



HIMALAYAN SALT BRICK EXPERIENCE

Enjoy a Keemala signature “Himalayan Salt brick”, ‘wanderer’ style, in the romantic setting of our resort.
Food & one cocktail only THB 11,000 per guest/Include Food & Wine pairing THB 13,300 per guest

Thai Mail

Chalong bay rum - cinnamon | lychee syrup | fresh kaffir lime leaves | fresh lime juice | tonic

Portobello mushroom parfait - White truffle oil | affilla cress | grilled oat ciabatta

Crab meat salad

Crab meat | mango | avocado | tomato | pesto | beetroot coulis

White onion soup

Double chicken consommé | onion brown | melted cheese bread

Strawberry sorbets

Salt Brick Experience

Grass fed tenderloin 100 g | Tiger prawns 100 g | Scallop US
Wok fried baby kale with garlic soya sauce | Cheese Portobello mushroom
Chili lime sauce | spice tamarind sauce | black pepper sauce

Keemala two ways

Organic yoghurt cheese cake | Tiramisu in chocolate cappuccino cup

Coffee, Tea & Petit four

Dark chocolate praline | white chocolate praline | coconut truffles



PA-TA-PEA EXPERIENCE

Enjoy a Keemala signature Thai cuisine dinner, 'wanderer' style, in the romantic setting of our resort.
Food & one cocktail only THB 7,300 per guest / Include wine by glass THB 9,600 per guest

Siamese gimlet

Tanqueray gin | homemade pandan syrup | fresh lime juice

Gai hor bai toey - Malaysian chicken wraps pandan leaves | sesame soy sauce

Hoi jor goong - Golden tofu sheet filling minced sea prawn roll | spice plum sauce

Por pia pak - Golden vegetables spring roll | sweet chili sauce

Tom yam goong

Hot and sour sea prawn soup | mushrooms | herbs | shallots |
tomatoes | kaffir lime | lemongrass | fresh galangal | chili paste

Seabass fillet marinated | red curry | lemongrass | kaffir lime | galangal | sweet basil

Tiger prawn marinated | soya sauce | garlic | turmeric | black pepper | coriander root

Grass fed lamb chop marinated | garlic | coriander | kaffir lime | black pepper

Grass fed beef tenderloin skewer marinated | oyster sauce | garlic | black pepper

Chili lime sauce | sweet chili sauce | spice tamarind sauce

Accompaniments

Pineapples fried rice with sea prawn | raisin | egg | onion | capsicum

Wok fried baby kale with garlic soya sauce

Kloy buad chee

Boiled banana in sweet coconut milk | roasted sesame

Coffee, Tea & Petit four

Dark chocolate praline | white chocolate praline | coconut truffles



WE-HA EXPERIENCE

Enjoy a Keemala signature Thai & Indian cuisine dinner, 'wanderer' style, in the romantic setting of our resort.

Available from 7pm until 11pm, please reserve 48 hours in advance.

Food & one cocktail only THB 7,300 per guest / Include wine by glass THB 9,600 per guest

Under the Canopy

Calvados brandy | grand marnier | coriander | apple | guava juice | celery bitters | homemade chrysanthemum syrup

Golden prawn cake - Deep fried breadcrumb sea prawn | garlic | egg | soya sauce

Fish curry cake - Deep fried fish curry cake | red curry | sweet basil | egg | | kaffir lime

Aloo bonda- Mashed potato fritters | spicy gram flour batter | ginger | garlic | chili | coriander

Accompaniments - Plum sauce | tamarind chutney | sweet chili sauce

Tom kha gai Phuket

Authentic chicken coconut milk soup | galangal | turmeric | kaffir lime | shallot | tomato | mushroom | fried chili

Tiger prawn marinated | Indian spices | homemade yogurt | ginger | garlic | coriander

Marinated king mackerel fish | homemade yogurt | spice | cashew nut | ginger | garlic | coriander

Marinated chicken thigh | fresh turmeric | garlic | black pepper

Marinated grass fed beef skewer | coriander root | garlic | black pepper

Sweet chili sauce | mint chutney | chili lime sauce

Accompaniments

Indian vegetables biryani rice | yogurt raita

Vegetables red curry | longan | pineapple | pea eggplant | kaffir lime | sweet basil

Kloy buad chee

Boiled banana in sweet coconut milk | roasted sesame

Coffee, Tea & Petit four

Dark chocolate praline | white chocolate praline | coconut truffles



KHON-JORN EXPERIENCE

Enjoy a Keemala signature Indian dinner, 'wanderer' style, in the romantic setting of our resort.

Available from 7pm until 11pm, please reserve 48 hours in advance.

Food & one cocktail only THB 7,300 per guest / Include wine by glass THB 9,600 per guest

Jung Ceylon Old Fashion

Mekhong Thai rum | chocolate & orange bitters | homemade pandan syrup | orange zest | cloves | star anises

Vegetables samosa - Deep fried Indian pastry filled with spices | vegetables | ginger | garlic | chili

Aloo bonda- Mashed potato fritters | spicy gram flour batter | ginger | garlic | chili | coriander

Mushroom pakora - Keemala mushroom fritters | spicy gram flour batter | ginger | garlic | chili | coriander

Tomato shorba

Indian tomato soup | spice | herbs | onion | cream

King mackerel fish marinated | malai tikka style

Tiger prawns marinated | Indian spices | homemade yogurt | ginger | garlic | coriander

Grass fed lamb chop marinated Indian spice | ginger | garlic | coriander

Chicken tikka marinated | Indian spices | homemade yogurt | ginger | garlic | coriander

Tamarind chutney | mint chutney | yogurt raita

Accompaniments

Dal makhani - Black lentils | butter | cream

Indian jeera rice - Steamed basmati rice | cumin seeds

Gulab jamun (GF/EF/V)

Traditional fried milk ball | roasted pistachio | almond slices | saffron sugar syrup

Coffee, Tea & Petit four

Dark chocolate praline | white chocolate praline | coconut truffles



RUNG-NOK EXPERIENCE

Enjoy a Keemala signature world cuisine dinner, 'wanderer' style, in the romantic setting of our resort.

Available from 7pm until 11pm, please reserve 48 hours in advance.

Food & one cocktail only THB 7,300 per guest / Include wine by glass THB 9,600 per guest

The Saint & Sinner

Campari | martini rosso | lychee liqueur | pink peppercorn | lemon twist & oils

Seared US scallop - Organic shallot puree | sautéed baby kale | pink peppercorn | sea salt flakes

Wild mushroom Soup

Truffle oil | cream | garlic bread

Strawberry sorbets

Squid marinated | garlic | olive oil | pink peppercorn | sea salt flakes

Tiger prawns marinated | fresh thyme | garlic | olive oil | pink peppercorn | sea salt flakes

Grass fed beef tenderloin marinated | fresh rosemary | garlic | olive oil | coriander root

Chicken breast marinated | fresh thyme | garlic | olive oil | black pepper | sea salt flakes

Tomato salsa | black pepper sauce | garlic lemon butter sauce

Accompaniments

Roasted potato (GF/EF/V) - Garlic | sea salt flakes | parsley | butter

Chef salad (GF/DF/EF/V+)

Organic mixed lettuce | avocado | capsicum | cucumber | cherry tomato | onion | lemon dressing

Cake two ways

Valrhona chocolate mud | **Organic yoghurt cheese cake**

Coffee, Tea & Petit four

Dark chocolate praline | white chocolate praline | coconut truffles



DESTINATION DINING EXPERIENCE

Rooftop (Outdoor) – Private Dinner: Capacity: Maximum 10 guests



Wine Lounge (Indoor) – Private Dinner: Capacity: Maximum 4 guests





Under Tree Tower – Private Dinner: Capacity: Maximum 4 guests



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