






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 Nuts  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 350 g. 4,800

JAPANESE WAGYU TENDERLOIN 250 g. 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 220g. 1,600

PORK CHOP 300g. 2,600

LAMB CHOP 300g. 3,600

PASTURE SAUCES

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



SEAFOOD

SEABASS FILLET 300g. 1,700

SALMON FILLET 300g. 2,200

SCALLOP JAPAN 300g. 2,300

TIGER PRAWNS 400g. 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 250

Pan fried portobello mushroom with parmesan and white truffle oil 250

Sweet potato fries 250

French fries 250

GRILL SEAFOOD SAMPLER 7,900

Phuket lobster 800g | Squid 500g | Mussels NZ 300g | Tiger prawns 400g

Seabass 300g | Scallop 200g

Chili lime sauce | Spice tamarind sauce | Tartar sauce

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










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Pure Cuisine




SALAD






-   **YUM HUA PLEE** banana blossom salad with chili tamarind dressing **600**
Prawn | Chicken | Roasted coconut | Peanuts
-  **SMOKED DUCK AND ORANGE CITRUS SALAD** **600**
Mesclun lettuce | Orange segments | Fennel | Olives | Olives oil | Tomato
-   **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 CARPACCIO** local caught raw tuna with balsamic truffle and grilled prawn **720**
Tuna | Rocket | Basil | Parsley | Truffle oil | Lemon | Pine nut

LIGHT MAIN COURSE

-   **BAKED SWEET POTATO** with spiced yoghurt relish **470**
Rocket | Red cabbage | Olive | Cucumber | Parmesan | Cashew nut | Pumpkin seeds
Pistachions | Sweet potato chip
-  **SMOKED SALMON SALAD ROLLS** **600**
Organic lettuce | Mushroom | Carrots | Avocado | Red cabbage | Tamarind sauce
-  **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** riceberry rice and marinated seabass with thai herbs **520**
Stir-fried melinjo leaves with egg | Torch ginger flower | Oyster mushroom dip
-  **THE GARDEN** brown rice topped with roasted duck **470**
Sea grape | Red cabbage | Cos lettuce | Cucumber | Pink pickled ginger
Fried shallots | Sesame cream sauce

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Indian Cuisine

Available Wednesday – Sunday





STARTER






Served with mint, tamarind and mango chutney

 	ONION BHAJI batter fried spicy onion	400
	Indian spices Chickpea flour Turmeric Chili Ginger Garlic	
 	MUSHROOM PAKORA mixed mushroom fritters	400
	Coriander Ginger Garlic Chili Gram 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 Gram 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, capsicum, green beans and carrot Ginger Garlic Tomato Indian spices Cashew nuts	420
			PALAK PANEER homemade cottage cheese with purée spinach 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 tikka 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 in spiced curry sauce Onion Tomato Cashew nuts Butter Masala	550
			CHICKEN ROGAN JOSH braised 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 pulao	180
		BIRYANI RICE saffron rice with yoghurt raita Choice of	
		Vegetables	550
		Chicken	670
		Australian Grass-Fed Lamb	750

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Thai Cuisine

Flavors of Peranakan inspired Southern Thai Cuisine


STARTER & SALAD

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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
 in aromatic spice
 Beef | Peppercorn | Shallot | Chili | Spring onion | Young green
- 






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 PHED PED YAANG red curry with roasted duck 520
 Longan | Pineapple | Pea eggplant | Kaffir lime | Sweet basil
- 



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












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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, long bean 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	
	PED YANG NAM MA KHAM grilled duck in tamarind sauce	850
	Duck breast Tamarind sauce Crispy shallot Thai asparagus	
 	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	
	Choice of jasmine, organic brown or organic riceberry rice	
	Served with curry, wok-fried, golden fried & steamed	

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)	Seeds & Grains (2)	Vegetables (2)	Dressing (1)
	Organic lettuce	Chickpea	Cherry tomato	Italian
	Wild rocket	Pumpkin seeds	Cucumber	Caesar
	Spring spinach	Sunflower seeds	Capsicum	Balsamic
	Cos romaine		Avocado	Lemon
	Cheese (1)	Fruit (1)	Carrot	
	Feta	Apple	Zucchini	
	Parmesan	Guava	Corn	
	Blue cheese	Orange	Potato	

SOUP

	CREAM OF PUMPKIN	350
	Pumpkin seeds Sesame lavash Cream	
	CHICKEN CONSOMME	400
	Chicken ravioli Goji berry	
	PORCINI PORTOBELLO SOUP	520
	Porcini Portobello Garlic Herb crouton Cream	

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	
	PENNE BOLOGNESE	780
	Australian Grass-Fed beef ragout Garlic Onion Carrot Celery Crispy parmesan roll	
	PARPADELLE FUNGHI	800
	Trio of house grown mushroom Cream Fresh tomato sauce Australian beef tenderloin tips	

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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	

MAIN COURSE

PASTURE

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

CHICKEN BREAST 220g.	890
PORK CHOP 300g.	1,700
LAMB CHOP 300g.	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 300g	1,900
TIGER PRAWNS 400g	2,100

SEAFOOD SAUCES: Chili lime | Spiced tamarind | Garlic black pepper | Garlic butter

Caper butter | Mint chutney

MOROCCAN CHERMOULA SPICED SEA BASS 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	
	Coconut water	
	Mango	
	Raspberry	
	Tamarind	
	Cappuccino	
	Belgian chocolate	
	Vanilla rice milk	
	Sugar-free chocolate	
	Sugar-free strawberry	
	CRÈME BRULÉE 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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