

Buabok

Welcome to Buabok, an authentic Thai Restaurant, highlighting local cuisine prepared through regionally sourced fresh ingredients designed to offer guests with a once in a lifetime dining experience.

Buabok takes its name and inspiration from the Asiatic pennywort plant, whose edible lotus-like leaves are frequent additions to many dishes in this part of Thailand. Its resemblance to the lotus plant carries connotations of purity, peace and healthy living values at the very heart of Amanpuri.

Buabok

Appetisers เมนูเรียกน้ำย่อย

Bua Thod ✳

เบือทอด

Bangtao Style Fried Prawns, Foraged Leaves, Turmeric Batter (G, C, F)

Miang Pu ✳

เมี่ยงปู

Lettuce Wrap, Phuket Crab Meat, Vermicelli Noodles, Herb Dressing (G, C, F)

Kor Moo Yang

คอหมูย่าง

Marinated And Grilled Free Range Pork Neck, Spicy Tamarind Sauce (PK, G, S, F)

Plaa In See Yang Takrai ✳

ปลาอินทรีย่างตะไคร้

Grilled Bangtao Mackerel Fish Cake, Lemongrass, Sweet Chilli Sauce (F)

Poh Pia Sod Nuea Pu

เปาะเปี๊ยะสดเนื้อปู

Phuket Fresh Spring Roll, Beansprouts, Crab Meat, Lettuce, Tamarind & Cashew Nut Dressing (G, S, C, N)

Salads ยำ

Yaam Phuket Goong Yang

ยำภูเก็ตกุ้งย่าง

Local Greens, Vegetables, Pomelo, Peanuts, Grilled Prawns in Dried Chilli, Lime Vinaigrette (C, F, P)

Yaam Nuea Yang

ยำเนื้อย่าง

Grilled Wagyu Striploin Salad, Cucumber, Tomato, Onion In Chilli Lime Dressing (F, Ce)

Laab Plaa Kao ✳

ลาบปลาเก๋า

Bangtao Bay Grouper Salad, Toasted Rice, Chilli, Thai Herbs (F)

Yaam Hua Plee

ยำหัวปลี

Banana Blossom Salad, Peanut, Dry Coconut, Shallot, Coriander, Chilli paste, Lime Vinegar, Quail Egg (E, S, G, P)

Yam Pu Nim

ยำปูนิ่ม

Green Mango Salad, Soft Shell Crab, Lime vinegar (C, F, G)

Soups ต้ม

Tom Yum Goong Nahm Kon

ต้มยำกุ้งน้ำข้น

Thai Hot & Sour Soup, Tiger Prawns, Mushroom, Lemongrass, Chilli Paste (C, F, P)

Tom Jued Hed Lae Rak Bua ✳

ต้มจืดรากบัว

Clear Lotus Root Soup, Tofu, Goji Berries, Phuket Noodles (V, G, S, Ce)

Tom Kha Gai

ต้มข่าไก่

Free Range Thai Chicken Soup in Coconut (F)

Gaeng Oom Goong

แกงอ่อมกุ้ง

Hot Soup Shrimps, Mushroom, Pumpkin, Lemongrass, Dill, Shallot, Mang-Luk Leaves (C, F)

Noodles เมนูเส้น

Paad Thai Nuea Pu ✳

ผัดไทยเนื้อปู

Stir Fried Rice Noodles, Phuket Crab Meat, Peanuts, Tofu (S, G, C, F, E, P)

Khao Soi Gai

ข้าวซอยไก่

Chiang Mai Style Coconut Curry Noodles, Organic Chicken Thigh (G, C, F)

✳ signature dish, (VG) Vegan, (N) Nuts, (G) Gluten, (D) Dairy,

(C) Crustacean, (F) Fish, (P) Peanuts, (E) Egg, (Se) Sesame Seeds, (S) Soy, (PK) Pork, (V) Vegetarian, (Ce) Celery

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

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce including fish, meat, dairy, fruits and vegetables is informed by our commitment to sustainability.

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Curries & Grilled แกลงและย่าง

Gaeng Plaa Bai Yor ※

แกลงปลาใบช่อ

Pan Fried Grouper, Red Curry Sauce, Noni Leaf (F)

Gaeng Massaman Phae

แกลงมีสมันแพะ

Pa Klok Goat Massaman Curry, Phuket Cashew Nuts, Crispy Shallots (C, F, N)

Gaeng Pu Sen Mee ※

แกลงปูเส้นหมี่

Phuket Style Crab Meat Yellow Curry, Betel Leaves, Vermicelli, Local Vegetables (C, G, F)

Gaeng Som Pla Kao

แกลงส้มปลากุ้ง

Southern Sour Curry, Grouper, Heart Palm (C, F)

Paneang Nuea

พะเนียงเนื้อ

Wagyu Striploin Red Curry, Pea Eggplant, Coconut Cream, Kaffir Lime Leaves (F, C)

Nuea Yang Tao Fai

เนื้อย่างเตาไฟ

Wagyu Striploin Beef on Charcoal Grill, Spicy Tamarind Sauce (F)

Gai Yang

ไก่อินทรีซี่ย่าง

Klong Phai Farm on a Charcoal Grill Organic Baby Chicken, Papaya Salad, Black Sticky Rice (G, S, P, N, C)

Seafood ทะเล

Plaa Thod Kamin Yaam Malagaw

ปลาทอดขมิ้นย่านมะละกอ

Crispy Fried Bangtao Bay Grouper in Turmeric, Garlic Rub, Green Papaya Salad (F, S, G)

Plaa Kapong Yang Bai Tong

ปลากระพงย่างใบตอง

Grilled Bangtao Snapper in Banana Leaf, Coriander, Garlic Rub, Nahm Jim Seafood Sauce (F)

Plaa Kapong Nueg Si-Eaw

ปลากระพงนึ่งซีอิ๊ว

Steamed White Snapper with Shitake, Pak Choi, Spring Onion, Coriander, Chilli (G, S, SE, M)

Goong Lie Sue Sam Rod ※

กุ้งลายเสือสามรส

Grilled Tiger Prawns with Tamarind Sauce, Bell Pepper, Basil (G, S, C, M)

Poo Nim Paad Pong Karee

ปูนิ่มผัดผงกระหรี่

Stir Fried Soft Shell Crab, Bell Pepper, Onion, Celery, Spring Onion with Curry Powder, Milk, Egg, Chilli Oil (C, E, S, G, CE, D, M)

Side Dishes เมนูทานเสริม

Paad Kanaeng Moo Grob

ผัดแกงหมูกรอบ

Stir Fried Organic Baby Cabbage, Phuket Fermented Soy Beans, Crispy Pork (PK, G, S)

Paad Fakthong ※

ผัดฟักทอง

Stir Fried Pumpkin, Thai Basil (G, S)

Paad Pak Miang

ผัดผักเหมียง

Stir Fried Melinjo Leaves, Egg, Garlic Chips (E, G, S)

Paad Phak Boong

ผัดผักบุ้ง

Stir Fried Morning Glory, Oyster Sauce, Fried Garlic (C, G, S)

Paad Rak Bua

ผัดรากบัว

Stir Fried Lotus Root, Okra, Lotus Seeds (G, S)

※ signature dish, (VG) Vegan, (N) Nuts, (G) Gluten, (D) Dairy,

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Main Relishes เครื่องจิ้ม

Nahm Prik Goong Siab

น้ำพริกกุ้งเสียบ

Smoked Shrimp Chili Dip, Local Greens, Soft Boil Eggs (C, F, E)

Desserts ของหวาน

Phuket Pineapple

สับปะรดภูเก็ต

Coconut Sorbet, Lime Leaf (VG)

Khao Niew Mamuang

ข้าวเหนียวมะม่วง

Mango Sticky Rice, Fresh Coconut Cream, Crispy Mung Bean (VG)

Tub Tim Grob

ทับทิมกรอบ

Water Chestnut in Fresh Coconut Milk, Jackfruit, Young Coconut, Coconut Sorbet (VG)

Brioche Tao Sor ※

บริยอชเต้าส้อม

Deep Fried Brioche, Tao Sor Ice Cream, Walnut Caramel (D, E, G, V, N)

Look Chook Dok Jok

ลูกชกดอกจอก

Thai Crispy Cookies served with Palm Sugar, Coconut Sugar Ice Cream, Lemon & Rose Foam (D, E, G, V, Se)

Chantaburi Dark Chocolate Soufflé

ฉันทบุรีช็อคโกแลตซุฟเฟล

Banana and Yogurt Ice Cream (D, E, V, S)

Ice Creams & Sorbets ไอศกรีมและซอร์เบ

Ice Creams

ไอศกรีม

Vanilla, Chocolate, Coffee, Thai Tea (D, E, V, Se)

Sorbets

ซอร์เบ

Mango, Coconut, Pineapple (VG)

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