

MEDITERRANEAN PANTRY

INSPIRED BY THE SUN-KISSED MEDITERRANEAN COAST, OUR MENU CELEBRATES VIBRANT VEGETABLES, COLD-PRESSED OLIVE OILS, AND BOLD HERBS. LIGHT, NOURISHING AND FULL OF FLAVOR—IT'S A TASTE OF COASTAL LIFE ON EVERY PLATE.

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 2,000

SELECT 2 ITEMS PER MENU SECTION

THB 2,500

SELECT 3 ITEMS PER MENU SECTION

BUFFET STYLE

THB 2,000

SELECT 2 ITEMS
PER MENU
SECTION

THB 2,500

SELECT 3 ITEMS
PER MENU
SECTION

THB 3,000

SELECT 4 ITEMS
PER MENU
SECTION

SET - MENU

THB 2,000
| 3 Courses

SELECT 1 MEZZE, 1
MAIN, 1 SIDE,
1 DESSERT

THB 2,500
| 4 Courses

SELECT 1 MEZZE, 2
MAINS, 2 SIDES,
1 DESSERT

THB 3,000
| 5 Courses

SELECT 2 MEZZES,
2 MAINS, 2 SIDES,
1 DESSERT

ALL PRICES ARE NET AND OF
INCLUSIVE TAX

MEZZE TO START



MARINATED OLIVES & PICKLED GARDEN VEG

CITRUS ZEST, GARLIC, ROSEMARY



HEIRLOOM TOMATO & BASIL CARPACCIO

COLD PRESSED OLIVE OIL, SALT FLAKES



GRILLED EGGPLANT

LABNEH, POMEGRANATE, MINT, TOASTED ALMOND



WHIPPED FETA, WILD THYME HONEY

CHARRED SOURDOUGH, ZA'ATAR DUST



CHICKPEAS & ROASTED GARLIC HUMMUS

SMOKED PAPRIKA, PRESERVED LEMON



ROASTED PEPPERS

RICOTTA, CUCUMBER MINT, MEDITERRANEAN DRESSING

FROM THE MARKET GARDEN



BURRATA

ROCKET, PROSCIUTTO, PISTACHIO OIL



FARRO & ROASTED PEPPER SALAD

FENNEL, OLIVES, SUN-DRIED TOMATOES, DILL



COUSCOUS & ROASTED ROOTS

RAINBOW CARROTS, PRESERVED LEMON, PISTACHIOS, MINT & CHILI HARISSA



CHARRED ROMAINE SALAD

ANCHOVY DRESSING, CAPERS, CRISPY CHICKPEAS



SHAKSHUKA VERDE

POACHED EGGS, GREEN TOMATO, KALE & CORIANDER STEW, FETA CRUMBLE, CRISPY PITA

OCEAN



**GRILLED CALAMARI,
OREGANO & LEMON**

SMOKY HARISSA YOGHURT



**GRILLED OCTOPUS À LA
GRECQUE**

PAPRIKA POTATOES, CAPER LEAF
VINAIGRETTE, BURNT LEMON



SALT BAKED SEA BREAM

LEMON, BAY LEAF, OLIVE OIL DRIZZLE



TIGER PRAWN

SALMORIGLIO SAUCE



PHUKET LOBSTER CATALANA

TOMATO, CELERY, GREEN PEPPER, SHALLOTS, CITRUS DRESSING

LIGHT RUSTIC PROTEIN



**HERB-CRUSTED LAMB
SPARE RIBS OR CUTLET**

ROSEMARY, THYME, SICILIAN CAPONATA



**SLOW ROASTED CHICKEN
THIGHS**

PRESERVED LEMON, GARLIC, CORIANDER
SEEDS



**CHARCOAL-GRILLED BEEF
TAGLIATA**

ARUGULA, SHAVED PARMESAN, BALSAMIC
DRIZZLE



DUCK BREAST

MIXED GREENS, PEAS, EDAMAME,
ASPARAGUS, WHITE PEARL ONION, PORT
JUS

SIDES & ACCOMPANIMENTS



FLATBREADS

SEA SALT, ZA'ATAR, LEMON OIL



ROASTED NEW POTATOES

CRUSHED OLIVES, PARSLEY, LEMON ZEST



CRISPY POLENTA CHIPS

TOMATO & BASIL PASSATA



**GREEN PEAS & BROAD
BEANS**

FRESH MINT

DESSERTS TO SAVOR



CHILLED MELON & MINT GRANITA

A REFRESHING PALATE CLEANSER



GREEK YOGHURT & SUMMER BERRIES

WILDFLOWER HONEY, ALMOND CRUMBLE



CRÈME CATALANA

EGG CUSTARD, CARAMELIZED SUGAR



RICOTTA & CHOCOLATE

CROSTATA RICOTTA E CIOCCOLATO



CHOCOLATE MOIST CAKE

MASCARPONE CREAM



MEDITERRANEAN CHEESE BOARD

QUINCE PASTE, SEEDED LAVOSH