

Pure Gastronomy

At Keemala, we believe in offering sincere and wholesome nourishment for our guests.

Our commitment to Pure Gastronomy can be found in the fresh, organic ingredients grown on Keemala soil. Through the bold flavours and vibrant tastes that are a tribute to the roots of Phuket cuisine and cuisines around the world.

Step into the Enchanted Garden to find *Thai herbs* from basil to chili, galangal, lemongrass, and kaffir lime that are the foundation of Thai cuisine. *Seasonal fruit* such as mango, rambutan, starfruit, mangosteen and jackfruit grow in abundance throughout the land, with banana trees bearing fruit year round. *Mushrooms* are grown in an unassuming thatch hut that stands at the entrance to the *hydroponics* farm. Each day, our gardeners collect straw and oyster mushrooms, along with green and red oak, and green cos to deliver to our kitchen. Just steps away is the Duck Cottage, home to our ducks that, from that to time, give us fresh *free-range eggs* for our special breakfast.

In our quest to deliver exquisite culinary simplicity with the gentlest impact on the earth, guests will find not only delightful tastes but also a cuisine that is packed full of integrity, tradition and inspiration.

 Vegan  Vegetarian  Gluten Free  Contains All Nuts & Seeds  Spicy
Gluten free, dairy free and egg free options available upon request | Price includes taxes and service charge



Himalayan Salt Bricks

A divine grill experience with heated salt brick plates made from pure Himalayan pink salt, imparting mild and delectable salty flavors and natural minerals.

PASTURE

-  **JAPANESE WAGYU RIBEYE** 4,800
-  **JAPANESE WAGYU TENDERLOIN** 4,800

Oguma wagyu Delight in Kobe wagyu beef from Saitama prefecture north of Tokyo, naturally flavorful premium beef from Japanese Shorthorn cattle that is tender, leaner, and healthier than other Wagyu. Embrace the superb, subtle taste of beef resulting from the distinct environment 23month feed contains dry tempering treatment of corn and local rice straw.

-  **CHICKEN BREAST** 1,600
-  **PORK CHOP** 2,600
-  **LAMB CHOP** 3,600

PASTURE SAUCES

Roasted garlic | Mushroom | Black pepper | Green peppercorn | Natural beef jus | Red wine
























SEAFOOD

-  **SEABASS FILLET** 1,700
-  **SALMON FILLET** 2,200
-  **SCALLOP JAPAN** 2,300
-  **TIGER PRAWNS** 3,700

SEAFOOD SAUCES

Chili lime | Spiced tamarind | Garlic black pepper | Garlic butter | Capers butter








SIDE DISHES

-     Mixed organic salad with balsamic vinaigrette 250
-     Spring spinach salad with cashew nut dressing 250
-    Wok fried baby kale in garlic and oyster sauce 250
-   Parmesan mashed potato with white truffle oil & butter 250
-   Pan fried portobello mushroom with butter, white truffle oil & cheese 250
-     Sweet potato fries 250
-     French fries 250

GRILL SEAFOOD SAMPLER 7,900

Phuket lobster | Squid | Mussels NZ | Tiger prawns | Seabass | Scallop

Chili lime sauce | Spice tamarind sauce | Tartar sauce

Served with vegetables fried rice    | Fried calamari | Mixed organic salad    

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Pure Cuisine

STARTER AND SALAD

-    **RAW TACO BOATS** 350
Roman cos | Cashew nut | Nutrition yeast | Sundried tomato | Avocado | Lemon juice
Olive oil | Dill | Garlic | Coriander | Tomato | Carrot | Beetroot | Walnuts
- PRAWN SALAD** 420
Poached prawns | Avocado | Fennel | Mango sauce | Couscous salad
-    **HIGH PROTEIN VEGAN ROLL** 450
Tofu cheese | Edamame | Red kidney bean | Tofu | Buck wheat | Taro sauce
Tamarind sauce
-     **AVOCADO CHICKPEA MOUSSE** 450
Avocado | Chickpea mousse | Mixed nuts | Alfalfa sprout | Coconut yoghurt tzatziki
-    **TORTILLAS OAT WRAP** 550
Oat tortillas | Quinoa | Tomato salsa | Mango ripe
Homemade protein avocado spread | Vegan mozzarella cheese
-   **YUM HUA PLEE** banana blossom salad with chili tamarind dressing 600
Prawn | Chicken | Roasted coconut | Peanuts
-   **GOAT CHEESE SALAD** organic goat cheese with grilled zucchini 600
Cashew nut with rocket pesto and curry infused balsamic
Goat cheese | Zucchini | Cashew nut | Rocket
-   **CRAB MEAT SALAD** with pesto and beetroot coulis 680
Mango | Avocado | Tomato
-   **TUNA NICOISE SALAD** 680
Seared tuna Saku | Black olive | Edamame | Sweet potato | Onion | Olive oil | Lemon
Wild tomato | Quail eggs
-   **TUNA CARPACCIO** local caught raw tuna with balsamic truffle and grilled prawn 720
Tuna | Rocket | Basil | Parsley | Truffle oil | Lemon | Pine nut

SOUP

-    **CUCUMBER AVOCADO GAZPACHO** cold soup 370
Cucumber | Avocado | Olive oil | Apple cider | Coconut yoghurt | Lemon | Red onion
Garlic | Cumin powder | Salt | Pepper | Parsley | Dill
-     **HEALTHY GREEN GODDESS** hot soup 420
Spinach | Potato | Broccoli | Leek | Garlic | Onion | Celery | Basil oil | Vegetable's broth



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LIGHT MAIN COURSE

-    **BAKED SWEET POTATO** with spiced yoghurt relish **470**
Rocket | Red cabbage | Olive | Cucumber | Parmesan | Cashew nut | Pumpkin seeds
Pistachios | Sweet potato chip
-     **BEYOND THE BEYOND BURGER** vegan cauliflower bun **570**
Marinate mushroom and kidney bean | Onion | Tomato | Mixed vegetable
Vegan mayonnaise (cashew nut, apple cider, olive oil)
-   **SMOKED SALMON SALAD ROLLS** **600**
Organic lettuce | Mushroom | Carrots | Avocado | Red cabbage | Tamarind sauce
-   **TUNA SESAME TAHINI SAUCE** **650**
Marinated tuna Saku | Tahini sauce | Mushroom | Kale
-  **SPINACH RAVIOLO ANDAMAN TIGER PRAWN** **650**
Raviolo stuff spinach | Paneer cheese | Pesto sauce | Quinoa | Parmesan cheese
-   **BROWN RICE NOODLE PHAD THAI** **680**
Andaman tiger prawn | Homemade brown rice noodle | Bean sprout | Chive | Tofu
Sweet turnip | Healthy Phad Thai sauce (tamarind, Chinese date, monk fruit sweetener)
-  **POACHED SEABASS** with lemon caper cream sauce **680**
Seabass fillet | Garlic | Butter | Sautéed spinach
-   **GRILLED CHICKEN WITH TOMATO & AVOCADO SALSA** **890**
Skinless chicken breast | Avocado | Tomato | Roasted chickpea

HEALTHY BOWL

-   **CHAO NA BOWL** rice berry rice and marinated seabass with Thai herbs **570**
Stir-fried melinjo leaves with egg | Torch ginger flower | Oyster mushroom dip

PURE DESSERT

-   **CHILD MEMORY** pumpkin crème brulee **250**
Pumpkin | Almond milk | Eggs | Vanilla | Almond slice | Honey | Salt | Sesame
-     **SUSHI MAKI** **310**
Seaweed | Almond milk | Oat | Cardamon | Green apple | Ripe mango | Strawberry caviar
Guava sorbet
-   **AVOCADO KEY LIME PIE** **420**
Fresh Hass avocado | Lime | Raw cashew nut | Dates

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Indian Cuisine

Available Sunday – Thursday

STARTER Served with mint, tamarind and mango chutney

   	ONION BHAJI batter fried spices onion	400
	Indian spices Chickpea flour Turmeric Chili Ginger Garlic	
   	MUSHROOM PAKORA mixed mushroom fritters	400
	Coriander Ginger Garlic Chili Chickpea flour*	
  	MALAI BROCCOLI broccoli marinated in cream cheese	430
	Broccoli Yogurt Cardamon Cream cheese Cashew nuts	
  	VEGETABLE SAMOSA crispy stuffed triangle patties	430
	Potatoes Green peas India spices	
  	HARA BHARA KEBAB delicate spinach patties and cottage cheese	480
	Spinach Green peas Potatoes Cottage cheese	
  	VEGETABLE & CHEESE PAKORA cheese and mixed vegetable fritters	520
	Coriander Ginger Garlic Chili Chickpea flour	









FROM THE TANDOOR OVEN Served with onion salad, mint chutney, pickled vegetable

	MURGH TIKKA spiced skewered chicken	520
	Indian spices Yoghurt Ginger Garlic Coriander	
	KING FISH TIKKA spiced skewered king fish	720
	Indian spices Yoghurt Ginger Garlic Coriander	
	TANDOORI LAMB CHOP marinated grilled Australian grass-fed lamb chop	1,800
	Indian spices Yoghurt Ginger Garlic Coriander	
	TANDOORI PRAWN marinated Andaman king prawn	1,800
	Indian spices Yoghurt Ginger Garlic Coriander	






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FROM THE CHEF'S PAN

  	VEGETABLE MASALA sautéed cauliflower, broccoli, green beans and carrot Ginger Garlic Tomato Indian spices Cashew nuts	420
  	PALAK PANEER homemade cottage cheese with spinach purée Cottage cheese spinach Garlic Indian Spices Cashew nuts	420
  	DAL TADKA yellow lentils onion and tomato Lentils Onion Tomato Cumin Green chili	420
  	BUTTER PANEER marinated cottage cheese in butter cashew nuts Tomato gravy Cream	550
 	MURGH KORMA braised chicken in creamy gravy Cashew nuts Cream Cinnamon Dried fruit Indian spices	550
 	MURGH TIKKA MASALA marinated chicken tikka in spiced curry sauce Onion Tomato Cashew nuts Butter Masala	550
 	CHICKEN ROGAN JOSH chicken in traditional Kashmiri masala Indian spices Paprika Chili powder Tomato Yoghurt Cashew nuts	580
 	BUTTER CHICKEN marinated chicken tikka in butter cashew nuts Tomato gravy Cream	580
 	GOAN FISH CURRY authentic Goan recipe with marinated king fish Indian spices Tomato Mustard seed Tamarind Ginger Garlic Cashew nuts	700
 	LAMB VINDALOO marinated Australian grass-fed lamb in curry paste Indian spices Yoghurt Ginger Garlic Coriander Cashew nuts	770

INDIAN BREAD

	NAAN BREAD Choice of Garlic Plain Cheese Butter	150
 	TANDORI ROTI Baked whole wheat bread	150
 	LACHHA PARATHA Flaky and buttery whole wheat bread	150

INDIAN RICE

	INDIAN RICE Choice of Steamed basmati rice  Saffron rice  Jeera rice  Vegetable pulo 	180
	BIRYANI RICE saffron rice with yoghurt raita Choice of Vegetables    Chicken   Australian Grass-Fed Lamb  	550 670 750

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Thai Cuisine

Flavors of Peranakan inspired Southern Thai Cuisine

STARTER & SALAD

- 

CHARCOAL SATAY grilled, with peanuts sauce and cucumber salsa
 Choice of Tofu | Chicken | Prawn 400 | 470 | 600
- 


SOM TUM GAI YANG papaya salad, grilled chicken, sticky rice and sea grapes 420
 Long beans | Peanuts | Tomato | Garlic | Dried shrimp | Turmeric
- 

NUE YANG BAI CHA POO 480
 Beef strip loin | Wild betel | Tamarind red chili sauce
- 



YUM WOON SEN TALAY spicy seafood vermicelli salad 520
 Tomato | Onion | Thai celery | Spring onion | (contains nut from vermicelli)
- 

YAM NUA YANG PRIK THAI ONN sustainable raised grilled AUS beef 600
 strip loin in aromatic spice
 Beef | Peppercorn | Shallot | Chili | Spring onion | Cucumber | Tomato
- 
YUM SOM O POO NIM tropical local pomelo with Thai spice dressing 600
 Pomelo | Fried soft shell crab | Mint | Chili | Peanuts
- 
GHOONG KRA BUENG minced prawn & coriander wrapped in pastry 720
 with sweet mango | sweet chili sauce
 Prawn | Coriander | Mango

SOUP & CURRY


- 

TOM KHA GAI chicken in galangal infused coconut milk soup 420
 Shallot | Tomato | Kaffir lime leaf | Turmeric | Mushroom
- 




GAENG JUED WOON SEN clear vermicelli soup with vegetables and tofu 420
 Mushroom | Thai celery | Carrot | (contains nut from vermicelli)
- 


TOM YUM GOONG hot and sour prawn soup with mushroom and chili paste 470
 Shallot | Tomato | Kaffir lime leaf | Lemongrass | Galangal
- 


GAENG KIEW WAAN green curry with pea eggplant and sweet basil 520
 Choice of Pork | Chicken | Beef
- 

GAENG KIEW WAAN green curry with pea eggplant and sweet basil 650
 Choice of Prawns | Squid | New Zealand mussels | Mixed seafood
- 


MASSAMAN curry with potato, shallot and peanuts 520 | 680
 Choice of Chicken | Beef
- 


PANEANG CURRY enhanced curry sauce 1,500
 Sweet basil | Kaffir lime leaves | Peanuts in curry paste
 Choice of Tiger prawn | Lamb rack


 Vegan


 Vegetarian


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 Spicy





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WOK-FRIED, GOLDEN FRIED & STEAMED

		PHAD PAK RUAM stir-fried mixed vegetables Garlic Oyster sauce	350
		NOR MAI FA-RANG PHAD HED HOM stir-fried asparagus in oyster sauce	430
		Thai green asparagus Shitake mushrooms Garlic Stir fried sauce	
		PHAD MED MAMUANG stir-fried cashew nuts, capsicum and onion	
		Choice of Pork Chicken Tofu	450
		Choice of Prawns Squid New Zealand mussels Mixed seafood	580
	 	PHAD PRIK TAI DUM stir-fried black pepper, capsicum and onion	
		Choice of Pork Chicken Tofu	470
		Choice of Prawns Squid New Zealand mussels Mixed seafood	600
	 	PHAD KRA PRAO stir-fried basil, chili and garlic	
		Choice of Minced chicken Minced pork	470
		Choice of Prawns Squid New Zealand mussels Mixed seafood	600
		MOO HONG Phuket-style slow-cooked stewed pork belly	520
		Garlic Black pepper Cinnamon Star anise Dark soy sauce	
		MOO THOD NAM PLA fish sauce marinated fried pork belly	650
		Kaffir lime leaf Fried red chili with chili sauce and sweet chili sauce	
	 	HOY SHELL PHAD NAMPRIK POW stir-fried scallop with chili sauce	680
		Scallop Stir-fried sauce Garlic Onion Chili oil	
		PLA NUENG MANAO steamed whole sea bass with chili lime sauce	920
		Garlic Lemongrass Coriander	
	 	YUM MAMUANG PLAGROB crispy breadcrumb with whole seabass	900
		Green mango salad Shallot Dried shrimp Chili lime dressing Cashew nuts	
		Marinated soya sauce Garlic	
		<i>Choice of jasmine, organic brown or organic rice berry rice</i>	
		<i>Served with curry, wok-fried, golden fried & steamed</i>	

NOODLES & RICE

 	KHAO PHAD stir-fried rice with mixed vegetables, egg and garlic	
	Choice of Pork Chicken	300
	Choice of Prawns Squid Mixed seafood	420
 	PHAD THAI stir-fried rice noodles with egg, peanuts, bean sprouts	
	Choice of Pork Chicken	400
	Choice of Prawns Squid Mixed seafood	600

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World Cuisine

SALAD

CLASSIC CAESAR SALAD

500

Cos romaine | Parmesan | Poached egg | Croutons | Bacon | Capers



MIXED ORGANIC SALAD

520

Edible flowers | Sunflower seeds | Pumpkin seeds | Balsamic vinaigrette



CHOICE OF ADDITIONAL TOPPING

Grilled chicken breast | Smoked salmon | Grilled tiger prawn

100 | 150 | 250

CREATE YOUR OWN SALAD

580

Lettuce (2)

Organic lettuce

Wild rocket

Spring spinach

Cos romaine

Cheese (1)

Feta

Parmesan

Blue cheese

Seeds & Grains (2)

Chickpea

Pumpkin seeds

Sunflower seeds

Fruit (1)

Apple

Guava

Orange

Vegetables (2)

Cherry tomato

Cucumber

Capsicum

Avocado

Carrot

Zucchini

Corn

Potato

Dressing (1)

Italian

Caesar

Balsamic

Lemon

SOUP



CREAM OF PUMPKIN

350

Pumpkin seeds | Sesame lavash | Cream

CHICKEN CONSOMME

400

Chicken ravioli | Chicken ravioli (garlic, onion, bay leaf, mustard, cream) | Goji berry



PORCINI PORTOBELLO SOUP

520

Porcini | Portobello | Garlic | Herb crouton | Cream | Onion | Celery | Bay leaf

Vegan Vegetarian Gluten Free Contains All Nuts & Seeds Spicy
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PASTA

FUSILLI NAPOLITANA	560
Fresh tomato sauce Garlic Onion Basil Crispy parmesan roll	
SPAGHETTI CARBONARA	680
Sautéed bacon Garlic Onion Cream Egg yolk Crispy parmesan roll	
LINGUINE PRAWN	780
King prawn White wine sauce Fresh tomato sauce	
PENNE BOLOGNESE	780
Australian Grass-Fed beef ragout Garlic Onion Carrot Celery Crispy parmesan roll Red wine sauce	
GRILLED SALMON WITH PASTA	780
Olive oil and balsamic dressing Salmon fillet Zucchini Tomato Sesame Garlic Parmesan Penne White wine sauce	
PARPADELLE FUNGHI	800
Trio of house grown mushroom Cream Fresh tomato sauce Australian beef tenderloin tips	

GOURMET BURGER&SANDWICH

Served with organic mixed salad  and French fries

KEEMALA CLUB SANDWICH on Multigrain Bread	570
Chicken Bacon Egg Cheddar Onion Tomato Avocado Mayonnaise	
FOUR CHEESE CHEF'S SANDWICH on sourdough	570
Aged cheddar cheese, blue cheese, mozzarella cheese, gruyere cheese Chicken Parma ham Tomato Garlic aioli Caramelized onion	
KEEMALA BURGER on Parmesan brioche bun	750
Australian Wagyu beef Cheddar cheese bacon Portobello mushroom	

PIZZA



PIZZA MARGHERITA	600
Tomato sauce Mozzarella Basil	
PIZZA REGINA	720
Tomato sauce Mozzarella Basil Smoked ham Mushroom	
PIZZA PROSCIUTTO RUCOLA	800
Tomato sauce Mozzarella Parma ham Wild rocket Parmesan	
PIZZA FRUTTI DI MARE	850
Tomato sauce Mozzarella Sautéed seafood Basil	

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MAIN COURSE

PASTURE

Served with truffle mashed potato, vine cherry tomato, sautéed baby kale and baby carrot


	CHICKEN BREAST	890
	PORK CHOP	1,700
	LAMB CHOP	2,200

PASTURE SAUCES

Roasted garlic | Mushroom | Black pepper | Green peppercorn

Natural beef jus | Red wine





SEAFOOD

Served with organic mixed salad  and French fries

	SALMON FILLET	1,900
	TIGER PRAWNS	2,100

SEAFOOD SAUCES

Chili lime | Spiced tamarind | Garlic black pepper | Garlic butter | Caper butter | Mint chutney

























		MOROCCAN CHERMOULA SPICED SEABASS with sautéed spinach	750
		Parsley Cumin Paprika Balsamic vinegar	
		PISTACHIO TUNA grilled tuna loin on smashed potato with chives and curry sauce	1,100
		Tuna Pistachio Baked potato Chives Curry sauce	

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Desserts

Delight in our traditional and creative sweet confections

 	ORGANIC ICE CREAM	120/scoop
	Bronte pistachio	 Hazelnut
	Raspberry	 Tamarind
	Vanilla rice milk	Sugar-free chocolate
		Coconut water
		Cappuccino
		Mango
		Belgian chocolate
		Sugar-free strawberry
 	CRÈME BRULEE PISTACHIO WITH BISCOTTI	310
	Organic pistachio cream served in burned coconut	
 	DATE TART WITH SPIRULINA ICE CREAM	310
	Local dates fruit tart served with spirulina homemade ice cream	
 	SIGNATURE KEEMALA MANGO STICKY RICE CAKE	320
	Traditional mango and sticky rice with coconut milk cake	
 	O-AEW	350
	Traditional Phuket dessert made of jelly covered with snow ice, topped with syrup	
 	ORGANIC YOGHURT CHEESE CAKE	360
	Raspberry coulis with lotus root chips and tropical fruits	
	VALRHONA CHOCOLATE LAVA CAKE	360
	Valrhona chocolate mud served with raspberry sorbet	
   	KHAO NIEW MAMUANG	300
	Traditional mango sticky rice coconut milk reduction sesame	
  	SEASONAL FRUIT PLATE	300

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