



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

REAL FOOD

HONORS
INGREDIENTS IN THEIR
PUREST FORM FROM
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



SHARING-STYLE

THB -1800

ALL PRICES ARE NET INCLUSIVE OF SERVICE CHARGE AND TAX

STARTERS

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

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

**ALL STARTERS ARE SERVED WITH SOURDOUGH BREAD, TOMATO EGGPLANT DIP AND EXTRA VIRGIN OIL*

BOWLS & MAINS

THE GLOW BOWL

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

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

JAPANESE SWEET POTATO STEAK

CHARGRILLED, TOMATO SALSA, CRISPY SHALLOTS & CORIANDER

DESSERTS

*INDULGE IN OUR SELECTION OF PLANT-BASED DESSERTS MADE WITH NATURAL SWEETENERS
AND WHOLESOME INGREDIENTS.*

CHIA PUDDING

VANILLA BEAN, COCONUT MILK, CRUSHED RASPBERRIES, DATE SYRUP

AVOCADO LIME TART

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

PLAN BASED ICE-CREAM

COCONUT SPIRULINA, CHOCOLATE RISE MILK, VANILLA ALMOND MILK



SHARING-STYLE

THB-2300

ALL PRICES ARE NET INCLUSIVE OF SERVICE CHARGE AND TAX

STARTERS

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

ISLAND GREENS & COCONUT DRESSING

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

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BOWLS & MAINS

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TAHINI

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

JAPANESE SWEET POTATO STEAK

CHARGRILLED, SHOYU GLAZE, CRISPY SHALLOTS & CORIANDER

DESSERTS

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WHOLESOME INGREDIENTS.*

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AVOCADO LIME TART

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

PLAN BASED ICE-CREAM

COCONUT SPIRULINA, CHOCOLATE RISE MILK, VANILLA ALMOND MILK



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



NOURISH THE MOMENT. CELEBRATE THE LIFESTYLE
PHUKET GOURMET CATERING

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