



EMBRACE



Our Chef

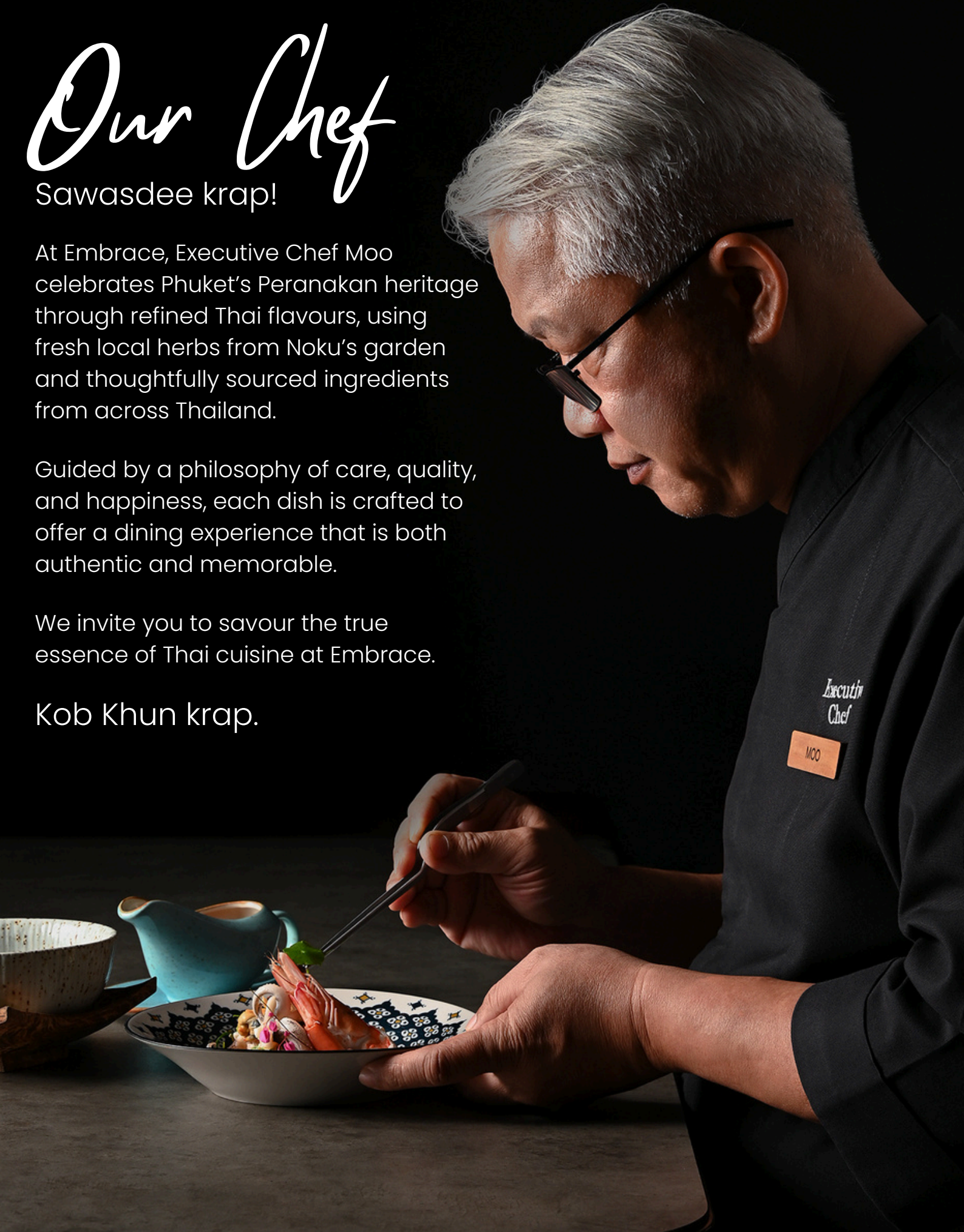
Sawasdee krap!

At Embrace, Executive Chef Moo celebrates Phuket's Peranakan heritage through refined Thai flavours, using fresh local herbs from Noku's garden and thoughtfully sourced ingredients from across Thailand.

Guided by a philosophy of care, quality, and happiness, each dish is crafted to offer a dining experience that is both authentic and memorable.

We invite you to savour the true essence of Thai cuisine at Embrace.

Kob Khun krap.





Herb Garden

At Noku Phuket, our Garden-to-Table philosophy begins in our very own herb garden, where fresh herbs and vegetables are carefully grown for daily use in our kitchens.

Lovingly maintained by Noku Phuket's gardeners, engineers, and chefs, the garden reflects our commitment to sustainability, culinary excellence, and authentic Thai flavours. Set within Chalong's serene natural landscape, it nurtures over 32 varieties of local herbs, each selected to enhance dishes with distinctive aromas and vibrant character.

At Embrace, the Herb Garden is a constant source of inspiration – allowing our chefs to bring the freshest ingredients from garden to table, and offering guests a true taste of Thailand.



CHEF'S RECOMMENDATION

M E N U

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

380



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



Peanuts



Vegetarian



Spicy

*Images are for illustrative purposes. Actual presentation may vary.

CHEF'S RECOMMENDATION

M E N U



Chicken Leg Confit
with Panang Curry
แกงพะแนงไก่กรอบ

480 

Homemade Fried
Crab Meat & Taro in
Beancurd Skin Roll
เกี๊ยวนปู

450



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CHEF'S RECOMMENDATION

M E N U

Braised Pork Belly with Preserved
Mustard Green

หมูเค็ย

480



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CHEF'S RECOMMENDATION

M E N U

King Prawns in
Tamarind Sauce

กุ้งใหญ่ราดซอสมะขาม

480



Pad Thai with Prawns
wrapped in Egg
Omelet
ก๋วยเตี๋ยวมัดไทย กุ้ง

320



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CHEF'S RECOMMENDATION

M E N U

BBQ Golae Spring Chicken

ไก่ย่างกอและ

480

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



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CHEF'S RECOMMENDATION

M E N U



Tom Yum Soup with
Andaman Prawns

ต้มยำกุ้ง

*Vegetarian option available

340  

Stir-Fried Mixed
Mushrooms

เห็ดคั่วซีอิ๊ว

220 



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CHEF'S RECOMMENDATION

M E N U

Red Ruby in Coconut Milk &
Toasted Sesame 
ทับทิมกรอบ

180



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APPETIZER

Grilled Pork Neck 280
คอหมูย่าง

Betel Nut Leaf with Prawn 280
Fritters 
เบ็ทกอด กุ้ง

SALAD

Crab Meat Salad with Grilled 550
Thai Eggplant
ยำเนื้อปู มะเขือยาวเผา

Prawn & Lemongrass Salad 380
ปล่ากุ้ง

SOUP & CURRY

Creamy Galangal Coconut 340
Soup with Chicken  
ต้มข่าไก่
*vegetarian option available

Lamb Massaman Curry & 550
Roti 
มัสมั่นแกะ กับโรตีสี่

VEGETABLES

Stir Fried Mixed Vegetables 220
in Soya Sauce 
ผัดผักรวม

Stir Fried Baby Kale with 220
Oyster Sauce 
คะน้าอ็องเต้ผัดน้ำมันหอย

MAIN

Sauteed Chicken with 380
Cashew Nuts
ไก่ผัดเม็ดมะม่วงหิมพาน

Chargrilled Turmeric Red 380
Snapper Fillet
ปลาย่างขมิ้น

Sauteed Crab Meat in Yellow 550
Curry Paste
เนื้อปูผัดผงกะหรี่

Stir Fried Hot Basil Beef 480
ผัดกระเพราเนื้อเซอร์ลอย 

Thai Style Crab Meat 550
Omelet
เนื้อปูผัดผงกะหรี่

DESSERT

Mango & Sticky Rice Spring 220
Roll served with Coconut Ice
Cream 
ปอเปี๊ยะข้าวเหนียวมะม่วง และไอศกรีมมะพร้าว

Glutinous Rice Dumplings in 180
Coconut Milk 
ขนมโค่น้ำกะทิ

Seasonal Fresh Cut Fruits 180
ผลไม้รวม

Cake of The Day 220
เค้กประจำวัน

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