

# NOVOTEL

PHUKET RESORT

## SOMSAK SRIMUANG

### EXECUTIVE CHEF

Renowned for his fresh and light culinary style, Chef Somsak Srimuang has garnered numerous prestigious accolades throughout his career. Among his achievements is the title of winner in the renowned "Challenge Cooking Thai Food" competition in Hong Kong, alongside recognition for his commitment to excellence in hygiene and kitchen standards.

Driven by an unwavering passion for his craft, Chef Somsak takes pride in seeing his guests relish every bite. Their smiles, a reflection of their satisfaction, bring him immense joy.

Chef Somsak Srimuang recommends his authentic Thai cuisine, go on a culinary tour of Thailand with Khao soy gai from Changmai, Moo hong from Phuket or Massaman Nua, a popular curry all over Thailand.



*Somsak Srimuang*



## Moo Hong Phuket

slow cooked pork belly with  
cinnamon stick style

290.-



# THAI CUISINE

## APPETIZERS

### Satay Gai 270.- 🍴

Grilled chicken skewer

Served with peanut sauce cucumber and salad



### Tod Mod Goong 280.- 🍴

Prawns cake 🍴

Deep fried shrimp caked served with plum sauce and cucumber salad

### Po pia pak 250.- 🍴 🌿

Spring roll

Deep fried vegetable spring roll served with plum sauce



### Gai Ho Bai Teoi 260.- 🍴

Chicken wrap Thai style

Deep fried chicken wrap in pandanus served with sweet soy sauce

## SALADS



### Yam Wun Sen 350.- 🍴

Talay 🍴  
Spicy glass noodle seafood salad

With tiger prawns, squid, New Zealand mussel, spring onion, tomato, celery and spicy lemon dressing

### Yum Som-O 320.- 🍴

Goong 🍴

Pomelo salad with grilled Tiger prawns and roasted coconut shallot, coriender, chili & Thai dressing



### Yam Nua Yang 290.- 🍴 🍴

Spicy grilled Thai beef Tenderloin

With spring onion, tomato, cucumber, Thai celery, onion and tamarind dressing

290.-

### Som Tam 310.- 🍴

Goong Yang

Green papaya salad

🍴 🍴

With grilled tiger prawn, ground peanuts, tamarind sauce, string beans, dried shrimps, tomato and lime juice



## SOUPS



### Tom Kha Gai 280.- 🍴

Chicken soup

Chicken in coconut milk with galangal, shallot and kaffir lime leaves

### Tom Yam 320.- 🍴

Goong 🍴

Spicy prawns soup

Sour tiger prawns soup with galangal, shallot, chili, and kaffir lime leaves



## MAINS



### Pla Prio Wan 290.- 🍴

Sweet & Sour fish

Deep fried white snapper fillet, sweet & sour sauce With onion, pineapple, tomato, cucumber, bell pepper and spring onion



### Khao soy Gai 280.- 🍴 🍴

Northern style curry with chicken coconut milk and yellow noodles

**Goong Phad nam Makham**   
*Tiger prawns*

Stir fried Tiger prawns with green asparagus, tomato cherry, fried shallot and tamarind sauce



**Phad Nuea Nam man Hoi**   
*Stir fried beef tenderloin with oyster sauce*  
Garlic, bell pepper, onion, mushroom, red chili finger and spring onion



**Gai Phad Med ma-maung**   
*Stir fried chicken*

With cashew nuts, bell pepper, onion, spring onion and dry chili




**Gaeng Khiao Wan Gai**   
*Green curry chicken*  
With green curry paste, coconut milk, egg plants and basil leaves

**Massaman Nua**     
*Massaman beef*  
slow cooked beef tenderloin in coconut milk & curry with potato, peanuts, fried shallot & onion



**Khao Phad Goong**   
*Fried rice shrimp*  
Stir-fried rice with shrimp and fried egg on top

**Khao Phad Gai**   
*Stir-fried rice with sliced chicken and fried egg top*



**Phad Kaphrao Nua**   
*Stir fried minced beef tenderloin with hot basil leaves*

**Phad Kaphrao Gai**   
*Stir-fried hot basil leaves with minced chicken*




**Gaeng Phed Ped Yang**   
*Smoked duck breast with red curry paste*  
coconut milk, Lychee, pineapple, grape, tomato cherry, eggplant, and basil leaf

**Phad Thai Goong**   
*Stir fried noodle*

With grilled tiger prawn, egg, bean sprouts, ground peanuts lemon and Garlic, chives




**Phad Phak Bunk**   
*Morning glory*  
With fried garlic, chili and oyster sauce

**Guay tiew phad See Ew Goong**   
*Stir fried large noodle with vegetable,*



**Guay tiew phad See Ew Gai**   
*Stir fried large noodle with vegetable Chicken*

**Khao suay**   
*Steamed rice*



# ASIAN CUISINE



**Gyoza with chicken 270.-**  
Served with kimchi



**Salmon Aburi roll 380.-**  
Seared salmon wrap Japanese rice, avocado and cream cheese



**Tuna nigiri 390.-**  
Fresh Tuna Hiyashi wakame and condiments



**Phad Mi Hokkien 370.-**  
Stir fried yellow noodle Hokkien style  
With chicken, shrimp, soft boiled egg, fried shallot green lettuce & oyster sauce



**Nasi Goreng 310.-**  
Spicy Indonesian fried rice with chili paste, shrimp, fried egg, served with chicken stay, shrimp crackers and vegetable pickle

# WESTERN CUISINE

## APPETIZER & SALAD



**Seared Tuna Salad 320.-**  
With green bean, Shallot, potato, tomato, romaine and vinaigrette dressing



**Salmon Tartare 360.-**  
With avocado, shallot, dill, lemon, olive oil and capper



**Cobb Salad 290.-**  
Crisp romaine lettuce, chicken, crispy bacon, blue cheese, hard boiled egg, avocado, tomato, spring onion and honey & mustard dressing



**Greek salad with feta cheese 340.-**  
Tomato cherry, black olive, feta cheese, cucumber, bell pepper, romaine and balsamic dressing



**Caprese salad 300.-**  
Sliced tomato, fresh buffalo mozzarella with Italian basil, oregano and extra virgin olive oil



**Classic Caesar Salad 240.-**  
Romaine lettuce, parmesan, croutons, bacon, poached egg and caesar dressing

## CHOICE OF YOU CAESAR WITH



**Grilled chicken breast 280.-**



**Smoked salmon 360.-**

## SOUPS

### Mediterranean seafood soup 300.-

With Prawns, Squid, mussel and Scallop



### Gazpacho 250.-



Chilled tomato soup with fresh herbs, capsicum & onion



### French onion soup 280.-



Served with melted cheese on crispy bread



### Chef's soup of the day 220.-



Served with croutons



### Penne Napolitana 320.-



With tomato sauce, basil leaves, tomato cherry



### Spaghetti seafood 350.-



With NZ mussel, Squid, prawns, garlic, Onion, Italian basil and tomato sauce



### Spinach and goat Cheese Ravioli 380.-



Ravioli stuffed with spinach and goat cheese in tomatoes sauce



## PASTAS

### Spaghetti Bolognese sauce 320.-



With rich ground beef tomato sauce



### Fettuccine Carbonara sauce 340.-



With egg yolk, cream, bacon, onion chop



### Beef Lasagna 350.-



Baked fresh pasta with Beef ragout and parmigiano cheese



ON THE GRILL



Australian lamb chop **1,100.-**

Australian beef tenderloin steak **1,300.-**



Australian beef striploin steak **1,100.-**



Chicken breast **520.-**



Pork chop **560.-**



FROM THE SEA

Salmon fillet **690.-**



White snapper **630.-**



SIDE DISH CHOICE

**POTATO - CHOOSE 1 ITEM**

Baked potato | French fries | Mashed potato

**VEGETABLE - CHOOSE 1 ITEM**

Green Asparagus | Baby carrot | Mix vegetables | Mushroom

**SAUCES - CHOOSE 1 ITEM**

Green peppercorn sauce | BBQ sauce  
Red wine sauce | Teriyaki sauce | Mint sauce  
Herb butter | Bearnaise sauce

## SANDWICHES & BURGERS

All sandwiches and burgers are served with French Fries



### Cheese burger 🌿 380.-

beef patty, melted cheese, oak lettuce, tomato, caramelized onion and on homemade sesame bun

### Cajun Chicken burger 🌿 340.-

Grilled marinated chicken breast with melted cheddar cheese, oak lettuce, caramelized onion, and tomato on homemade sesame bun



### Caprese Sandwich 🌿 340.-

With Sliced tomato, fresh buffalo mozzarella, Italian basil and Focaccia bread

### Ciabatta Club Sandwich 🌿 350.-

With Chicken breast, grilled Bacon, Cheddar Cheese, tomato, onion, fried egg, Chicken ham and oak lettuce mayonnaise



### Smoked salmon sandwich 🌿 350.-

With cream cheese, cucumber pickle, tomatoes, onion, oak lettuce and ciabatta bread



### Chicken sandwich 🌿 300.-

With Onion, tomato, oak lettuce and Focaccia bread

## PIZZA

### Margherita Pizza 🌿 320.-

Tomato, Basil leaves and mozzarella cheese



### Hawaiian Pizza 🌿 360.-

With Chicken ham, pineapple and mozzarella cheese

### Marinara Pizza 🌿 380.-

With shrimp, squid, NZ mussel, onion, bell pepper and mozzarella cheese



### Four Cheese Pizza 🌿 460.-

Gorgonzola, buffalo mozzarella, parmesan and Mozzarella cheese

### Primavera Pizza 🌿 430.-

With Parma ham, caramelized onion, parmesan, rocket salad and mozzarella cheese



### Salami Pizza 🌿 420.-

With salami, shallot, bell pepper, parmesan cheese and mozzarella cheese

# VIJAY SINGH

## CHEF DE CUISINE

Chef Vijay began his illustrious career with an international luxury brand in India. Throughout his career, he has achieved numerous accolades, including winning an award at a hospitality festival in Punjab, India.

Chef Vijay is skilled in food innovation, presentation, and enjoys meeting guests to share his stories and culinary vision.

He takes great pride in seeing guests relish every bite, and the happiness of his customers, reflecting their satisfaction, brings him immense joy.

Chef Vijay invites you on a culinary journey to India with his signature dishes, such as butter chicken and lamb Rogan josh, both quintessentially Indian delicacies.

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## Lamb Rogan Josh

640.- 🍲 🌶️

Lamb shoulder cube  
cooked in slow heat  
with Indian spices



# INDIAN CUISINE

## APPITIZER & SALAD



### Grilled Chicken Tikka 320.-

Grilled chicken thigh maginate with Indian spices & yoghurt served with mint sauce

### Vegetable Samosa 280.-

Triangle shaped potato fried patties served with mint & tamarind sauce



### Vegetable Raita 200.-

Yoghurt mix with chop onion tomato cucumber chili & Indian spices

### Roasted Papadam 200.-

4 pieces crispy roasted lentil papad served with mint sauce



## MAIN COURSE

### Yellow Dal Fry 340.-

Indian lentils cooked with garlic, onion, tomato and butter



### Dal Khichadi 340.-

Meshed yellow lentil cooked with meshed rice served with yoghurt

### Butter Paneer 360.-

Indian cottage cheese cooked with tomato butter cream



### Dal Makhani 340.-

Black lentil cooked on slow fire & finished with butter & Cream



### Chicken Biryani 380.-

Marinated chicken cooked with fragrant long grain rice, cooked on Dum served with yogurt sauce

### Vegetable Dum Biryani 350.-

Mélange of seasonal vegetables cooked with fragrant long grain rice, cooked on Dum served with yogurt sauce



### Butter Chicken 350.-

Chicken thigh cooked in tomato & nuts gravy

### Prawn Curry 380.-

Prawn cooked with tomato coconut sauce with Indian spices



### Chicken Tikka Masala 350.-

Chicken chunks cooked with onion tomato sauce & Indian spices

**Tandoori Roti 100.-** 🌿 🌾

Whole wheat flatbread cooked in tandoor



**Tandoori Naan 120.-** 🌿 🌾

Refined flour cooked in tandoor



**Basmati Rice 150.-** 🌿

Fragrant long steamed indian basmati rice



**Plain yoghurt 100.-** 🌿



**DESSERTS**

**TROPICAL FRUIT PLATTER 200.-**

seasonal fresh fruit



**Culab Jamun with 200.-  
Vanilla Ice Cream** 🌿 🌾

Deep fried cheese dumpling soaked in sugar syrup



**Mango & Coconut  
mousse 260.-**



**Cashew Nut  
Brownies 270.-** 🌿

Served with Vanilla ice cream



**Tiramisu 🌿 260.-**



**Coconut Crème  
Brulee 240.-**



**Black & White  
cake 🌿 280.-**



**Kluay Tod I-tim  
vanilla 🌿 240.-**

Banana Fattier served with Vanilla ice cream



**Mix berry  
mousse 280.-** 🌿