

the
SQUARE 
Food Outside the Box



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At Novotel Phuket Vintage Park, our Chefs are inspired by Thailand's authentic flavors and the artful harmony of local ingredients. From our organic garden to the daily catch from local fishermen, seasonal produce lies at the heart of every dish we create.

Here at The Square, we bring together regional Thai specialties and international favorites, crafted into sustainable and imaginative menus designed to offer a dining experience you'll remember long after your stay.

Bon Appétit

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Starter



CALAMARI FRITTI

calamari ฟริตตี้

Fresh caught Phuket calamari with lime-Sriracha mayo and fresh lemon

150.-

MELON CARPACCIO

เมล่อน คาร์ಪัซโซ่

Thinly sliced Phuket melon with local herbs, Siamese ruby pomelo and citrus dressing

90.-



PHUKET BURRATA

กุ้กเต็เบอร์ร่าต้า

Fresh Phuket burrata with mixed berry, marinated candy tomato and basil oil

320.-



BEETROOT TARTARE

บีทรูททาร์ตาร์

Roasted marinated beetroot with house dressing, finished with crème fraîche and pistachio crust

190.-



HARMONY WINGZ

ฮาโนนี วิงซ์

Chef's childhood favorite
Glazed chicken wings with black pepper, garlic and Phuket pineapple sauce

150.-

Soup OF THE DAY

ซุปประจำวัน

Created daily from Chef with the best and freshest ingredients

180.-

Fire and Smoke



BLACK ANGUS RIBEYE 850.-

แบบลีกแองกุส ริบอาย

200-day grass fed Australian black angus ribeye with caramelized cauliflower puree and candied tomatoes



YOUNG CHICKEN 320.-

ยิ่งชีคเก็บ

Isaan style marinated free-range young chicken with aromatic herbs and Thai tamarind sauce



ROMESCO CAULIFLOWER STEAK 250.-

สเต็กดอกกระหลา

Roasted cauliflower with spicy romesco sauce, beet hummus and home-made pickles



PHUKET CATCH OF THE DAY 320.-

ภูเก็ต แคลช ออฟ เดอะ ดี

Phuket fresh caught (catch of the day) fish with puttanesca sauce and fresh marinade fennel bulb



CHIANG MAI DUCK BREAST 320.-

อกเป็ดย่าง

Chiangmai style marinated duck breast with longan jus and caramelized cauliflower

Select Your Sauce

- RED WINE JUS / ซอสไวน์แดงแบบเบื้ันบั้น
- SMOKED TEXAS BBQ SAUCE / ซอสบาร์บีคิวรมควันแบบเก็กชั้ส
- THAI SPICY TAMARIND SAUCE / แจ่วมะขาม
- THAI SEAFOOD SAUCE / น้ำจิ้มซีฟู้ด
- PEPPERCORN SAUCE / ซอสพริกไทยดำ
- CHIMICHURRI / ซอสสมุนไพรแบบอาร์เจนติน่า

Burger and Sandwich



THE BLACK BARON BEEF BURGER

เบอร์เกอร์เบล็คบารอน

Charcoal grilled 200-day grass fed black angus beef patty with smoked bacon jam, Jack Daniel's bliss sauce and applewood charcoal brioche

350.-



MISO PLUM REVERIE FISH BURGER

เบอร์เกอร์ปลาเรเวอร์

Phuket fresh fish with miso-plum sauce, shoyu cucumber and matcha brioche

320.-



CIABATTA PROSCIUTTO

เชียบัตต้า โพรชุตโต้

Fresh baked ciabatta filled with Italian prosciutto, smoked pimentos and Phuket burrata

280.-



SALMON CROFFLE

แซลมอนครอฟเฟิล

House made salmon gravlax with French butter coffles topped with crème fraîche and seasonal green salad

190.-

House Made Pasta



Chef's signature



CAPELLINI AGLIO E OLIO FUNGI 180.-

คาเปลลินี อัจฉริอุ่ พุงกิ

Capellini pasta with fried garlic, dried chili and smoked mushroom



FETTUCCINE ALLA CARBONARA 190.-

เฟชดูซี่ค้าใบบ่าร่า

Home-made fettuccine with Louisiana's smoked bacon and grana padano



TUSCAN RAGOUT TAGLIATELLE 190.-

ทัสแคน บีฟรา古ต์ แทเกลเลี่ยเกลเอ

Tuscan style braised beef ragout with home-made tagliatelle and candied tomatoes

PENNE ROMESCO 190.-

เพบบี โรเมสโก

Classic penne pasta with romesco sauce finished with slivered almonds



PUMPKINS RISOTTO 190.-

พัมพ์กิ้น ริซotto

Italian arborio rice with Japanese pumpkin puree and pickled pumpkins

SHRIMP SCAMPI RISOTTO 220.-

ชีร์บี สแคปปี้ ริซotto

Italian arborio rice with seafood stock and grilled tiger prawns

Side Dish

GARLIC MUSHROOMS

บัตเตอร์ ฟาร์สิก มัชรูม 

Sautéed wild mushrooms with butter, onion and garlic

90.-



PURÉE DI POTATO

พิวาร์ ดี โปเตโต้  

Golden potato puree with crispy shallots

90.-



FRESH ARUGULA

สลัดผักร็อคเก็ตบ้า 

Fresh arugula salad with lemon vinaigrette and grana padano

140.-



GORMET STEAK FRIES

กูร์เมต์ สเต็กฟรายส์ 

Home-made steak fries sprinkled with Himalayan pink salt

130.-

Fire wood Pizza 10"



FRUTTI DI MARE 380.-

พิซซ่า ฟรุตติ มาร์ต

Classic tomato sauce with Andaman prawns, squids and mussels



PROSCIUTTO 380.-

พิซซ่า โพรชุตติโอต้า

Classic tomato sauce with Italian prosciutto, arugula and phuket burrata



MARGHERITA 280.-

พิซซ่า มาเกอร์ต้า

Classic tomato sauce with bocconcini, and basil



QUATTRO FORMAGGI 320.-

พิซซ่า ควอตตอต้า ฟรอมاجจิ

Classic four cheese pizza with gorgonzola, grana padano, bocconcini and mozzarella



GRANDMA'S SPECIAL 350.-

พิซซ่า แกรนด์ม่า สเปเชียล

Black truffle sauce with smoked wild mushrooms, prosciutto and arugula



HAWAIIAN 320.-

พิซซ่า הוואיเอี้ยบ

Phuket pineapple with Louisiana's smoked bacon and green jalapeños

Appetizer



JAB LAK

ຈັບລັກ

Thai curry fish cake on lemongrass skewers with peanut sauce and house-made pickles

250.-



LARB THOD

ລາບທອດ

Deep fried Thai spicy pork meatballs with Thai tamarind spicy sauce

190.-

GAI SATAY

ໄກສະເຕີ

Thai style marinated chicken skewers served with peanut sauce and house-made pickles

190.-

GOONG SARONG

ງຸ່ງສະຮົ່ງ

Deep fried vermicelli wrapped tiger prawns with plum sauce and house-made pickles

220.-



Salad

SOM TAM

ສັນຕຳກັງຍັກຜົງ

The famous Thai salad with shredded papaya, green beans, tomato, with grilled tiger prawns with red chili's up to your preference

250.-



YUM SOM O

ຢ້າລ້ານໄວກັບກົມສຍານ

Siamese ruby pomelo salad with grilled tiger prawns and betel leaf

250.-



YUM NUEA MAKUE YANG

ຢ້າເນືອນມະເບືອຍ່າງ

Thai beef salad with grilled local eggplant and free-range soft-boiled egg

250.-



YUM TALAY

ຢ້າກະເລ

Thai mixed seafood salad with fresh seasonal vegetables and spiced up to you

250.-

Soup



TOM YUM GOONG YAK

ต้มยำกุ้งยักษ์

The classic Thai spicy soup with tiger prawns with fresh aromatic herbs

250.-



TOM KHA GAI

ต้มข่าไก่

Chicken soup with coconut milk and aromatic herbs

190.-



POH TAEK

ปูหะ泰克

Spicy mixed seafood soup with hot basil and Sriracha sauce

250.-

Main

PHAD THAI

ผัดไทยกุ้งลายเสือ



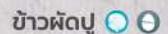
Thai stir fried rice noodles with tamarind sauce and king prawns

250.-



KHAO PAD PU

ข้าวผัดปู



Classic wok fried rice with jumbo crab meat

250.-



Main



GANG KIEW WHAN GAI 220.-

แกงเขียวหวานไก่

Classic Thai green curry with chicken, coconut milk, sweet basil and local eggplant



GANG PHED PED YANG 250.-

แกงเผ็ดเป็ดย่าง

Thai red curry with charcoal-roasted duck breast, tomato, lychee, pineapple, basil, and coconut milk



GANG RAWANG NUEA 250.-

แกงระหว่างเนื้อ

The royal recipe Thai yellow curry with tender beef ribeye and turmeric, lemon grass herb



GANG PANAENG MOO 190.-

แกงพะแนงหมู 🐷

Thai pork simmered in curry with coconut cream and kaffir lime leaf



GAI PAD MED 180.-

ไก่ผัดเม็ดมะม่วง 🥥

Classic stir-fried chicken with cashew nuts and chili paste



PAD PAK RUAM 120.-

ผัดผักรวม 🥬

Wok-fried fresh mixed vegetables and oyster sauce

Indian Food



PRAWNS MAKHANI

พรawns makhani  

A mild spiced curry with succulent prawns in a creamy tomato and cashew nut sauce

350.-



PALAK PANEER

พาลัค ปานี 

A classic curried dish from North Indian cuisine made with fresh spinach, onions, spices, paneer and herbs

280.-



BUTTER CHICKEN

บุตเตอร์ชิกเก้น 

An Indian classic featuring marinated chicken cooked and served in a rich, creamy, and mildly spiced tomato-butter gravy

350.-



PITA BREAD

พิต้าเบรด 

The classic Middle Eastern flatbread

100.-



VEGETABLE SAMOSA

ชาใบชาผัก 

Traditional samosas filled with spiced potatoes, onions and peas served with mint and tamarind sauce

220.-



GARLIC NAAN

การลีค นาัน 

Homemade naan bread brushed with melted garlic butter

100.-



CHICKEN BIRYANI

บีรยาณีไก่ 

A fragrant Indian dish featuring aromatic basmati rice layered with marinated chicken, infused with yogurt and aromatic spices of saffron, ginger, cashews and turmeric

250.-



PRAWNS BIRYANI

บีรยาณีกุ้ง 

A fragrant Indian dish featuring aromatic basmati rice layered with featuring tender marinated prawns cooked with aromatic basmati rice herbs and cashews

350.-

Indian Food



CHICKEN TIKKA MASALA

ติกก้า มาชาลา ໄໃ

A beloved curry dish featuring tender, marinated, and grilled chicken (tikka) simmered in a rich, creamy, and spiced tomato-based sauce

350.-

DAL MAKHANI

ດាល ម៉កគានី

A rich and creamy North Indian classic made from whole black lentils (urad dal) and red kidney beans, slowly simmered with butter, fresh cream, tomatoes, ginger, garlic, and a fragrant blend of spices.

220.-

HUMMUS

អំបាត់

A creamy spread originating from the Middle East, made from cooked mashed chickpeas blended with tahini, lemon juice, and garlic

200.-



FALAFEL (5PCS)

អាសាវេ

Deep-fried fritter made from ground chickpeas mixed with herbs and spices, served with hummus

200.-



GULAB JAMUN

កុមាប់ចាបុណ្យ

Indian sweets made from deep-fried dough balls made from milk solids soaked in a fragrant, sweet sugar syrup flavored with rosewater, and cardamom. Served with Vanilla ice cream

220.-

Dessert



RASPBERRY MOUSSE

ราสเบอร์รี่มูส

Sweet raspberry mousse, Vanilla crumble and Raspberry jelly

260.-



APPLE CRUMBLE

แอปเปิลครัมเบิล

Granny smith apple compote with Khaoyai vanilla crumble and choice of Ice cream

280.-



TUB TIM GROB (RED RUBY DESSERT)

กับก้มกรอบ

Crisp water chestnuts in ruby tapioca, served with sweet coconut milk in ice for a refreshing Thai classic.

180.-

Seasonal FRESH FRUITS
160.-

Dessert

MILLE FEUILLE

ມີມັກ

A masterpiece of delicate pastry and cream strawberry and blueberries

210.-



TIRAMISU

ຕົກມືສຸ

Mascarpone, amaretto, khalua, coffee and Italian sponge fingers

220.-



BROWNIE CAKE

ບຣາວິ່ນເຄັກ

Our signature brownie cake with tropical fruit

200.-



BLUEBERRY CHEESE CAKE

ບລຸເບອຣີ່ຈືອເຄັກ

New York cheese with blueberries, cream cheese, sour cream, cracker crumbs

220.-





**“ A TABLE SHARED,
A MOMENT CHERISHED. ”**