

COMFORT & CARVE

INDULGE IN HEARTY CLASSICS—ROASTS, BAKES AND MELTY,
GOLDEN DISHES—COMFORTING FAVORITES WITH A REFINED
TWIST.

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

THB 2,500
SELECT 4

ITEMS PER MENU
SECTION

BUFFET STYLE

THB 1,500
SELECT 2

ITEMS PER MENU
SECTION

THB 2,000
SELECT 3

ITEMS PER MENU
SECTION

THB 2,500
SELECT 4

ITEMS PER MENU
SECTION

ALL PRICES ARE NET AND OF
INCLUSIVE TAX

SMALL PLATES & WARM UPS

BUTTER MUSHROOMS ON TOASTED BRIOCHE

CARAMELIZED OYSTER & PORTOBELLO MUSHROOMS, MISO BUTTER, CHIVES & PICKLED SHALLOTS.

PARMESAN POLENTA CHIPS

TRUFFLE AIOLI.

ASSORTED MINI PIZZAS

4 CHEESES, NAPOLI, HAM & MUSHROOMS.

FISH TACOS

BEER BATTERED SEABASS, SOUR CREAM, MAYO, PICKLED ONION, CABBAGE, CORIANDER.

CHICKEN QUESADILLAS

TORTILLA, GRILLED CHICKEN, MONTEREY JACK CHEESE, PEPPERS, BEANS.

CHEDDAR & LEEK CROQUETTES

SMOKED PAPRIKA AIOLI.

SOURDOUGH & WHIPPED BUTTER

SEA SALT BUTTER, SMOKED TOMATO OIL, ROSEMARY.

CARAMELIZED ONION & THYME TART

SWEET ONION CONFIT, GOAT CHEESE MOUSSE, FRESH THYME.

WHITE BEAN & ROAST GARLIC PURÉE

CHARRED BROCCOLINI, WALNUT BREADCRUMBS.

CALAMARI TEMPURA

FERMENTED GARLIC MAYONNAISE.

PULLED PORK TACOS

CILANTRO, ONION, CUCUMBER, RADISH, CHIPOTLE MAYONNAISE.

CHOICE OF SOFT SHELL OR HARD SHELL TACOS.

VEGETARIAN QUESADILLAS

TORTILLA, MUSHROOM, ONION, PEPPER, KALE, BEANS, MONTEREY JACK CHEESE.

TRUFFLE & TALEGGIO ARANCINI

WILD MUSHROOM CRÈME.

ROAST & CARVE

SLOW ROAST PORCHETTA

FENNEL & HERB-STUFFED PORK BELLY, CRACKLING CRUST, CARAMELIZED APPLE SAUCE.

SMOKY CAULIFLOWER CHEESE BAKE (V)

ROASTED CAULIFLOWER, CHEDDAR SAUCE, BREADCRUMBS, PESTO, HAZELNUT.

TRUFFLE MAC & CHEESE

THREE-CHEESE, TRUFFLE BÉCHAMEL, CRISPY PANKO, BLACK PEPPER OIL.

BBQ CHICKEN WINGS

CHIPOTLE GLAZE, SESAME CRUNCH.

GLAZED BEEF SHORT RIB

BRAISED FOR 8 HOURS IN RED WINE, CHARRED LEEK MASH, ROAST GARLIC JUS.

ROASTED LAMB SHOULDER

12 HOURS, ROASTED EGGPLANT, ROOT VEGETABLES, MINT SAUCE.

ROAST BEEF PICANHA

CHIMICHURRI SAUCE.

PANINI & BURGERS

CHOOSE FROM SOURDOUGH, ENGLISH MUFFIN, CIABATTA, OR RYE BREAD.



BUTTERMILK CHICKEN BURGER

CRISPY FREE-RANGE CHICKEN THIGH, CRUNCHY SLAW, HOUSE PICKLE, SRIRACHA-LIME MAYO



WAGYU SMASHED BEEF BURGER

RED CHEDDAR, BEETROOT, FRIED EGGS, LETTUCE, PGC SAUCE



FISH BURGER

BEER-BATTERED ASIAN SEABASS, YOGHURT TARTARE, CABBAGE, SALAD LEAVES



TOMATO & MOZZARELLA

BASIL PESTO



HAM & CHEESE

FONTINA, ROASTED HAM



ROAST BEEF

HORSERADISH MAYO, CHEDDAR, GHERKINS

SIDES TO PILE HIGH

- DUCK FAT ROAST POTATOES
- CREAMED CORN & CHIVE
- CHARRED CABBAGE WITH GARLIC OIL & LEMON
- GOLDEN MAC & CHEESE GRATIN
- CARAMELIZED BRUSSELS & CHESTNUTS
- STICKY ROASTED PUMPKIN WITH MAPLE & SAGE

GOODIES



TIRAMISU

LADY FINGERS, MASCARPONE CREAM, AMARETTO COFFEE



PROFITEROLES

CHANTILLY CREAM & CHOCOLATE SAUCE



APPLE & PINE NUT CRUMBLE

VANILLA ICE CREAM



CHEESECAKE

VANILLA, BERRY COULIS



TROPICAL FRUIT SKEWER

YOGHURT & FRESH MINT



ARTISANAL ICE CREAM