



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
เปาะเปี๊ยะสดเนือปู
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 ✕
ลาบปลาเค็ม
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 ✕
ผัดไทเนือปู
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.
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Curries & Grilled แกงและย่าง

Gaeng Plaa Bai Yor ✖
แกงปลาใบยอ
Pan Fried Grouper, Red Curry
Sauce, Noni Leaf (F)

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

Gaeng Pu Sen Mee ✖
แกงปูเส้นหมี่
Phuket Style Crab Meat Yellow Curry,
Betel Leaves, Vermicelli, Local
Vegetables (C, G, F)

Gaeng Som Pla Kao
แกงส้มปลาเค้า
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
ไก่อินทรีย่าง
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
ปลากระพงนึ่งซีอิ้ว
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
ปูนึ่งผัดผงกระหรี่
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
ผัดแกงงหมูกรอบ
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)

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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
สับประรดภูเก็ต
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 P
alm Sugar, Coconut Sugar Ice Cream,
Lemon & Rose Foam (D, E, G, V, Se)

Chantaburi Dark Chocolate Soufflé
ฉันทบุรีดาร์คช็อกโกแลตซูเฟล
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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