



FISHER & FARMER GRUB

A CELEBRATION OF LAND AND SEA/OCEAN CATCHES, FLAME-GRILLED MEATS, AND
WOOD-FIRED DISHES MADE TO SHARE.
ROOTED IN ISLAND HERITAGE AND SEASONAL BOUNTY.
FARM-TO-TABLE WITH ISLAND SOUL.

NOURISH THE MOMENT. CELEBRATE THE LIFESTYLE
PHUKET GOURMET CATERING



WELCOME SIP

SPARKLING PINEAPPLE & LEMONGRASS SHRUB

FAMILY STYLE

THB -2000

ALL PRICES ARE NET INCLUSIVE OF SERVICE CHARGE AND TAX

GARDEN FIRST

YOUNG COCONUT & MORNING GLORY SALAD

SHAVED YOUNG COCONUT, CRISPY WATER SPINACH, CHILLI-LIME DRESSING, TOASTED COCONUT SUGAR

HEIRLOOM TOMATO CARPACCIO

HEIRLOOM CHERRY TOMATOES, CUCUMBER, THAI BASIL OIL, SMOKED SEA SALT

RAW & CHILLED

TUNA TARTARE ON CRISPY RICE

YUZU PONZU, AVOCADO, PICKLED GINGER

CEVICHE DE MARISCOS

WHITE FISH, PRAWN, CITRUS LECHE DE TIGRE, CORIANDER, RED ONION

FIRE & SMOKE PLATTER

FROM THE SEA

GRILLED ANDAMAN TIGER PRAWNS

CHARRED OVER COCONUT HUSKS, LIME-LEAF BUTTER, SPICY SEAFOOD NAM JIM

FIRE-ROASTED SQUID

THAI BASIL CHIMICHURRI, CHARRED BABY TOMATOES

FIRE & SMOKE PLATTER

FROM THE LAND

BRAISED BEEF CHEEK

CELERIAC PUREE, CONFIT PEARL ONION, SAUTÉED KALE, BRAISING JUS

FLAME-SMOKED VEGGIES

FROM THE EARTH

ROASTED SWEET POTATO

PAPRIKA OIL, CORIANDER YOGHURT

FIELD & RICE

SMOKED BROWN JASMINE & RED RICE MEDLEY

STIR-FRIED WITH LEMONGRASS, LONG BEANS, GALANGAL, CRISPY GARLIC

SWEET SMOKE FINISH

GRILLED PINEAPPLE CARPACCIO

LIME ZEST, COCONUT CRUMBLE, CHILLI, HONEY

BURNT CHEESECAKE

PASSION FRUIT COULIS, SEA SALT FLAKES



FAMILY STYLE

THB -2500

ALL PRICES ARE NET INCLUSIVE OF SERVICE CHARGE AND TAX

GARDEN FIRST

YOUNG COCONUT & MORNING GLORY SALAD

SHAVED YOUNG COCONUT, CRISPY WATER SPINACH, CHILLI-LIME DRESSING, TOASTED COCONUT SUGAR

HEIRLOOM TOMATO CARPACCIO

HEIRLOOM CHERRY TOMATOES, LOCAL CUCUMBER, THAI BASIL OIL, SMOKED SEA SALT

RAW & CHILLED

CEVICHE DE MARISCOS

WHITE FISH, PRAWN, CITRUS LECHE DE TIGRE, CORIANDER, RED ONION

CHILLED PHUKET LOBSTER SLIDERS

BUTTER BRIOCHE, LEMONGRASS AIOLI, CHIVES

FIRE & SMOKE PLATTER

FROM THE SEA

GRILLED ANDAMAN TIGER PRAWNS

CHARRED OVER COCONUT HUSKS, LIME-LEAF BUTTER, SPICY SEAFOOD NAM JIM

MARKET FISH

CHARRED LEMON, HERB GREMOLATA

FIRE & SMOKE PLATTER

FROM THE LAND

SMOKY LAMB KOFTA SKEWERS

CHARRED EGGPLANT DIP, MINT YOGURT

FLAME-SMOKED VEGGIES

FROM THE EARTH

GRILLED ASPARAGUS & ZUCCHINI

LEMON OIL, SHAVED PARMESAN

FIELD & RICE

SWEET CORN & PUMPKIN STIR FRY

SWEET SMOKE FINISH

GRILLED PINEAPPLE CARPACCIO

LIME ZEST, COCONUT CRUMBLE, CHILLI, HONEY

SALTED CARAMEL TART

TORCHED MARSHMALLOW, DARK CHOCOLATE



BUFFET-STYLE

THB -2500

ALL PRICES ARE NET INCLUSIVE OF SERVICE CHARGE AND TAX

GARDEN FIRST

PHUKET GREENS GROWN, ROOTS & SEEDS

MUSTARD DRESSING

YOUNG COCONUT & MORNING GLORY SALAD

SHAVED YOUNG COCONUT, CRISPY WATER SPINACH, CHILLI-LIME DRESSING, TOASTED COCONUT SUGAR

HEIRLOOM TOMATO GAZPACHO

COLD-PRESSED CHERRY TOMATOES, LOCAL CUCUMBER, THAI BASIL OIL, SMOKED SEA SALT

FARMER CHEESE

LITTLE BUTIK FARM GOAT CHEESE SELECTION

RAW & CHILLED

TUNA TARTARE ON CRISPY RICE

YUZU PONZU, AVOCADO, PICKLED GINGER

CEVICHE DE MARISCOS – CULINARY PERFORMANCE

WHITE FISH, PRAWN, CITRUS LECHE DE TIGRE, CORIANDER, RED ONION

CHILLED PHUKET LOBSTER SLIDERS

BUTTER BRIOCHE, LEMONGRASS AIOLI, CHIVES

FIRE & SMOKE PLATTER

FROM THE SEA

GRILLED ANDAMAN TIGER PRAWNS

CHARRED OVER COCONUT HUSKS, LIME-LEAF BUTTER, SPICY SEAFOOD NAM JIM

FISHERMAN'S MARKET TACOS

DAILY-CATCH FILLETS, TURMERIC SLAW, CORIANDER-LIME AIOLI ON SOFT CORN TORTILLAS

MARKET FISH

CHARRED LEMON, HERB GREMOLATA

FIRE & SMOKE PLATTER

FROM THE LAND

BRAISED BEEF CHEEK

CONFIT PEARL ONION, BRAISING JUS

ROASTED LAMB SHOULDER

MINT SAUCE

FLAME-SMOKED VEGGIES

FROM THE EARTH

CHARRED CORN RIBS

KAFFIR LIME CRÈME

ROASTED SWEET POTATO

PAPRIKA OIL, CORIANDER YOGHURT



FIELD & RICE

SOURCED FROM THE PHANG NGA HERITAGE GRAINS COLLECTIVE, OUR RICE CELEBRATES LOCAL TRADITION.

SMOKED BROWN JASMINE & RED RICE MEDLEY

STIR-FRIED WITH LEMONGRASS, LONG BEANS, GALANGAL, CRISPY GARLIC

SWEET SMOKE FINISH

ISLAND-GROWN FRUITS AND HANDCRAFTED SMALL-BATCH PRODUCTS.

GRILLED PINEAPPLE CARPACCIO

LIME ZEST, COCONUT CRUMBLE, CHILLI, HONEY

BURNT CHEESE CAKE

PASSION FRUIT COULIS, SEA SALT FLAKES

TROPICAL FRUIT PLATTER



NOURISH THE MOMENT. CELEBRATE THE LIFESTYLE
PHUKET GOURMET CATERING

PHUKET GOURMET CATERING
100/19 BANGTAO SOI 1, SRISOONTHORN RD, CHOENG THALE, THALANG DISTRICT, PHUKET 83110
PHONE: +66 649155817
TAX ID NUMBER: 0835565019462