

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 ※

เบือกทอด

Bangtao Style Fried Prawns, Foraged Leaves, Turmeric Batter (SF, G, S)

Miang Pu ※

เมี่ยงปู้

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

Kor Moo Yang

คอหมูย่าง

Marinated And Grilled Free Range Pork Neck, Spicy Tamarind Sauce (G, S, SF, P)

Plaa In See Yang Takrai ※

ปลาอินทรีย่างตะไคร้

Grilled Bangtao Mackerel Fish Cake, Lemongrass, Sweet Chilli Sauce (SF, S, N)

Poh Pia Sod Nuea Pu

เปาะเปี๊ยะสดเนื้อปู

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

Salads ยำ

Yaam Phuket Goong Yang

ยำภูเก็ทกุ้งย่าง

Local Greens, Vegetables, Pomelo, Peanuts, Grilled Prawns in Dried Chilli, Lime Vinaigrette (SH, GF, S, N)

Yaam Nuea Yang

ยำเนื้อย่าง

Grilled Korat Angus Beef Salad, Cucumber, Tomato, Onion In Chilli Lime Dressing (S, GF)

Laab Plaa Kao ※

ลาบปลาเค็ม

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

Yaam Hua Plee

ยำห้วปลี

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

Soups ต้ม

Tom Yum Goong Nahm Kon

ต้มยำกุ้งน้ำข้น

Thai Hot & Sour Soup, Tiger Prawns, Mushroom, Lemongrass, Chilli Paste (SH, SF)

Tom Jued Hed Lae Rak Bua ※

ต้มจืดรากบัว

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

Tom Kha Gai Bai Som Poi

ต้มข่าไก่ใบส้มป่อย

Free Range Thai Chicken Soup in Coconut Milk, Mushroom Mimosa Leaf, Turmeric (SF)

Gaeng Oom Goong

แกงอ่อมกุ้ง

Hot Soup Shrimps, Mushroom, Pumpkin, Lemongrass, Dill, Shallot, Mang-Luk Leaves (SH, M, G)

Noodles เมนูเส้น

Paad Thai Nuea Pu ※

ผัดไทยเนื้อปู

Stir Fried Rice Noodles, Phuket Crab Meat, Dried Shrimp, Peanuts, Tofu (SH, SF, N, G, E)

Khao Soi Gai

ข้าวซอยไก่

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

※ signature dish, (D) Dairy, (E) Egg, (GF) Gluten Free, (N) Nuts, (M) Molluscs, (P) Pork, (S) Soy, (SF) Seafood, (SH) Shell Fish, (SS) Sesame (V) Vegetarian

Our menu may contain allergens. If you suffer from any food allergy or intolerance, please let a member of the restaurant team know upon placing your order. Prices listed in Thai Baht. Subject to 10% service charge and applicable government tax.

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Curries & Grilled แกงและย่าง

Gaeng Plaa Bai Yor ※

แกงปลาใบยอ

Pan Fried Grouper, Red Curry
Sauce, Noni Leaf (SH, SF)

Gaeng Massaman Phae

แกงมัสมั่นแพะ

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

Gaeng Pu Sen Mee ※

แกงปูเส้นหมี่

Phuket Style Crab Meat Yellow Curry, Betel
Leaves, Vermicelli, Local Vegetables (SH, SF, G)

Gaeng Pha Ped

แกงป่าปืด

Jungle Curry with Roasted Duck, Eggplant,
Bell Pepper, Baby Corn, Long Bean,
Cauliflower, Baby Eggplant, Hot Basil, Chilli
(SH, G, M)

Paneang Nuea

พะเนียงเนื้อ

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

Nuea Yang Tao Fai

เนื้อย่างเตาไฟ

Thai Wagyu Beef on Charcoal
Grill, Spicy Tamarind Sauce

Gai Yang

ไก่อบเครื่องย่าง

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

Seafood ทะเล

Plaa Thod Kamin Yaam Malagaw

ปลาทอดขมิ้นย่านมะละกอ

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

Plaa Kapong Yang Bai Tong

ปลากระพงย่างใบตอง

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

Plaa Kapong Nueg Si-Eaw

ปลากระพงนึ่งซีอิ๊ว

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

Goong Lie Sue Sam Rod ※

กุ้งลายเสือสามรส

Grilled Tiger Prawns with Tamarind Sauce,
Bell Pepper, Basil (SH, SF, G)

Side Dishes เมนูทานเสริม

Paad Kanaeng Moo Grob

ผัดแกงขมิ้นหมูกรอบ

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

Paad Fakthong ※

ผัดฟักทอง

Stir Fried Pumpkin, Thai Basil (V, G, S)

Paad Pak Miang

ผัดผักเหมียง

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

Paad Lin Haan ※

ผัดลีนहां

Stir Fried Local Green Vegetable, Tofu,
Mushroom Sauce and Fried Garlic (S, G)

Paad Rak Bua

ผัดรากบัว

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

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Main Relishes เครื่องจิ้ม

Poo Nim Paad Pong Karee

ปู๋นึมมัดผงกระหรี่

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

Nahm Prik Goong Siab

น้ำพริกกุ้งเสียบ

Smoked Shrimp Chili Dip, Local
Greens, Soft Boil Eggs (SH, SF, E)

Desserts ของหวาน

Phuket Pineapple

ส้มประดุกภูเก็ต

Coconut Sorbet, Lime Leaf

Khao Niew Mamuang

ข้าวเหนียวมะม่วง

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

Tub Tim Grob

ถั่วทิมกรอบ

Water Chestnut in Fresh Coconut Milk,
Jackfruit, Young Coconut, Coconut Ice Cream

Brioche Tao Sor ※

เบรียอชเต้าส้อ

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

Look Chook Dok Jok

ลูกชกตอกจอก

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

Pandan Lava ※

เค้กลาวาใบเตย

Pandan Lava Cake served with Rice Ice Cream,
Rice Sponge, Mango Sauce (G, D, E)

Ice Creams & Sorbets ไอศกรีมและเชอร์เบต

Ice Creams

ไอศกรีม

Vanilla, Chocolate, Hazelnut, Pistachio,
Coffee, Thai Tea, Rice Ice Cream (D, E)

Sorbets

เชอร์เบต

Mango, Strawberry, Coconut, Pineapple,
Passion Fruit, Lemon, Raspberry

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