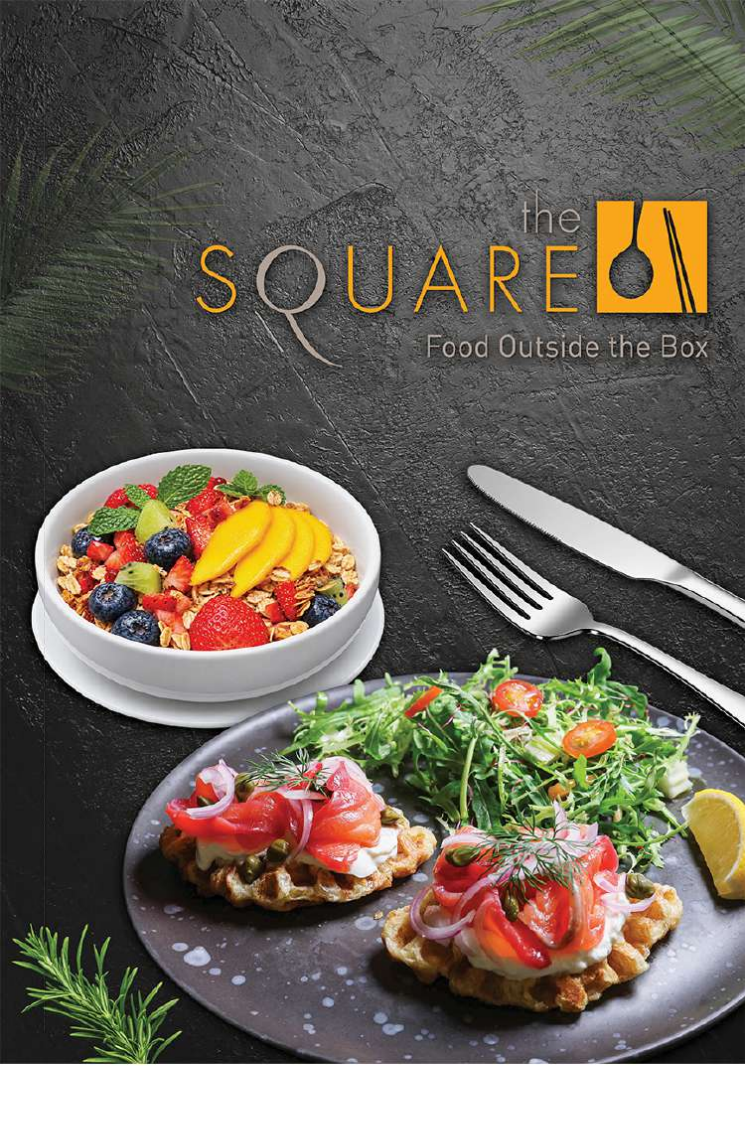

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At Novotel Phuket Vintage Park, our Chefs are inspired by Thailand's authentic flavors and the artful harmony of local ingredients. From our organic garden to the daily catch from local fishermen, seasonal produce lies at the heart of every dish we 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
ปลาหมึกทอดกรอบ
Crispy Phuket calamari served with zesty lime-sriracha mayo and fresh herbs.
THB 180

SALMON CROFFLE
แซลมอนครอฟเฟิล
Crispy French butter croffle topped with house-cured smoked salmon and crème fraîche.
THB 220

LOUISIANA CHICKEN WINGS
ปีกไก่ทอด
Crispy chicken wings coated in a smoky Louisiana-style sauce, served with a creamy dip.
THB 190

Chef's signature

GENERAL TSO'S CHICKEN
ไก่กรอบซอสเจเนอรัลโซ
Crispy chicken tenders tossed in a tangy sweet-and-spicy sauce with sesame seeds.
THB 180

PHUKET SUNSHINE SALMON CEVICHE
แซลมอนเซวิเช่
King Salmon with mango, pomelo, jalapeño, and dill, with a vibrant citrus dressing and crispy ciabatta.
THB 250

PHUKET CHILLED PRAWNS
สลัดกุ้งซอสเสาวรส
Succulent poached prawns, mango, tomato, and pomelo with crisp frisée, lightly dressed in a citrus vinaigrette and finished with micro herbs.
THB 250

Gluten Daily product Nuts Eggs Soy Seafood Contains pork Vegetarian Spicy Vegan Prices are inclusive of tax and service charge

The Square All-Day Breakfast Collection

AVOCADO TOAST POACHED EGGS
อะโวคาโดโทสต์
Fresh avocado guacamole, perfectly poached eggs, topped on thick Milano toast.
THB 220

Chef's signature

BERRY BLISS FRENCH TOAST
เฟรนช์โทสต์เบอร์รี่
House-baked brioche French toast served with a mixed berry compote and vanilla ice cream.
THB 180

PHUKET OLD TOWN CONGEE
โจ๊กไข่ออนเซ็น
Comforting Jasmine rice porridge with an onsen egg, crispy shallots, and your choice of minced pork or chicken.
THB 120

THE NORDIC EGGS BENEDICT
นอร์ดิก เอ้กส์เบเนดิกต์
House-cured smoked salmon and sautéed spinach layered on toasted English muffins, topped with perfectly poached eggs and finished with a luxurious truffle sauce.
THB 250

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BIRCHER MUESLI
เบอร์เชอร์มูสลี่
Wholesome rolled oats mixed with Greek yogurt, assorted nuts, honey, and fresh seasonal fruits.
THB 230

PHUKET BOOSTER
ภูเก็ตบูสเตอร์
A vibrant breakfast bowl of frozen mixed berries, banana, coconut juice, house granola, and chia seeds.
THB 190

CHEF'S MORNING OVERLOAD
ชุดอาหารเช้าแบบอเมริกัน
Classic American breakfast with your choice of eggs, chicken sausage, smoked bacon, ham, grilled tomato, hash browns, and toast.
THB 350

ROYALE CROISSANT
แซลมอนครัวซองต์
Flaky French butter croissants filled with fluffy scrambled eggs, cheddar cheese, and house-cured smoked salmon.
THB 220

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Salads

Chef's signature

SMOKED SALMON MANIA SALAD	**CHARRED CAESAR SALAD**	**THE SQUARE SALAD**	**ANDAMAN CITRUS PRAWN SALAD**
สลัดแซลมอนรมควัน	ซีซาร์สลัดผักกาดย่าง	เดอะสแควร์สลัด	สลัดกุ้งซอสซิตรัส
Smoked salmon on a bed of fresh mixed greens and citrus segments, brought together with a tangy citrus-dill dressing.	A modern twist on a classic: lightly charred baby romaine topped with savory bacon, anchovies, garlic confit, crispy crostini, and rich Grana Padano cheese.	Tender roasted chicken with local pomelo and mango on crisp mixed leaves, finished with a sweet-tangy honey mustard dressing and toasted sunflower seeds.	Plump poached prawns with sweet local pomelo, cherry tomatoes and crisp cucumber on mixed leaves, finished with a light citrus dressing.
THB 220	THB 280	THB 250	THB 290

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WATERMELON, FETA & MINT SALAD
สลัดแตงโม เฟต้า และมินต์
Refreshing compressed watermelon, Greek feta, and fresh mint, drizzled with a balsamic honey and citrus reduction.
THB 180

PHUKET FARM SALAD
ภูเก็ตฟาร์มสลัด
Grilled prawns, cherry tomatoes, sweet corn, and toasted coconut flakes, finished with a Thai citrus dressing.
THB 220

COBB SALAD
คอบบ์สลัด
A classic combination of grilled chicken, crispy bacon, avocado, soft-boiled egg, cherry tomatoes, and Danish blue cheese with a red wine vinaigrette.
THB 250

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Sandwich and Burger

THE ARTISAN CLUB SANDWICH
อาร์ติซานคลับแซนด์วิช
Tender sous vide chicken with honey mustard, fresh tomato, and crisp lettuce, topped with a jammy egg on toasted multigrain bread.
THB 250

CHICKEN & PESTO CIABATTA SANDWICH
แซนด์วิชไก่ซอสเพสโต้
Grilled marinated chicken with Italian pesto, aged Edam cheese, fresh tomato, and crisp lettuce on toasted ciabatta.
THB 220

GUAC ARTISAN TOAST
แซนด์วิชแซลมอนรมควัน และอะโวคาโด
Smoked salmon and fresh avocado guacamole on toasted Milano bread with citrus dressing.
THB 280

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Chef's signature

GOTHAM SMASHED CHEESEBURGER
ก็อตแธมสแมชชีสเบอร์เกอร์
A juicy smashed beef patty, American cheese, signature Gotham sauce on a brioche bun.
THB 380

THE HONOLULU CRISPY BURGER
โฮโนลูลูคริสปี้ชิกเก้นเบอร์เกอร์
Crispy Fried Chicken Patty with Caramelized pineapple and a Hawaiian-inspired spice sauce.
THB 280

PHUKET COAST FISH BURGER
ภูเก็ตฟิชเบอร์เกอร์
Golden fried crispy Dory, paired with house-made tartar sauce, served on a soft brioche bun.
THB 280

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Pizza and Pasta

FRUTTI DI MARE PIZZA
พิซซ่าซีฟู้ด
Topped with fresh prawns, calamari, mussels, garlic confit, tomato, and red chili flakes.
THB 380

PROSCIUTTO PIZZA
พิซซ่าพรอสชุตโต้
Savory Prosciutto ham, fresh arugula, and shaved Grana Padano cheese.
THB 380

CLASSIC MARGHERITA PIZZA
พิซซ่ามาร์การิต้า
Napolitana tomato sauce, fresh mozzarella cheese, and fragrant Italian basil.
THB 280

Chef's signature

PIZZA QUATTRO FORMAGGI
พิซซ่าสี่ชีส
A rich, cheesy blend of fresh Mozzarella, Gorgonzola, Grana Padano, and Fontina.
THB 320

HAWAIIAN PIZZA WITH BACON
พิซซ่าฮาวายเอี้ยน
Smoked bacon and juicy Phuket pineapple, finished with a drizzle of pure honey.
THB 320

ANDAMAN SURF & SMOKE PIZZA
อันดามันเซิร์ฟแอนด์สโมคพิซซ่า
An ultimate combination of prawns, calamari, smoked bacon, and Prosciutto ham with a chili-honey drizzle.
THB 380

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FETTUCCINE ALLA CARBONARA
เฟตตูชินีคาโบนาร่า
Classic Roman-style fettuccine tossed with egg, Grana Padano cheese, and crispy bacon bits.
THB 190

Chef's signature

CAPELLINI AGLIO
คาเปลลินีผัดกระเทียมและพริกแห้ง
Delicate angel hair pasta tossed with crispy garlic, wild mushrooms, garlic confit, and dried chili.
THB 220

PENNE CREAM TRUFFLE
เพนเน่ครีมซอสเห็ดทรัฟเฟิล
Penne pasta tossed in a rich black truffle and mushroom cream, finished with crushed pistachios.
THB 230

SPAGHETTI GAMBERI ARSO
สปาเก็ตตี้กุ้งกระเทียมและพริกแห้ง
Spaghetti tossed with garlic confit and dried chili, topped with char-grilled jumbo prawns.
THB 290

TAGLIATELLE BOLOGNESE
ตาเลียเตลเล่ซอสเนื้อ
Traditional slow-cooked beef ragu tossed with tagliatelle and grated Grana Padano.
THB 220

SPAGHETTI POMODORO
สปาเก็ตตี้ซอสมะเขือเทศ
Classic spaghetti in a rich, traditional Napolitana-style tomato sauce with fresh Italian basil.
THB 190

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Fire and Smoke

STEAK AU POIVRE
สเต็กริบอายซอสพริกไทยดำ
Premium grain-fed Black Angus ribeye with classic French black pepper cream sauce and potato fondant.
THB 650

RIBEYE A LA STROGANOFF
สเต็กริบอายซอสสโตรกานอฟ
Grain-fed Black Angus ribeye over mashed potatoes with a creamy mushroom-sour cream sauce.
THB 650

FARMHOUSE ROASTED CHICKEN (HALF)
ไก่อบสมุนไพร
Farm-style roasted half chicken served with herb-roasted potatoes, savory chicken jus, and a Thai dipping sauce.
THB 450

CHICKEN JÄGER SCHNITZEL
ไก่ทอดชนิทเซลซอสเห็ด และมันฝรั่งทอด
Crispy fried chicken cutlet smothered in a rich German mushroom cream sauce with roasted potatoes.
THB 250

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PHUKET CATCH OF THE DAY
ปลาย่างซอสมะม่วง
Grilled Andaman Sea bass with fresh mango salsa, endive frisée, and an orange beurre blanc.
THB 250

SALMON DE LA MER
สเต็กแซลมอนซอสเนยส้ม พร้อมมันบด
Pan-seared Norwegian salmon served over creamy mashed potatoes with an orange beurre blanc.
THB 450

Chef's signature

GRILLED CAULIFLOWER STEAK
สเต็กดอกกะหล่ำ พร้อมซอสพริกหยวก
Marinated cauliflower with a rich almond-bell pepper romesco sauce, pickled shallots, hummus.
THB 250

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PURÉE DE POMMES DE TERRE
มันบด
Decadent French butter mashed potatoes topped with crispy fried shallots.
THB 100

GARLIC BUTTER MUSHROOMS
เห็ดผัดเนยกระเทียม
Sautéed mixed wild mushrooms infused with rich French butter and garlic confit.
THB 100

LEMON BUTTER GREEN BEANS
ถั่วแขกผัดเนยเลมอน
Crisp green beans sautéed with rich French butter and a touch of lemon salt.
THB 100

GOURMET STEAK FRIES
คูร์เมต์สเต็กฟรายส์
Crispy house-cut potato wedges served with Himalayan pink seasoning salt.
THB 100

CRISPY ONION RINGS
หอมใหญ่ทอดกรอบ
Golden onion rings seasoned with zesty Cajun spices and fresh Italian parsley.
THB 100

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Thai Starter

ULTIMATE VEGETABLE SPRING ROLLS
ปอเปี๊ยะทอด
Crispy golden spring rolls packed with mixed vegetables and glass noodles, served with sweet chili sauce.
THB 120

GRILLED CHICKEN SATAY SKEWERS
ไก่สะเต๊ะ
Tender grilled marinated chicken skewers served with a rich peanut sauce and crisp cucumber relish.
THB 190

CRISPY NOODLE-WRAPPED PRAWNS
กุ้งโสร่ง
Deep-fried prawns wrapped in crisp vermicelli noodles, paired with a mango sweet chili dipping sauce.
THB 220

CRISPY PORK BELLY WITH FISH SAUCE
หมูสามชั้นทอดน้ำปลา
Golden-fried, extra-crispy pork belly tossed in a savory fish sauce glaze, served with a spicy chili dip.
THB 180

CHILLED WATERMELON & CRISPY DRIED SHRIMP
แตงโมปลาแห้ง
A cherished Thai Royal heritage of chilled watermelon, topped with savory dried shrimp crumble and crispy fried shallots.
THB 180

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Thai Salads and Soup

THAI GRILLED BEEF SALAD
ยำเนื้อย่าง
Tender grilled beef tossed with fresh Thai herbs, fresh lime, chili, and aromatic toasted rice powder.
THB 250

SPICY SEAFOOD SALAD
ยำทะเล
A zesty and spicy Thai salad featuring fresh prawns, squid, and mussels tossed with fresh lime and Thai herbs.
THB 220

CLASSIC THAI PAPAYA SALAD
ส้มตำไทย
Shredded green papaya tossed with fresh lime, palm sugar, tomatoes, peanuts, and a zesty dressing.
THB 150

NORTHERN-STYLE MINCED CHICKEN SALAD
ลาบไก่
Spicy Northern-style minced chicken salad infused with aromatic local herbs, chili, and toasted rice powder.
THB 150

SIAMESE POMELO AND PRAWN SALAD
ยำส้มโอ
Refreshing local pomelo and juicy prawns tossed with a sweet citrus dressing and toasted coconut flakes.
THB 250

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TOM YUM GOONG
SPICY & SOUR PRAWN SOUP
ต้มยำกุ้งใส
Iconic hot and sour Thai soup with prawns, lemongrass, and galangal in an aromatic broth.
THB 290

COCONUT CHICKEN SOUP
ต้มข่าไก่
A rich, velvety coconut soup simmered with tender chicken, galangal, lemongrass, and fresh Thai herbs.
THB 190

THAI CLEAR TOFU SOUP
แกงจืดเต้าหู้หมูสับ
A comforting Thai-style clear broth with silky tofu, seasoned minced pork, and fresh vegetables.
THB 150

Chef's signature

ANCIENT THAI SOUR BEEF SOUP
ต้มวัวเนื้อ
A time-honoured Thai recipe featuring tender braised beef in a fragrant, sour and spicy broth, complemented by potatoes and fresh basil.
THB 290

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Curry

GREEN CURRY CHICKEN
แกงเขียวหวานไก่
A fragrant Thai green curry with tender chicken and sweet basil simmered in a rich, creamy coconut sauce. Served with steamed jasmine rice.
THB 250

ROASTED DUCK RED CURRY
แกงเผ็ดเป็ดย่าง
A luxurious red curry combining tender roasted duck and juicy pineapples in a rich, slightly sweet coconut sauce. Served with steamed jasmine rice.
THB 290

MASSAMAN BEEF CURRY
แกงมัสมั่นเนื้อ
Slow-cooked, melt-in-your-mouth beef, tender potatoes, and crunchy peanuts in a warm, aromatic Massaman curry. Served with steamed jasmine rice.
THB 320

Chef's signature

ROYAL THAI PRAWN SOUP
แกงรัญจวนกุ้ง
A sophisticated royal court recipe featuring prawns poached in a savory broth seasoned with premium shrimp paste and Thai herbs. Served with steamed jasmine rice.
THB 290

PANANG CURRY
แกงพะแนง
A rich and fragrant Panang curry, simmered in a creamy coconut milk with aromatic spices, subtle sweetness, and a delicate touch of chilli. Your choice of chicken or pork.
THB 220

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Wok & Main Dish

STIR-FRIED MEAT WITH HOLY BASIL
ผัดกะเพราข้าวพร้อมไข่ดาว
An aromatic Thai classic wok-fried with garlic, chilies, and holy basil, served over jasmine rice and topped with a crispy fried egg. Your choice of chicken, beef or pork.
THB 150

THAI FRIED RICE
ข้าวผัด
Classic Thai fried rice tossed with egg. Served with a crispy fried egg. Your choice of chicken, beef or pork.
THB 150

PHAD THAI WITH TIGER PRAWNS
ผัดไทยกุ้งลายเสือ
Stir-fried rice noodles with plump tiger prawns, egg, and a tangy tamarind sauce, topped with crushed peanuts.
THB 280

STIR-FRIED MIXED VEGETABLES
ผัดผักรวมมิตร
A light and healthy medley of fresh seasonal vegetables wok-fried with garlic and savory oyster sauce. Served with steamed jasmine rice.
THB 150

STIR-FRIED FISH WITH GINGER
ปลาผัดขิง
Fresh fish fillets wok-fried with julienned young ginger, wood ear mushrooms, and onions in a light soy sauce. Served with steamed jasmine rice.
THB 280

THAI MINCED PORK OMELETTE
ไข่เจียวหมูสับ
A fluffy, golden-brown Thai-style omelette packed with savory minced pork, served alongside steamed jasmine rice.
THB 150

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SWEET & SOUR PORK RIBS
กระดูกหมูผัดเปรี้ยวหวาน
Golden-fried crispy pork ribs tossed with crisp garden vegetables in a classic sweet and tangy sauce. Served with steamed jasmine rice.
THB 220

PRAWNS IN TAMARIND SAUCE
กุ้งซอสมะขาม
Crispy prawns glazed in a sweet and tangy house-made tamarind sauce, topped with fried shallots. Served with steamed jasmine rice.
THB 320

GARLIC & PEPPER PORK
หมูทอดกระเทียมพริกไทย
Tender pieces of pork wok-fried with fragrant white pepper and topped with crispy garlic for a bold, savory flavor. Served with steamed jasmine rice.
THB 180

CHICKEN WITH CASHEW NUTS
ไก่ผัดเม็ดมะม่วง
Wok-fried chicken, crunchy cashew nuts, and dried chillies tossed in a rich, slightly sweet and savory sauce. Served with steamed jasmine rice.
THB 190

SEA BASS WITH SOY SAUCE
ปลากะพงนึ่งซีอิ๊ว
Steamed sea bass fillet finished with light soy sauce, fresh ginger, and scallions. Served with steamed jasmine rice.
THB 280

STEAMED SEA BASS WITH LIME AND CHILI
ปลากะพงนึ่งมะนาว
Steamed sea bass fillet topped with a zesty lime, garlic, and chili sauce. Served with steamed jasmine rice.
THB 280

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Flavours of India

PRAWNS MAKHANI
มัคคานี กุ้ง
Succulent tiger prawns simmered in a rich, creamy tomato and butter gravy, delicately spiced with aromatic Indian herbs and spices.
THB 350

PALAK PANEER
ปาลัก ปานีร์
A classic curried dish from North Indian cuisine made with fresh spinach, onions, spices, paneer and herbs.
THB 280

BUTTER CHICKEN
บัตเตอร์ ชิคเก้น
An Indian classic featuring tender marinated chicken, simmered in a rich, creamy tomato and butter gravy, delicately spiced and full of aromatic Indian flavors.
THB 350

PITA BREAD
พิต้าเบรด
Baked pita bread with a soft center and lightly crisped edges.
THB 110

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VEGETABLE SAMOSA
ซาโมซ่าผัก
Traditional samosas filled with spiced potatoes, onions and peas served with mint and tamarind sauce.
THB 220

GARLIC NAAN
การ์ลิค นาน
Homemade naan bread brushed with melted garlic butter.
THB 100

BUTTER NAAN
บัตเตอร์ นาน
Freshly baked Indian flatbread brushed with melted butter.
THB 100

DAL MAKHANI
ดาล มัคคานี
Whole black lentils and red kidney beans slow-simmered with butter, cream, tomatoes, and traditional Indian spices.
THB 220

FALAFEL
ฟาลาเฟล
Traditional chickpea fritters seasoned with herbs and spices. Served with hummus.
THB 200

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VEGETABLE BIRYANI
บิรยานีผัก
Fragrant basmati rice cooked with spiced mixed vegetables, herbs, and a blend of authentic biryani spices, topped with toasted cashews.
THB 250

PRAWNS BIRYANI
บิรยานี กุ้ง
Fragrant basmati rice layered with tender marinated prawns and traditional biryani spices, topped with toasted cashews.
THB 350

CHICKEN BIRYANI
บิรยานี ไก่
Fragrant basmati rice layered with yogurt-marinated chicken, saffron, and traditional biryani spices, topped with toasted cashews.
THB 350

CHICKEN TIKKA MASALA
ทิกก้า มาซาล่า ไก่
A beloved curry dish featuring tender marinated and grilled chicken (tikka) simmered in a rich, creamy, and spiced tomato-based sauce.
THB 350

HUMMUS
ฮัมมัส
A creamy spread originating from the Middle East, made from cooked mashed chickpeas blended with tahini, lemon juice, and garlic.
THB 200

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Dessert

BROWNIE CAKE
บราวนี่เค้ก
Our signature rich and indulgent chocolate brownie, accompanied with a selection of fresh fruits.
THB 200

APPLE CRUMBLE
แอปเปิ้ลครัมเบิ้ล
Granny smith apple compote with Khao Yai vanilla crumble and choice of ice cream.
THB 280

MILLE FEUILLE
มิลเฟย
A masterpiece of delicate pastry and cream, served with a strawberry and blueberries.
THB 210

BLUEBERRY CHEESECAKE
บลูเบอร์รี่ชีสเค้ก
Creamy New York cheesecake with blueberry compote and a buttery biscuit crust.
THB 220

TIRAMISU
ทีรามิสุ
Classic Italian tiramisu with Kahlúa and Amaretto-infused espresso, layered with velvety mascarpone cream and finished with cocoa.
THB 220

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CHOCOLATE LAVA CAKE
ช็อกโกแลต ลาวา เค้ก
Warm, decadent chocolate cake with a molten lava center, served with vanilla ice cream
THB 230

MANGO STICKY RICE
ข้าวเหนียวมะม่วง
Fresh ripe mango served with fragrant coconut sticky rice and rich coconut cream.
THB 160

FRESH SEASONAL FRUITS
ผลไม้ตามฤดูกาล
A refreshing selection of freshly cut seasonal fruits, carefully chosen for their peak freshness, natural sweetness, and vibrant flavors.
THB 160

TUB TIM GROB
(RED RUBY DESSERT)
ทับทิมกรอบ
Crisp water chestnuts in ruby tapioca, served with sweet coconut milk in ice for a refreshing Thai classic dessert.
THB 180

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the SQUARE
Food Outside the Box

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