AuJaan



Heritage Through the Pinto

In Phuket, recipes have long been passed down through generations, preserving the rich traditions of Thai, Chinese and Malay cultures. Inspired by the traditional Thai pinto, this menu brings together locally sourced ingredients and authentic Southern Thai flavours to share the comforting taste of home.

THB

Nam prik goong siab — 220
Southern-style shrimp paste dip, dried shrimp, fresh seasonal vegetables and local herbs

Bue tod — 240
Southern herb fritters, prawns, betel leaf, polyscias leaves,
spicy tamarind sauce and roasted cashew nuts

Por pia sod Phuket — 320
Phuket-style fresh spring rolls, roasted duck, yam bean, cucumber, local herbs,
roasted peanuts and sweet tamarind sauce

Yum kahyu — 220
Southern cashew leaf spicy salad, minced chicken, shallot, roasted coconut,
peanuts, dried shrimp and crispy chilli

Tom som Phuket — 290
Phuket-style sour sea bass soup, turmeric, shallot and tamarind broth

Pad pak miang — 280
Stir-fried Southern pak miang leaves, garlic and egg

Moo hong — 320
Phuket-style braised pork belly, garlic, Soy sauce, five spices and crispy shallots

Muak phad nam dam — 390
Trang-style wok-fried squid with squid ink, chilli and coriander

Gaeng pu bai cha plu — 350
Southern crab curry with betel leaf, coconut cream and rice noodles

Thai classics

Chicken satay — 200
Turmeric-marinated grilled chicken skewers, peanut sauce, cucumber-vinegar relish

Goong sarong — 240
Crispy Phuket-style prawns wrapped in vermicelli, sweet pineapple dipping sauce

Por pia — 180
Fresh vegetarian spring rolls, yam bean, toasted cashews, tamarind dipping sauce

Yum talay — 260
Prawns, squid, lemongrass, shallot, coriander, lime and chilli

Tom yum goong — 290
Prawns, lemongrass, galangal, mushrooms, lime and chilli

Tom kha gai — 240
Chicken, coconut milk, galangal, lemongrass, oyster mushrooms, kaffir lime leaves and chilli

Gaeng kiaew wan gai — 260
Green curry with chicken, coconut cream, Thai eggplant, sweet basil, red chili

Gaeng massaman neua roti — 320
Slow-cooked beef curry, potato, peanuts, crispy shallots and Thai roti

Gaeng ped ped yang — 340
Roasted duck red curry, lychee, pineapple, Thai basil and coconut cream

Pad krapow
Thai stir-fried holy basil served with jasmine rice and a fried egg

Minced pork	220
Crispy pork belly	250
Minced chicken	200
Mixed seafood, sea bass, prawns and squid	280

Pad Thai
Stir-fried rice noodles with egg, dried shrimp, shallots, chives, bean sprouts and ground peanuts

White prawns	280
Mixed seafood, sea bass, prawns and squid	290
Tofu and vegetables	200

Khao pad
Thai stir-fried jasmine rice served with a fried egg

Sliced chicken	200
Prawns	280
Crab	290
Vegetables	200

Neighbouring flavours

Nasi lemak — 320
Fragrant coconut rice, crispy anchovies, roasted peanuts, cucumber, sambal, fried egg and a choice of fried chicken or beef rendang

Mee goreng mamak — 260
Stir-fried yellow noodles, spicy tomato-chili sambal, tofu, egg, greens, crispy shallots

Singapore laksa — 320
Rice noodles, prawns, fish cake, tofu puffs and coconut curry broth

Chicken katsu curry 300

Japanese crispy chicken cutlet, steamed rice, mild Japanese curry and pickled vegetables

Bulgogi rice bowl 350

Chargrilled marinated beef, kimchi, sesame vegetables and steamed rice

Yangzhou fried rice 300

BBQ pork, prawns, egg, vegetables and spring onions

Chicken adobo 290

Slow-braised chicken in Soy sauce, vinegar, garlic and bay leaves, served with garlic rice

NUT GLUTEN FREE SHELLFISH PORK ALCOHOL VEGETARIAN HALAL

Prices are subject to 10% service charge and 7% VAT
Please inform our employee if you have any food allergies, intolerances, or special dietary requirements before placing your order.

Familiar Favourites

Nachos and dip — 200
Nachos, guacamole, salsa and sour cream

Cheese quesadilla — 260
Flour tortilla, mozzarella cheese, tomato salsa and avocado cream

Caesar salad — 260
Romaine lettuce, Parmesan cheese, anchovies and boiled egg

With chicken — 330
With prawns — 350
With smoked salmon — 350

Tuna Niçoise — 390
Seared tuna, potato, green beans, olives, tomato, soft-boiled egg and anchovy vinaigrette

Wild mushroom soup — 240
Mixed mushrooms and Parmesan cheese

French onion soup — 320
Traditional French onion soup, Gruyère cheese and toasted sourdough

Pasta

Tagliatelle bolognese — 350
Beef bolognese, Pecorino Romano and Italian parsley

Gnocchi burrata — 360
Burrata, potato gnocchi, sun-dried tomatoes, chilli, Parmesan cheese and pistachio

Nero seafood spaghetti — 390
Squid ink spaghetti, prawns, squid, mussels and Thai bird's eye chilli

Penne pesto — 240
Italian green pesto, pine nuts and wild rocket

Between the breads

Club sandwich — 320
Sourdough, sous-vide chicken breast, aged Cheddar cheese, smoked bacon, free-range egg, tomato chutney and French fries

Avo-Dough — 220
Sourdough, smashed avocado, sprouts, herb oil, sumac and sweet potato fries

Croque monsieur — 290
Paris ham, Gruyère cheese, Béchamel sauce, Dijon mustard, sourdough bread and mixed greens

Wagyu beef burger — 490
Wagyu beef, aged Cheddar cheese, crispy bacon, Ctaramelized onions, rocket and French fries

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Main plates

Chicken cordon bleu — 360
Crisp breaded chicken breast stuffed with smoked ham and Gruyère cheese, pommes frites, Dijon mustard cream sauce

Grilled salmon — 520
Salmon, dill beurre blanc, baby carrots and sweet chilli green beans

Roasted cauliflower — 390
Smoked pepper romesco, rocket, pistachio and walnut dust

Steak frites — 890
Grilled striploin, Café de Paris butter and French fries

Beef bourguignon — 520
Slow-braised beef, red wine sauce and potato purée

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Sweet finale

Be go moi — 180
Black glutinous rice, palm sugar syrup, salted coconut cream

Phuket O-Aew kakigori — 220
O-Aew jelly, shaved ice, coconut jelly, watermelon, red beans, palm syrup

Basque burnt cheesecake — 280
Passion fruit compote, coconut crumble, honeycomb

Coconut flan parisien — 260
Coconut, black sesame tuile, vanilla diplomat cream

Royal chocolate — 280
Dark chocolate mousse, praline croustillant, almond sponge, raspberry confit

Ice cream — 180
Daily tropical ice cream & sorbet selection

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