

Welcome to Baan Vijitt Restaurant

Thank you for joining and sharing a large part of The Vijitt Resort Phuket's history.

'Baan' means a house or a home in Thai language. This Sino-Portuguese style house has been proudly standing in the middle of a luscious green garden since 1954, long before the resort was built. It's a mix of Chinese and European architectures and arts. Its wooden old fashioned staircase and unique roof curved tiles instantly set a cozy and romantic mood, making this house a perfect place for everyone.

Baan Vijitt Restaurant offers cutting-edge authentic Thai cuisine, featuring sophisticated interpretations of traditional fare, accented with artistic touch that presents one of the most unique dining experiences in Phuket. Our mission is to serve classic Thai dishes with some Thai fusion interpretations of traditional menu and molecular gastronomy with local flavors. A combination of gracious service, inventive cuisine, stylish décor and stunning views of Friendship Beach and tropical garden ensure that the restaurant is favored by both visitors and locals alike.

Fine wine is an integral part of Baan Vijitt experience and our wine list is filled with fine vintages from around the world. Within it, you will encounter a careful selection featuring the great names from the Old World – classic wines from Burgundy, Bordeaux, and Champagne – complemented by a wide range of wines from the New World, many of them offering outstanding value.

" Enjoy your Thai culinary journey at Baan Vijitt Restaurant."



STARTERS



BAAN VIJITT MIXED APPETIZERS (อาหารว่าง "บ้านวิจิตร")

290

280

Thung Thong, Po Pia Talay Thod, Rock Lobster Satay, Gai Hor Bai Toey, Thung Thong (Deep fried crispy pastry parcels filled with mince chicken and vegetable, Spring roll with Andaman seafood, Rock Lobster satay, and Deep fried chicken wrapped with pandan leaf, Deep fried crispy pastry parcels filled with crab meat, and vegetables served with plum sauce)

ROCK LOBSTER SATAY (กั้งสะเต๊ะ) 🧈 🙄

Charcoal-grilled rock lobster skewer marinated with turmeric and coconut milk served with peanut sauce southern style and a-jaad (A mixture of sliced cucumber and chopped shallots in sweet & sour sauce)



GAI HOR BAI TOEY (ไก่ห่อใบเตย)

250

Deep fried herb chicken wrapped in pandan leaf served with sesame soya sauce



BAAN VIJITT PO PIA TALAY THOD (ปอเปี้ยะทะเลทอด)

Deep fried spring rolls filled with Andaman crab meats, shrimp, baby squid, bean sprout, glass noodle and shredded cabbage served with sweet plum sauce



Mild spicy

<u>THUNG THONG (กุงทอง)</u>

250

Deep fried crispy pastry parcels filled with crab meat, and vegetables served with plum sauce





All prices are in Thai Baht, subject to 10% service charge and 7% government tax





YUM WOONSEN HOY SHELL YANG (ยำวุ้นเส้นหอยเชลล์ย่าง) 🎶

Spicy glass noodle salad with grilled scallop, mushrooms, onions, tomatoes and chili dressing



YUM NUEA YANG SARABURI VIJITT STYLE (ยำเนื้อย่างสระบุรี) ಖ 🖓

290

280

Spicy grilled Thai-French beef tenderloin salad with sliced onion, cucumber, tomato and spring onion with smoked chili dressing (Thai-French beef tenderloin from Saraburi province, central of Thailand)

SOM TAM KAI YANG KOR RAE (ส้มต่ำไก่ย่างกอและ) 🍱

Shredded green papaya, carrot, tomato, dried shrimp, green bean, and peanuts tossed with Thai small chili, garlic, plum sugar and lime juice served with grilled chicken southern style from Pattani province

PLAH TALAY RAWAI (พล่าทะเลราไวย์) 🛷 🙄

Local Rawai seafood with lemongrass, shallot, spring onion, garlic, crispy fried shallot and lime in a chili dressing Vijitt style

SOU





Traditional Thai soup of lemongrass, straw mushrooms, kaffir lime, and coriander with Andaman prawns

Mild spicy

Spicy



Chicken soup with galangal, lemongrass and mushrooms in spicy coconut milk

Very Spicy



A northeastern style sour soup with salmon and fresh herbs





290

MAIN COURSES



SOUTHERN FAVORITES



STARTER

BUE THOD GOONG (เบือทอดกุ้ง) 🌶 🖓

250

250

Deep fried shrimp with flour and local vegetable served with homemade chili sauce

SOUP

MAIN COURSES

GAI TOM KAMIN (ไก่ต้มงมิ้น)

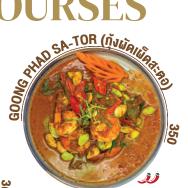
Chicken soup with turmeric southern style

A MARKET CONTRACTOR OF THE STATE

Traditional Phuket dipping sauce with prawn,red shallot,shrimp paste and chili



Deep fried Sand Fish with garlic and turmeric



 Wok fried white shrimp with homemade curry paste Sa-Tor seeds (local smelly green peas)



Crab curry Phuket style served with Vermicelli



VEGETABLE DISHES



TOFU PHAD MED MAMUANG HIMMAPAN (เต้าหู้ผัดเม็ดมะม่วงหิมพานต์) 🍠 200 Stir fried tofu with cashew nut, dried chili, onion, spring onion, mushroom



POR PIA PHAK THOD	(ปอเปี้ยะผักทอด)	
Deep fried vegetable sp	pring roll with sweet plum sauce	



PHAD NOR MAI FA-RANG NAM MUN HOY (ผัดหน่อไม้ฝรั่งน้ำมันหอย) 200 Wok-fried fresh young green asparagus with oyster sauce PHAD PHAK RUAM MIT (ผัดผักรวมมิตร) 200 Wok-fried local seasonal vegetables

200

200

TOM YUM HED (ต้มยำเห็ด) 🍠

A clear broth of lemongrass, straw mushroom, galangal, kaffir lime, coriander

PHAD PHAK BOONG FAI DAENG (ผัดผักบ้งไฟแดง) 🍠

Morning glory (Thai water spinach) stir-fried with yellow bean sauce

RICE AND NOODLE



BAAN VIJITT FRIED RICE (ข้าวผัดบ้านวิจิตร) 🖉

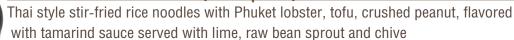
Special fried rice with Andaman seafood and red chili sauce topped with roasted cashew nut

PHAD THAI PHUKET LOBSTER (ผัดไทยกุ้งมังกร) 🍠 🙄

890

250

200





DESSERT



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