

Buabok

The original Thai dining experience, overseen by the experienced and creative eye of Thai executive sous chef Kannika Jitsangworn

Chef Kannika learned to cook from her mother as a child during her childhood, in a home surrounded by coconut, mango and jackfruit trees, where every dish was created from home-grown ingredients. She would grind red curry paste, harvest dry coconut and crack, grate and squeeze fresh fruits to develop exquisite dishes for her family.

Chef Kannika believes the art of cooking is to bring about an experience, with every element hand-crafted, paying homage to her heritage, to create truly authentic Thai cuisine for guests to enjoy.

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 ※

เบือกทอด

Bangtao Style Fried Prawns, Foraged Leaves, Turmeric Batter

Miang Pu ※

เมี่ยงปู้

Lettuce Wrap, Phuket Crab Meat, Vermicelli Noodles, Herb Dressing

Kor Moo Yang

คอหมูย่าง

Marinated And Grilled Free Range Pork Neck, Spicy Tamarind Sauce

Plaa In See Yang Takrai ※

ปลาอินทรีย่างตะไคร้

Grilled Bangtao Mackerel Fish Cake, Lemongrass, Sweet Chilli Sauce

Poh Pia Sod Nuea Pu

เปาะเปี๊ยะสดเนื้อปู

Phuket Fresh Spring Roll, Beansprouts, Crab Meat, Lettuce, Tamarind & Cashew Nut Dressing

Salads ยำ

Yaam Phuket Goong Yang

ยำภูเก็ตกุ้งย่าง

Local Greens, Vegetables, Pomelo, Peanuts, Grilled Prawns in Dried Chilli, Lime Vinaigrette

Yaam Mamuang Pu Nim Ranong ※

ยำมะม่วงปู้น้ิมระนอง

Crispy Ranong Soft Shell Crab, Green Mango Salad, Betel Leaves

Yaam Nuea Yang

ยำเนื้อย่าง

Grilled Korat Angus Beef Salad, Cucumber, Tomato, Onion In Chilli Lime Dressing

Laab Plaa Kao ※

ลาบปลาเค็ม

Bangtao Bay Grouper Salad, Toasted Rice, Chilli, Thai Herbs

Soups ต้ม

Tom Yum Goong Nahm Kon

ต้มยำกุ้งน้ำข้น

Thai Hot & Sour Soup, Tiger Prawns, Mushroom, Lemongrass, Chilli Paste

Tom Jued Hed Lae Rak Bua ※

ต้มจืดรากบัว

Clear Lotus Root Soup, Tofu, Goji Berries, Phuket Noodles

Tom Kha Gai Bai Som Poi

ต้มข่าไก่ใบส้มป่อย

Free Range Thai Chicken Soup In Coconut Milk, Mushroom Mimosa Leaf, Turmeric

Tom Krati Pak Miang

ต้มกะทิผักเหมียง

Soup of Melinjo Leaves, Coconut Milk, Prawns, Shallots, Roasted Shrimp Paste

Noodles เมนูเส้น

Paad Thai Nuea Pu ※

ผัดไทเนื้อปู

Stir Fried Rice Noodles, Phuket Crab Meat, Dried Shrimp, Peanuts, Tofu

Khao Soi Gai

ข้าวซอยไก่

Chiang Mai Style Coconut Curry Noodles, Organic Chicken Thigh

※ signature dish, (V) vegetarian option, (VG) vegan option,

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Curries & Grilled แกงและย่าง

Gaeng Plaa Bai Yor ✳

แกงปลาใบยอ

Pan Fried Grouper, Red Curry
Sauce, Noni Leaf

Gaeng Massaman Phae

แกงมัสมั่นแพะ

Pa Klok Goat Massaman Curry, Phuket
Cashew Nuts, Crispy Shallots

Gaeng Pu Sen Mee ✳

แกงปูเส้นหมี่

Phuket Style Crab Meat Yellow Curry, Betel
Leaves, Vermicelli, Local Vegetables

Gaeng Phed Ped Yang

แกงเผ็ดเป็ดย่าง

Roasted Duck Red Curry, Cherry
Tomato, Phuket Pineapple, Thai Basil

Paneang Nuea

พะเนียงเนื้อ

Angus Beef Red Curry, Pea Eggplant,
Coconut Cream, Kaffir Lime Leaves

Nuea Yang Tao Fai

เนื้อย่างเตาไฟ

Thai Wagyu Beef on Charcoal
Grill, Spicy Tamarind Sauce

Gai Yang

ไก่อบคริสต์ย่าง

Klong Phai Farm on a Charcoal
Grill Organic Baby Chicken, Papaya
Salad, Black Sticky Rice

Seafood ทะเล

Plaa Thod Kamin Yaam Malagaw

ปลาทอดขมิ้นย่านมะละกอ

Crispy Fried Bangtao Bay Grouper in
Turmeric, Garlic Rub, Green Papaya Salad

Plaa Kapong Yang Bai Tong

ปลากระพงย่างใบตอง

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

Muek Gai Thod Kratiam

หมึกไข่ทอดกระเทียม

Deep Fried Squid, Crispy Garlic,
Spicy Lime Sauce

Goong Lie Sue Yang ✳

กุ้งลายเสือย่าง

Grilled Marinated Phang Nga Bay
Tiger Prawns, Herb Salad

Side Dishes เมนูทานเสริม

Paad Kanaeng Moo Grob

ผัดขมิ้นหมูกรอบ

Stir Fried Organic Baby Cabbage, Phuket
Fermented Soy Beans, Crispy Pork

Paad Fakthong ✳

ผัดฟักทอง

Stir Fried Pumpkin, Thai Basil
in Kannika's Mum's Style

Paad Pak Miang

ผัดผักเหมียง

Stir Fried Melinjo Leaves, Egg, Garlic Chips

Pak Chiangda Paad Gai Kratiam Dong ✳

ผักเชียงดาผัดไข่และกระเทียมดอง

Stir Fried Chiangda Leaves,
Egg, Pickled Garlic

Paad Rak Bua

ผัดรากบัว

Stir Fried Lotus Root, Okra, Lotus Seeds

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Main Relishes เครื่องจิ้ม

Lon Pu Nim
หลนปูนิ่ม
Relish of Ranong Soft Shell
Crab, Thai Forest Herbs

Nahm Prik Goong Siab
น้ำพริกกุ้งเสียบ
Smoked Shrimp Chili Dip, Local
Greens, Soft Boil Eggs

Desserts ของหวาน

Phuket Pineapple
สับปะรดภูเก็ต
Coconut Sorbet, Lime Leaf

Tao Huay Ma-Prow Lae Khing ※
เต้าฮวยมะพร้าวและชิง
Ginger Coconut Pudding, Black Sesame
Ice Cream , Egg roll

Khao Niew Mamuang
ข้าวเหนียวมะม่วง
Mango Sticky Rice, Fresh Coconut
Cream, Crispy Mung Bean

Tub Tim Grob
ถั่วทิมกรอบ
Water Chestnut in Fresh Coconut Milk,
Jackfruit, Young Coconut, Coconut Ice Cream

Brioche Tao Sor ※
เบรียอชเต้าฮวย
Deep Fried Brioche, Tao Sor Ice Cream,
Walnut Caramel

Mor Gaeng Pheuk ※
หม้อแกงฝัก
Taro and Egg Custard,
Ginkgo, Pumpkin Puree

Ice Creams & Sorbets ไอศกรีมและเชอร์เบต

Ice Creams
ไอศกรีม
Coconut, Thai Tea, Nakhon Si
Thammarat Chocolate

Sorbets
เชอร์เบต
Pineapple, Mango, Tamarind

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