



Edge Beach Club

BY PULLMAN PHUKET PANWA

**HAPPINESS
IS A DAY
AT THE
BEACH...**



FROM THE SOIL TO THE PAN

Alongside the lush beachfront garden of Pullman Phuket Panwa Beach Resort lies a bountiful herb and vegetable garden, providing our Chef with fresh organic ingredients for each dish.

"Our featured dishes are largely inspired by what is in season, whether from our own garden or via local farmers and farmers' markets."

Our onsite garden boasts over twenty varieties of herbs and vegetables. So, depending on the season we can incorporate lemongrass, basil, mint and

coriander to flavour dishes that include our garden vegetables such as eggplant, chili, morning-glory, tomato and zucchini. Our organic garden ensures we cook with fresh high quality ingredients, "from the soil to the pan".

Here at Edge Beach Club, our focus is to use local Thai ingredients (always in season) in favourite European & Mediterranean dishes. Tell us if you want to know more about our Environment friendly philosophy and we will gladly give you a personal tour of our garden.

You **don't** have to cook **fancy**
or **complicated masterpieces**
just **GOOD FOOD** from **fresh** ingredients.



To play our part in reducing ecological footprints and saving our oceans, Pullman Phuket Panwa Beach Resort has taken the drastic measure of renouncing plastic straws and has since moved to biodegradable straws. These biodegradable straws look and feel the same as plastic ones. The key difference is that instead of taking up to 200 years to decompose, a biodegradable straw can take as fast as 2 to 3 months to decompose.





Beef Carpaccio

Thinly Sliced Australian Beef Tenderloin, Anchovy Mayonnaise, Shaved Parmesan, Vegetables, Quails Egg



495.-

HALF BOARD
+100
FULL BOARD



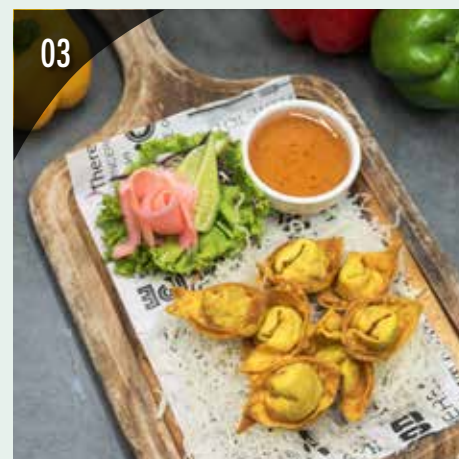
Mezze

Hummus, Babaganouch, Yogurt Tzatziki, Fried Halloumi, Crispy Bread, Pita bread



290.-

HALF BOARD
+50
FULL BOARD



Deep-Fried Prawn Wontons

Andaman Prawn, Thai Parsley, Garlic, Sesame Oil, Plum Sauce



250.-



04

Deep-Fried Onion Rings

Panko Crumbed, BBQ and Tartar Sauces



190.-



05

Crispy Spring Rolls "Popia Tod"



Fried Veggie Spring Rolls, Glass Noodle, Plum Dip

190.-

APPETIZER / SALAD & SOUP



06

Fried Calamari

Wasabi Mayonnaise,
Plum Sauce, Lemon



250.-



07

Niçoise Salad

Seared Tuna Fillet,
Haricot Vert, Quail Egg,
Baby Potato, Anchovy,
Black Olives



480.-

HALF BOARD
+50
FULL BOARD

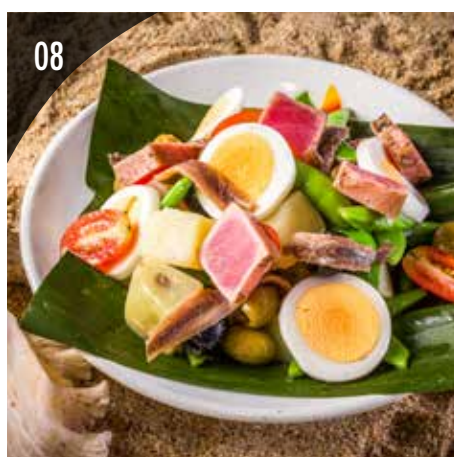


Mixed Satay

Beef, Chicken and Pork,
Cucumber Vinegar,
Satay Sauce



220.-



08



09

Caesar Salad

Garlic Anchovies Dressing,
Grana Padano Cheese, Shaved Croutons



HALF BOARD
+50
FULL BOARD

295.-

Extra with Grilled Chicken

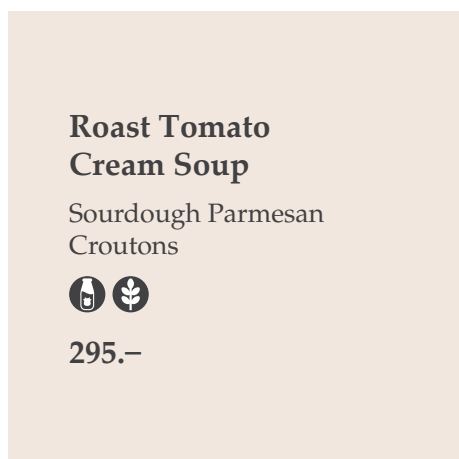
350.-

Extra with Grilled Prawns
fresh from the market daily deliver

380.-

Extra with Bacon

FREE



Roast Tomato Cream Soup

Sourdough Parmesan
Croutons



295.-



10





Ravioli 'Ricotta & Spinaci'

Ricotta & Spinach Ravioli,
Tomato Sauce,
Parmesan Cheese

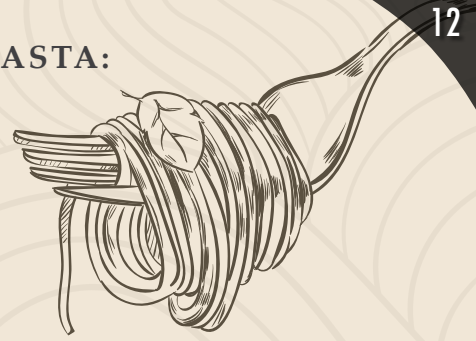


450.-

DESIGN YOUR OWN PASTA:

Your Choice of Pasta

- Spaghetti
- Penne
- Tagliatelle
- Macaroni
- Whole Wheat



+60.-



Spaghetti



Penne



Tagliatelle



Macaroni

Your Choice of Sauce

- Bolognese 380.-
- Carbonara 380.-
- Tomato Basil 340.-
- Basil Pesto 295.-
- Siciliano Pesto 295.-



Bolognese



Carbonara



Tomato Basil



Basil Pesto



Siciliano Pesto



Panwa Wagyu Burger

Grilled Australian Wagyu
Beef Patty, Bacon,
Monterey Jack Cheese,
Lettuce, Aioli, BBQ Sauce,
Edge Slaw, French Fries



495.-

PIZZAS



14

Veggie Four Seasons

Mushroom, Grilled Vegetable, Black Olives, Tomato Sauce, Mozzarella Cheese



395.-



15

Meet the Meat

Spicy Chorizo, Pork Sausage, Tomato Sauce, Mozzarella



480.-



Prosciutto di Parma

Parma Ham, Shaved Parmesan, Tomato Sauce, Mozzarella



495.-



16

Ai Frutti di Mare

White Shrimp, Clam, Squid Rings, Tomato Sauce, Mozzarella Cheese



540.-



17

4 Cheese

Scamorza, Gorgonzola, Talleggio, Mozzarella



495.-



19

Margherita

Tomato Sauce, Mozzarella, Basil



360.-



18





20



21

Bombay Wrap

Chicken Tikka,
Mint Chutney, Paratha,
Raita, French Fries

385.-

The Panwa Club

Smoked Chicken, Bacon,
Ham, Fried Egg,
Organic Tomato,
Crisp Lettuce, Mayonnaise,
French Fries



385.-

Pullman Hot Dog

Flamed Curry Wurst
Sausage, Curry Mustard,
Gherkins, French Fries



385.-



22



23

Herb Roasted Half Chicken

Piri Piri Sauce, Chicken Jus,
Grilled Lemon, French Fries

540.-

HALF BOARD
+100
FULL BOARD

3 Hour Sous-Vide Black Angus Short Rib

Thyme Infused Red Wine
Jus, Roast Baby Onions,
Mash Potato



650.-

HALF BOARD
+150
FULL BOARD



24

MAINS / SIMPLY FROM THE GRILL / SIDES

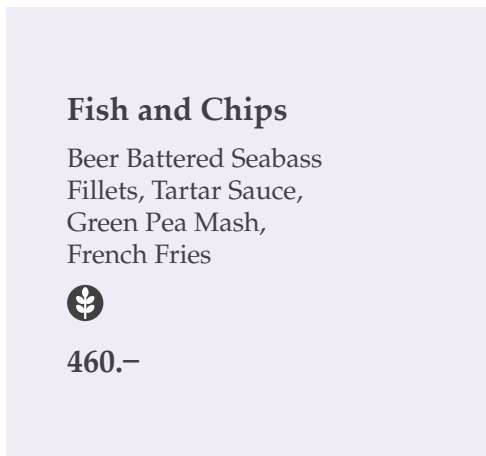


Healthy Salmon

Steamed Norwegian
Salmon Fillet,
Steamed Veggies,
Extra Virgin Olive Oil,
Lemon

580.-

HALF BOARD
+100
FULL BOARD



Fish and Chips

Beer Battered Seabass
Fillets, Tartar Sauce,
Green Pea Mash,
French Fries



460.-



SIMPLY FROM THE GRILL:

Beef Tenderloin 200g 860.-

Seabass Fillets 540.-

One Sauce of Your Choice:

Green Peppercorn Jus

Garlic Aioli

HALF BOARD
+150
FULL BOARD



SIDES:

Mixed Leaf Salad *Daily market delivery* 120.-

Steamed Mixed Vegetable 120.-

Wok Vegetable ASIAN Style 120.-

Homemade Mash Potato 120.-

Choice of Golden Fries 120.-

- French Fries - Wedge - Curly

Thai Extra Perfume Premium Steamed Jasmine Rice 50.-





29

Fried Rice

"Khao Pad"

HALF BOARD
+100
FULL BOARD

Wok Tossed Jasmine Rice,
Egg, Vegetables, Soy Sauce

Veggie	260.-
Chicken	310.-
Pork	310.-
White Prawn	400.-



30

Pad Thai with Prawns

"Pad Thai Kung"

Wok Fried Rice Noodles,
Andaman Prawns,
Tamarind Sauce



THB 410.-

HALF BOARD
+100
FULL BOARD



31

Stir-Fried Chicken with Cashew Nuts

"Kai Pad Med Mamuang"

Thai Chicken Stir-fry,
Roasted Chili Gravy,
Capsicum, Roasted Cashew
Nuts, Steamed Jasmine Rice



380.-

HALF BOARD
+50
FULL BOARD



32

Thai Basil Stir-Fried

"Pad Kaphrao"

Spicy Stir-fry,
Hot Basil Leaves, Garlic,
Thai Chili, Soft Fried Egg
and Jasmine Rice



Chicken	310.-
Pork	310.-
Seafood	410.-

HALF BOARD
+50
FULL BOARD



33

Green Curry

"Kaeng Khiao Wan"

Green Curry Vegetable,
Baby Eggplant, Crispy
Eggplant, Thai Basil,
Steamed Jasmine Rice

Veggie	240.-
Chicken	310.-
White Prawn	400.-

HALF BOARD
+50
FULL BOARD

SWEET ENDING

34



Fresh Ginger Crème Brûlée

Organic Ginger Crème Brûlée, Chocolate Soil

220.-

Classic Crème Brûlée

220.-

HALF BOARD
+50
FULL BOARD

35



Mango Mille Feuille

Mango Sauce, Mango Cream



195.-

36



Tropical Fruit Platter

Selection of Seasonal Phuket Tropical Fruit

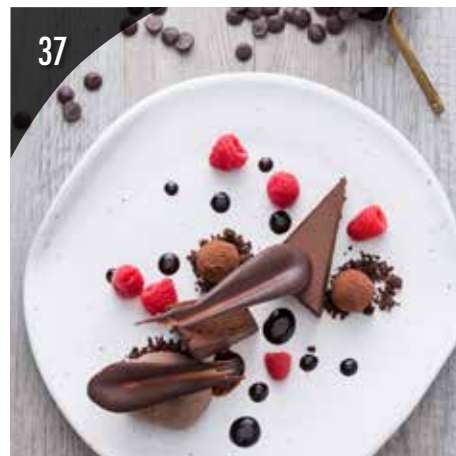
150.-

Mango Platter

150.-

HALF BOARD
+50
FULL BOARD

37



Dark Chocolate Extravaganza

180.-

HALF BOARD
+50
FULL BOARD

38



Scoop of Premium Ice Cream & Sorbet:

1 Scoop	110.-
2 Scoops	190.-
3 Scoops	250.-

Chocolate

Vanilla

Cookies and Cream

Raspberry Sorbet

Mango Sorbet

Coconut Sorbet

Strawberry Sorbet

HALF BOARD
+50/SCOOP
FULL BOARD





The Classic Cocktails 330.-

Caipirinha
Cosmopolitan
Cuba Libre
Gin Fizz
Long Island Iced Tea
Mai Tai
Margarita
Mojito
Perfect Martini
Piña Colada
Singapore Sling
Whisky Sour

Gin

Beefeater 295.-
Gordon's 295.-
Bombay Sapphire 300.-
Hendrick's Gin 470.-
Tanqueray 345.-

Cognac

Rémy Martin V.S.O.P 575.-
Hennessy V.S.O.P 575.-
Hennessy X.O 1,400.-

Chalong Bay 340.-

Chalong Bay Cinnamon Sour
Don Drapper
Lemongrass Caipirinha
Mojithai
Passion Fruit Mojito
Southern Cooler
Spicyrinha
Summer Smash

Rum

Bacardí Light 295.-
Havana Club 3 Years 295.-
Havana Club 7 Years 355.-
Leblon Cachaça 355.-

Scot's

Johnnie Walker Red Label 295.-
Johnnie Walker Black Label 295.-
Johnnie Walker Blenders Batch 330.-
Chivas Regal Aged 12 Years 375.-
Chivas Regal Aged 18 Years 880.-
Johnnie Walker Blue Label 1,825.-
Royal Salute 21 Years Old 1,940.-

Americans

Jim Beam Original 380.-
Jim Beam Black 295.-
Southern Comfort 295.-
Jack Daniel's 380.-
Gentleman Jack Rare 415.-



Liqueur

Amaretto 285.-
Malibu 280.-
Sambuca 255.-
Baileys 330.-
Cointreau 380.-
Kahlúa 330.-
Jägermeister 295.-
Cherry Heering 375.-
Grand Marnier 460.-

Tequila

Jose Cuervo Clasico 295.-
Sierra Gold 295.-
Tres Magueyes Blanco 295.-
Don Julio 645.-
Patrón Anejo 645.-
Patrón Silver 645.-

Irish

Jameson 330.-



Single Malt Whiskey

Glenfiddich 12 Years Old 575.-
Glenmorangie the Lasanta 645.-
Glenmorangie the Quinta Ruban 645.-
Glenmorangie the Original 695.-
Jura 16 Years 695.-
Yamazaki 12 Years 695.-
Glenfiddich 18 Years Old 880.-

Vodka

42Below 295.-
Absolut 295.-
Absolut Citron 295.-
Absolut Mandrin 295.-
Absolut Pears 295.-
Absolut Raspberri 295.-
Belvedere 495.-
Imperia 330.-
Grey Goose 335.-
Ketel One 295.-

QUENCH YOUR THIRST

Apéritif

Martini Bianco	235.-
Martini Extra Dry	235.-
Martini Rosso	235.-
Campari	280.-
Ricard	260.-
Tio Pepe Sherry	330.-

Local Spirit

Mekhong Whisky	285.-
----------------	-------



A Beer or Two 150.-

Chang
Heineken
Singha

Crowd Pleasers Mocktails 235.-

Afternoon Delight
Panwa Breeze
Shirley Temple
Tropical Fruit Punch
Virgin Colada
Virgin Mojito

Soft Drink 95.-

Coca-Cola
Coca-Cola Light
Fanta
Sprite
Lemon Soda
Soda Water
Tonic Water
Ginger Ale



Water

Pullman Drinking Water	50.-
------------------------	------

Still Mineral Water

Evian 500ml	155.-
Azzurra 750ml	280.-

Sparkling Mineral Water

Perrier 330ml	180.-
Santa Vittoria 750ml	160.-
Azzurra 750ml	280.-

Shakes & Smoothies 165.-

Banana
Coconut
Lemon
Mango
Pineapple
Strawberry
Tangerine
Watermelon
Chocolate
Vanilla



Chilled Fruit Juice 165.-

Apple
Mango
Pineapple
Tangerine
Tomato

Freshly Squeezed Juices

Coconut	175.-
Apple	190.-
Mango	190.-
Passion Fruit	190.-
Pineapple	190.-
Tangerine	190.-

Hot Tea & Coffee

Tea Pot	140.-
Americano	145.-
Cappuccino	145.-
Café Latte	145.-
Espresso	145.-
Coffee	145.-



Chocolate 145.-

Iced Tea & Coffee

Tea	140.-
Original Thai Tea	190.-
Coffee	190.-
Original Thai Milked Coffee	190.-
Chocolate	190.-

