

Andaman Royal Kantok

1,600 Baht (for 2 persons)

Starter

• Khong Waang Ruam Mitr / ทองว่างรวมมิตร

Trio of Royal Thai appetizers

Steamed stuffed shrimps wrapped in egg net

Deep fried fish cake and crispy fried

soft shell crab with tamarind dipping

皇家泰式开胃菜三重奏

蛋网裹蒸虾，油炸鱼饼和酥脆软壳蟹配罗望子酱

Main Course

• Tom Klong Talay / ต้มโคล้งทะเล

Spicy herbs infused seafood soup

辣味香草海鲜汤

• Pad Noppragow Ghoong / กุ้งผัดนพเก้า

Wok fried sweet and sour shrimps, mixed nuts

酸甜虾肉炒坚果

• Pad Pak Ruam / ผัดผักรวม

Wok fried mixed vegetables with oyster sauce

蚝油炒鲜蔬

• Panaeng Ghoong / แพนงกุ้งกับลิ้นจี่

Panaeng curry tiger prawns with lychee

班蘭咖喱配虎虾和荔枝

• Hoy Maeng Poo Pad Prig Prow / หอยแมงภู่ผัดพริกเผา

Wok fried green mussel with chili paste

炒青口贝配辣椒酱

• Khao Suay / ข้าวสวย

Served with steamed rice

配米饭

Dessert

• Khao Neaw Mar Muang Kab Itim Kar Tie, Pie Mar Pao

/ ข้าวเหนียวมะม่วงกับไอศกรีมกะทิและพายมะพร้าวอ่อน

Mango sticky rice served with coconut ice cream

and young coconut pie

芒果糯米饭，椰子冰淇淋和椰子派

Burasari Kantok

1,500 Baht (for 2 persons)

Starter

• Khong Waang Ruam Mitr / ทองว่างรวมมิตร

Three kinds of Thai appetizer

Gai Hor Bai Tuey, Goong Sa Rong, Por Pia Sod.

Chicken in pandan leaf, crunchy shrimps

and Summer hand rolls.

三种泰式开胃小菜

香兰叶鸡肉，脆虾和夏日手卷

Main Course

• Massaman Nuea / แกงมัสมั่นเนื้อ

Massaman curry with Australian wagyu beef

马思曼咖喱配澳洲和牛

• Gai Pad Medmamaung / ไก่ผัดเม็ดมะม่วง

Wok fried chicken with cashew nuts

鸡肉炒腰果

• Ped Makamh / เป็ดมะขาม

Roasted duck breast with a tamarind dipping

烤鸭胸肉配罗望子酱

• Pad Pakboong Fai Dang / ผัดผักบุ้งไฟแดง

Wok tossed morning glory with garlic, chili and oyster sauce

辣青木瓜沙拉

• Khao Suay / ข้าวสวย

Served with steamed rice

配米饭

Dessert

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Thai Cuisine

Whenever it is eaten, a Thai meal is a social affair.

Thai cooking means exiting tastes, alluring aromas and beautiful dishes.

But the heart of Thai cooking is something more, the freedom to "Create". Thai means "Free". The Thai Chef chooses the freshest ingredients to create the blend of sour, hot, salty & sweet tastes needed to obtain the balance of great Thai food.

An ideal Thai meal consists of ordering a soup, a stir-fried dish, a steamed one, a curry and a deep fried dish; To get them placed in the Middle of the Table and to share them with your Guests...

As a rule of thumb, always order one more dish than you are people sharing.

泰国料理

不论何时品尝泰式美食都是一种社会交流仪式。泰国料理烹饪时刻注重色相美味，但是泰式烹饪的最高境界在于栽培创意之心。泰语“创意”就是“自由”的意思。大厨师选择市场上最新鲜的材料创造出一道混合，酸，辣，咸，甜而取得各种口味平衡的泰式美食菜肴，最完美的泰餐不可少的便是一道汤，一道炒，一道清蒸，一道咖喱还有一道油炸食品。把各种菜肴同时端到餐桌上和家人密友一起分享。大拇指规则推荐点菜之时按照食客总数在加一，就以这个指数来判断应该点几道菜给大家一起用餐。

Vegetarian options:

Most of our dishes can be cooked vegetarian by replacing the meat / seafood by vegetables and tofu.

素食者请注意：我们可以将肉类转换成蔬菜，豆腐或海鲜海鲜类为您料理素食餐。

Salads, Snacks and Street food ... Called desire

Appetizer / 前菜

- **Khong Wang Ruam Mitr / ทองว่างรวมมิตร** 360 baht
Kantok signature Thai appetizer sample;
Crisp golden parcels, shrimp cakes, chicken in pandanus leaf, minced chicken balls
露兜叶盛脆虾卷, 鱼饼和鸡肉, 鸡肉沙爹和辣鸡肉春卷
- **Pho Pia Ruam Mitr / ฝอยเปียรวมมิตร** 230 baht
Fresh vegetable spring rolls, spicy minced chicken spring rolls and prawn spring rolls
蔬菜春卷, 辣鸡肉春卷和大虾春卷
- **Thod Mun Pla / ทอดมันปลา** 280 baht
Fish cake served with sweet chili dip 
炸鱼饼配甜辣酱和黄瓜小菜
- **Goong Sarong / กุ้งไส่** 280 baht
Prawns wrapped in crisp rice noodle served with sweet chili mango dip
米线裹大虾, 配甜辣芒果酱
- **Gai Hor Bai Toey / ไก่ห่อใบเตย** 230 baht
Crisp fried chicken wrapped in pandanus leaf served with tamarind-sesame dip
露兜叶裹炸鸡肉, 配罗望芝麻酱
- **Satay Gai / สะเต๊ะไก่** 250 baht
Grilled chicken satay with peanut sauce and cucumber salad
烤鸡肉沙爹, 配花生酱和黄瓜小菜
- **Poo Nim Naam Makhham / ปูนิ่มทอดกรอบ** 280 baht
Crunchy soft shell crab on sweet tamarind sauce topped with fried shallots
- **Poo Jah / ปูจ๋า** 280 baht
Crispy fried marinated minced chicken and crab meat in crab shell
酥炸卤鸡肉和蟹肉, 蟹壳装盛



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Spicy salad / 辣沙拉

- **Plah Pla Tuna / ปลาปลาทูน่า** 300 baht
Spicy salad of fresh saku tuna with herbs
辣味佐久金枪鱼拌香草沙拉
- **Yum Nua Yang / ยำเนื้อย่าง** 360 baht
Spicy grilled Australian beef tenderloin salad
辣烤牛里脊沙拉
- **Yum Pla Salmon / ยำปลาแซลมอน** 300 baht
A salad of herbs and spicy fresh salmon salad
香草和辣味鲜三文鱼沙拉
- **Som Tum Poo Nim Grob / ส้มตำปูนิ่มทอดกรอบ** 250 baht
Spicy green papaya salad with crispy soft shell crab
辣味青木瓜沙拉配酥脆软壳蟹
- **Yum Woonsen Goong, Moo / ยำวุ้นเส้นกุ้งและหมู** 250 baht
Spicy glass noodle salad with prawns, minced pork and mushrooms
辣味米线沙拉拌大虾, 猪肉末和蘑菇
- **Nam Tok Moo Yang / น้ำตกหมูย่าง** 280 baht
Barbeque pork shoulder with spicy and herbs salad
辣味烤猪颈肉和香草沙拉
- **Phla Takrai Hoy Maeang Poo / ปลาหอยแมงภู่** 300 baht
Spicy NZD mussel with kaffir lime and fresh lemongrass
辣拌新西兰贻贝, 配青柠和鲜香茅
- **Yum Poo Nim Thod Grob / ยำปูนิ่มทอดกรอบ** 300 baht
Spicy crisp soft shell crab salad
辣拌酥脆软壳蟹沙拉

Soups .. the Thai feel-good factor 汤.. 美味泰餐的要素

- **Tom Kha Gai / ต้มข่าไก่** 260 baht
Chicken, coriander, kaffir lime leaf and galangal in coconut milk
椰奶炖鸡肉, 香菜, 柠檬叶和姜根 
- **Gaeng Jued Toa Hu Gai Subb / แกงจืดเต้าหู้ไก่สับ** 260 baht
Clear minced chicken soup with tofu and seaweed
海带豆腐鸡肉汤
- **Tom Yum Goong / ต้มยำกุ้ง** 290 baht
Traditional spicy prawn soup with lemongrass
传统辣大虾汤配香茅
- **Tom Yum Talay / ต้มยำทะเล** 300 baht
A very popular seafood soup with fresh Thai herbs
热门海鲜汤配新鲜泰式香草
- **Gai Tom Kha Min / ไก่ต้มข่ามัน** 260 baht
Southern style chicken in turmeric, lemongrass and coriander broth
南方鸡肉汤, 配姜黄, 香茅和香菜

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Main Courses

Curries / 主菜 咖喱

-  • **Gaeng Kiew Wan Gai, Goong / แกงเขียวหวานไก่หรือกุ้ง** 350 baht
Gentle braised chicken or prawns and Thai eggplants in a green curry
绿咖喱炖鸡肉或大虾和泰式茄子
- **Panaeng Goong Yang / พะแนงกุ้งย่าง** 420 baht
Marinated grilled Andaman tiger prawns in creamy curry with pumpkin and sweet basil
卤烤安达曼大虾和奶油咖喱，配南瓜和甜罗勒
- **Panaeng Ped Rue Gai / พะแนง เป็ดย่าง หรือ ไก่** 420 baht
Marinated grilled duck breast or chicken on thick curry with pumpkin and lychee
卤烤鸭胸或鸡肉和浓郁咖喱，配南瓜和荔枝
-  • **Gaeng Garree Gai / แกงกระหรี่ไก่** 340 baht
Yellow chicken curry with cherry tomatoes, potato, and fried shallots
鸡肉和黄咖喱，配小番茄，土豆和炒青葱
- **Gaeng Phed Ped Rue Gai Yang / แกงเผ็ดเป็ดย่าง หรือ ไก่** 340 baht
Roasted duck or chicken red curry with pineapple, grapes and sweet basil
烤鸭肉或鸡肉和红咖喱，配菠萝，葡萄和甜罗勒
- **Massamun Nuea / มัสมันเนื้อ** 420 baht
Braised Australian wagyu beef in a thick Massaman curry with sweet potato, chestnuts and cherry tomatoes
马思曼厚咖喱炖澳洲和牛，配地瓜，栗子和圣女果
-  • **Gaeng Som Pla / แกงส้มปลา** 350 baht
Southern Style hot and sour curry with barramundi and mixed vegetable
南方酸辣咖喱配澳洲肺鱼和鲜蔬
- **Gaeng Phed Nuea Rue Gai / แกงเผ็ดเนื้อ หรือ ไก่** 380 baht
Spicy red Australian strip loin beef or chicken curry with young coconut tip and apple eggplants
辣咖喱和澳洲牛腰脊或鸡肉，配椰肉和苹果茄



Rice and Noodles ... the vital ingredient

米饭和面条... 主要成分

-  • **Phad Thai Goong / ผัดไทยกุ้ง** 300 baht
The famous Thai fried noodle with prawns
泰式大虾炒面
- **Khao Soi / ข้าวซอย**  290 baht
Crispy and boiled egg noodles with chicken in mild creamy
Curry served with pickled lettuce
咖喱鸡蛋面, 含鸡肉, 配醋腌卷
-  • **Kao Ob Sapparod / ข้าวอบสับปะรด** 320 baht
Baked prawns and sweet chicken sausage
curried rice served in a pineapple
烤大虾和甜鸡肉肠配咖喱米饭, 用菠萝装盛
-  • **Kao Phad Goong, Poo, Gai or Moo / ข้าวผัดกุ้ง ปู ไก่ หรือ หมู** 280 baht
Fried rice shrimps, crab meat, chicken or pork
炒饭, 含大虾, 蟹肉, 鸡肉或猪肉



Fish and Seafood...

鱼和海鲜

- **Pla Sak Thod Kamin / ปลาสาททอดมัน**

Crispy fried barracuda fillet blanket with turmeric paste served with string bean salad

姜黄粉酥炸梭鱼，配四季豆沙拉



400 baht

- **Pla Gao Rad Prik / ปลาเก๋าราดพริก**

Crisp fried grouper with sweet and chili sauce

酥炸石斑鱼配甜辣酱

480 baht

- **Pla Gra Pong Nueng Manao / ปลากระพงนึ่งมะนาว**

Steamed Barramundi with chili, coriander, lime and fish sauce

蒸澳洲肺鱼，配辣椒，香菜，青柠和鱼露

480 baht

- **Periyw Waan Pla / ปลาเปรี้ยวหวาน**

Crispy fried snapper fillet in sweet and sour sauce

酥炸鲷鱼配甜酸酱

480 baht

- **Goong Yang Lui Saun / กุ้งย่างลุยสวน**

Barbeque tiger prawns served with mixed poached vegetable and chili dip

烤大虾配煮青菜和辣椒酱

480 baht

- **Pla Gao Thod Nam Pla/ ปลาเก๋าทอดน้ำปลา**

Crisp fried marinated grouper with spicy green mango salad

酥炸石斑鱼配辣味青芒果沙拉

480 baht

- **Goong Makam / กุ้งผัดซอสมะขาม**

Wok fried Prawns in tamarind dip

罗望子酱炒大虾

370 baht

- **Hoiy Mangpoo Phad / หอยแมลงภู่น้ำพริกเผา**

Wok fried NZD mussel with chili in oil

辣炒新西兰贻贝

340 baht



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*Meat and Poultry .. gorgeous pigs, fat ducks, buffaloes and squawking,
long-legged chickens*

肉和家禽..美味猪肉，肥鸭子，水牛和长腿爱乱叫唤的鸡

- **Nua Pad Prik Thai On / เนื้อผัดพริกไทยอ่อน** *480 baht*
Wok tossed Australian beef tenderloin on green peppercorn sauce
绿胡椒酱炒澳牛里脊肉
- **Moo Pad Prik Thai Dam / หมูผัดพริกไทยดำ** *290 baht*
Wok tossed pork tenderloin with black peppercorns
黑胡椒猪里脊
- **Nua Phad Kaprao / เนื้อผัดกระเพรา** *480 baht*
Wok tossed Australian beef tenderloin with hot basil chili and garlic
罗勒辣椒酱炒澳牛里脊肉
- **Gai Phad Med Mamuang Him Mapan / ไก่ผัดเม็ดมะม่วงหิมพานต์** *280 baht*
Wok tossed chicken with cashew nuts, straw mushrooms
and roasted chili sauce
热煨辣椒酱炒鸡肉、腰果和草菇
- **Gai Phad Nop Pragoa / ไก่ผัดนพเก้า** *320 baht*
Wok tossed chicken with mixed nuts in chili oil
辣炒鸡肉坚果
- **Ghoong Phad Yod Mapharw / กุ้งผัดยอดมะพร้าว** *320 baht*
Wok fried prawns with young coconut tip, garlic,
chili and Thai basil leaf
炒大虾，配椰肉，大蒜，辣椒和泰式罗勒叶



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Vegetables . . of snake beans, greens and more

蔬菜..长杠豆, 绿色蔬菜等

-  • **Phad Pak Boong Fai Dang / ผัดผักบุ้งไฟแดง** *250 baht*
Wok tossed morning glory with garlic, chili and oyster sauce
蚝油拌牵牛花, 大蒜和辣椒
-  • **Phad Yod Maprao Normai Farang Broccoli Kab Hed Fang / ผัดยอดมะพร้าวหน่อไม้ฝรั่งบร็อกโคลี่กับเห็ดฟาง** *280 baht*
Wok tossed young coconut tip, asparagus, broccoli and mushrooms with oyster sauce
蚝油拌芦笋, 西兰花和蘑菇, 新鲜椰肉
-  • **Phad Pak Ruam / ผัดผักรวม** *220 baht*
Stir fried assorted vegetables with oyster sauce
蚝油鲜蔬
- **Makuea Yaow Phad Kapraw / มะเขือยาวผัดกระเทียม** *250 baht*
Wok fried long eggplant on hot basil sauce
热罗勒酱炒长茄子



Desserts .. Sweet dreams, baby

- Kho Neaw Mamuang I-Tim Gar Tie Pie Mar Parw On / ข้าวเหนียวมะม่วงไอศกรีมกะทิพายมะพร้าวอ่อน



250 baht

Trio dessert of Mango sticky rice, coconut ice cream and young coconut pie
芒果糯米饭, 椰子冰淇淋和椰子派

- Khaow Niaew Mamuang / ข้าวเหนียวมะม่วง

220 baht

Thai sweet mango sticky rice with coconut cream sauce
芒果糯米饭和椰子冰淇淋

- Tub Tim Grob / ทับทิมกรอบ

180 baht

Chilled water chestnut rubies served in iced coconut milk
冰鎮椰汁馬蹄紅寶石

- Sunkaya Farg Thong / สังฆยาพัททอง



220 baht

Young coconut custard in pumpkin
椰子乳蛋糕放進南瓜

- Gluay Thod / กล้วยทอด

200 baht

Banana fritter with homemade honey ice cream
香蕉油條和自製的蜂蜜冰淇淋

- Bua Loi Sam See / บัวลอยสามสี

180 baht

Taro, pumpkin and pandanus rice flour dumplings in warm coconut milk
芋頭南瓜和班蘭米粉粽子跟溫暖的椰奶

- Phol La Mai Ruam / ผลไม้รวม

200 baht

Chilled fresh tropical fruits
冷凍新鮮的熱帶水果



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Enjoy!



Reservation: 076 292 929

Kantok Restaurant at Burasari Resort, Patong Beach, Phuket