FOOD MENU

V vegetarian · VG vegan · Please inform our team of any allergies or dietary requirements.

STARTERS

Andaman Seafood Salad 380
A traditional Thai seafood salad of squid, prawns, mussels and scallops, brought together with a spicy dressing.

Niçoise Salad 380
Mixed greens with tuna pan-seared to order, black olives, potatoes and quail eggs, finished with an anchovy dressing.

Roasted Vegetable Salad V 290
Roasted Mediterranean vegetables and green leaves with feta, grilled almonds and a sun-dried tomato dressing.

Caesar Salad 350
Romaine lettuce with grilled Red Label chicken, a poached egg, bacon and Parmesan cheese.

Myth Papaya Salad 240
Papaya salad with Phuket pineapple, dried shrimp, peanuts and vegetables.

Thai Basil Dumpling 320
Chicken dumplings with aromatic Thai herbs.

Arancini Tom Yum 280
Crisp tom yum risotto balls with mozzarella, served with chilli paste mayonnaise.

SOUPS

Broccoli Soup Blue Cheese V 220
A creamy broccoli soup finished with blue cheese.

Tomato Basil Soup V 220
Tomato soup with fragrant Italian basil.

Tom Yam Goong 320
A traditional spicy Thai prawn soup.

WESTERN DISHES

Black Angus Tenderloin 1,350
200 g Australian Black Angus MB4+ tenderloin, served with one side dish and your choice of beef jus, pepper sauce, chimichurri or Café de Paris butter.

Black Angus Striploin 990
230 g Australian Black Angus MB4+ striploin, served with one side dish and your choice of sauce.

Mediterranean Lamb Cutlet 1,150
Mediterranean-style lamb cutlets with a rich, savoury character.

Gambas al Ajillo 650
Prawns seared in olive oil with garlic and chilli, served with garlic and olive oil spaghetti and cherry tomatoes.

Salmon Anet 790
Pan-seared salmon with kale salad and baby potatoes, served with a dill cream sauce.

Black Cod Fish 690
Black cod with a delicate flavour and a rich, buttery texture.

Cumin Chicken Breast 450
Grilled free-range chicken breast with Parmesan- and cumin-roasted baby carrots, baby potatoes and chimichurri sauce.

Sea Bass Papillote 590
Sea bass fillet steamed with lemon and thyme, served with ratatouille.

Tiger Prawn and Ricard 650
Tiger prawns sautéed with garlic and parsley, flambéed with Ricard and served with fresh spaghetti.

PASTA & RISOTTO

Fresh pasta of your choice: spaghetti chitarra, creste di gallo, pipe rigate, gnocchi, fusilloni or tagliatelle.

Phuket Lobster Tagliatelle 1,150
Fresh tagliatelle with grilled Phuket lobster and a lobster bisque sauce.

Labneh Chicken 480
Fresh pasta with organic chicken breast in a labneh cream sauce, finished with lemon zest, fresh mint and sumac.

Alla Zozzona 560
Fresh pasta with chicken sausage in a tomato carbonara-style sauce.

Mushroom Truffle 560
Fresh pasta in a creamy mushroom and truffle sauce.

Bolognese 560
Fresh pasta with a beef Bolognese sauce.

Ravioli Spinach Ricotta and Salmon 560
Fresh ravioli filled with spinach and ricotta, served with a dill cream sauce and fine strips of smoked salmon.

Pomodoro V 340
Fresh pasta with a tomato and basil sauce.

Authentic Carbonara 560
Fresh pasta with guanciale, Parmesan and an egg yolk sauce.

Gnocchi Pesto V 480
Fresh potato gnocchi with homemade Italian pesto.

PIZZA

Quattro Formaggi V 560
Tomato sauce with four cheeses: fresh mozzarella, Edam, Emmental and blue cheese.

Tartufata V — 640
Truffle cream base, fresh mozzarella, portobello mushrooms and egg.

Serrano Ham — 640
Tomato sauce, fresh mozzarella, Serrano ham, rocket and cherry tomatoes.

Chicken Tikka Masala Pizza — 640
Butter chicken sauce, fresh mozzarella, sliced chicken and coriander.

Diavola — 560
Tomato sauce, fresh mozzarella, pepperoni and black olives.

Frutti di Mare — 660
Tomato sauce, fresh mozzarella, mixed seafood and parsley.

Smoked Salmon — 640
Cream base, fresh mozzarella, smoked salmon and rocket.

Margherita V — 510
Tomato sauce, fresh mozzarella and Italian basil.

SNACKING & BURGERS

Truffle Myth Burger — 790
Double smashed Australian Wagyu patties in a potato bun with Saint-Nectaire AOP cheese, rocket, tomato confit, caramelised and crispy onions, and truffle aioli.

Japanese Burger — 580
Crispy Red Label chicken breast in a black potato bun with tomato, cheddar, egg and wasabi mayonnaise. Served with one side dish.

Blue Cheese Burger — 680
A smashed Australian Wagyu patty with rocket, tomato, crumbled blue cheese and walnut mayonnaise. Served with one side dish.

Wagyu Burger — 660
A smashed Australian Wagyu patty with bacon, cheddar, egg, lettuce, tomato and caramelised onions. Served with one side dish.

Steak Sandwich — 680
An English muffin filled with Australian ribeye, caramelised onions, tomato, rocket and mustard mayonnaise. Served with one side dish.

Myth Club Sandwich — 400
Toasted focaccia layered with grilled chicken, bacon, egg, cheddar, lettuce, red onion and tomato, finished with aioli.

Fish and Chips — 430
Fish croquettes served with French fries and tartare sauce.

The Américain — 380
A French baguette filled with a Wagyu beef patty, cheddar, tomato and French fries, finished with ketchup and mayonnaise.

THAI DISHES

Wagyu Pad Kra Pao Bao — 480
Australian Wagyu beef stir-fried with Thai basil and chilli, served in a homemade bao bun.

Pad Thai Spring Roll — 380
Spring rolls filled with egg pad Thai and your choice of vegetables, Red Label chicken or tiger prawns.

Wagyu Garlic Rice Donburi — 990
Garlic fried rice topped with Australian Prime Wagyu striploin, a soya-marinated egg yolk and a spicy meat sauce.

Khao Pad (Fried Rice) — 340
Vegetable fried rice with your choice of Red Label chicken or tiger prawns, served in filo pastry.

Massaman Beef — 380
Beef stewed in a spiced coconut curry with potatoes.

Chicken Cashew Nut — 340
Marinated free-range chicken thigh wok-fried with capsicum and onion, finished with roasted cashew nuts.

MIDDLE EASTERN

Hummus VG — 250
Creamy chickpea hummus with tahini, lemon juice and garlic.

Baba Ganoush VG — 240
Chargrilled aubergine with onion, tomato and olive oil, topped with pomegranate seeds.

Labneh V — 290
Strained yoghurt with spices.

Mutabal V — 240
Smoked aubergine with tahini, garlic and lemon juice, topped with black olives.

Grape Leaves — 300
Grape leaves filled with rice, lamb and aromatic herbs, cooked in a lamb broth.

Falafel V — 290
Crisp falafel made with ground chickpeas and fava beans.

Makdoos VG — 200
Pickled baby aubergines filled with walnuts, garlic and red pepper.

Fried Chicken Kubbeh — 500
Crisp fried kubbeh filled with minced chicken and pine nuts.

Arabic Lamb Shank — 1,190
Lamb shank slow-cooked with aromatic spices, served with broth and Arabic rice.

Arabic Half Chicken — 600
A half-chicken portion inspired by Middle Eastern flavours.

Pita — 110
Traditional soft Middle Eastern flatbread.

INDIAN

Dahi Puri V — 280
Crisp puri shells filled with yoghurt, tamarind chutney, red onion and mint chutney.

Indian Samosa — 280
Vegetable or chicken samosas, served with tamarind chutney, mint chutney and yoghurt.

Chicken Biryani — 390
Basmati rice with yoghurt-marinated chicken, mixed vegetables, Amul ghee and warming spices.

Chicken Tikka Masala — 390
Roasted marinated chicken with ginger in a spiced gravy.

Butter Chicken — 390
Chicken marinated with lemon juice, ginger, garlic, yoghurt and Kashmiri red chilli sauce.

Kadai Paneer V — 310
Indian paneer cheese and vegetables in a creamy gravy with garlic and ginger.

Garlic Naan — 110
Homemade flatbread baked in the tandoor with garlic and parsley.

Butter Naan — 110
Homemade flatbread baked in the tandoor.

Gulab Jamun V — 450
Gulab jamun soaked in a syrup of rosewater, cardamom and saffron, served with artisan coconut gelato.

Kulfi Ice Cream V — 210
Kulfi with rosewater, cardamom, pistachios, almonds and saffron.

PLATTERS

Cold Cut Platter — 690
A selection of premium imported cold cuts.

Premium Cheese Board — 790
A selection of premium imported cheeses.

Mix Platter — 790
A selection of premium imported cheeses and cold cuts.

GRAB & GO GASTRONOMY

The Frenchie — 280
A fresh baguette filled with cooked ham, gherkins, Emmental cheese and butter.

The Italian — 330
A fresh baguette with Parma ham, Parmesan shavings, sun-dried tomatoes, rocket and a balsamic reduction.

The Moroccan — 380
A fresh baguette filled with grilled merguez, caramelised onions, salad leaves, tomato and harissa mayonnaise.

The Norwegian — 380
A fresh mauricette roll with smoked salmon, dill cream cheese, tomato and cucumber.

The Indian Vegetarian V — 270
A fresh mauricette roll with Indian mint chutney, tomato, cucumber, green leaves and cheddar cheese.

SIDE DISHES

Truffle Mashed Potato V — 150

Classic French Fries VG — 130

Truffle French Fries V — 150

Mashed Potato V — 130

Wedge Potatoes VG — 130

Ratatouille V — 130

Green Salad VG — 130

Steamed Rice VG — 80

DESSERTS

Intense Lemon — 490
A lemon dessert with vibrant citrus notes and a bright, refreshing finish.

Pink Lady — 490
A delicately sweet dessert with a fresh, elegant character.

Hazelnut Finger — 490
A refined hazelnut dessert with a rich, nutty flavour.

Cocothai — 490
A Thai-inspired coconut dessert with a mellow tropical flavour.

Arabica Bean — 490
A coffee-inspired dessert with aromatic Arabica notes.

La Marquise — 490
An elegant dessert with a rich flavour and a refined finish.

Mango Sunset — 490
A mango dessert with a vibrant tropical character.

Crêpe Suzette — 390
Traditional French crêpes served with an orange and Grand Marnier sauce.

Mövenpick Ice Cream Scoop — 180
Vanilla, Swiss chocolate, mango or strawberry.

Rubik's Fruits VG — 210
A selection of fresh Phuket fruits.

LITTLE BIRDS (KIDS)

Ham & Mashed Potato — 160
Mashed potatoes with cooked ham.

Chicken Nuggets — 210
Served with French fries.

Kids Khao Pad Gai — 160
Vegetable fried rice with your choice of meat.

Caprese Salad V — 160
Cherry tomatoes with fresh mozzarella and Italian basil.

Chicken Clear Soup — 160
Clear vegetable broth with minced chicken balls, vegetables and egg noodles.

Green Vegetable Soup — 160
A creamy green vegetable soup.

Fish & Chips — 210
Battered fish served with French fries.

Bolognese — 210
Spaghetti or penne with beef Bolognese sauce.

Carbonara — 210
Spaghetti or penne with bacon in a cream sauce.

Pomodoro V — 210
Spaghetti or penne with tomato and basil sauce.

Kids Cheese Burger — 280
A Wagyu beef patty with salad leaves, tomato and cheddar cheese.

Sautéed Spinach V — 90
Creamy sautéed spinach.

Mashy Peas — 90
Smooth mashed peas with a delicate sweetness.

Sautéed Mushrooms V — 90
A selection of sautéed mushrooms.

Banana Split V — 180
Fresh banana with three scoops of ice cream and chocolate sauce.

Fruit Platter VG — 150
A platter of fresh Phuket fruits.

ALL DAY BREAKFAST

International Breakfast — 480
Eggs prepared to your liking, served with bacon, chicken sausage, baked beans, sautéed mushrooms, roasted potatoes and baked tomato. Accompanied by bread and jam, tropical yoghurt, a glass of orange juice and your choice of hot drink.

Indian Breakfast V **450**
A selection of chole masala, masala omelette, paratha and samosa.

Middle Eastern Breakfast **480**
Hummus, baba ganoush, shakshuka with egg, falafel, makdoos, basbousa and pita bread. Served with a glass of orange juice and your choice of hot drink.

Asian Breakfast **450**
Dim sum and steamed buns, Chinese noodle soup, Thai rice soup with prawns, stir-fried vegetables and Chinese doughnuts. Served with orange juice, hot soya milk and your choice of hot drink.

Vegetarian Breakfast V **450**
Eggs prepared to your liking, served with mixed greens and feta, baked beans, sautéed mushrooms and roasted potatoes. Accompanied by bread and jam, tropical yoghurt, a glass of orange juice and your choice of hot drink.

Myth Egg Muffin (Beef or Pork) **250**
An English muffin with beef or pork bacon, a pan-fried egg and cheddar cheese.

Pastry **160**
A selection of pastries.

Cereals **180**
Chocolate crunch, cornflakes, muesli, All-Bran, Froot Loops or crispy rice cereal.

Omelette **200**
An omelette with tomato, onion and cheese.

Toast and Butter **120**
Three slices of white or brown toast, served with butter.

Pita Bread **110**
Soft pita bread, ideal with your favourite dips.

Plain Yoghurt **140**
Smooth plain yoghurt with a gently tangy finish.