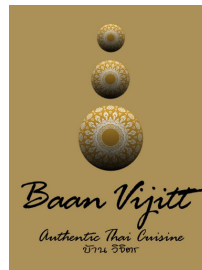


Baan Vijitt



Welcome to the Baan Vijitt Restaurant, you are sharing a large part of the history of this resort and this land by joining us in this restaurant. The house is over 50 years old and was built by the present owner's grandparents, who bought the land this house is sitting on over 70 years ago. It was built as a weekend home for the family, who lived in Phuket town, and you can imagine that with no real roads it was quite a journey to get here.

Over the years the family planted many of the trees you see around the resort and they would collect the fruits in season and take them back to the town to sell in the markets.

As part of our overall mission to give you a real Thai experience we have created a menu and concept which focuses on the cuisine of the south of Thailand, many of the dishes are less likely to be found on the menus of the Thai restaurants you might have eaten at before and therefore you may not be so familiar with them, but don't worry we are here to guide you through this culinary journey of the region..

We have created an exclusive and unique menu to give you an opportunity to sample some of the tastes and flavours that are unique to this part of Thailand, some dishes are less spicy than others, the staff is more than happy to guide you through your options.

The food we prepare here reflects as closely as possible of the flavours and styles that a Thai would eat, giving you an authentic experience, however if you wish us to 'tone down' the spiciness simply mention this to your server when selecting your menu.

We also aim to serve you in the same way that Thais might enjoy a dinner at home or at a favorite's restaurant. Thais do not really differentiate between courses and therefore dishes simply appear as they are prepared in the kitchen, slowly building and blending your meal and the combination of flavours and textures to a crescendo, which at the same time is perfectly balanced.

Enjoy your Thai culinary journey at Baan Vijitt...

 Items contain alcohol ingredients  Mild spicy  Spicy  Very spicy
 Chef recommendation

All prices are subject to 10% service charge and 7% government tax

Baan Vijitt

STARTERS

- Mee Grob** (หมี่กรอบ) 190.-THB
Sweet crispy rice noodle with herb
- Thod Man Pla Lae Goong** (ทอดมันปลาและกุ้ง) 🌶️👑 220.-THB
Deep fried fish and prawn cakes
- Pra Thad Lom** (ประทัดลม) 190.-THB
Deep fried stuffed prawn roll
- Poo Ja** (ปูจ๋า) 220.-THB
Deep fried crab meat with herb in crab shell
- Po Pia Thod Lae Sod** (ปอเปี๊ยะทอดและสด) 🌶️👑 180.-THB
A mixed of fresh and deep fried spring rolls
- Satay Goong Lae Gai** (สะเต๊ะกุ้งและไก่) 🌶️ 210.-THB
Prawn and chicken skewers with peanut sauce
- Mieng Kam** (เมี่ยงคำ) 🌶️👑 180.-THB
Roasted coconut meat and Thai herb wrapped with wild bitter leave, served with tamarind sauce

SPICY SALADS




- Yam Som O** (ยำส้มโอ) 🌶️👑 190.-THB
Pomelo salad with herbs, prawn and roasted coconut meat
- Pla Ka Pong Yam Ma Muang** (ปลากระพงขาวยำมะม่วง) 🌶️👑 220.-THB
Crispy fried sea bass with spicy green mango salad
- Moo Yang Nam Tok** (หมูย่างน้ำตก) 🌶️🌶️ 190.-THB
Spicy salad with barbecued pork fillet and herbs
- Yam Neua Yang Ma Kuae On** (ยำเนื้อมะเขืออ่อน) 🌶️🌶️ 220.-THB
Spicy barbecued beef salad with eggplant
- Laab Goong Woon Sen** (ลาบกุ้งวุ้นเส้น) 🌶️👑 220-THB
Spicy glass noodle salad with prawn and herbs
- Som Tam Goong Thod** (ส้มตำกุ้งทอด) 🌶️👑 190.-THB
Spicy green papaya salad with fried prawn

🍷 Items contain alcohol ingredients 🌶️ Mild spicy 🌶️🌶️ Spicy 🌶️🌶️🌶️ Very spicy
👑 Chef recommendation

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SOUP

- Tom Yam Goong** (ต้มยำกุ้ง)   250.-THB
Spicy prawn soup flavored with herbs and chili
- Tom Kha Gai** (ต้มข่าไก่)  220.-THB
Chicken in coconut cream with galangal and lime juice
- Gaeng Liang Goong** (แกงเลียงกุ้ง) 190.-THB
Spicy soup with shrimp, lemongrass, galangal, mushroom and lime juice
- Gaeng Jued Look Rog** (แกงจืดลูกรอก) 190.-THB
Clear soup with egg balls, chicken, prawn and vegetable

DIPS

- Naam Prig Goong Siab** (น้ำพริกกุ้งเสียบ)  190.-THB
Chili dip with smoked dried shrimp
- Naam prig Goong Sod** (น้ำพริกกุ้งสด)  190.-THB
Chili dip with shrimp

CURRIES

- Gaeng Kiew Wan Goong** (แกงเขียวหวานกุ้ง)  250.-THB
Creamy green curry soup with prawn and eggplant
- Gaeng Curry Gai** (แกงกะหรี่ไก่)  230.-THB
Creamy yellow curry soup with fried chicken, potato and onion
- Chu Chi Goong Lai** (จู้จี้กุ้งลาย)   320.-THB
Tiger prawn in creamy curry sauce
- Pra Ram Daen Dong** (พระรามเดินดง) 480.-THB
Barbequed rib eye steak with creamy curry and nut sauce on morning glory
- Pa Nenag Ped Yang Kub Lin Chee** (พะเนียงเป็ดย่างกับลิ้นจี่)   270.-THB
Roasted duck breast with a thick creamy curry sauce and lychee in syrup
- Hoy Ma Leang Poo Larm** (หอยแมลงภู่อูหาลาม)  230.-THB
Baked mussel with curry mousse in a bamboo tube



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Chef recommendation

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THAI FAVORITES

Goong Makam (กุ้งมะขาม) 	320.-THB
Fried tiger prawn with tamarind sauce	
Priaw Waan Goong (เปรี้ยวหวานกุ้ง)	320.-THB
Deep fried prawn with sweet and sour sauce	
Pla Kapong Lui Suan (ปลากระพงลุยสวน)  	320.-THB
Steamed snapper fillet with garlic, lemon, chili, served on mixed vegetables	
Gai Haw Bai Toey (ไก่ห่อใบเตย)	190.-THB
Deep fried honey chicken in pandan leaf	
Moo, Nuea Thod Gra Tiam Prig Thai (หมู, เนื้อทอดกระเทียมพริกไทย) 	220.-THB
Stir fried pork or beef with garlic, pepper and coriander leaves	
Poo Nim Pad Pong Kari (ปูนิ่มผัดผงกะหรี่)	220.-THB
Stir fried soft shell crab with curry powder and egg	
Goong Rue Gai Phad Med Ma Muang (กุ้งหรือไก่ผัดเม็ดมะม่วง) 	250.-THB
Stir fried prawn or chicken with cashew nut	
Phad Pak Ruam Mit Moo Grob (ผัดผักรวมมิตรหมูกรอบ) 	160.-THB
Stir fried mixed vegetables with oyster sauce and crispy pork	
Phad Pak boong Fai Dang (ผัดผักบุ้งไฟแดง) 	120.-THB
Stir fried morning glory with garlic, chili, fermented soya bean and oyster sauce	



Items contain alcohol ingredients



Mild spicy



Spicy



Very spicy



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DESSERTS

Phon La Mai Sod (ผลไม้สด) Mixed seasonal fresh fruits	150.-THB
Kouy Boud Chee (กล้วยบัวคชี) Banana in sweet coconut cream	150.-THB
Bou Loy Nam Khing (บัวลอยน้ำขิง) Flour dumpling with sesame in ginger syrup	150.-THB
Tab Tim Krob (ทับทิมกรอบ) Water chestnut in syrup	150.-THB
Khao Neaw Ma Mung (ข้าวเหนียวมะม่วง) Sweet sticky rice with ripe mango	180.-THB
Fruit Salad Ice Cream (ผลไม้สด ไอศกรีมกะทิ) Fresh fruit salad with coconut ice cream	180.-THB
Ice Cream and Sorbet of Your Choice (ไอศกรีม) Ice Cream by Scoop: Vanilla, Chocolate, Coconut, Strawberry Sorbet: Ginger, Lemongrass, Watermelon, Mango	90.-THB



Items contain alcohol ingredients



Mild spicy



Spicy



Very spicy



Chef recommendation

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