

Amor

THAI SOUL FOOD MENU



Experience Authentic Thailand with our Thai Soul Food Menu.

"Amor proudly presents a Thai dining experience that celebrates our Culinary Team's family recipes, utilizing traditional ingredients and cooking techniques. It will bring our guests the warmth one feels when experiencing a home-cooked meal made with love."

Our menu celebrates the rich tapestry of flavors and traditions from every corner of our amazing country, with a key focus on Southern Thai Cuisine. Look out for the (★) sign on the menu, which indicates our southern signature dishes.

Whether you are a seasoned Thai food enthusiast or a first-time explorer of Thai cuisine, our Thai Soul Food Menu promises a genuine taste of Thailand that will leave you craving more."

OPEN HOURS : 11.00-21.30HRS.

☎ +66(0)76-397-777, ✉ H9932@accor.com,
📍 @NovotelPhuketCityPhokeethra, 📱 @novotelphuketcity

THAI SOUL FOOD

ARHAN REAK NAM YOI (THAI STARTERS)

Thai appetizers are full of flavor and can be salty, spicy, sour, or sweet. You're guaranteed to experience amazing flavors in every bite.

- 1_ **Larb Moo Tod** 🌿🐷🐷🐷🐷 245
The combination of spicy, sour, sweet, and salty flavors comes together when minced pork is mixed with Thai herbs and deep-fried into delicious balls.
ลาบหมูทอดเครื่องเทศแบบไทยแท้
- 2_ **Por Pia Sod Phuket** 🌿🍜🍜🍜 270
Fresh rice paper rolls filled with a variety of crisp, fresh vegetables, and dip them in sweet chili sauce for a delightful combination of flavors.
ปอเปี๊ยะสดเสิร์ฟกับน้ำจิ้มหวานสไตล์ภูเก็ต
- 3_ **Por Pia Goong Tod** 🌿🍤🍤🍤🍤 270
Thai shrimp spring rolls filled with crisp vegetables and succulent shrimp, fried to a golden, crispy perfection, and served with a sweet dipping sauce.
ปอเปี๊ยะกุ้งทอดจัดใส่เสิร์ฟกับน้ำจิ้มหวาน
- 4_ **Satay Gai** 🍢🍢🍢🍢🍢 235
Marinated chicken skewers are charcoal-grilled and served with peanut sauce, accompanied by cucumber slices and onions in vinegar.
สะเต๊ะไก่เสิร์ฟกับน้ำจิ้มถั่วและอจาวาด
- 5_ **Peek Gai Tod** 🍗🍗🍗🍗🍗 235
Try our easy, deep-fried Thai chicken wings with sweet Thai chili and spicy sauce for a quick snack.
ปีกไก่ทอด เสิร์ฟพร้อมน้ำจิ้มหวานและน้ำจิ้มแจ่ว

TUM YUM LARB (THAI SALADS)

Thai salads are primarily composed of meat and have robust flavors of lime, chili, sugar, and fish sauce. There are three categories of Thai salads: Tum, Yum, and Larb.

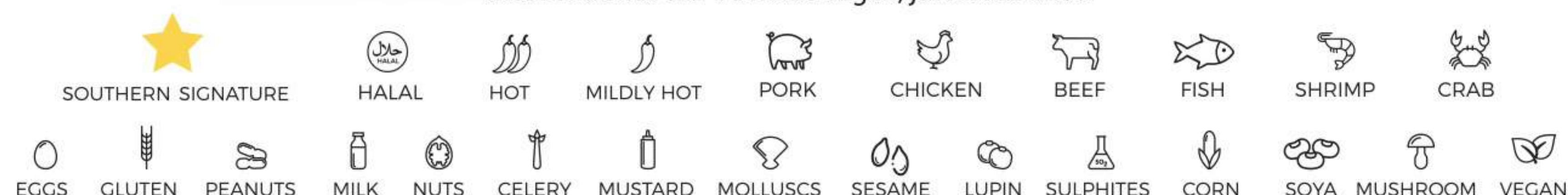
Tum means pounded, **Yum** means mixed or tossed together, and **Larb** means minced meats with herbs

- 6_ **Pla Goong Sod Samoon Prai** 🍤🍤🍤🍤 410
Cooked shrimp dressed with a sour, savory, sweet, and packed full of herbs, lemongrass, and makrut lime.
ปลากุ้งสดสมุนไพรไทย
- 7_ **Pla Ka Pong Tod Yam Ma Muang** 🍷🍷🍷🍷🍷 410
Deep-fried sea bass with mango salad and a sweetened fish sauce offers a delightful blend of salty, savory, sweet, and sour flavors.
ปลากระพงทอดยำมะม่วง
- 8_ **Thai Larb Gai** 🍗🍗🍗🍗 235
Ground chicken mixed with herbs, it is full of fresh flavors from herbs, lime, and chili.
ลาบไก่แบบอีสานเสิร์ฟกับผักสด
- 9_ **Nam Prik Goong Sieb** 🍤🍤🍤🍤 295
A southern Thai chili dip made with dried shrimp, served with a generous portion of vegetables.
น้ำพริกกุ้งเสียบต้นตำรับภูเก็ตเสิร์ฟพร้อมผัก
- 10_ **Som Tam** 🌿🌿🌿🌿 190
A popular Thai dish, green papaya salad, offers a delightful combination of crunchy, sour, salty, and sweet flavors.
ส้มตำกุ้งสดเสิร์ฟกับผักสด

Som Tam Goong Sod 🍤🍤 270
with fresh shrimp.
ส้มตำกุ้งสดเสิร์ฟกับผักสด

Som Tam Thai Vegetarian 🌿🌿 190
ส้มตำเจเสิร์ฟกับผักสด

Most of dishes can be made vegan, just let us know























PRICES ARE IN THAI BAHT AND INCLUDE A 10% SERVICE CHARGE AND 7% TAX.



ARHAN JAN LAK (THAI MAIN DISHES)

PAD (Thai Fried) "Pad" means quick stir fry, and is a popular Thai culinary technique.

- 11_ Kor Moo Yang with Nam Jim Jaew**  295
Pork Neck Roast Thai Style served with a spicy and sour dipping sauce.
คอหมูย่างน้ำจิ้มแจ่ว
- 12_ Moo Tod Bai Makrut**  305
Pork is deep-fried with kaffir lime leaves, giving it an herbal aroma, and served with chili sauce.
หมูสามชั้นทอดใบมะกรูดเสิร์ฟกับซอสน้ำจิ้มแจ่ว
- 13_ Khao Pad Sab Pa Rod Phuket**  330
Taste the savory, slightly sweet, and sour flavors in the rice tossed with shrimp, pineapple, cashews and currants, served in a pineapple.
ข้าวผัดสับปะรดภูเก็ตเสิร์ฟในลูกสับปะรด
- 14_ Mee Pad Hokkien**  255
Try Phuket Original Hokkien Noodles, featuring thick yellow fried noodles with chicken and vegetables, topped with a half-cooked egg.
หมี่ผัดฮกเกี้ยนภูเก็ต
- 15_ Gai Pad Med Mamuang Himmapan**  285
Chicken stir-fried with a pop of heat and toasted cashews coated in a sweet sauce.
ไก่ผัดเม็ดมะม่วงหิมพานต์
- 16_ Pak Miang Phad Khai Goong Sieb**  225
Stir-fried Miang leaves with eggs and dried shrimp for a delicious taste featuring a blend of sweet, bitter and slightly astringent flavors.
ผักเหมียงผัดไข่กุ้งเสียบ
- 17_ Pad Pak Ruam Nam Man Hoy**  200
Lightly cooked mixed vegetables offer a combination of texture, flavor, and nutrition that satisfies vegetarian lovers.
ผัดผักรวมน้ำมันหอย

- 18_ Khao Pad** 
Stir-fried jasmine rice together with meats and seasoning topped with fried eggs.
ข้าวผัดตามสั่ง เสิร์ฟพร้อมไข่ดาว
- _Khao Pad Moo**  | **Khao Pad Gai**  245
ข้าวผัดหมู | ข้าวผัดไก่
- _Khao Pad Goong**  330
ข้าวผัดกุ้ง
- _Khao Pad Pu**  355
ข้าวผัดปู
- 19_ Khao Pad Krapow** 
Thailand's most popular dish. Stir-fried meat with holy basil and a spicy, sweet, and salty sauce.
ผัดกะเพราผัดข้าว เสิร์ฟพร้อมไข่ดาว
- _Khao Pad Krapow Moo**  235
ผัดกะเพราหมู
- _Khao Pad Krapow Gai**  235
ผัดกะเพราไก่
- _Khao Pad Krapow Goong**  330
ผัดกะเพรากุ้ง
- 20_ Pad Thai** 
Stir-fried dish of thin rice noodles with a sweet, savory, and sour sauce, garnished with scattered crushed peanuts.
ผัดไทย
- _Pad Thai Vegan**  210
ผัดไทยเวจ
- _Pad Thai Gai**  305
ผัดไทยไก่
- _Pad Thai Goong Sod**  330
ผัดไทยกุ้งสด



Most of dishes can be made vegan, just let us know















PRICES ARE IN THAI BAHT AND INCLUDE A 10% SERVICE CHARGE AND 7% TAX.



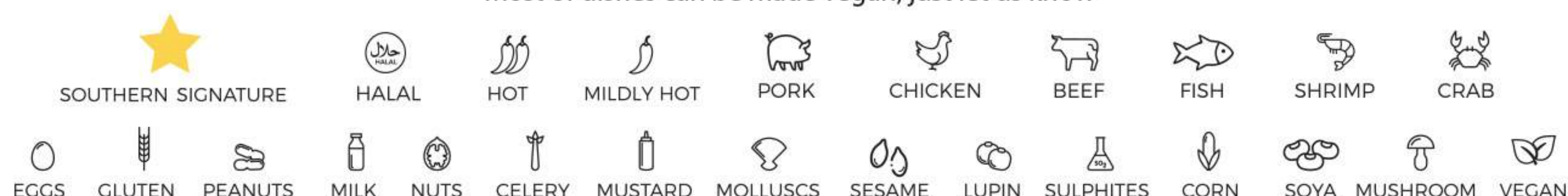
TOM & GAENG (THAI SOUPS & CURRIES)

Tom means boiling a broth Gaeng means Curry.
Gaeng refers to the cooking method of combining several types of vegetables with liquid and curry pastes, but Tom without curry paste.

- 21_ **Tom Yum Goong**  350
Seafood clear & sour soup flavored with fragrant lemon grass, fresh galangal root, and kaffir lime leaf.
ต้มยำกุ้ง
- 22_ **Tom Kati Pak Miang Goong Sod Phuket**  285
Miang leaves in coconut milk soup with shrimp, offering a mixture of mild creaminess, saltiness, and a hint of vegetable flavor.
ต้มกะทิผักหมี่ขงกุ้งสดแบบภูเก็ต
- 23_ **Gaeng Massaman Gai**  235
Rich, flavorful, and mildly spicy Thai curry with chicken and potato. Fragrant spice undertones.
แกงมัสมั่นน่องไก่
- 24_ **Khua Kling**  245
Stir-frying meat with curry paste until it dries out provides an aromatic and complex, spicy texture.
คั่วกลิ้ง หมกกรุ่นสมุนไพร
- _Khua Kling Moo  245
คั่วกลิ้งหมู
- _Khua Kling Gai  245
คั่วกลิ้งไก่
- _Khua Kling Neua  295
คั่วกลิ้งเนื้อ
- 25_ **Gaeng Som Pla Krapong Yod Maprow**  330
Spicy and sour curry with fish fillet and young coconut shoots teeming with chilies, and sour tamarind.
แกงส้มปลาตะพงขยอดมะพร้าวสดลิทศิรรา
- 26_ **Moo Hong Phuket**  330
Phuket's signature dish features braised chunks of pork belly in an herbaceous sweet sauce.
หมูสามชั้นตุ๋นเครื่องเทศสไตล์ภูเก็ต
- 27_ **Gaeng Kiew Wan Gai**  295
Thai green curry is a spicy, aromatic, and sweet dish made with green curry paste, coconut milk, chicken, vegetables, and herbs.
แกงเขียวหวานไก่
- 28_ **Kha Nom Jean Keang Poo**  330
A deliciously creamy crab curry with little nests of noodles and many traditional vegetables.
ขนมจีนแกงปูรสขมขิน
- 29_ **Steamed Rice**  35
ข้าวสวย



Most of dishes can be made vegan, just let us know



PRICES ARE IN THAI BAHT AND INCLUDE A 10% SERVICE CHARGE AND 7% TAX.

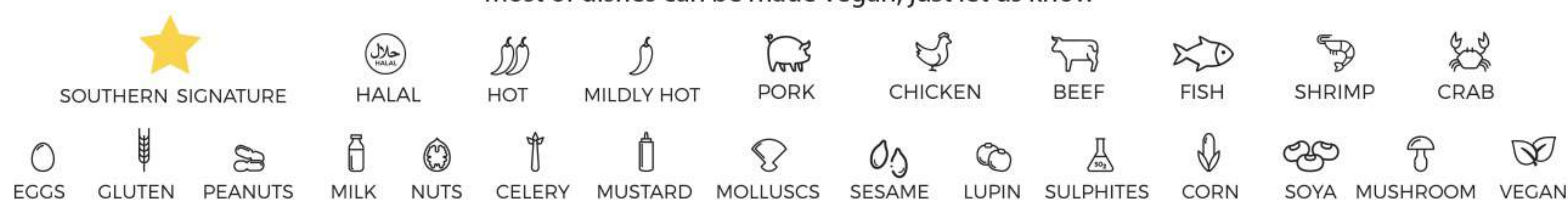


KHONG WAAN (DESSERT)

- 30_ Pollamai Ruam**  225
 A cut collection of Thailand's finest tropical and seasonal fruits with a unique taste that refreshes after a meal.
 ผลไม้รวม
- 31_ Khao Neow Ma Muang**    345
 A combination of fresh sweet mango, creamy, slightly salty coconut milk, and Thai sticky rice.
 ข้าวเหนียวมะม่วง
- 32_ Chocolate Honey Toast**      255
 A golden, crunchy outside with a soft inside bread topped with fruit and ice cream, served with chocolate and honey
 ขนมปังอบราดซอสช็อคโกแลต น้ำผึ้ง และไอศกรีมช็อคโกแลต
- 33_ Coconut Crème Brulé**    245
 Indulge in a custard dessert topped with a hard caramel made from a melted sugar crust, served in a coconut.
 แครมบลูเล่มะพร้าว
- 34_ Choco Lava Brownie**     255
 Experience the magical effect after the meal with a chocolate dome filled with brownie, chocolate ice cream, and covered in hot chocolate sauce.
 ช็อคโกแลตลาวาบราวนี่



Most of dishes can be made vegan, just let us know



PRICES ARE IN THAI BAHT AND INCLUDE A 10% SERVICE CHARGE AND 7% TAX.

