

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 are inclusive of 10% service charge and 7% VAT




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
	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 | Caper 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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Indian Cuisine

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)
-   **YUM HUA PLEE** banana blossom salad with chili tamarind dressing **600**
Prawn | Chicken | Roasted coconut | Peanuts
-   **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

-   **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

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CURRY

-    **GAENG KIEW WAAN** green curry with pea eggplant and sweet basil
Choice of Pork | Chicken | Beef 520
Choice of Prawns | Squid | New Zealand mussels | Mixed seafood 650
-    **MASSAMAN** curry with potato , shallot and peanuts
Choice of Chicken | Beef 520| 680
-    **PANEANG CURRY** enhanced curry sauce
Sweet basil | Kaffir lime leaves | Peanuts in curry paste
Choice of Tiger prawn | Lamb rack 1,500





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
Choice of jasmine, organic brown or organic rice berry rice
Served with curry, wok-fried, golden fried & steamed

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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

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	

 	GOAT CHEESE SALAD organic goat cheese with grilled zucchini Cashew nut with rocket pesto and curry infused balsamic Goat cheese Zucchini Cashew nut Rocket	600
 	CRAB MEAT SALAD with pesto and beetroot coulis Mango Avocado Tomato	680

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 	TUNA NICOISE SALAD	680
	Searced 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	
 	CREAM OF PUMPKIN	350
	Pumpkin seeds Sesame lavash Cream	
	CHICKEN CONSOMME	400
	Chicken wonton (garlic, onion, bay leaf, mustard, cream) Goji berry	
	PORCINI PORTOBELLO SOUP	520
	Porcini Portobello Garlic Herb crouton Cream Onion Celery Bay leaf	
	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 Australian Grass-Fed beef ragout	780
	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	

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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 890




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



Vegan



Vegetarian



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- 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

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 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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Pure Cuisine

Thoughtfully prepared dishes crafted from whole, nutrient-dense ingredients and high-quality plant-based protein.

Natural alternatives, minimal seasoning, and gentle preparation techniques are employed to preserve nutritional integrity and support overall well-being.

The cuisine is not intended to replicate traditional flavor profiles. Instead, each dish is intentionally reinterpreted to emphasize balance, nourishment, and clean eating principles.













STARTER | SALAD | SOUP

- | | | |
|---|--|------------|
|    | 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 | |
| | 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
- 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
-   **AVOCADO KEY LIME PIE** 420
Fresh Hass avocado | Lime | Raw cashew nut | Dates

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