Our Chef

Sawasdee krap!

Welcome to Embrace, where Chef Moo skillfully blends the vibrant flavours of Phuket's Peranakan cuisine with fresh local herbs and ingredients from Noku's herb garden and other regions in Thailand.

Embark on a culinary journey with Noku Phuket to experience authentic Thai culture.

"Happiness is our priority, and our unwavering commitment to quality is reflected in our use of local herbs and ingredients, ensuring a unique and unforgettable dining experience"
- Executive Chef.

Savour and immerse yourself in the true essence of Thai cuisine at Embrace.

Kob Khun Krap!

Herb Garden

Noku Phuket presents Garden to Table concept with fresh herbs & vegetables from it’s herb garden.

The beautiful garden is attentively cared for by Noku Phuket's team of Gardeners, Engineers, and Chefs, highlighting the resort's dedication to sustainability, culinary excellence, and the vibrant taste of Thailand.

Located on Chalong's picturesque landscape, Noku Phuket offers guests a tranquil escape where our villas harmoniously blend with nature. The Herb Garden boasts a diverse selection of local herbs and vegetables. The garden features over 32 varieties of herbs that capture the essence of Thai cuisine, enhancing dishes with authentic flavours and enticing aromas.

"At Embrace, our dishes showcase the essence of Thai cuisine, offering guests an unforgettable culinary experience, our Herb Garden serves as a source of inspiration, allowing us to bring the freshest ingredients from garden to table.” said Chef Moo, Executive Chef.

EMBRACE

CHEF'S RECOMMENDATION MENU

Homemade Fried Crab Meat & Taro in Beancurd Skin Roll

Squid stuffed with Curry Fish Paste served with Pomelo Salad

Tom Yum Soup with Andaman Prawns

Braised Pork Belly with Preserved Mustard Green

Chicken Leg Confit with Panang Curry

BBQ Golae Spring Chicken
"Gai Golae, a traditional dish from southern Thailand, involves rolling chicken over fire. The tender, well-seasoned meat pairs perfectly with rice, capturing the essence of this flavorful dish."

Stir Fried Mixed Mushrooms
from a farm in Chiang Mai, a northern province of Thailand

King Prawns in Tamarind Sauce

Pad Thai with Prawns wrapped in Egg Omelet

Red Ruby in Coconut Milk & Toasted Sesame

EMBRACE

APPETIZER

คอหมูย่าง
Grilled Pork Neck 280

เบือทอด กุ้ง
Betel Nut leaf with Prawn Fritters 280

เกี้ยนปู
Homemade Fried Crab Meat & Taro in Beancurd skin Roll 450

SALAD

ยำเนื้อปู มะเขือยาวเผา
Crab Meat Salad with Grilled Thai Eggplant 550

ปลาหมึกยัดไส้ ยำส้มโอ
Squid stuffed with Curry Fish Paste served with Pomelo Salad 380

พล่ากุ้ง
Prawn & Lemongrass Salad 380

SOUP & CURRY

ต้มยำกุ้ง
Tom Yum Soup with Andaman Prawns 340
vegetarian option available

ต้มข่าไก่
Creamy Galangal Coconut Soup with Chicken 340
vegetarian option available

มัสมั่นแกะ กับโรตี
Lamb Massaman Curry & Roti 550

แกงพะแนง ไก่กรอบ
Chicken Leg Confit with Panang Curry 480

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 7% VAT AND 10% SERVICE CHARGE

Recommended Vegetarian Spicy Peanuts

EMBRACE

MAIN

หมูเคาหยก
Braised Pork Belly with Preserved Mustard Green 480

ไก่ย่างกอและ
BBQ Golae Spring Chicken 480

ไก่ผัดเม็ดมะม่วงหิมพาน
Sauteed Chicken with Cashew Nuts 380

ปลาย่างขมิ้น
Char Grilled Turmeric Red Snapper Fillet 380

เนื้อปูผัดผงกระหรี่
Sauteed Crab Meat in Yellow Curry Paste 550

กุ้งใหญ่ราดซอสมะขาม
King Prawns in Tamarind Sauce 480

ผัดกระเพราเนื้อเซอร์ลอย
Stir Fried Hot Basil Beef 480

ไข่เจียวเนื้อปู
Thai Style Crab Meat Omelet 550

ข้าวผัดปู
Fried Rice with Crab Meat 550

ก๋วยเตี๋ยวผัดไทย กุ้ง
Pad Thai with Prawns wrapped in Egg Omelet 320
bean sprout, chive, tofu and peanut

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Recommended Vegetarian Spicy Peanuts

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VEGETABLES

เห็ดคั่วซีอิ้ว
Stir Fried Mixed Mushrooms **220**

ผัดผักรวม
Stir Fried Mixed Vegetables in Soya Sauce **220**

คะน้าฮ้องเต้ผัดน้ำมันหอย
Stir Fried Baby Kale with Oyster Sauce **220**

DESSERT

ปอเปี๊ยะข้าวเหนียวมะม่วง และไอครีมมะพร้าว
Mango & Sticky Rice Spring Roll **220**
served with coconut ice cream

ขนมโคน้ำกะทิ
Glutinous Rice Dumplings in Coconut Milk **180**
with toasted sesame

ทับทิมกรอบ
Red Ruby in Coconut Milk & Toasted Sesame **180**

ผลไม้รวม
Seasonal Fresh Cut Fruits **180**

เค้กประจำวัน
Cake of The Day **220**

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Recommended **Vegetarian** **Spicy** **Peanuts**