



BUTCHER'S GARDEN

BUTCHER, CHARCOAL GRILL, WINE SHOP

THE JOURNEY

กาล-เดิน-ทาง

IHG ONE REWARDS DINING PRIVILEGES 11.11
3 COURSE OPTION SET MENU THB 1,200 NET

Appetizer

Malayu

Embark on your culinary journey with a traditional Phuket mixed rice salad, adorned with vibrant edible flowers and fresh vegetables. This dish, rich in local flavors, sets the stage for an unforgettable dining experience.

GF

Main course

Sintu Sorn Loup (สินธุ์ซ่อนรูป)

Delight in the exquisite taste of whole blue crab, marinated with coconut palm sugar and served with delicate rice noodles and a spicy Phuket curry. This dish captures the essence of Phuket's coastal cuisine.

OR

Main course

Sarasin (สารสิน)

Savor the unique flavors of dried aged mong fish, poached to perfection and served with a tangy klang som reduction. Accompanied by Southern spicy rice croquettes, this dish offers a harmonious blend of textures and tastes.

GF

Dessert

Warin Kathu

Conclude your journey with a traditional local Phuket sweet, garnished with forest leaves and edible flowers. Topped with a luscious banana blue syrup, this dessert is a perfect end to your culinary adventure.

V = vegetarian | VE = vegan | GF = gluten free

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy.