



Charm Thai



In Charm Thai, we support local suppliers and we purchase from the market only fresh Andaman seafood, organic grown vegetables, quality pork and chicken, while our beef and lamb are imported. Chef Nok and Chef Tak turn them after into the Thai "must try" classics or their modern creations.

Please inform your server of any food allergies, food intolerances, dietary requirements, or religious preferences that you or your party may have.

**Kids stay & eat
FREE**

Allergies and intolerances:

Please be advised that our food may contain ingredients as indicated by the following symbols.

Allergen Icons



Spicy Level



Refreshing Thai

Miang Pla Dok Bua

260

Crispy fish nuggets with aromatic herbs, served in lotus leaves



Chef Nok
Signature



Yam Som Oh

250

Shrimp salad with Thai pomelo - orange lime dressing



Som Tam

220

A classic Thai signature spicy papaya salad, served with crispy chicken leg confit



Salmon Zaap

320

A Thai-style spicy salad made with thinly sliced fresh salmon, marinated with lemon zest, chilli, and pink peppercorns served with mixed salad



All prices are in Thai Baht and subjected to 10% service charge and 7% tax.

Gai Kolae

240

Charcoal-grilled marinated chicken in spices and chilli sauce



Chef Nok
Signature



Goong Takrai

320

Marinated shrimp salad with lemongrass and Thai herbs



Kin Len

300

Mixed appetizers chicken satay, crab spring rolls, vegetable spring rolls



Satay Ruam

260

Mixed Satay pork, beef and chicken with peanut sauce and cucumber relish





Goong Maprow 280

Fried shrimp coated, sesame and grated coconut served with sweet plum sauce



Goong Sarong 280

Crispy fried shrimp in noodle wrap served with plum sauce



Chicken Wing 180

Deep-fried chicken wing served with spicy chilli dip



Calamari 290

Deep-fried squid with tartar sauce



French Fries 110

Served with mayonnaise



Crab Spring Roll 360

Crispy fried crab meat spring rolls served with spicy dip

Charm Thai Favourite & Local Seafood



Whole Sea Bass

580

Selection of cooking:

- **Pla Kapong Sauce Miang** - deep-fried with aroma herb, betel, dried coconut, palm fish sauce
- **Tod Gratiem** - deep-fried with garlic
- **Neung Manow** - steamed with chilli and lime
- **Tod Nam Pla** - deep-fried with sweetened fish sauce served with green mango salad
- **Tod Kamin** - deep-fried marinated sea bass with turmeric and garlic, served with seafood sauce



Goong Makam or Gratiem Prik Thai

380

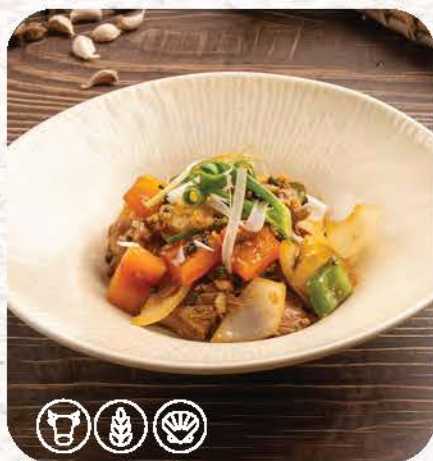
Stir-fried prawn with tamarind sauce,
or with garlic and pepper



Si Krong Moo Ob

300

Stewed pork spare rib with
honey soy sauce



Nue Pad Prik Thai Dam 360
Stir-fried beef with black pepper



Pad Thai Goong 280
Stir-fried rice noodle with shrimp, tofu and bean sprout



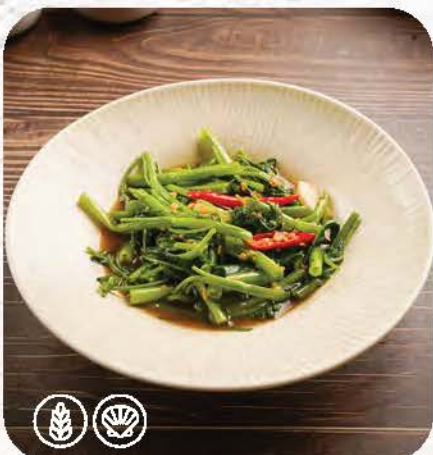
Plamoek Gratiem Prik Thai 300
Crispy squid with garlic pepper



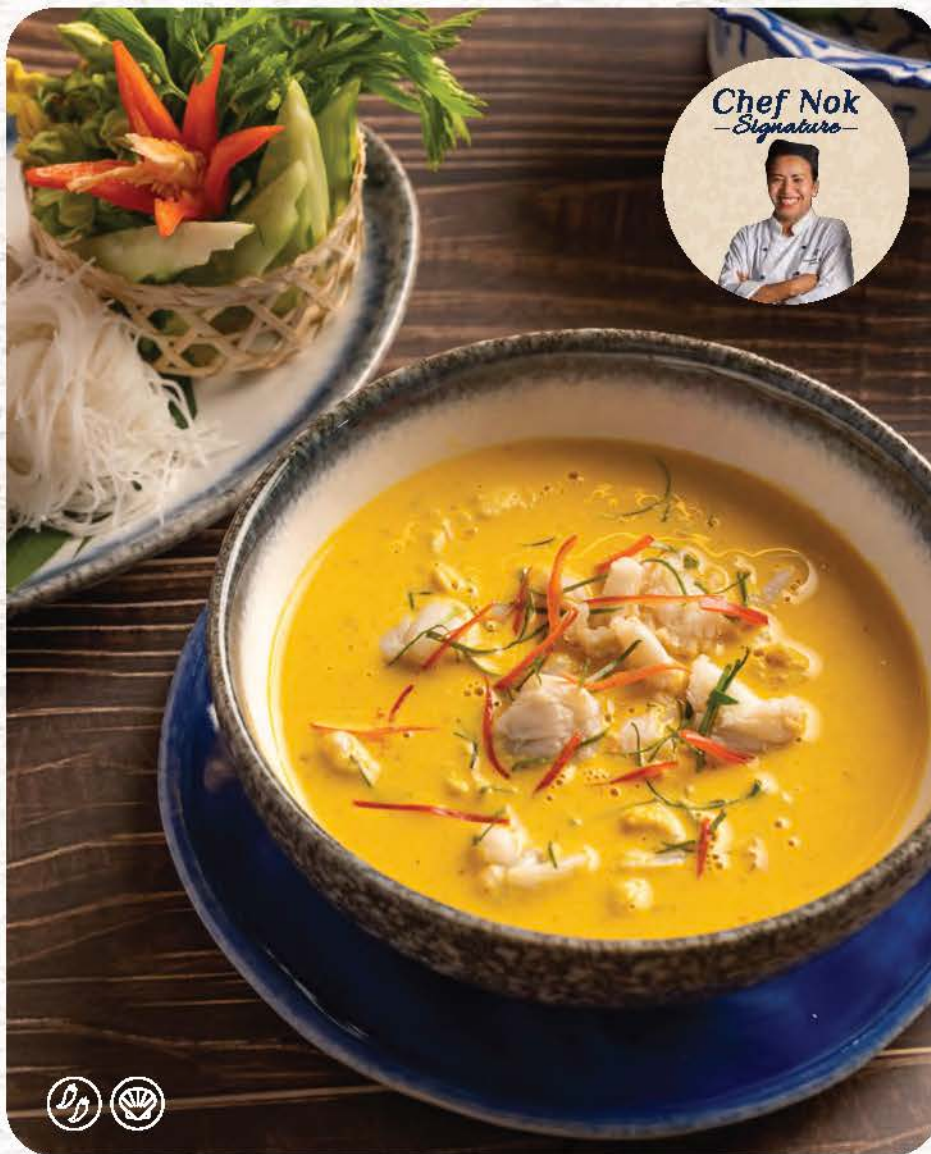
Pad Kapao 260/300
Stir-fried pork, chicken, beef or seafood with garlic, chilli and basil leaves



Green Curry with Beef 650
Authentic local curry with braised beef shank served with roti



Pad Pak Boong 150
Stir-fried morning glory



Mee Hoon Gaeng Pu

480

Phuket-style yellow curry with crab meat and kaffir lime leaves, served with rice vermicelli



Tom Yam Goong

280

Classic Thai spicy and sour soup with shrimp served clear or with chili paste



Massaman Gai

280

Mild and rich massaman curry with chicken



Goong Ob Woonsen

320

Shrimp baked with glass noodles



Mee Hokkien

240

Stir-fried Hokkien yellow noodles with seafood and soy sauce



Noodle Soup

200

Rice or egg noodle with choice of pork, chicken, beef or seafood

Lamb Shank Massaman

680

Braised spiced lamb shank curry
served with roti



Gaeng Phed Ped Yang 290

Roasted duck in red curry with
lychee and pineapple



Gaeng Khiao Wan Gai 280

Green curry with chicken



Moo Hong

260

Braised pork belly with soy
beans and Thai herb



**Pad Pak Mieng
Goong Sod** 280

Wok-fried Melinjo leaves
with prawn



**Gai Pad Med
Mamuang** 260

Stir-fried chicken with cashew
nuts and dry chilli



Laksa Noodle Soup 280

Malaysian rice noodles soup
with shrimp or chicken in
coconut curry broth



Khao Pad 260/280

Fried rice with selection of
pork, chicken, beef or seafood



Khao Pad Sapparod 320

Pineapple fried rice with yellow curry powder, egg, pineapple,
and cashews nut, served in a half pineapple



**Khao Pad Tom
Yum Goong** 280

Classic Thai spicy and sour
fried rice with shrimp

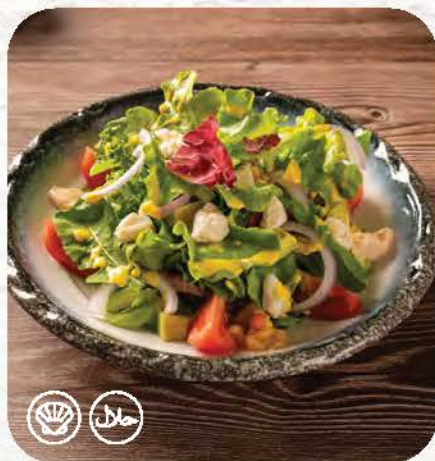


Salad Time



Greek Chicken Salad 250

Traditional Greek salad with chicken breast, plum tomatoes, cucumber, and feta cheese in a light vinegar dressing



Crab Mango Salad 340

Mixed green salad, crab meat, avocado and mango dressing



Smoked Salmon Salad 280

Home smoked salmon and dill cream cheese on brown toast served with crunchy salad



Caesar Salad 220/320

Add chicken or shrimp



Tuna Niçoise Salad

320

Lettuce tossed in a light vinaigrette with tuna, green bean, tomato, boiled potato, olive and boiled egg



Prawn Cocktail 300

Poached white prawns marinated in coriander, lemon, avocado and cocktail sauce



Quesadilla

300/350

Selection of chicken or prawn served with mango salsa and yoghurt

Sandwich - Burger - Pasta



Holiday Inn Best Burger

Sundried tomato bun, prime beef patty, cheddar cheese, red wine onion jam, tomato tapenade, Parmesan crisp, German pickle and rocket salad

390



Sea Bass Fish Burger 390

Crispy sea bass, lettuce, tomato, onion, cucumber, Sriracha mayo in sesame bun



Grilled Ham & Cheese Sandwich

320

Paris ham, smoked cheddar



Triple Decker Club Sandwich

Chicken ham, egg, roast beef, chicken and tomato

320



Falafel Sandwich

Hummus, falafel stuffed in pita bread with tahini sauce and cucumber yogurt

280



BLT Sandwich

Crisp bacon, lettuce, and tomato on toasted brown loaf

320



Melanzane Gamberi

320

Fresh Italian plum tomatoes, shrimp, black olives, white wine, eggplant, capers, onions, and oregano, finished with extra virgin olive oil



Frutti di Mare

390

Shrimp, squid, mussels, olives, white wine, eggplant, capers and plum tomato



Arrabbiata

300

Spicy sauce made with Italian San Marzano tomatoes, fresh basil and chilies topped with Parmigiano Reggiano



Carbonara

300

Egg, bacon and Pecorino (we add a bit of cream)



Butternut Soup

180

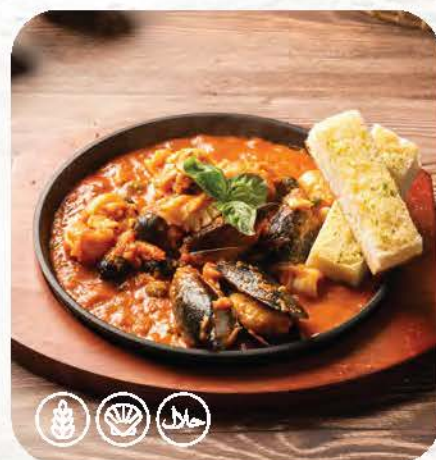
Butternut squash and Parmesan soup with grilled mushrooms



Minestrone Soup

280

Tomato broth, carrot, tomato, served with garlic bread



Andaman Seafood Hot Pan

360

Mediterranean-style pomodoro with squid, prawns, mussels, crab, served with crispy ciabatta

No Thai Today



From the Grill

Australian Beef Tenderloin	1,050
Australian Beef Rib Eye	920
Australian Lamb Chops	990
Pork Tenderloin Wrapped in Bacon	450
Confit Chicken Leg	420

Choose one sauce

- Peppercorn sauce
- Red wine gravy
- Mushroom cream sauce
- Chimichurri sauce

Choose two side dishes

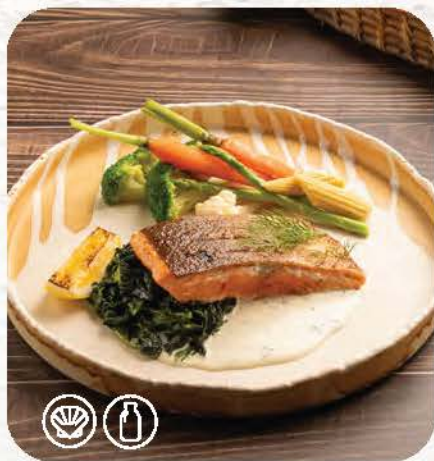
- Mashed potato
- Steak fries
- Roasted potato
- Sautéed mixed vegetables
- Ratatouille
- Sautéed spinach
- Mixed salad leaves

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Fish & Chips 360

Classic fried fish fillet served with French fries



Steak Salmon 520

Grilled salmon on spinach with creamy lemon dill sauce



Lamb Stew 480

Slow-cooked lamb shoulder stew with mashed potato



Red Snapper 450

Fillet from the Andaman Sea with Mediterranean sauce of tomatoes, capers and olives, served with mashed potatoes and grilled vegetables





Charm Thai Restaurant

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