



UMOWA UCZESTNICTWA W WYDARZENIU COCONUT INNER JOURNEY

Strony Umowy:

- 1. Organizator**
Health & Mindset Academy Justyna Teubler,
Adres: ul. Konarowa 10, 91-493 Łódź
NIP: 7262360453
REGON: 472912304
- 2. Uczestnik**

§1

Przedmiot umowy

Organizator zobowiązuje się do zorganizowania wydarzenia Coconut Inner Journey w Tajlandii w dniach 17.02–28.02.2025 r., zgodnie z zakresem usług opisanych w niniejszej umowie. Uczestnik akceptuje warunki uczestnictwa i zobowiązuje się do ich przestrzegania.

§2

Zakres świadczonych usług

- 1. Zakwaterowanie i wyżywienie:**
 - **Zakwaterowanie:** 11 noclegów w pokojach dwuosobowych deluxe z widokiem na basen w obiekcie Island Escape Burasari, Coconut Island, Tajlandia. Możliwość zakwaterowania w pokoju jednoosobowym zgodnie z dostępnością i stawką hotelową.
 - **Wyżywienie:** all inclusive - obejmuje dostęp do wyżywienia w trzech restauracjach w obiekcie podczas godzin ich otwarcia. Napoje w opcji all inclusive są dostępne podczas śniadań, oprócz śniadań napoje nie są wliczone w opcję all inclusive. W pokojach całodobowo jest dostępna woda bez ograniczeń. Szczegółowy opis oferty all inclusive stanowi załącznik nr 1 do umowy „Oferta wyżywienia all inclusive”.

2. Program warsztatów/rekreacyjny:

- Uczestnictwo w codziennych zajęciach jogi, medytacji oraz warsztatach mindfulness, technikach oddechowych i mindful eating prowadzonych przez wykwalifikowanych instruktorów zgodnie z harmonogramem (załącznik nr 1 – Agenda wydarzenia).
- Warsztaty i zajęcia z podziałem na tematyczne sesje dotyczące pracy z czakrami, medytacji balansu i inne praktyki rozwojowe, zgodnie z załączonym harmonogramem (załącznik nr 1 – Agenda wydarzenia).
- Indywidualne konsultacje dietetyczne, prowadzone na miejscu przez dyplomowanego dietetyka klinicznego i psychodietetyka zgodnie z harmonogramem (załącznik nr 1 – Agenda wydarzenia).
- Szczegółowy harmonogram warsztatów i zajęć stanowi załącznik nr 1 do umowy „Agenda wydarzenia”.

3. Dodatkowe atrakcje i wycieczki:

- **Sanktuarium słoni:** wycieczka łodzią na Phuket, możliwość karmienia i interakcji z tymi zwierzętami zgodnie z harmonogramem (załącznik nr 1 – Agenda wydarzenia).
- **Świątynia Big Buddha:** wycieczka łodzią do Phuket - duchowa wyprawa do jednej z najważniejszych świątyń w Tajlandii zgodnie z harmonogramem (załącznik nr 1 – Agenda wydarzenia).
- **Phuket Night Market:** wieczorna wycieczka, w ramach której uczestnicy będą mieli możliwość spróbowania lokalnych przysmaków i zakupu pamiątek zgodnie z harmonogramem (załącznik nr 1 – Agenda wydarzenia).
- Korzystanie z deski SUP, siłowni, basenów, boiska do siatkówki i innych dostępnych atrakcji resortu
- **Opcjonalnie:** wycieczka na Koh Phi Phi (dodatkowo płatna), z możliwością zwiedzania wyspy i podwodnego świata zgodnie z harmonogramem (załącznik nr 1 – Agenda wydarzenia).

§3

Ubezpieczenie

Cena wyjazdu obejmuje ubezpieczenie turystyczne. Organizator zobowiązuje się do zapewnienia ochrony ubezpieczeniowej zgodnie z obowiązującymi przepisami.

§4

Warunki płatności

1. Koszt udziału w wydarzeniu:

- **Cena promocyjna (Early Birds)** obowiązująca do 15 listopada 2024 r. (lub w innych wyznaczonych przez Organizatora okresach promocyjnych): **9,999 PLN**

- **Cena regularna** po 15 listopada 2024 r.: **11,000 PLN**
- 2. **Dopłata za pokój jednoosobowy:**
 - Dopłata do pokoju jednoosobowego zgodnie z dostępnością i obowiązującą stawką hotelową.
- 3. **Opłata rezerwacyjna:**
 - Opłata rezerwacyjna w wysokości 30% całkowitej kwoty jest wymagana do rezerwacji miejsca. Kwoty opłaty:
 - Cena promocyjna (9,999 PLN) — opłata wynosi **2,999 PLN**.
 - Cena regularna (11,000 PLN) — opłata wynosi **3,300 PLN**.
- 4. **Termin płatności całości kwoty:**
 - Pozostała część kwoty (70%) musi zostać uiszczona do dnia 20 grudnia 2024 r. z załozeniem, że:
 - Cena promocyjna (9,999 PLN) — pozostała kwota wynosi **6,999.00 PLN**.
 - Cena regularna (11,000 PLN) — pozostała kwota wynosi **7,700 PLN**.
- 5. **Sposób dokonania płatności:**
 - Rezerwacja miejsca następuje poprzez zakup produktu „COCONUT INNER JOURNEY – REZERWACJA MIEJSCA” na stronie www.sugarfreestory.com w zakładce „Sklep”.
 - Podczas zakupu wymagana jest wpłata opłaty rezerwacyjnej w wysokości 30%. Brak wpłaty opłaty w ramach obowiązującego terminu promocji „Early Birds” powoduje utratę prawa do ceny promocyjnej.
 - Przypomnienie o płatności pozostałej części zostanie przesłane do Uczestnika przed terminem płatności końcowej.
- 6. **Brak zapłaty kwoty całkowitej:**
 - Brak zapłaty całości kwoty w terminie do 20 grudnia powoduje anulację rezerwacji i utratę wpłaconej opłaty rezerwacyjnej.

§5

Warunki odstąpienia od umowy

1. Uczestnik może odstąpić od umowy w formie pisemnej. Zwrot kosztów uzależniony jest od terminu odstąpienia:
 - Rezygnacja do 20 grudnia 2024 r. – zwrot 70% wpłaconej kwoty.
 - Rezygnacja do 10 stycznia 2025 r. – zwrot 50% wpłaconej kwoty.
 - Rezygnacja po 11 stycznia 2025 r. – wpłaty nie podlegają zwrotowi.
2. W przypadku odwołania wydarzenia przez organizatora uczestnikowi przysługuje pełen zwrot wpłaconej kwoty.

§6 Odpowiedzialność stron

1. **Obowiązki Organizatora:**

- Organizator zobowiązuje się do realizacji wszelkich usług objętych umową oraz do zapewnienia odpowiedniego standardu usług, w tym bezpiecznych warunków podczas wydarzenia.
- Organizator deklaruje udzielenia wsparcia i poradnictwa uczestnikowi w procesie wyszukiwania oraz zakupu biletów lotniczych, lecz nie jest odpowiedzialny za ich zakup ani dostępność miejsc.

2. **Obowiązki Uczestnika:**

- Uczestnik zobowiązany jest do przestrzegania warunków niniejszej umowy, regulaminu hotelowego, zasad bezpieczeństwa oraz poszanowania lokalnych tradycji i zwyczajów.
- Uczestnik jest w pełni odpowiedzialny za zakup wszelkich biletów oraz organizację swojego dojazdu na miejsce wydarzenia oraz powrotu do kraju (do i z portu w Phuket, Tajlandia – szczegóły oraz dane adresowe dostępne u Organizatora) oraz wszelkie koszty z tego wynikające. Organizator nie ponosi odpowiedzialności za jakiegokolwiek kwestie związane z dotarciem Uczestnika na miejsce wydarzenia oraz powrotem, w tym ewentualne opóźnienia, odwołania lotów czy inne trudności związane z podróżą, a także nie pokrywa kosztów z tym związanych.

3. Organizator nie ponosi odpowiedzialności za szkody wynikające z działań uczestnika, w tym działań sprzecznych z regulaminami i instrukcjami.
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§7 Zmiany w programie

1. Organizator zastrzega sobie prawo do wprowadzania zmian w programie i agendzie wydarzenia w przypadku nieprzewidzianych okoliczności (np. warunków pogodowych, decyzji władz lokalnych lub innych zdarzeń losowych), które mogą wpłynąć na możliwość realizacji tych aktywności, bezpieczeństwo i komfort uczestników. Organizator dołoży wszelkich starań, aby zmiany były jak najmniej uciążliwe i zaproponuje Uczestnikom zajęcia/aktywności zastępcze.
 2. Organizator zobowiązuje się do poinformowania uczestników o wszelkich zmianach programowych.
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§8 Prawa autorskie i wizerunek

1. Uczestnik wyraża zgodę na rejestrowanie swojego wizerunku podczas wyjazdu. Zdjęcia, nagrania oraz inne materiały mogą być wykorzystywane przez Organizatora w celach promocyjnych bez dodatkowego wynagrodzenia dla Uczestnika.
2. Uczestnikowi przysługuje prawo do zgłoszenia pisemnego sprzeciwu co do wykorzystania swojego wizerunku w określonych materiałach. Uczestnik jest zobowiązany przedmiotowy sprzeciw zgłosić Organizatorowi najpóźniej w dniu rozpoczęcia wydarzenia.

§9 Rozstrzygnięcie sporów

Wszelkie spory wynikające z niniejszej umowy będą rozstrzygane przez sąd właściwy dla siedziby Organizatora.

§10 Uwagi końcowe

1. Uczestnik zobowiązany jest do posiadania ważnego paszportu, który w dniu zakończenia wydarzenia będzie ważny przez co najmniej 6 miesięcy.
2. Akceptacja niniejszej umowy jest warunkiem koniecznym do dokonania rezerwacji uczestnictwa.
3. Umowa wchodzi w życie poprzez jej zaakceptowanie przez Uczestnika w momencie dokonania opłaty rezerwacyjnej.
4. Dokonanie rezerwacji poprzez wpłatę opłaty rezerwacyjnej są równoznaczne z akceptacją przedmiotowej umowy. Pełna treść umowy wraz z załącznikami znajduje się na stronie www.sugarfreestory.com.
5. Niniejsza umowa stanowi pełne porozumienie między stronami.

Załączniki:

1. Załącznik nr 1: Agenda wydarzenia
2. Załącznik nr 2: Oferta żywienia all inclusive



INNER JOURNEY
COCONUT ISLAND THAILAND

Twoja podróż do wnętrza Siebie zaczyna się tutaj...

Załącznik nr 1
do umowy uczestnictwa w wydarzeniu



INNER JOURNEY
COCONUT ISLAND THAILAND

AGENDA WYDARZENIA
17-28.02.2025r.

PONIEDZIAŁEK 17.02.2025 r.

PRZYJAZD I WPROWADZENIE

- 12:00 - Przyjazd i zakwaterowanie
- 13:30 - Lunch powitalny
- 15:00 - Ceremonia otwarcia i wprowadzenie do programu
- 17:00 - Czas wolny na relaks i odkrywanie okolicy
- 19:00 - Krąg otwarcia i omówienie pracy z czakrami
- 20:15 - Kolacja i czas wolny

WTOREK 18.02.2025 r.

CZAKRA PODSTAWY (MULADHARA)

- 09:00 - Morning Glory Class: Sun Salutation i Medytacja Wdzięczności
- 10:00 - Śniadanie
- 12:00 - Sesja jogi: stabilizacja i uziemienie
- 13:30 - Lunch
- 14:30 - Czas wolny, konsultacje dietetyczne
- 19:00 - Medytacja: równoważenie czakry podstawy
- 20:15 - Kolacja i czas wolny

ŚRODA 19.02.2025 r.

CZAKRA SAKRALNA (SVADHISTHANA)

- 09:00 - Morning Glory Class: sun salutation i medytacja kreacji
- 10:00 - Śniadanie
- 12:00 - Sesja jogi: płynność i kreatywność
- 13:30 - Lunch i czas wolny

- 15:00 - Warsztat mindfulness
- 16:00 - Czas wolny, konsultacje dietetyczne
- 19:00 - Medytacja: aktywacja czakry sakralnej
- 20:15 - Kolacja i czas wolny

CZWARTEK 20.02.2025 r.

CZAKRA SPLOTU SŁONECZNEGO (MANIPURA) + WYCIECZKA DO BIG BUDDHA

- 09:00 - Morning Glory Class: sun salutation i medytacja odwagi
- 10:00 - Śniadanie
- 12:00 - Sesja jogi: siła i pewność siebie
- 13:30 - Lunch
- 15:00 - Wycieczka łodzią do Big Buddha w Phuket, kolacja w Phuket
- 21:00 - Powrót

PIĄTEK 21.02.2025 r.

CZAKRA SERCA (ANAHATA)

- 09:00 - Morning Glory Class: sun salutation i medytacja miłości
- 10:00 - Śniadanie
- 12:00 - Sesja jogi: otwarcie serca
- 13:30 - Lunch i czas wolny
- 15:00 - Warsztat mindful eating
- 16:00 - Czas wolny, konsultacje dietetyczne
- 19:00 - Medytacja: harmonizacja czakry serca
- 20:15 - Kolacja i czas wolny

SOBOTA 22.02.2025 r.

CZAKRA GARDŁA (VISHUDDA)

- 09:00 - Morning Glory Class: sun salutation i medytacja zgody
- 10:00 - Śniadanie
- 12:00 - Sesja jogi: wyrażanie siebie
- 13:30 - Lunch
- 14:30 - Indywidualne konsultacje psychodietetyczne, relaks
- 19:00 - Breathwork class i medytacja
- 20:15 - Kolacja i czas wolny

NIEDZIELA 23.02.2025 r.

CZAKRA TRZECIEGO OKA (AJNA) + WYCIECZKA DO SANKTUARIUM SŁONI I STREET FOOD MARKET

09:00 - Morning Glory Class: sun salutation i medytacja intuicji
10:00 - Śniadanie
12:00 - Sesja jogi: intuicja i wewnętrzne widzenie
13:30 - Lunch
14:30 - Wycieczka łodzią do Phuket do sanktuarium słoni i Street Food Market, kolacja w Phuket
21:00 - Powrót i czas wolny

PONIEDZIAŁEK 24.02.2025 r.

CZAKRA KORONY (SAHASRARA)

09:00 - Morning Glory Class: sun salutation i medytacja obfitości
10:00 - Śniadanie
12:00 - Sesja jogi: połączenie z duchowością
13:30 - Lunch
14:30 - Czas wolny: konsultacje dietetyczne, relaks
19:00 - Medytacja: wzmacnianie połączenia z czakrą korony
20:15 - Kolacja, czas wolny

WTOREK 25.02.2025 r.

INTEGRACJA I REFLEKSJA

09:00 - Morning Glory Class: sun salutation i medytacja harmonii
10:00 - Śniadanie
12:00 - Sesja jogi: integracja wszystkich czakr
13:30 - Lunch i czas wolny
15:00 - Relax class
16:00 - Konsultacje dietetyczne
19:00 - Medytacja: równoważenie wszystkich czakr
20:15 - Kolacja i czas wolny

ŚRODA 26.02.2025 r.

DZIEŃ PEŁEN HARMONII/WYCIECZKA NA KOH PHI PHI DLA CHĘTNYCH

09:00 - Morning Glory Class: Sun Salutation i Medytacja zdrowia
10:00 - Śniadanie
11:00 - Czas wolny / wyjazd na Koh Phi Phi
13:30 - Lunch
14:00 - Czas na relaks
20:00 - Wieczorna ceremonia zamknięcia: podziękowanie i celebracja
20:30 - Kolacja i czas wolny

CZWARTEK 27.02.2025 r.

DZIEŃ AFIRMACJI I MANIFESTACJI MARZEŃ

09:00 - Morning Glory Class: sun salutation i medytacja marzeń

10:00 - Śniadanie

12:00 – Krag afirmacji

13:30 - Lunch

14:00 – Czas na relaks, konsultacje dietetyczne

19:00 – Rytuał manifestacji

20:30 – Kolacja i czas wolny

PIĄTEK 28.02.2025 r.

POŻEGNANIE I WYJAZD

09:00 - Morning Glory Class: delikatne rozciąganie i afirmacja zakończenia

10:00 - Śniadanie

11:00 - Ceremonia pożegnania

12:00 - Checkout

13:00 - Wyjazd



INNER JOURNEY

COCONUT ISLAND THAILAND

Twoja podróż do wnętrza Siebie zaczyna się tutaj...

Załącznik nr 2
do umowy uczestnictwa w wydarzeniu



OFERTA WYŻYWIENIA ALL INCLUSIVE
17-28.02.2025r.

W cenę oferowanego wyżywienia all-inclusive wliczono:

1. Codzienne śniadanie w formie bufetu w restauracji It`s Everything Restaurant w godzinach 8.00-10.30 (bardzo bogaty wybór posiłków plus kawa, herbata, soki i woda)
2. Wyżywienie a la carte w formie all inclusive (oferta nie obejmuje napoi) w niżej określonych godzinach i restauracjach:
 - It`s Everything Restaurant: w godz. 11:30 - 21:30
 - Da Beppe Restaurant w godz. 18:00 - 21:30
 - Eat Restaurant w godz. 12:00 - 21:30
3. Nielimitowany dostęp do butelkowanej wody w pokojach

SZCZEGÓŁOWE MENU A LA CARTE DOSTĘPNE W POSZCZEGÓLNYCH RESTAURACJACH ZNAJDUJE SIĘ W DALSZEJ CZĘŚCI DOKUMENTU.

Opis restauracji, w której serwowane jest śniadanie w formie bufetu:

1. IT'S EVERYTHING RESTAURANT

Posmakujesz tu obfitego i różnorodnego śniadania, które zaspokoi gusta każdego, niezależnie od preferencji smakowych i stosowanej diety. Duży wybór tradycyjnych śniadaniowych klasyków, jak i tajskich przysmaków.

- **Tajskie i międzynarodowe przysmaki:** bogactwo smaków, łączących lokalne tajskie specjały z międzynarodowymi daniami, które wszyscy kochają.

- **Jedzenie:** sycące posiłki, które zaspokoją apetyt i przeniosą w przyjemne, znajome smaki.
 - **Zdrowe przekąski:** wybór pełnowartościowych opcji, które zaspokoją gusta gości dbających o zdrowie.

Niezależnie od tego, czy zaczynasz dzień obfitym śniadaniem, delektujesz się leniwym lunchem, czy kończysz dzień pyszną kolacją – kulinarny aspekt pobytu w Island Escape Burasari z pewnością będzie niezapomniany.

Opis restauracji, w których dostępne jest wyżywienie a la carte:

1. RESTAURACJA EAT

Kuszące smaki świeżych owoców morza i autentycznej kuchni tajskiego wybrzeża:

- **Świeże owoce morza:** różnorodne dania ze świeżych owoców morza, przyrządzonych z lokalnym akcentem.
- **Smaki tajskiego wybrzeża:** potrawy, które oddają żywe i aromatyczne smaki tajskich regionów nadmorskich.

Czy to lunch, kolacja, czy przekąska między przygodami – kuchnia wybrzeża Tajlandii w Island Escape Burasari to kulinarna podróż, która odzwierciedla bogatą tradycję regionu.

2. DA BEPPE

Wyjątkowe smaki włoskiej kuchni z panoramicznym widokiem na plażę podczas lunchu lub kolacji.

Włoskie specjały: klasyczne włoskie potrawy przygotowane z autentycznych składników i z kulinarną precyzją, by każdy kęs przeniósł Cię do Włoch.

Połączenie wykwintnej włoskiej kuchni i wspaniałych widoków sprawia, że każdy posiłek w Island Escape Burasari staje się wyjątkowym przeżyciem.

3. IT'S EVERYTHING RESTAURANT

Przyjazny klimat i połączenie lokalnej i międzynarodowej kuchni sprawiają, że każdy czuje się tu jak u siebie.

- **Tajskie i międzynarodowe przysmaki:** bogactwo smaków, łączących lokalne tajskie specjały z międzynarodowymi daniami, które wszyscy kochają.
- **Jedzenie:** sycące posiłki, które zaspokoją apetyt i przeniosą w przyjemne, znajome smaki.
- **Zdrowe przekąski:** wybór pełnowartościowych opcji, które zaspokoją gusta gości dbających o zdrowie.

eat

Fisherman Boat



Our daily catch arrives fresh from the Andaman Sea. Local fishermen venture out overnight and return with the freshest bounty in the morning. Each selection is priced by weight (per 100 grams) to create the perfect seafood feast.

PHUKET LOBSTER		100 G	500
JUMBO TIGER PRAWN SIZE 6-8 pcs		100 G	450
BIG TIGER PRAWN SIZE 10-15 pcs		100 G	350
WHITE PRAWN 20-25 PCS		100 G	250
BLUE CRAB		100 G	150
SEABASS	WHOLE	100 G	150
RED SNAPPER	WHOLE	100 G	200
BLACK GROUPER FISH	WHOLE	100 G	200
MANGROVE FISH	WHOLE	100 G	100
SQUID HOM		100 G	100

FROM THE GRILL

Select from fisherman's boat marinated with garlic/ black pepper

Served with Thai chili lime sauce/lemon wedges
Isan chili tamarind sauce – Nam Jim Jaew

CHEF 'S SIGNATURE 🍷 **2,500**
Phuket lobster 500 gr | wok fried cashew nuts
flambe with local whisky

eat



Signature dish



Spicy



Pork

Prices are in Thai Baht subject to 10% service charge and 7 % government tax

All our meat & seafood are Halal certified



Contains – Gluten Free (GF), Dairy Free (DF), Egg Free (EF),
Vegetarian (V), Vegan (V+)



Catch Of The Day From Fisherman's Boat


SUGGESTED COOKING OPTIONS


SOUP


SPICY HOT & SOUR SOUP | TOM YAM (DF/EF)  
Southern hot & sour soup with mushroom | shallots | tomatoes | galangal | chili | kaffir lime leaf | lemongrass | chili paste

MAIN COURSE

CURRIES



SOUTHERN PANANG CURRY | PANANG (DF/EF) 
Select from fisherman's boat with southern thick panang curry with coconut milk


THAI GREEN CURRY | GAENG KIEW WAAN (DF/EF) 
Select from fisherman's boat with green curry | pea eggplant | sweet basil | kaffir lime


GAENG KUA SAPPAROD (DF/EF) 
Select from fisherman's boat with southern red curry in coconut milk | Phuket pineapple | kaffir lime leaves | big red chili

SOUR CURRY SOUTHERN STYLE | GAENG SOM (DF/EF) 
Select from fisherman's boat with southern sour curry

WOK FRIED

WOK FRIED CASHEW NUT | PAD MED MAMUANG (DF/CONTAINS NUT)  
Select from fisherman's boat with wok fried cashew nuts | dried chili | bell pepper | onion | chili paste sauce

WOK FRIED BLACK PEPPER SAUCE | PAD PRIK THAI DAM (DF/EF) 
Select from fisherman's boat with wok fried bell pepper | onion | spring onion | black pepper sauce

WOK FRIED HOT BASIL SAUCE | PAD KRAPOW (DF/EF) 
Select from fisherman's boat with wok fried hot basil | garlic | bird eye chili | black soya sauce | oyster sauce



eat

 Signature dish  Spicy  Pork

Prices are in Thai Baht subject to 10% service charge and 7% government tax

All our meat & seafood are Halal certified

Contains – Gluten Free (GF), Dairy Free (DF), Egg Free (EF),
Vegetarian (V), Vegan (V+)



*Catch Of
The Day
From
Fisherman's
Boat*

SUGGESTED COOKING OPTIONS

MAIN COURSE

STEAMED

STEAMED SOYA SAUCE | NEUNG SEE EW (DF/EF) 🍲
Select from fisherman's boat with
Chinese soya sauce | herb

STEAMED CHILI LIME SAUCE | NEUNG MANOA (EF/DF) 🌶️
Steamed catch of the day marinated fish
with garlic | chili lime sauce

DEEP FRIED

DEEP FRIED GARLIC & BLACK PEPPER | TOD KRATIEM PRIK THAI (EF/DF)
Select from fisherman's boat with marinated garlic and black pepper

DEEP FRIED THAI HERB | TOD SA MUN PRAI (DF/EF) 🌶️
Select from fisherman boat with marinated herbs |
fried herbs | tamarind herb sauce

TAMARIND SAUCE | TOD RAD NAM MA KHAM (DF/EF)
Select from fisherman's boat with tamarind sauce

eat



Signature dish



Spicy



Pork

Prices are in Thai Baht subject to 10% service charge and 7% government tax

All our meat & seafood are Halal certified

Contains – Gluten Free (GF), Dairy Free (DF), Egg Free (EF),
Vegetarian (V), Vegan (V+)

Appetizer



VEGETABLE SPRING ROLL (EF/DF/V/V+) 240

Deep-fried homemade vegetable spring rolls served with chili tamarind sauce | cucumber salsa

CRISPY PRAWNS WRAPPED IN NOODLES | GOONG SARONG 350

Deep fried marinated sea prawns wrapped in vermicelli noodles. served with sweet chili sauce

PHUKET STYLE TEMPURA PRAWN WITH BETEL LEAVES (EF/DF) 350

Deep fried wild betel leaves and sea prawns in red curry batter served with sweet chili sauce

SOUTHERN SATAY (DF/ EF/ CONTAIN NUTS)

Grilled marinated satay | cucumber salsa | Thai peanut sauce

- WHITE PRAWN 390
- CHICKEN 250
- PORK  250

DEEP FRIED THAI SHRIMP CAKES (DF/CONTAIN EGG) 320

Golden fried prawn cakes crumbled in breadcrumbs | sesame oil | egg | soya sauce | sweet plum sauce | cucumber salsa

Signature

MIANG KHAM SIGNATURE 350

Miang kham is a traditional Southeast Asian snack from Thailand. It was introduced to the Siamese court of King Rama wild betel leaves | peanuts | chili | lime | roasted coconut grate | ginger | dried shrimps | shallots | grandma secret sauce

PINTO SIGNATURE 650

Authentic pomelo salad | fried prawn wrap noodles | fried prawn betel leaves | golden vegetables spring roll | golden breadcrumbs prawn cake | grandma chili tamarind sauce

eat

 Signature dish  Spicy  Pork

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Salads

THAI MANGO SALAD (DF/EF/CONTAIN NUTS) 🌶️ 250

Thai mango salad | roasted cashew nuts | shallots | bird eye chili | dried shrimps | palm sugar & lime sauce

THAI GLASS NOODLES SALAD (DF/EF) 🌶️

Southern vermicelli salad with celery | tomato | onion | bird eye chili | palm sugar & lime sauce

- SEAFOOD OR PRAWNS 390
- MINCED CHICKEN 250
- MINCED PORK 🐷 250

SPICY SEAFOOD SALAD (DF/EF) 🌶️ 390

Southern seafood salad with celery | tomato | onion | spring onion | bird eye chili | palm sugar & lime sauce

POMELO SALAD (V/DF/ CONTAIN NUTS) 🌶️ 350

Southern pomelo salad with fried garlic | cashew nuts | fried shallots | roasted grated coconut | chili tamarind sauce

SPICY PRAWN SALAD (DF/EF) 🌶️ 350

Southern sea prawn salad with lemongrass | shallots | mint leaves | bird eye chili | chili paste sauce

THAI PAPAYA SALAD (DF/EF/CONTAIN NUTS) 🌶️ 250

Thai raw papaya salad | string beans | carrot | tomato | garlic | bird eye chili | roasted peanuts | chili lime sauce | dried shrimps

PHUKET PINEAPPLE SALAD (DF/EF) 🌶️ 390

Phuket pineapple salad | seafood | chili | tomato | lime dressing



eat



Signature dish



Spicy



Pork

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Grandma's Secrets

Soup

SOUTHERN TURMERIC SOUP (DF/EF)

Southern clear fresh turmeric soup with shallots | lemongrass | kaffir lime

- SEABASS 390
- CHICKEN 250
- PORK  250

PHUKET JUNGLE LEAVES PRAWN SOUP 250

Authentic organic jungle leaves in coconut milk soup | prawns | shallot | shrimp paste


SOUTHERN HOT & SOUR SOUP / TOM YAM (DF/EF)

Southern creamy hot & sour soup with galangal | shallot | lemongrass | mushroom | tomato | kaffir lime leaves | chili paste | fresh bird eye chili

- PRAWNS 390
- CHICKEN 300
- PORK  300

CREAMY HOT & SOUR SOUP / TOM YAM NAM KHON (DF/EF)

Southern creamy hot & sour soup with galangal | shallot | lemongrass | mushroom | tomato | kaffir lime leaves | chili paste | fresh bird eye chili | cream carnation

- PRAWNS 390
- CHICKEN 300
- PORK  300

THAI COCONUT MILK SOUP (DF/EF)

Southern style coconut milk soup with galangal | lemongrass | shallot | mushroom | kaffir lime leave | tomato | spring onion | fish sauce | palm sugar

- PRAWNS 390
- CHICKEN 300
- PORK  300

eat

 Signature dish  Spicy  Pork

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Grandma's Secrets

VERMICELLI CRAB CURRY (DF/EF) 🌶️	350
<i>Phuket southern crab meat yellow curry with coconut milk wild betel leaves soft rice vermicelli fried garlic</i>	
THAI GREEN CURRY (DF/EF) 🌶️	
<i>Southern green curry with coconut milk pea eggplants sweet basil kaffir lime leaves long red chili</i>	
• SEAFOOD PRAWNS OR FISHS	390
• CHICKEN OR BEEF	320
• PORK 🐷	320
THAI MASSAMAN CURRY (DF/EF/CONTAIN NUTS)	
<i>Southern massaman curry coconut milk peanuts onion potato spice fried shallot</i>	
• PRAWNS OR FISHS	390
• CHICKEN	320
SOUTHERN PINEAPPLE CURRY (DF/EF) 🌶️	
<i>Authentic southern red curry with coconut milk spices Phuket pineapple kaffir lime leaves long red chili</i>	
• SEAFOOD PRAWNS OR FISHS	390
• CHICKEN OR BEEF	320
• PORK 🐷	320
SOUTHERN SOUR YELLOW CURRY GAENG SOM 🌶️	
<i>Southern seabass sour yellow curry with Phuket pineapple fish sauce fresh lime</i>	
• SEAFOOD PRAWNS OR FISHS	390
PAD THAI (DF/CONTAINS EGG/NUTS)	
<i>Wok fried rice noodle with egg bean sprouts chive lime shallots fried tofu roasted peanuts sweet turnip pickles secret chili tamarind sauce</i>	
• TIGER PRAWNS	450
• CHICKEN OR BEEF	300
• PORK 🐷	300
WOK FRIED VEGETABLES (DF/EF)	220
<i>Wok fried mixed vegetables garlic oyster sauce</i>	
• SEAFOOD OR PRAWNS	300
• CHICKEN OR BEEF	260
• PORK 🐷	260
WOK FRIED JUNGLE LEAVES (DF/CONTAINS EGG)	240
<i>Wok fried organic jungle pak miang leaves egg garlic oyster sauce</i>	
• SEAFOOD OR PRAWNS	300
• CHICKEN OR BEEF	260
• PORK 🐷	260



eat



Signature dish



Spicy



Pork

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Organic Grain Rice

KHAO SUAY (GF/DF/EF/V/V+) Steamed jasmine rice	60
ORGANIC PURPLE RICE (GF/DF/EF/V/V+) Steamed organic rice berry rice	80
ORGANIC BROWN RICE (GF/DF/EF/V/V+) Steamed organic brown rice	80

Chef Fried Rice

CRAB FRIED RICE KHAO PAD POO (DF/CONTAIN EGG) Wok fried organic jasmine rice with crab meat egg soya sauce	390
THAI FRIED RICE KHAO PAD (DF/CONTAIN EGG) Wok fried organic jasmine rice with vegetables egg soya sauce	
• SEAFOOD OR PRAWNS	390
• CHICKEN OR BEEF	290
• PORK 	290
PINEAPPLE FRIED RICE KHAO PAD SAPPAROD (DF/CONTAIN EGG/NUTS) Pineapple fried rice with yellow curry powder onion bell pepper cashew nuts egg raisins spring onion fried shallots	
• TIGER PRAWNS	390
• CHICKEN OR BEEF	290
• PORK 	290
RAILWAY FRIED RICE KHAO PAD ROD FAI (DF/CONTAIN EGG) Railway fried rice with black soya sauce egg vegetables	
• SEAFOOD	390
• CHICKEN OR BEEF	290
• PORK 	290
THAI OMELETTE KHAI JIAO (DF/CONTAIN EGG)	
• PLAIN	150
• MINCED PRAWN	320
• MINCED CHICKEN	250
• MINCED PORK 	250

eat

 Signature dish  Spicy  Pork

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Dessert

BAKED EGG TARTS (CONTAIN EGG)	220
<i>Homemade flaky crumbly pastry crust filled with a sweet creamy custard.</i>	
BANANA COCONUT MILK KLUAY BUAD CHEE (GF/DF/EF/V/V+)	260
<i>Southern boiled local banana with coconut milk palm sugar salt pandan leaf</i>	
TUB TIM KROB (GF/DF/EF/V/V+)	290
<i>Phuket water chestnut red rubies in coconut milk pandan leaf sugar syrup</i>	
MANGO STICKY RICE KHAO NIEW MAMUANG (GF/DF/EF/V/V+)	260
<i>Southern coconut glutinous sticky rice sweet ripe yellow mango pandan thick coconut milk roasted sesame</i>	
PINEAPPLE IN SYRUP (GF/DF/EF/V/V+)	200
<i>Southern Phuket pineapple in sugar syrup</i>	
FRUITS PLATTER PONLA MAI RUAM (GF/DF/EF/V/V+)	250
<i>Seasonal fruits of the day</i>	

eat

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Ice Cream

PLEASE SELECT ONE SCOOP 100

**Chocolate
Vanilla
Strawberry
Coconut**

PHUKET COCONUT ICE CREAM 290

*Phuket style coconut ice cream
topping assorted condiments*

eat

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ISLAND ESCAPE
BURASARI

Appetizer

GARLIC BREAD (EF) Homemade rustic baguette topped garlic butter chopped parsley	200
TRIO BRUSCHETTA (EF) Italian classic bruschetta topped chopped tomato black olive paste roasted bell pepper paste	300
FRIED PRAWNS (CONTAIN EGG) White prawns deep fried breadcrumbs wild rocket salad tartar sauce	390
CHEESE PLATTER FOR TWO (EF) Assorted Italian cheese 2 soft cheese 3 hard cheese condiments	690
ANTIPASTO PLATTER FOR TWO (EF) Parma ham Italian salami grilled mixed vegetables marinated olives marinated artichoke marinated bocconcini parmigiano cheese taleggio cheese grissini stick garlic bread basil pesto dip extra virgin olive oil	890



Signature dish



Spicy

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Soup

CHEF SPECIAL SOUP (EF) Soup of the day	250
MINISTRONE MILANESE SOUP (GF/EF/V) Italian vegetable soup	250
POTATO & LEEK SOUP (GF/EF/V) Potato soup onion leeks olive oil	280



Signature dish  Spicy

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Salad

ORGANIC MIXED GREEN SALAD (GF/DF/EF/V/V+) 290

Organic gourmet mesclun salad | cherry tomato | red radish | carrot | cucumber | bell pepper | onion | organic edible flower | homemade dijon vinaigrette

INSALATA DI POLPO (GF/EF) 380

Italian octopus salad | potato | parsley | tomato | olive oil | black olives | lemon juice

CAPRESE (GF/EF/V) 420

Buffalo mozzarella cheese | organic tomatoes | fresh basil | extra virgin olive oil

ITALIAN BRESAOLA (GF/EF) 490

Thinly sliced cured beef salad | parmigiano reggiano flakes | organic rocket salad | extra virgin olive oil | lemon

BURRATA SALAD (GF/EF/V) 500

Italian burrata cheese | organic tomatoes | fresh basil | extra virgin olive oil

CAESAR SALAD (P/CONTAIN EGG) 350

Italian romaine lettuce salad | crispy bacon | capers | homemade herb croutons | shaved parmesan cheese | anchovies creamy dressing

Additional

- Grilled chicken breast 100 g 250
- Grilled sea prawns 200 g 450



Signature dish



Spicy

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Our Chef Homemade Fresh Pasta

GNOCCHI (CONTAIN EGG)	460
Homemade potato gnocchi pure butter fresh sage	
HOMEMADE FETTUCCINE AMATRICIANA (P/CONTAIN EGG) 	490
Sauteed homemade fettuccine bacon parmesan cheese extra virgin olive oil garlic onion chili classic tomato sauce	
RICOTTA & SPINACH RAVIOLI (CONTAIN EGG)	490
Sauteed homemade ravioli ricotta spinach pure butter fresh sage	
HOMEMADE FETTUCCINE BOLOGNESE (CONTAIN EGG)	540
Sauteed homemade fettuccine bolognese sauce parmesan cheese	
WAGYU BEEF LASAGNE (CONTAIN EGG)	650
Homemade wagyu bolognese sauce mozzarella cheese béchamel homemade lasagna sheet	
HOMEMADE FETTUCCINE CHOCOLATE (CONTAIN EGG) 	720
Sauteed white prawns grilled tiger prawn spring onion parmesan cheese cocoa powder cream sauce	

 Signature dish  Spicy

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Our Chef Italian Pasta

SPAGHETTI AGLIO E OLIO (EF/V) 	390
Sauteed spaghetti parmesan cheese dried chili extra virgin olive oil parsley garlic	
PENNE POMODORO (EF/V)	400
Sauteed penne classic tomato sauce garlic onion fresh basil	
SPAGHETTI CARBONARA (P/CONTAIN EGG)	450
Sauteed spaghetti bacon egg yolk onion parmesan cheese	
PENNE PESTO (EF/CONTAIN NUTS)	450
Sauteed penne basil pesto sauce parmesan cheese	
PENNE PUTTANESCA (EF)  	450
Sauteed penne anchovies garlic chili black olives parsley classic tomato sauce parmesan cheese	
SPAGHETTI MEAT BALL (EF)	540
Sauteed spaghetti fried meat balls tomato sauce parmesan cheese	

 Signature dish  Spicy

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Main Course

PICCATA DI POLLO AL LIMONE (EF)	600
Pan-fried chicken breast butter cream served with potato puree	
PICCATA DI POLLO FUNGHI (EF) 	600
Pan-fried chicken breast mushroom demi glace lemon butter lemon zest served with mashed potato	
POLLO ALLA VALDOSTANA (EF)	600
Pan-fried chicken breast pink tomato cream sauce oregano basil cheddar cheese served with french fries	
POLLO ALLA FIORENTINA (EF)	620
Deep fried chicken breast cream sauce mozzarella cheese parsley onion garlic oregano chili served with french fries	
BRANZINO ALLA PROVENZALE (EF)	650
Pan-fried seabass fillet cream black olives lemon juice parsley garlic butter served with sauteed mixed vegetables	
GAMBERI IN SALSA ROSA (EF) 	1,350
Pan-fried tiger prawns cream tomato sauce oregano basil served with roasted potato and garlic bread	
GRILLED AUS BEEF FILLET (EF)	1,500
Grilled AUS tenderloin mushroom sauce mustard sauteed vegetables served with mashed potato	
SIDE DISH	
RATATOUILLE (EF)	150
FRENCH FRIES (GF/DF/EF/V/V+)	150
DEEP FRIED POTATO WEDGES (EF)	150
SAUTEED MIXED VEGETABLES (EF)	150

 Signature dish  Spicy

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Dessert

Simply To Die For

CHOCOLATE AND STRAWBERRY PRALINE CAKE (GF/CONTAIN EGG/NUT)	250
PANNA COTTA (EF)	250
LEMON TART (CONTAIN EGG)	220

Bet You Will Comeback For More

TIRAMISU (CONTAIN EGG)	350
NEW YORK CHEESECAKE (CONTAIN EGG)	250
TROPICAL FRUITS (GF/EF/DF/V/V+)	250
SIMPLY DIVINE PINA COLADA CAKE (CONTAIN EGG) Pineapple coconut cake	250

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IT'S EVERYTHING RESTAURANT

LUNCH MENU

TIME 11.00-18.00 HRS

THAI CUISINE

APPETIZERS

VEGETABLES SPRING ROLL POR PIA PAK (DF/EF/V/V+)	220
Deep-fried homemade vegetables spring rolls cucumber salsa secret chili tamarind sauce	
FRIED HERB MUSHROOM HED TOD SA MUN PRAI (DF/EF/V/V+)	220
Deep-fried crispy assorted mushroom crispy herb secret chili tamarind sauce	
FRIED CHICKEN PANDAN GAI HOR BAI TOEY (DF/EF)	250
Deep-fried marinated chicken wrapped in pandan leaves sesame sweet soya sauce	
CHICKEN SATAY SATAY GAI (DF/ EF/ CONTAIN NUTS)	250
Grilled marinated chicken satay white toast cucumber ajard salsa Thai peanut sauce	
FRIED HERB CHICKEN WING PEEK GAI TOD SA MUN PAI (DF/EF)	300
Deep-fried chicken middle wing marinated fried herb cucumber ajard salsa sweet chili sauce	
APPETIZER TASTING SIGNATURE (DF/EF) 🍷 🌶️	650
Golden vegetables spring roll fried herb chicken middle wing fried chicken pandan Chicken satay fried herb mushroom sesame sweet soya sauce secret chili tamarind sauce	

SALADS

THAI PAPAYA SALAD SOM TAM (DF/EF/CONTAIN NUTS) 🌶️	390
Green papaya salad dried shrimps peanuts string beans tomato garlic chili Thai lime sauce Served with grilled chicken thigh	
GRILLED PORK SALAD MOO YANG NAMTOK KOR (DF/EF) 🌶️ 🐷	300
Spicy grilled pork neck salad roasted rice powder shallot chili mint coriander	
CRISPY FISH MANGO SALAD YAM MA MUANG PLA KROB (DF/EF/CONTAIN NUTS) 🌶️	390
Green mango salad fried crispy fish dried shrimp cashew nuts shallot chili Thai lime sauce	
GRILLED BEEF SALAD YAM NUEA YANG (DF/EF) 🌶️	490
Grilled local beef striploin salad celery shallot chili cherry tomato Thai lime sauce	

SOUP

SPICY HOT & SOUR SOUP TOM YAM (DF/EF) 🌶️	
Southern hot & sour soup galangal lemongrass shallot mushroom tomato kaffir lime leave chili paste bird eye chili lime juice fish sauce	
• PRAWNS (DF/EF)	390
• CHICKEN OR PORK 🐷	300
• ASSORTED MUSHROOMS (V)	250
THAI COCONUT MILK SOUP TOM KHA (DF/EF)	
Southern style coconut milk soup galangal lemongrass shallot mushroom kaffir lime leave tomato spring onion lime juice fish sauce palm sugar chili oil	
• SEAFOOD PRAWNS	390
• CHICKEN OR PORK 🐷	300
• TOFU OR VEGETABLES (V)	250

THAI OMELETTE

THAI OMELETTE KHAI JIAO (DF/CONTAIN EGG)	
• PLAIN	150
• MINCED PRAWN	300
• MINCED CHICKEN OR MINCED PORK 🐷	220

🍷 Signature dish 🌶️ Spicy

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IT'S EVERYTHING RESTAURANT

LUNCH MENU

THAI CUISINE

MAIN COURSE - THAI CURRY

THAI MASSAMAN CURRY | GAENG MASSAMAN (DF/EF/CONTAIN NUTS)

Southern massaman curry | coconut milk | peanuts | onion | potato | spice | fried shallot

- CHICKEN 320
- LOCAL BEEF OR LAMB 490

THAI GREEN CURRY | GAENG KIEW WAAN (DF/EF)

Southern green curry | coconut milk | pea eggplants | sweet basil | kaffir lime leaves | long red chili

- SEAFOOD | PRAWNS | SQUIDS | FISHS OR MUSSELS 390
- CHICKEN | LOCAL BEEF OR PORK  320
- TOFU OR VEGETABLES (V) 250

THAI PANANG CURRY (DF/EF)

Southern in coconut pa-nang curry | spice | kaffir lime leaves | long red chili

- SEAFOOD | PRAWNS | SQUIDS | FISHS OR MUSSELS 390
- CHICKEN | LOCAL BEEF OR PORK  320
- TOFU OR VEGETABLES (V) 250

THAI RED CURRY | GAENG PHED (DF/EF)

Southern red curry | coconut milk | local eggplants | Phuket pineapple | sweet basil | kaffir lime leaves | long red chili

- SEAFOOD | PRAWNS | SQUIDS | FISHS OR MUSSELS 390
- CHICKEN | LOCAL BEEF OR PORK  320
- TOFU OR VEGETABLES (V) 250

ROASTED DUCK RED CURRY | GAENG PHED PED YANG (DF/EF)

Roasted duck breast red curry | coconut milk | pea eggplants | sweet basil | kaffir lime leaves | lychee
Phuket pineapple | red grape | long red chili

MAIN COURSE – NOODLE

PAD THAI (DF/CONTAIN EGG/NUT)

Wok fried rice noodle | egg nest | peanuts | fried tofu | shallot | sweet turnip pickle | bean sprouts | chive | lime | secret chili tamarind sauce

- PRAWNS 390
- CHICKEN OR PORK  280
- TOFU OR VEGETABLES (V) 250

FLAT RICE NOODLES TOP THICK GRAVY | GUAY TIEW RAD NA (DF/CONTAIN EGG)

Southern flat rice noodles | soy bean paste | egg | vegetable | thick gravy soya sauce | lime | condiments

- SEAFOOD OR PRAWNS 350
- CHICKEN | LOCAL BEEF OR PORK  250
- VEGETABLES (V) 200

WOK FRIED YELLOW NOODLES | PAD MEE SA PAM (DF/CONTAIN EGG)

Wok fried yellow noodles | fish ball | egg | vegetables | garlic soya sauce

- SEAFOOD OR PRAWNS 350
- CHICKEN | LOCAL BEEF OR PORK  250
- VEGETABLES (V) 200

THAI DRUNKEN SPAGHETTI | PAD KEE MAO-STYLE (DF/EF)


Wok fried spaghetti | holy basil | finger root | vegetables | garlic | chili | peppercorn | drunken soya sauce

- SEAFOOD OR PRAWNS 350
- CHICKEN | LOCAL BEEF OR PORK  250
- VEGETABLES (V) 200

 Signature dish  Spicy

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IT'S EVERYTHING RESTAURANT

LUNCH MENU

THAI CUISINE

MAIN COURSE – WOK FRIED

WOK FRIED CASHEW NUTS | PAD MED MAMUANG (DF/EF)

Wok fried cashew nuts | bell pepper | dried chili | onion | chili paste sauce

- SEAFOOD | PRAWNS | SQUIDS | FISHS OR MUSSELS 390
- CHICKEN OR PORK  290
- TOFU 250


WOK FRIED HOT BASIL SAUCE | PAD KRAPOW (DF/EF)

Wok fried with bird eye chili | hot basil | garlic oyster sauce

- SEAFOOD | PRAWNS | SQUIDS | FISHS OR MUSSELS 390
- MINCED CHICKEN OR MINCED PORK  290
- TOFU OR ASSORTED MUSHROOMS 250


WOK FRIED BLACK PEPPER SAUCE | PAD PRIK THAI DAM (DF/EF)

Wok fried onion | garlic | bell pepper | spring onion | celery | black pepper sauce

- SEAFOOD | PRAWNS | SQUIDS | FISHS OR MUSSELS 390
- CHICKEN | LOCAL BEEF OR PORK  290
- TOFU OR ASSORTED MUSHROOMS 250

WOK FRIED SWEET & SOUR SAUCE | PAK PRIEW WAN (DF/EF)

Wok fried pineapples | onion | garlic | cucumber | spring onion | tomato | sweet & sour sauce

- SEAFOOD | PRAWNS | SQUIDS | FISHS OR MUSSELS 390
- CHICKEN | LOCAL BEEF OR PORK  290
- TOFU 220

WOK FRIED VEGETABLES | PAD PAK RUAM (DF/EF)

Wok fried assorted vegetables | garlic oyster sauce

THAI JASMINE RICE

STEAMED RICE | KHAO SUAY (GF/DF/EF/V/V+) 60

Steamed jasmine rice from "HOM MALI RICE BURI RAM"

STEAMED ORGANIC RED CAPE RICE | KHAO MUN POO (GF/DF/EF/V/V+) 80

Steamed organic wholegrain red cape rice

THAI FRIED RICE | KHAO PAD (DF/CONTAIN EGG)

Wok fried organic wholegrain red rice | vegetables | fried egg

- SEAFOOD | PRAWNS OR CRAB MEAT 350
- CHICKEN OR PORK  250

KALE CHICKEN FRIED RICE | KHAO PAD KHANA GAI KROB (DF/CONTAIN EGG) 250

Wok fried organic wholegrain red rice | kale | fried crispy chicken | fried egg

THAI HAINANESE CHICKEN RICE | KHAO MAN GAI (DF/EF) 300

Thai style ginger jasmine rice | marinated chicken | sweet black soya sauce | bird eye chili | ginger sauce

KRAPOW RAD KHAO KHAI DAW (DF/CONTAIN EGG)


Wok fried hot basil sauce | steamed jasmine rice | fried egg

- SEAFOOD OR PRAWNS 350
- MINCED CHICKEN OR MINCED PORK  250
- TOFU | ASSORTED MUSHROOMS 200

 Signature dish  Spicy

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IT'S EVERYTHING RESTAURANT

LUNCH MENU

CHINESE CUISINE

CHINA CHICKEN WING (EF/DF)	300
Deep-fried chicken middle wing sesame seeds Chinese red wine sauce	
CHINA CHICKEN KUNG PAO (DF/EF/CONTAIN NUTS) 	350
Wok fried crispy chicken peanuts cashew nuts onion dried chili Sichuan pepper Chinese whisky Chinese vinegar garlic ginger sesame oil dark soya sauce	
CHINA TOFU & CUCUMBER (DF/EF/V/V+)	250
Wok fried soft bean curd shitake mushroom Japanese cucumber sesame Chinese soya sauce	

JAPANESE CUISINE

PORK GYOZA (P/DF/EF) 	290
Pan-fried Japanese pork & cabbage dumpling soy vinegar sauce	
PRAWN TEMPURA (DF/EF)	350
Deep-fried white prawn tempura Japanese soy sauce	
CHICKEN YAKITORI (DF/EF)	350
Grilled chicken skewer glazed sesame soy sauce	
KATSU TORI DONBURI (DF/CONTAIN EGG)	350
Japanese short grain rice crispy breadcrumb chicken Japanese curry sauce	
TERIYAKI SABA DONBURI (DF/EF)	400
Japanese short grain rice grilled Saba fish ginger pickle teriyaki sauce	
YAKINIKU BEEF DONBURI (DF/EF) 	790
Japanese short grain rice topped grilled local beef sesame yakiniku soy sauce	

 Signature dish  Spicy

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Contains – Gluten Free (GF), Dairy Free (DF), Egg Free (EF), Contain pork.  Vegetarian (V), Vegan (V+)

IT'S EVERYTHING RESTAURANT

LUNCH MENU

TIME 11.00-18.00 HRS

EUROPEAN CUISINE

EASY BITE

ONION RING (EF) 220

Deep fried marinated overnight onion ring in flour batter | guacamole dip

CHICKEN TENDER NUGGET (CONTAIN EGG) 250

Deep-fried homemade chicken tenderloin nugget | spicy paprika aioli | tartar sauce

CHEESE BITE (CONTAIN EGG) 290

Deep fried mozzarellas cubes in parmesan breadcrumb | guacamole dip

PARMESAN TRUFFLE FRENCH FRIES (GF/ EF) 300

Deep fried French fries | truffle oil | parmesan cheese | guacamole dip

PAPRIKA CHICKEN WING (DF/ EF) 300

Deep fried marinated chicken wing | paprika powder | herb | spices | spicy paprika aioli

PARMESAN CALAMARI RING (CONTAIN EGG) 350

Deep fried marinated local squid rings in breadcrumb | parmesan cheese | tartar sauce

FISH & CHIPS (EF) 490

Crispy flour battered local fish fillet | French fries | lemon wedges | malt vinegar | tartar sauce

BURGER | SANDWICH | TOASTIE

All burgers & sandwiches are served with a choice of French fries

CHEF CLUB SANDWICH (P/CONTAIN EGG)   390

Homemade bread toast | smoked chicken breast | lettuce | cheddar cheese | tomato | onion
crispy bacon | mayonnaise

SMASHBURG WAGYU CHEESE BURGER (CONTAIN EGG) 590

Grilled wagyu beef patties | onion caramelized | sesame bun | cheddar cheese | Smashburger sauce

WAGYU BEEF TOASTIE (EF) 590

Grilled AUS wagyu beef patties | homemade ciabatta | melted cheese

PANINI SANDWICH

All sandwiches are served with a choice of French fries or our chef's salad

BBQ CHICKEN SANDWICH (CONTAIN EGG) 350

Homemade focaccia bread | tomato | Chicken | BBQ sauce
extra virgin olive oil | lettuce | melted cheese | mayonnaise

GREEK SANDWICH (EF) 350

Homemade focaccia bread | marinated feta | black olive | oregano | tomato | cucumber | Lettuce

TORINO SANDWICH (CONTAIN EGG) 390

Homemade ciabatta | smoked salmon | tomato | Lettuce | capers | spring onion | mayonnaise

SERRANO HAM SANDWICH (P/CONTAIN EGG)  490

Homemade ciabatta | serrano ham | salami | parmesan cheese | tomato | lettuce | mayonnaise

 Signature dish  Spicy

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IT'S EVERYTHING RESTAURANT

LUNCH MENU

PASTA | RISOTTO

PASTA POMODORO (EF/V) **300**

Sauteed pasta | Italian tomato sauce | garlic | onion | Italian basil

PASTA PESTO (EF/CONTAIN NUTS) **300**

Sauteed pasta | basil pesto sauce | parmesan cheese

PASTA CARBONARA (P/CONTAIN EGG)  **380**

Sauteed pasta | bacon | onion | egg yolk | parmesan cheese

PASTA TRUFFLE ALFREDO (EF/V) **400**

Sauteed pasta | portobello mushroom | cream | garlic | onion | truffle oil | parsley | parmesan cheese

PASTA WAGYU BOLOGNESE (EF) **450**

Sauteed pasta | wagyu beef Bolognese sauce | parmesan cheese

PASTA SEAFOOD ARRABBIATA (EF)  **580**

Sauteed pasta | seafood | dried chili | garlic | extra virgin olive oil | parsley | parmesan cheese

MUSHROOM RISOTTO (GF/EF) **450**

Sauteed risotto flame white wine | assorted mushroom | garlic | parsley | parmesan cheese

SEAFOOD RISOTTO (GF/EF) **580**

Sauteed saffron risotto flame saffron white wine | sauteed seafood | garlic | butter | parsley | parmesan cheese

CHOICE OF PASTA

SPAGHETTI (EF)

FETTUCINE (EF)

PENNE (EF)

*** Pasta gluten-free on request – spaghetti and penne

GOURMET PIZZA

MARGHERITA (EF/V) **320**

Homemade pizza dough | classic tomato sauce | mozzarella cheese | fresh basil | olive oil | oregano

HAWAIIAN (P/EF)  **350**

Homemade pizza dough | classic tomato sauce | cooked pork ham | mozzarella cheese | pineapple

QUATRO FORMAGGI (EF) **380**

Homemade pizza dough | Classic tomato sauce | parmesan cheese | mozzarella cheese

gorgonzola cheese | taleggio cheese | olive oil | dried oregano

PEPPERONI (P/EF)  **400**

Homemade pizza dough | classic tomato sauce | mozzarella cheese | pork pepperoni | olive oil

MEAT LOVER PIZZA (P/EF)  **450**

Homemade pizza dough | smoked chicken | cooked pork ham | salami | bacon | bell pepper |

classic tomato sauce | mozzarella cheese

FRUTTI DI MARE (EF) **490**

Homemade pizza dough | classic tomato sauce | mozzarella cheese | seafood | olive oil | oregano

SERRANO HAM ROCKET (P/EF)  **520**

Homemade pizza dough | classic tomato sauce | mozzarella cheese | rocket salad |

Italian serrano ham (pork) | shaved parmesan cheese | olive oil

CALZONE VEGGIES (EF) **350**

Homemade pizza dough | classic tomato sauce | mozzarella cheese | vegetables | olive oil | oregano


CALZONE SEAFOOD (EF) **480**

Homemade pizza dough | classic tomato sauce | mozzarella cheese | seafood | olive oil | oregano

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IT'S EVERYTHING RESTAURANT

LUNCH MENU

DESSERTS

KETO FRUIT JELLY (GF/DF/EF/V/V+)	250
Sugar-free fruit jelly tropical fruits organic edible flower	
KETO UPSIDE-DOWN PINEAPPLE CAKE (CONTAINING EGG)	270
Sugar-free pineapple cake Phuket pineapple caramel	
JAPANESE CHEESECAKE (CONTAIN EGG) 🍰	350
Japanese cheesecake cream cheese egg butter mango organic edible flower	
JAPANESE YOZU LEMON TART (CONTIAN EGG)	250
Homemade butter tarts yuzu extract lemon filling organic edible flower	
ARABIC UMMALI (EF)	250
Baked puff pastry fresh milk mixed nuts vanilla extract white sugar	
CHINESE SOYMILK PUDDING (GF/DF/EF/V/V+)	250
Chinese-style soymilk pudding gelatine tropical fruits organic edible flower	
CHINESE GLUTINOUS RICE BALL-TANG YUON	250
Chinese glutinous rice dumpling black sesame paste ginger syrup	
VEGAN CHOCOLATE CAKE (DF/EF/V/V+) 🍰	350
Vegan dark chocolate cake chocolate ganache organic edible flower	
ALMOND MILK PANNA COTTA (GF/DF/EF/V/V+)	280
Healthy almond milk pudding tropical fruits organic edible flower	
MANGO STICKY RICE KHAO NIEW MAMUANG (GF/DF/EF/V/V+) 🍰	260
Southern coconut glutinous sticky rice sweet ripe mango thick coconut milk roasted sesame	
BANANA COCONUT MILK KLUAY BUAD CHEE (GF/DF/EF/V/V+)	260
Southern boil local banana coconut milk palm sugar salt pandan leaf	
LONGAN STICKY RICE KHAO NIEW PAIK LOA YAI (GF/DF/EF/V/V+)	250
Thai soft sweet sticky rice pudding fresh longan salt coconut milk	
SEASONAL FRUITS PONLA MAI RUAM (GF/DF/EF/V/V+)	250
Tropical fruits of the day	

ICE CREAM

PLEASE SELECT ONE SCOOP (CONTAIN EGG)	100
Chocolate Vanilla Strawberry Coconut	
THAI ICECREAM PARFAIT (CONTAIN EGG)	290
Phuket coconut ice cream topping chef of the day assorted condiments	
BANANA SPLIT (CONTAIN EGG) 🍰	290
Trio of ice cream chocolate strawberry vanilla Local banana cream foam cherries strawberry sauce chocolate sauce caramel sauce	
MANGO SUNDAE (CONTAIN EGG) 🍰	290
Coconut ice cream mango ripe whipped cream caramel sauce mango sauce	

🍰 Signature dish 🌶️ Spicy

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IT'S EVERYTHING RESTAURANT

LUNCH MENU

INDIAN CUISINE

APPETIZERS

Served with mint chutney | tamarind chutney | Indian pickle.

VEGETABLES SAMOSA (DF/EF/V/V+) 290

Deep fried Indian pastry filled | spices | vegetables | ginger | garlic | chili | coriander

CHEESE PAKORA (GF/EF) 320

Deep fried cheese fritters | besan batter | ginger | garlic | chili | coriander

FROM THE OVEN

Served with onion salad | mint chutney | vegetable pickles.

MUSHROOM TIKKA (GF/EF/V) 350

Oven-mixed mushroom marinated natural yogurt | capsicum | ginger | garlic | coriander

PANEER TIKKA (GF/EF) 420

Oven Indian cottage cheese marinated natural yogurt | spices | ginger | garlic | coriander

MURGH TIKKA (GF/EF)  420

Oven-marinated boneless chicken thigh marinated natural yogurt | spices | ginger | garlic | coriander

FROM THE CHEF'S PAN

VEGETABLES MASALA (GF/EF/DF/V/V+) 360

Sautéed potato | cauliflower | capsicum | green bean | carrot | ginger | garlic | tomato | spices

DAL MAKHANI (GF/EF/V) 360

Authentic dal cream curry | black urad dals | kidney beans | butter | turmeric

tomato gravy | garam masala | ginger | garlic | onion | chili | coriander

BUTTER CHICKEN (GF/EF/CONTIAN NUTS) 380

Butter chicken curry | tomato gravy | cashew nut paste | butter | ginger | garlic | onion |

garam masala | chili powder | cream

CHICKEN TIKKA MASALA (GF/EF) 400

Marinated chicken tikka curry | tomato gravy | garam masala | cream

ginger | garlic | onion | chili powder | Kasuri methi | coriander

INDIAN RICE AND BREAD

INDIAN BREAD 120

Butter Naan | Paratha | Chapati

BASMATI RICE (GF/EF/DF/V/V+) 120

Steamed basmati rice

VEGETABLES BIRYANI RICE(GF/EF/V) 260


Aromatic saffron rice | spices | Indian spice | vegetables | yogurt raita

CHOICE OF CHICKEN (GF/EF) 360

 Signature dish  Spicy

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IT'S EVERYTHING RESTAURANT

LUNCH MENU

MIDDLE EASTERN


APPETIZERS

- HUMMUS** (EF/DF/V/V+/CONTAIN NUTS)  **290**
Smooth chickpeas paste | tahini | lemon juice | paprika | cumin | olive oil | salt | Arabic bread 2 pieces
- MUTABAL** (EF/CONTAIN SEEDS) **320**
Grilled eggplant | onion | tahini | Lemon juice | garlic | salt | extra virgin olive oil |
Greek yogurt | pita bread 2 piece

SALADS

- TABBOULEH SALAD** (GF/EF/DF/V/V+) **320**
Arabic parsley salad | bulgur wheat | tomatoes | mint | onion | lemon juice | salt | extra virgin olive oil
- FATTOUSH SALAD** (GF/EF/DF/V/V+) **320**
Arabic romaine lettuce salad | cucumber | tomatoes | onion | radish | parsley | sumac | mint |
lemon juice | pomegranate | extra virgin olive oil
- GREEK SALAD** (GF/EF/DF) **420**
Marinated feta cheese salad | tomatoes | cucumber | onion | black olives | extra virgin olive oil | oregano

MAIN COURSE

- ARABIC BREAD** (EF/DF) (2 PIECES) **100**
Our freshly homemade Arabic bread
- KABSAARABIC RICE**(GF/EF) **420**
Kabsa Arabic chicken rice | tomato paste | spice | fresh coriander
spicy tomato salsa | Labneh (Lebanese Yogurt)
- SHISH TAWOOK** (EF) **590**
Grilled chicken breast skewered marinated in special spices | yogurt | lemon juice | garlic |
Arabic bread | garlic sauce
- LAMB KEBAB** (EF) **790**
Marinated minced lamb kofta | pita bread | tomato & onion salad |
garlic sauce | Arabic bread.
- ARABIC SAMAK MAQLI | ARABIC FRIED FISH** (CONTAIN EGG)  **1,200**
Arabic fried whole fish 600-800g | herb | lemon | garlic sauce
- ARABIC MIXED GRILL** (EF) (2 PERSONS) **1500**
Grilled lamb chop 2 pieces | lamb kofta 2 pieces | shish tawook 2 pieces | grilled tomato | grilled onion |
garlic sauce | Arabic bread.

 Signature dish  Spicy

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IT'S EVERYTHING RESTAURANT

DINNER MENU




OPEN TIME 18.00 – 22.00 hrs.

GRAND PAPA'S CUISINE

APPETIZERS

VEGETABLES SPRING ROLL POR PIA PAK (DF/EF/V)	220
Deep-fried homemade vegetables spring rolls cucumber salsa secret chili tamarind sauce	
SKIN TOFU CHICKEN BALL GAI JOR TOD (DF)	220
Deep-fried chicken ball wrapped tofu sheet cucumber salsa secret chili tamarind sauce	
CHICKEN SATAY SATAY GAI (DF/ EF/ CONTAIN NUTS)	250
Grilled marinated chicken satay white toast cucumber ajard salsa Thai peanut sauce	
FRIED HOKKIEN PORK ROLL PHUKET GIAN MOO TOD (P/DF/) 	250
Deep-fried crispy hokkien minced pork roll minced prawn crab meat secret chili tamarind sauce	
PHUKET FISH CURRY CAKE TOD MUN PLA (DF/CONTAIN EGG) 	250
Authentic fish curry cake cucumber ajard salsa sweet chili sauce	
CRISPY PRAWN PARCELS GOONG GRA BUANG (DF/CONTAIN EGG)	300
Crispy parcels minced prawn stuffing spring roll sheet sweet plum sauce	
FRIED PRAWN CAKE TOD MUN GOONG (DF/CONTAIN EGG)	350
Deep-fried minced prawn cake sweet plum sauce	
FRIED HERB SOFT SHELL CRAB POO NIM TOD SA MUN PRAI (DF/EF) 	390
Deep-fried marinated herb soft shell crab crispy morning glory fried herb secret chili tamarind sauce	
GRAND PA'S SIGNATURE (DF/EF)   	750
Golden vegetables spring roll crispy shrimp spring roll parcels Phuket gian pork tod golden prawn cake Phuket Fish curry cake fried herb soft shell crabs cucumber salsa secret chili tamarind sauce	

SALAD

PHUKET TOFU SALAD PHUKET POKE BOWL (DF/CONTAIN EGG)	250
Phuket style tofu salad boiled egg crispy vermicelli bean sprouts morning glory carrot cucumber crispy squids fish ball secret chili tamarind sauce	
SWEET CORN SALAD YUM KHAO (DF/EF/CONTAIN NUTS) 	300
Thai sweet corn salad white prawn cashew nuts carrot tomato garlic grape chili Thai lime sauce	
POMELO SALAD YUM SOM O (DF/EF/CONTAIN NUTS) 	300
Plar style red pomelo salad boiled white prawn cashew nuts shallot bird eye chili lemongrass kaffir lime leave mint leaf spring onion secret chili paste sauce	
SOFT SHELL CRAB MANGO SALAD YUM MA MUANG POO NIM (DF/EF/CONTAIN NUTS) 	350
Spicy green mango salad crispy soft-shell crab roasted peanut spring onion dried shrimps cashew nuts shallot chili Thai lime sauce	


SOUP

PORK SPARE RIB SOUP PHUKET BUK KUT TEH (P/DF/EF)	250
Phuket pork spare rib soup Chinese herb	
CLEAR MINCED CHICKEN SOUP GAENG JUED GAI SAB (DF/CONTAIN EGG)	250
Southern clear minced chicken soup soft egg tofu carrot spring onion garlic Chinese cabbage mushroom coriander fried garlic soya sauce	
GRANDPA'S CHICKEN COCONUT MILK SOUP TOM KHA GAI KHA MIN (DF/EF) 	250
Southern chicken coconut milk soup fresh turmeric galangal lemongrass shallot fried chili Assorted mushroom kaffir lime leave cherry tomato spring onion lime juice fish sauce palm sugar	
GRANDPA'S HOT & SOUR PRAWNS SOUP TOM YAM GOONG (DF/EF) 	390
Southern hot & sour white prawn soup lemongrass shallot mushroom tomato kaffir lime leave chili paste bird eye chili lime juice fish sauce	

 Signature dish  Spicy

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IT'S EVERYTHING RESTAURANT

DINNER MENU

OPEN TIME 18.00 – 22.00 hrs.

MAIN COURSE - THAI CURRY

SOUTHERN SOUR YELLOW CURRY | GAENG SOM (DF/EF)

Southern sour yellow curry with pineapple | fish sauce | fresh lime

- PRAWNS 390
- LOCAL FISH FILLET 290

THAI MASSAMAN CURRY | GAENG MASSAMAN (DF/EF)

Southern massaman curry | coconut milk | peanuts | onion | potato | spice | fried shallot

- CHICKEN 320
- LOCAL BEEF OR LAMB 490

THAI GREEN CURRY | GAENG KIEW WAAN (DF/EF)

Southern green curry | coconut milk | pea eggplant | sweet basil | kaffir lime | chili

- SEAFOOD | PRAWNS | SQUIDS | FISH OR MUSSELS 390
- SLICED CHICKEN | LOCAL BEEF OR PORK  320
- TOFU OR VEGETABLE (V) 250

THAI RED CURRY | GAENG PHED (DF/EF)

Thai red curry | coconut milk | local eggplant | pineapple | sweet basil | kaffir lime | long red chili

- SEAFOOD | PRAWNS | SQUIDS | FISH OR MUSSELS 390
- SLICED CHICKEN | LOCAL BEEF OR PORK  320
- TOFU OR VEGETABLES (V) 250

ROASTED DUCK RED CURRY | GAENG PHED PED YANG (DF/EF)

Roasted duck breast red curry | coconut milk | pea eggplant | sweet basil | kaffir lime | lychee
Phuket pineapple | red grape | long red chili

SALMON PANANG CURRY (DF/EF) 690

Southern grilled import salmon fillet in coconut pa-nang curry | boiled vegetables | spice | kaffir lime | chili

MAIN COURSE – WOK FRIED | STEAMED


WOK FRIED CASHEW NUTS | PAD MED MAMUANG (DF/EF)

Wok fried cashew nuts | bell pepper | dried chili | onion | chili paste sauce

- SEAFOOD | PRAWNS | SQUIDS | FISH OR MUSSELS 390
- SLICED CHICKEN OR PORK  290
- TOFU 250

WOK FRIED HOT BASIL SAUCE | PAD KRAPOW (DF/EF)

Wok fried with bird eye chili | hot basil | garlic oyster sauce

- SEAFOOD | PRAWNS | SQUIDS | FISH OR MUSSELS 390
- MINCED CHICKEN OR MINCED PORK  290
- TOFU OR ASSORTED MUSHROOMS 250

WOK FRIED BLACK PEPPER SAUCE | PAD PRIK THAI DAM (DF/EF)

Wok fried onion | garlic | bell pepper | spring onion | celery | black pepper sauce

- SEAFOOD | PRAWNS | SQUIDS | FISH OR MUSSELS 390
- SLICED CHICKEN | LOCAL BEEF OR PORK  290
- TOFU OR ASSORTED MUSHROOMS 250

WOK FRIED SWEET & SOUR SAUCE | PAK PRIEW WAN (DF/EF)

Wok fried pineapples | onion | garlic | cucumber | spring onion | tomato | sweet & sour sauce

- SEAFOOD | PRAWNS | SQUIDS | FISH OR MUSSELS 390
- SLICED CHICKEN | LOCAL BEEF OR PORK  290
- TOFU 220

GRANDPA'S STEW PORK BELLY | PHUKET MOO HONG (P/DF) 350

Grandpa's hokkien style stew pork belly | pork neck | Chinese spice | secret thick soya sauce

STEAMED FISH SOYA SAUCE | PLA NUENG SEE EW (DF/EF) 850

Steamed fillet fish catch of the day | herb | Chinese soya sauce


STEAMED FISH CHILI LIME SAUCE | PLA NUENG MANOW (DF/EF) 850

Steamed fillet fish catch of the day | garlic | herb | chili lime sauce

 Signature dish  Spicy

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IT'S EVERYTHING RESTAURANT

DINNER MENU

OPEN TIME 18.00 – 22.00 hrs.

MAIN COURSE – NOODLES

PAD THAI (DF/CONTAIN EGG/NUT)

Wok fried rice noodle | egg nest | peanut | fried tofu | shallot | sweet turnip pickle | bean sprouts | chive | lime | secret chili tamarind sauce

- **PRAWNS** 390
- **SLICED CHICKEN OR PORK**  280
- **TOFU OR VEGETABLES (V)** 250

HOKKIEN YELLOW NOODLE | PAD MEE HOKKIEN (P/DF/CONTAIN EGG)

Wok fried hokkien yellow noodle | pork | baby squids | white prawns | fish ball | Chinese bok choy | garlic soya sauce

MEE HOON BA CHANG (P/DF/CONTAIN EGG) 250

Wok fried Phuket vermicelli noodle | fried shallot | chive | clear pork spare ribs soup

MAIN COURSE – VEGETABLES

WOK FRIED MORNING GLORY | PAD PAK BOONG (DF/EF) 200

Wok fried morning glory | long red chili | garlic oyster sauce

WOK FRIED CABBAGE FISH SAUCE | KA LAM PEE PAD NAM PLA (DF/EF) 200

Wok fried local cabbage | garlic | fish sauce

WOK FRIED BABY KALE | PAD KANA (DF/EF) 200

Wok fried baby kale | garlic oyster sauce

WOK FRIED VEGETABLE | PAD PAK RUAM (DF/EF) 220

Wok fried assorted vegetables | garlic oyster sauce

MAIN COURSE – THAI JASMINE RICE

STEAMED RICE | KHAO SUAY (GF/DF/EF/V/V+) 60

Steamed jasmine rice from "HOM MALI RICE BURI RAM"

STEAMED ORGANIC RED CAPE RICE | KHAO MUN POO (GF/DF/EF/V/V+) 80

Steamed organic wholegrain red cape rice

THAI FRIED RICE | KHAO PAD (DF/CONTAIN EGG)

Wok fried organic wholegrain red rice | vegetable | fried egg | chili fish sauce

- **SEAFOOD | PRAWNS OR CRAB MEAT** 350
- **SLICED CHICKEN OR PORK**  250

KALE CHICKEN FRIED RICE | KHAO PAD KHANA GAI KROB (DF/CONTAIN EGG) 250

Wok fried organic wholegrain red rice | kale | fried crispy chicken | fried egg | chili fish sauce

KRAPOW RAD KHAO KHAI DAW (DF/CONTAIN EGG)

Wok fried hot basil sauce | steamed jasmine rice | fried egg


- **SEAFOOD OR PRAWNS** 350
- **MINCED CHICKEN OR MINCED PORK**  250
- **TOFU | ASSORTED MUSHROOMS** 200

EUROPEAN CUISINE

 Signature dish  Spicy

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IT'S EVERYTHING RESTAURANT


DINNER MENU

OPEN TIME 18.00 – 22.00 hrs.

EASY BITE

ONION RING (EF)	220
Deep-fried marinated overnight onion ring in flour batter paprika powder guacamole dip	
CHICKEN TENDER NUGGET (CONTAIN EGG)	250
Deep-fried homemade chicken tenderloin nugget spicy paprika aioli tartar sauce	
CHEESE BITE (CONTAIN EGG)	290
Deep-fried mozzarellas cubes in parmesan breadcrumb guacamole dip	
PARMESAN TRUFFLE FRENCH FRIES (GF/ EF)	300
Deep-fried French fries truffle oil parmesan cheese guacamole dip	
PAPRIKA CHICKEN WING (DF/ EF)	300
Deep-fried marinated chicken wing paprika powder herb spices spicy paprika aioli	
PARMESAN CALAMARI RING (CONTAIN EGG)	350
Deep-fried marinated local squid rings in breadcrumb parmesan cheese tartar sauce	

SALAD


ORGANIC MIXED SALAD (GF/DF/EF/V/V+)	250
Organic gourmet mesclun salad tomato red radish carrot cucumber bell pepper organic edible flower red onion avocado organic lemon vinaigrette	
ORGANIC QUINOA SALAD (GF/DF/EF/V/V+/CONTAIN NUTS)	280
Organic quinoa salad shallot bell peppers tomato organic micro cress white bean chickpeas avocado cucumber roll carrot roll organic lemon dressing	
SEAFOOD COCKTAIL SALAD (GF/CONTAIN EGG)	350
Poached seafood salad lettuce tomato shallot bell peppers avocado cocktail dressing	
CLASSIC NICOISE SALAD (GF/DF/CONTAIN EGG)	390
Traditional seared tuna salad hard-boiled egg French green bean boiled potato kalamata olive tomato organic romaine lettuce cucumber anchovies French vinaigrette	
SALMON TARTARE (GF/DF/EF)	390
Import salmon salad avocado shallot capper Dijon mustard organic lemon vinaigrette Organic edible flower flake sea salt pink pepper	
CRAB MEAT SALAD (GF/DF/EF)	420
Jumbo lump crab meat salad shallot fresh avocado beetroot coulis balsamic caviar organic edible flower	
BURRATA SERRANO HAM (P/GF/EF/V) 	450
Italian burrata cheese organic tomato salad fresh basil extra virgin olive oil Serrano ham wild rocket salad organic edible flower balsamic caviar	

SOUP

PUMPKIN CREAM SOUP (EF/V)	220
Roasted pumpkin soup organic pumpkin seeds organic coconut oil garlic bread	
TRUFFLE MUSHROOM SOUP (EF/V)	250
Wild mushroom cream soup truffle oil garlic bread	
FRENCH ONION SOUP (EF)	280
Double beef consommé soup sauteed onion brown paprika cheese bread	

 Signature dish  Spicy

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IT'S EVERYTHING RESTAURANT

DINNER MENU

OPEN TIME 18.00 – 22.00 hrs.

MAIN COURSE

CHICKEN MILANESE (CONTAIN EGG)	600
Deep fried chicken breast in golden herb breadcrumbs parmesan polenta puree classic marinara sauce	
SOUS VIDE CHICKEN BREAST (EF)	600
Seared chicken breast sauteed vegetables potato puree garlic confit demi-glace sauce	
SOUS VIDE PORK FILLET (EF)	690
Seared pork fillet sauteed vegetables parmesan polenta puree garlic confit demi-glace sauce	
GRILLED SEABASS (GF/EF)	790
Seared seabass fillet ratatouille parmesan polenta puree classic marinara sauce	
SEAFOOD THERMIDOR (GF/EF)	890
Sauteed seafood flame white wine onion garlic mushroom mustard cream melted cheese	
BEEF STROGANOFF (EF)	950
Sauteed beef sliced onion garlic wild mushroom sour cream mustard beef gravy butter sauteed fettuccine chopped parsley	
GRILLED BEEF SIRLOIN (EF)	1,350
Grilled import beef sirloin sauteed mushroom sauteed baby carrot sauteed baby kale parmesan potatoes mashed gas torch vine cherry tomato garlic confit demi-glace sauce	
GRILLED VEAL FILET MIGNON (EF/P) 	1,350
Grilled local veal medallions wrapped bacon sauteed mushroom sauteed spinach parmesan potatoes mashed gas torch vine cherry tomato garlic confit demi-glace sauce	
GRILLED VEAL TENDERLOIN (EF)	1,350
Grilled local veal fillet sauteed mushroom sauteed baby carrot sauteed baby kale parmesan potatoes mashed gas torch vine cherry tomato garlic confit demi-glace sauce	
GRILLED LAMB CHOPS (EF)	1,350
Grilled import lamb chops sauteed mushroom sauteed baby carrot sauteed baby kale parmesan potatoes mashed gas torch vine cherry tomato garlic confit demi-glace sauce	

DESSERTS

KETO FRUIT JELLY (GF/DF/EF/V/V+)	250
Sugar-free fruit jelly tropical fruits organic edible flower	
KETO UPSIDE-DOWN PINEAPPLE CAKE (CONTAINING EGG)	270
Sugar-free pineapple cake Phuket pineapple caramel	
JAPANESE CHEESECAKE (CONTAIN EGG) 	350
Japanese cheesecake cream cheese egg butter mango organic edible flower	
JAPANESE YOZU LEMON TART (CONTIAN EGG)	250
Homemade butter tarts yuzu extract lemon filling organic edible flower	
ARABIC UMMALI (EF)	250
Baked puff pastry fresh milk mixed nuts vanilla extract white sugar	
CHINESE SOYMILK PUDDING (GF/DF/EF/V/V+)	250
Chinese-style soymilk pudding gelatine tropical fruits organic edible flower	
CHINESE GLUTINOUS RICE BALL-TANG YUON	250
Chinese glutinous rice dumpling black sesame paste ginger syrup	
VEGAN CHOCOLATE CAKE (DF/EF/V/V+) 	350
Vegan dark chocolate cake chocolate ganache organic edible flower	
ALMOND MILK PANNA COTTA (GF/DF/EF/V/V+)	280
Healthy almond milk pudding tropical fruits organic edible flower	
MANGO STICKY RICE KHAO NIEW MAMUANG (GF/DF/EF/V/V+) 	260
Southern coconut glutinous sticky rice sweet ripe mango thick coconut milk roasted sesame	
BANANA COCONUT MILK KLUAY BUAD CHEE (GF/DF/EF/V/V+)	260
Southern boil local banana coconut milk palm sugar salt pandan leaf	
LONGAN STICKY RICE KHAO NIEW PAIK LOA YAI (GF/DF/EF/V/V+)	250
Thai soft sweet sticky rice pudding fresh longan salt coconut milk	
SEASONAL FRUITS PONLA MAI RUAM (GF/DF/EF/V/V+)	250
Tropical fruits of the da	

 Signature dish  Spicy

Prices are in Thai Baht subject to 10% service charge and 7 % government tax

All our meat & seafood are Halal certified

Contains – Gluten Free (GF), Dairy Free (DF), Egg Free (EF), Contain Pork. 
Vegetarian (V), Vegan (V+)

IT'S EVERYTHING RESTAURANT

DINNER MENU

OPEN TIME 18.00 – 22.00 hrs.

INDIAN CUISINE

APPETIZERS

Served with mint chutney | tamarind chutney | Indian pickle.

VEGETABLES SAMOSA (DF/EF/V/V+) 290

Deep-fried Indian pastry filled | spices | vegetables | ginger | garlic | chili | coriander

CHEESE PAKORA (GF/EF) 320

Deep-fried cheese fritters | besan batter | ginger | garlic | chili | coriander

FROM THE OVEN

Served with onion salad | mint chutney | vegetable pickles.

MUSHROOM TIKKA (GF/EF/V) 350

Oven-mixed mushroom marinated natural yogurt | capsicum | ginger | garlic | coriander

PANEER TIKKA (GF/EF) 420

Oven Indian cottage cheese marinated natural yogurt | spices | ginger | garlic | coriander

MURGH TIKKA (GF/EF)  420

Oven-marinated boneless chicken thigh marinated natural yogurt | spices | ginger | garlic | coriander

FROM THE CHEF'S PAN

VEGETABLES MASALA (GF/EF/DF/V/V+) 360

Sautéed potato | cauliflower | capsicum | green bean | carrot | ginger | garlic | tomato | spices

DAL MAKHANI (GF/EF/V) 360

Authentic dal cream curry | black urad dals | kidney beans | butter | turmeric

tomato gravy | garam masala | ginger | garlic | onion | chili | coriander

BUTTER CHICKEN (GF/EF/CONTIAN NUTS) 380

Butter chicken curry | tomato gravy | cashew nut paste | butter | ginger | garlic | onion |

garam masala | chili powder | cream

CHICKEN TIKKA MASALA (GF/EF) 400

Marinated chicken tikka curry | tomato gravy | garam masala | cream

ginger | garlic | onion | chili powder | Kasuri methi | coriander

INDIAN RICE AND BREAD

INDIAN BREAD 120

Butter Naan | Paratha | Chapati

BASMATI RICE (GF/EF/DF/V/V+) 120

Steamed basmati rice

VEGETABLES BIRYANI RICE(GF/EF/V) 260


Aromatic saffron rice | spices | Indian spice | vegetables | yogurt raita

CHOICE OF CHICKEN (GF/EF) 360

 Signature dish  Spicy

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Vegetarian (V), Vegan (V+)


IT'S EVERYTHING RESTAURANT

DINNER MENU

OPEN TIME 18.00 – 22.00 hrs.

MIDDLE EASTERN

APPETIZERS

- HUMMUS** (EF/DF/V/V+/CONTAIN NUTS)  **290**
Smooth chickpeas paste | tahini | lemon juice | paprika | cumin | olive oil | salt | Arabic bread 2 pieces
- MUTABAL** (EF/CONTAIN SEEDS) **320**
Grilled eggplant | onion | tahini | Lemon juice | garlic | salt | extra virgin olive oil |
Greek yogurt | pita bread 2 piece

SALADS

- TABBOULEH SALAD** (GF/EF/DF/V/V+) **320**
Arabic parsley salad | bulgur wheat | tomatoes | mint | onion | lemon juice | salt | extra virgin olive oil
- FATTOUSH SALAD** (GF/EF/DF/V/V+) **320**
Arabic romaine lettuce salad | cucumber | tomatoes | onion | radish | parsley | sumac | mint |
lemon juice | pomegranate | extra virgin olive oil
- GREEK SALAD** (GF/EF/DF) **420**
Marinated feta cheese salad | tomatoes | cucumber | onion | black olives | extra virgin olive oil | oregano

MAIN COURSE

- ARABIC BREAD** (EF/DF) (2 PIECES) **100**
Our freshly homemade Arabic bread
- KABSAARABIC RICE**(GF/EF) **420**
Kabsa Arabic chicken rice | tomato paste | spice | fresh coriander
Spicy tomato salsa | Labneh (Lebanese Yogurt)
- SHISH TAWOOK** (EF) **590**
Grilled chicken breast skewered marinated in special spices | yoghurt | lemon juice | garlic |
Arabic bread | garlic sauce
- LAMB KEBAB** (EF) **790**
Marinated minced lamb kofta | pita bread | tomato & onion salad |
garlic sauce | Arabic bread.
- ARABIC SAMAK MAQLI | ARABIC FRIED FISH** (CONTIAN EGG)  **1,200**
Arabic fried whole fish 600-800g | herb | lemon | garlic sauce
- ARABIC MIXED GRILL** (EF) (2 PERSONS) **1500**
Grilled lamb chop 2 pieces | lamb kofta 2 pieces | shish tawook 2 pieces | grilled tomato | grilled onion |
garlic sauce | Arabic bread.

 Signature dish  Spicy

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Contains – Gluten Free (GF), Dairy Free (DF), Egg Free (EF), Contain Pork. 
Vegetarian (V), Vegan (V+)

IT'S EVERYTHING RESTAURANT

VEGETARIAN CUISINE

APPETIZERS

VEGETABLE SPRING ROLL POR PIA PAK (DF/EF/V/V+)	220
Deep-fried homemade vegetable spring rolls cucumber salsa secret chili tamarind sauce	
FRIED HERB MUSHROOM HED TOD SA MUN PRAI (DF/EF/V/V+)	220
Deep-fried crispy assorted mushroom crispy herb secret chili tamarind sauce	
THAI VEGETABLE TEMPURA PAK TOD (DF/EF/V/V+)	220
Deep-fried mixed vegetable fritters sweet plum sauce	

SALADS


THAI PAPAYA SALAD SOM TAM (DF/EF/V/V+/CONTAIN NUTS)	250
Green papaya salad peanuts string beans tomato garlic chili Thai lime sauce	
THAI SWEET CORN SALAD TAM KHAO POD (DF/EF/V/V+/CONTAIN NUTS)	250
Thai sweet corn salad cashew nuts carrot tomato garlic grape long bean chili Thai lime sauce	
THAI POMELO SALAD YUM SOM O (DF/EF/V/V+/CONTAIN NUTS)	250
Thai sweet corn salad cashew nuts carrot tomato garlic grape chili Thai lime sauce	
THAI MANGO SALAD YUM MA MUANG (DF/EF/V/V+/CONTAIN NUTS)	250
Thai green mango salad cashew nuts shallot spring onion chili Thai lime sauce	
ORGANIC MIXED SALAD (GF/DF/EF/V/V+)	250
Organic gourmet mesclun salad tomato red radish carrot cucumber bell pepper organic edible flower red onion avocado organic lemon vinaigrette	
ORGANIC QUINOA SALAD (GF/DF/EF/V/V+/CONTAIN NUTS)	280
Organic quinoa salad shallot bell peppers tomato organic micro cress white bean chickpeas avocado cucumber roll carrot roll organic lemon dressing	
ORGANIC AVOCADO SALAD (GF/DF/EF/V/V+)	350
Import avocado salad cherry tomato beetroot coulis balsamic caviar shallot bell pepper organic edible flower organic lemon dressing	

SOUP

SPICY HOT & SOUR MUSHROOM SOUP TOM YAM HED (GF/DF/EF/V/V+) 🌶️	200
Clear hot & sour mushroom soup lemongrass shallot tomato kaffir lime leave chili lime juice	
THAI TOFU COCONUT MILK SOUP TOM KHA TOFU (GF/DF/EF/V/V+)	200
Southern bean curd coconut milk soup with galangal lemongrass shallot chili mushroom kaffir lime leave tomato spring onion lime juice palm sugar	
THAI CLEAR VEGETABLE SOUP GAENG JUED PAK (GF/DF/EF/V/V+)	200
Clear vegetable soup mushroom garlic celery spring onion soya sauce	
PUMPKIN CREAM SOUP (GF/EF/V)	220
Roasted pumpkin soup organic pumpkin seeds organic coconut oil	
TRUFFLE MUSHROOM SOUP (EF/V)	250
Wild mushroom cream soup truffle oil garlic bread	

THAI CURRY | THAI JASMINE RICE | STEAMED


All curry is served with a choice of steamed jasmine rice

TOFU MASSAMAN CURRY | GAENG MASSAMAN TOFU (GF/DF/EF/V/V+)  250

Southern bean curd massaman curry | coconut milk | peanuts | spice | onion | potato | fried shallot

TOFU GREEN CURRY | GAENG KIEW WAAN TOFU (GF/DF/EF/V/V+)  250

Southern bean curd green curry | vegetables | coconut milk | pea eggplant | sweet basil | kaffir lime | chili

TOFU RED CURRY | GAENG PHED TOFU (GF/DF/EF/V/V+)  250

Local bean curd red curry | coconut milk | pea eggplant | sweet basil | kaffir lime |

Phuket pineapple | red grape | long red chili

TOFU PANANG CURRY (GF/DF/EF/V)  250

Southern bean curd coconut panang curry | spice | kaffir lime | chili

STEAMED TOFU | TOFU NEUNG KHING (DF/EF/V/V+) 250

Steamed bean curd | ginger soya sauce

STEAMED VEGETABLES | PAK RUAM VEGETARIAN (DF/EF/V/V+) 220

Steamed assorted vegetables | Chinese soya sauce

CHINA TOFU & CUCUMBER (DF/EF/V/V+) 250

Wok fried soft bean curd | shitake mushroom | Japanese cucumber | sesame | Chinese soya sauce

VEGETARIAN FRIED RICE | KHAO PAD PAK (GF/EF/DF/V/V+) 200

Thai-style fried rice | assorted vegetables | fried garlic

PASTA

SPAGHETTI POMODORO (EF/V/V+) 300

Sauteed spaghetti | Italian tomato sauce | garlic | onion | Italian basil

FETTUCCINE TRUFFLE ALFREDO (EF/V/V+) 420

Sauteed fettuccine | portobello mushroom | cream | garlic | onion | truffle oil | parsley

PENNE ARRABBIATA (EF/V/V+)  300

Sauteed penne | dried chili | garlic | extra virgin olive oil | parsley

MUSHROOM RISOTTO (GF/EF/V/V+) 450

Sauteed risotto flame white wine | assorted mushroom | garlic | parsley

SANDWICH

GRILLED VEGEGIE SANDWICH (DF/EF/V/V+) 300

Homemade focaccia bread | grilled vegetables | vegan cheese | vegan cream sauce | French fries

FRESH VEGGIE SANDWICH (DF/EF/V/V+) 300

Homemade French bread | lettuce | tomato | onion | bell pepper | avocado | cucumber
vegan cheese | vegan cream sauce | French fries

HEALTHY | KETO CUISINE

FRESH VEGGIE SPRING ROLL (GF/EF/DF/V/V+) 240

Fresh vegetable rice paper rolls | glass noodles | sesame soy sauce

QUINOA POKE BOWL (GF/EF/DF/V/V+) 340

Organic quinoa poke bowl | avocado | kidney beans | carrot | edamame | cabbage | sesame soy sauce



DESSERTS

KETO FRUIT JELLY (GF/DF/EF/V/V+) Sugar-free fruit jelly tropical fruits organic edible flower	250
CHINESE SOYMILK PUDDING (GF/DF/EF/V/V+) Chinese-style soymilk pudding gelatine tropical fruits organic edible flower	250
CHINESE GLUTINOUS RICE BALL-TANG YUON (DF/EF/V/V+) Chinese glutinous rice dumpling black sesame paste ginger syrup	250
VEGAN CHOCOLATE CAKE (DF/EF/V/V+) 🍰 Vegan dark chocolate cake chocolate ganache organic edible flower	350
ALMOND MILK PANNA COTTA (GF/DF/EF/V/V+) Healthy almond milk pudding tropical fruits organic edible flower	280
MANGO STICKY RICE KHAO NIEW MAMUANG (GF/DF/EF/V/V+) 🍰 Southern coconut glutinous sticky rice sweet ripe mango thick coconut milk roasted sesame	260
BANANA COCONUT MILK KLUAY BUAD CHEE (GF/DF/EF/V/V+) Southern boil local banana coconut milk palm sugar salt pandan leaf	260
LONGAN STICKY RICE KHAO NIEW PAIK LOA YAI (GF/DF/EF/V/V+) Thai soft sweet sticky rice pudding fresh longan salt coconut milk	250
SEASONAL FRUITS PONLA MAI RUAM (GF/DF/EF/V/V+) Tropical fruits of the day	250

