Sauce	210
PLA KAO SAM ROT Crispy Grouper, Sweet and Sour Sauce, Capsicum, White Onion, Cucumber	690	KHAO SUAI RUE KHAO KLONG Jasmine Steamed Rice (or) Berry Rice	50
KUNG PHAT NAM MAKHAM Crispy Tiger Prawn, Garlic, Tamarind Sauce, Scallion, Thai Celery, Crispy Shallot	650	* * DESSERTS **	
PLA NUENG MANAO Steamed Giant Sea-Bass, Lime, Garlic, Coriander, Fresh Chilli, Thai Celery, Cilantro	650	KHANOM THAI RUAM 'THAI DESSERT TASTING' Red Ruby in Coconut Syrup, Mango Sticky Rice, Crispy Banana, Pandan Custard	290
PU NIM PHAT PHONG KARI Wok Sautéed Soft Shell Crab, Garlic, Coconut Milk, Organic Free Range Egg, Chinese Celery, Yellow Curry	590	KHAO NIAO THURIAN LE THURIAN PHAO Durian Crème Brûlée, Coconut Sweet Sticky Rice, Durian Cream	240
PLA NUENG SIIO Steamed White Snapper, Light Soya Sauce, Ginger, Thai Celery	640	AHAN CHAO 'A THAI BREAKFAST' Thai Iced Tea Sorbet, Pandan Custard, 'Babin' Cake	230
PLA SAMLI THOT YAM MAMUANG Crispy Cotton Fish, Green Mango Salad, Phuket Cashew, Thai Seafood Sauce	600	ICE CREAM MAPHRAO Handcrafted Artisanal Coconut Sorbet, Thai Coconut Crepe, 'Kluai Chueam'	230
MU YANG RUE KAI YANG NAM CHIM CHAEO Char Grilled Organic Farmed Reared Pork Rib Eye (or) Organic Chicken Thigh, Oyster Sauce, Black Pepper, Sticky Rice, 'Nam Chim Chaeo' Dip	450	PHONLA MAI RUAM In Season Thai Fruit Selection	200
SIDES **			
PHAT KHANA MU KROP Wok Sautéed Kale, Garlic, Oyster Sauce, Crispy Pork Belly	210		
PHAT PHAK BUNG Wok Sautéed Morning Glory, Soya, Sweet Chilli, Oyster Sauce	190		

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