

# CLEAN & GREEN

EXPERIENCE MINDFUL DINING WHERE WHOLE PLANTS AND PURE INGREDIENTS SHINE—HONEST FOOD THAT NOURISHES, ENERGIZES AND RESTORES.

## WHOLE PLANTS

TAKE CENTER STAGE—SEASONAL FRUITS AND VEGETABLES FROM LOCAL FARMS, THOUGHTFULLY CRAFTED INTO EVERY DISH.

## REAL FOOD

HONORS INGREDIENTS IN THEIR PUREST FORM—UNPROCESSED, WHOLE, AND MADE FOR NATURAL NOURISHMENT.

## WELLNESS FOCUS

DISHES DESIGNED TO SUPPORT DIGESTION, BOOST ENERGY, AND NOURISH FROM WITHIN.

NOURISH THE MOMENT. CELEBRATE THE LIFESTYLE

PHUKET GOURMET CATERING

# FORMAT & PRICING

CHOOSE & TICK YOUR FORMAT. TICK YOUR FAVORITES ON THE NEXT PAGE.

## FAMILY STYLE

**THB 1,500**  
**SELECT 2**  
ITEMS PER MENU SECTION

**THB 2,000**  
**SELECT 3**  
ITEMS PER MENU SECTION

## SET - MENU

**THB 1,500 | 3**  
**COURSE**  
1 STARTER  
1 MAIN  
1 DESSERT

**THB 2,000 | 4**  
**COURSE**  
1 STARTER  
2 MAINS  
1 DESSERT  
+ INCLUDES 1 WELLNESS SIP

**THB 2,500 | 5**  
**COURSE**  
2 STARTERS  
2 MAINS  
1 DESSERT  
+ INCLUDES 1 WELLNESS SIP

ALL PRICES ARE NET AND OF  
INCLUSIVE TAX

# STARTERS & SHARED

## GREEN LETTUCE CUP

BUTTER LETTUCE FILLED WITH AVOCADO, MUNG BEANS, RADISH, PICKLED TURMERIC, MICROGREENS, LIME-TAHINI DRIZZLE

## ISLAND GREENS & COCONUT DRESSING

BABY LEAF MIX, SHAVED CARROT, TOASTED RICE, CREAMY COCONUT-LIME VINAIGRETTE

## GLOWING BROTH

WARM, MINERAL-RICH BROTH INFUSED WITH SHIITAKE, KOMBU, LEMONGRASS, FERMENTED MISO, KIMCHI

## ZUCCHINI CARPACCIO

SHAVED RAW ZUCCHINI, PISTACHIO GREMOLATA, LEMON ZEST, ACTIVATED HEMP SEEDS, EVOO

## BEETROOT CEVICHE

CITRUS-MARINATED BEET SLICES, COCONUT YOGURT, MINT, JALAPEÑO, PINK HIMALAYAN SALT

# BOWLS & MAINS



## THE GLOW BOWL

QUINOA, STEAMED KALE, ROASTED SWEET POTATO, FERMENTED CABBAGE, AVOCADO, MISO-LIME TAHINI



## CHARRED CAULIFLOWER STEAK

BLACK GARLIC SAUCE, ROASTED FENNEL, CRISP CURRY LEAVES, POMEGRANATE PEARLS



## LIVING PAD THAI

ZUCCHINI & KELP NOODLES, ALMOND-GINGER SAUCE, MUNG SPROUTS, RAINBOW CARROTS, THAI BASIL



## CHICKPEA & CHARD CAKES

GOLDEN PAN-SEARED WITH GREEN TAHINI, LEMON-DRESSED SORREL, SHAVED RAW FENNEL



## SUPERFOOD SOUP

SPINACH, MORINGA, TOFU, GINGER, TURMERIC ROOT, LIGHT LEMONGRASS VEGETABLE BROTH



## JAPANESE SWEET POTATO STEAK

CHARGRILLED, SHOYU GLAZE, CRISPY SHALLOTS & CORIANDER

# DESSERTS



## CHIA PUDDING

VANILLA BEAN, COCONUT MILK, CRUSHED RASPBERRIES, DATE SYRUP



## AVOCADO LIME TART

RAW CRUST WITH COCONUT-DATE BASE, CREAMY AVOCADO-LIME FILLING



## GOLDEN CASHEW CREAM

BLENDED CASHEWS & TURMERIC, MAPLE, SEA SALT & ORANGE ZEST, APPLE SLICES

# TONICS & SIPS

REFRESH AND REVITALIZE WITH OUR SELECTION OF HOUSE-MADE TONICS AND WELLNESS DRINKS.



## GUT RESET TONIC

APPLE CIDER VINEGAR, GINGER, ALOE VERA, AND MINT



## GLOW ELIXIR

CUCUMBER, CELERY, MINT, SPIRULINA, AND LEMON



## CALM & CLARITY TEA

TULSI, LEMONGRASS, LICORICE ROOT, AND BUTTERFLY PEA FLOWER



## COCONUT KEFIR SHOT

LIVE-CULTURED, ENZYME-RICH

ADD-ON SHOT: THB 80 - QTY: