



Edge Beach Club
BY PULLMAN PHUKET PANWA

**HAPPINESS
IS A DAY
AT THE
BEACH...**



FROM THE SOIL TO THE PAN

Alongside the lush beachfront garden of Pullman Phuket Panwa Beach Resort lies a bountiful herb and vegetable garden, providing our Chef with fresh organic ingredients for each dish.

“Our featured dishes are largely inspired by what is in season, whether from our own garden or via local farmers and farmers’ markets.”

Our onsite garden boasts over twenty varieties of herbs and vegetables. So, depending on the season we can incorporate lemongrass, basil, mint and

coriander to flavor dishes that include our garden vegetables such as eggplant, chili, morning-glory, tomato and zucchini. Our organic garden ensures we cook with fresh high quality ingredients, “from the soil to the pan”.

Here at Edge Beach Club, our focus is to use local Thai ingredients (always in season) in favorite European & Mediterranean dishes. Tell us if you want to know more about our Environment friendly philosophy and we will gladly give you a personal tour of our garden.

You **don't** have to cook **fancy**
or **complicated masterpieces**
just **GOOD FOOD** from **fresh** ingredients.

To play our part in reducing ecological footprints and saving our oceans, Pullman Phuket Panwa Beach Resort has taken the drastic measure of renouncing plastic straws and has since moved to biodegradable straws. These biodegradable straws look and feel the same as plastic ones. The key difference is that instead of taking up to 200 years to decompose, a biodegradable straw can take as fast as 2 to 3 months to decompose.



01

Mezze

Hummus, Babaganouch,
Yogurt Tzatziki,
Fried Halloumi,
Crispy Bread, Pita bread



290.-



APPETIZERS

02



Korean Fried Chicken Wings

Deep Fried Chicken Wings Tossed on a Tangy Sweet Sauce and White Sesame



250.-

Meat Balls

70/30 Pork and Beef, Fennel Meat Balls in Napoli Sauce with Garlic Toast



350.-



03

04



Vegan Fresh Spring Rolls

Home Made Fresh Spring Rolls with Thai Veggies Herbs and Fried Yellow Tofu Plum Dip Sauce



200.-

Vegan Greek Salad Rolls

This Vegan Greek Salad Wrap with Lettuce Hummus, Cucumber, Tomato, Kalamata Olives, and Vegetarian Egg Protein



300.-



05



Crispy Veggie Spring Rolls

"Popia Tod"



Fried Veggie Spring Rolls,
Glass Noodle, Plum Dip

190.-



Fritter

Lightly Toasted Sour Dough
with Corn Fritters with
Marinated Roast Capsicum,
Semi dried Tomato and Dill
Sour Cream



350.-



Mixed Satay

Beef, Chicken and Pork,
Cucumber Vinegar,
Satay Sauce



220.-



Fried Calamari

Wasabi Mayonnaise,
Plum Sauce, Lemon



250.-

Salmon Poke Bowl

Fragrant Sushi Rice,
 Fresh Mango, Pickled
 Ginger Spring Onion,
 Avocado, Radish,
 Cashew Nuts, Edamame
 Beans, Shredded Nori and
 Sesame Japanese Dressing



490.-

HALF BOARD
 +50
 FULL BOARD





Tropical Shrimp Salad

Chilled Andaman Prawn with a Sweet and Sour Salad



450.-

HALF BOARD
+100
FULL BOARD



Niçoise Salad

Seared Tuna Fillet, Haricot Vert, Egg, Baby Potato, Anchovy, Black Olives



480.-

HALF BOARD
+50
FULL BOARD

12



Caesar Salad

Romaine Lettuce, Grana Padano Cheese, Creamy Garlic Anchovy Dressing, Croutons



295.-

Extra with Grilled Chicken

350.-

Extra with Grilled Prawns
fresh from the market daily deliver

380.-

Extra with Crispy Bacon

FREE

13



**Roasted Tomato
Cream Soup**

Sourdough Parmesan
Croutons



295.-



15



**Ravioli
'Ricotta & Spinaci'**

Ricotta & Spinach Ravioli,
Tomato Sauce,
Parmesan Cheese



450.-

DESIGN YOUR OWN PASTA:

Your Choice of Pasta

- Spaghetti 
- Penne 
- Tagliatelle 
- Macaroni
- Whole Wheat

+60.-

Your Choice of Sauce

- Bolognese 
- Carbonara   
- Tomato Basil 
- Basil Pesto 
- Siciliano Pesto

380.-

380.-

340.-

295.-

295.-



Spaghetti



Penne



Tagliatelle



Macaroni



Bolognese



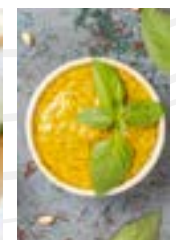
Carbonara



Tomato Basil

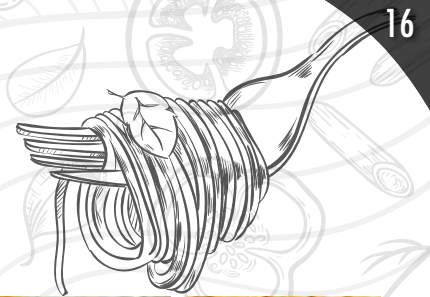


Basil Pesto



Siciliano Pesto

16



BURGERS

17



Panwa Wagyu Burger

Australian Wagyu Beef Burger with Streaky Bacon and Monterey Jack Cheese, served with French Fries, Aioli, Tabasco, and Ketchup



495.-

18



Plant Based Cheese Burger

Vegan Burger!
Tastes Like Beef,
Looks Like Beef,
with Tomato, Crisp Lettuce,
Ketchup, Vegan Cheddar
Cheese, served with French
Fries, Aioli and Ketchup



495.-

19

Sweet & Smokey Pulled Pork

Toasted Sesame Bun, Slow Roasted Pulled Pork with Fresh Creamy Coleslaw, served with French Fries, Aioli and Ketchup



450.-



P.F.C Burger

Krispy Fried Chicken with Crunchy Lettuce, Coleslaw, Tomato, Cheddar Cheese, Horseradish Aioli, served with French Fries, Aioli and Ketchup



390.-



20



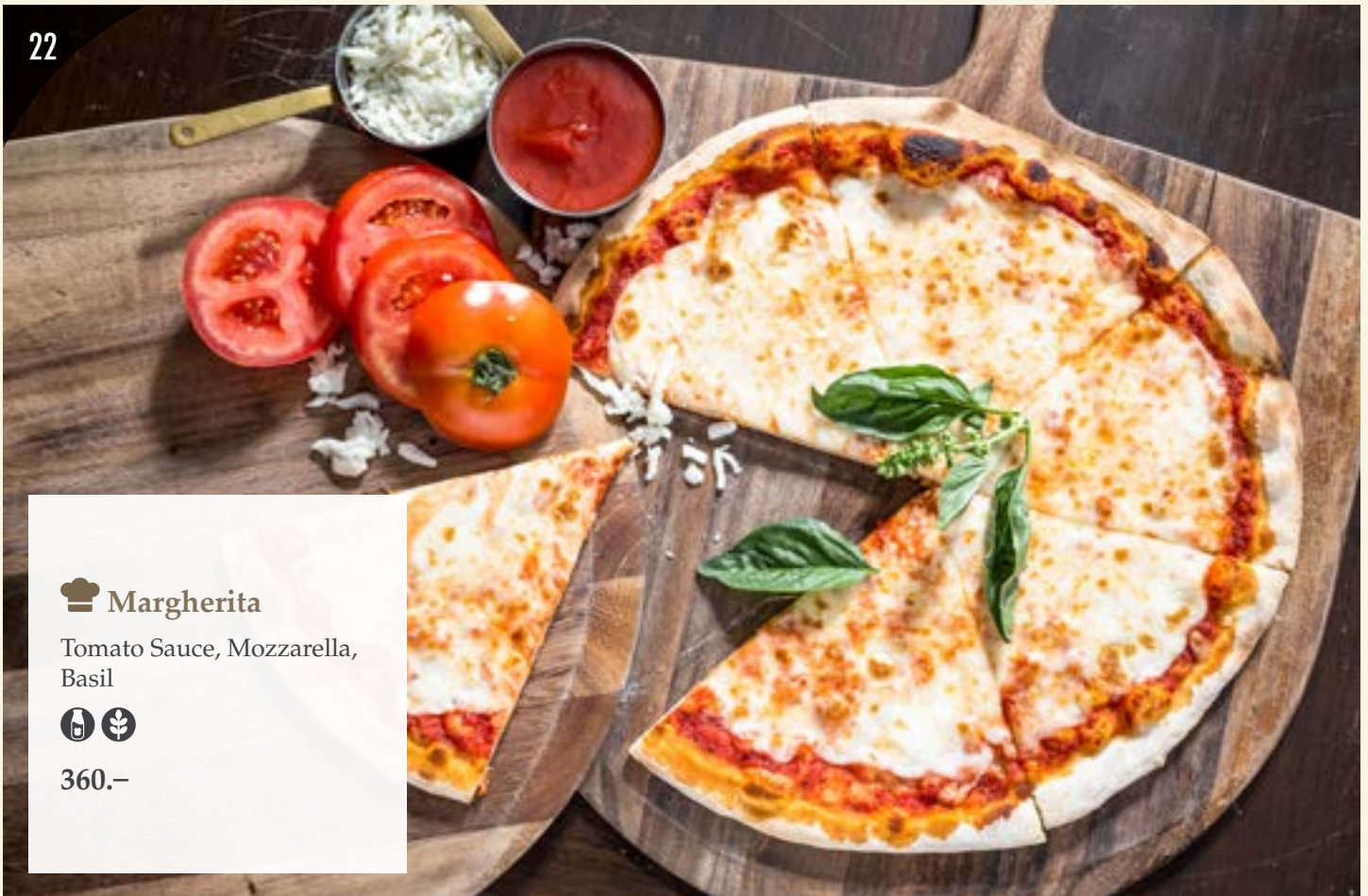
 **The Panwa Club**

Smoked Chicken, Bacon,
Ham, Fried Egg,
Organic Tomato,
Crisp Lettuce, Mayonnaise,
French Fries



385.-

22



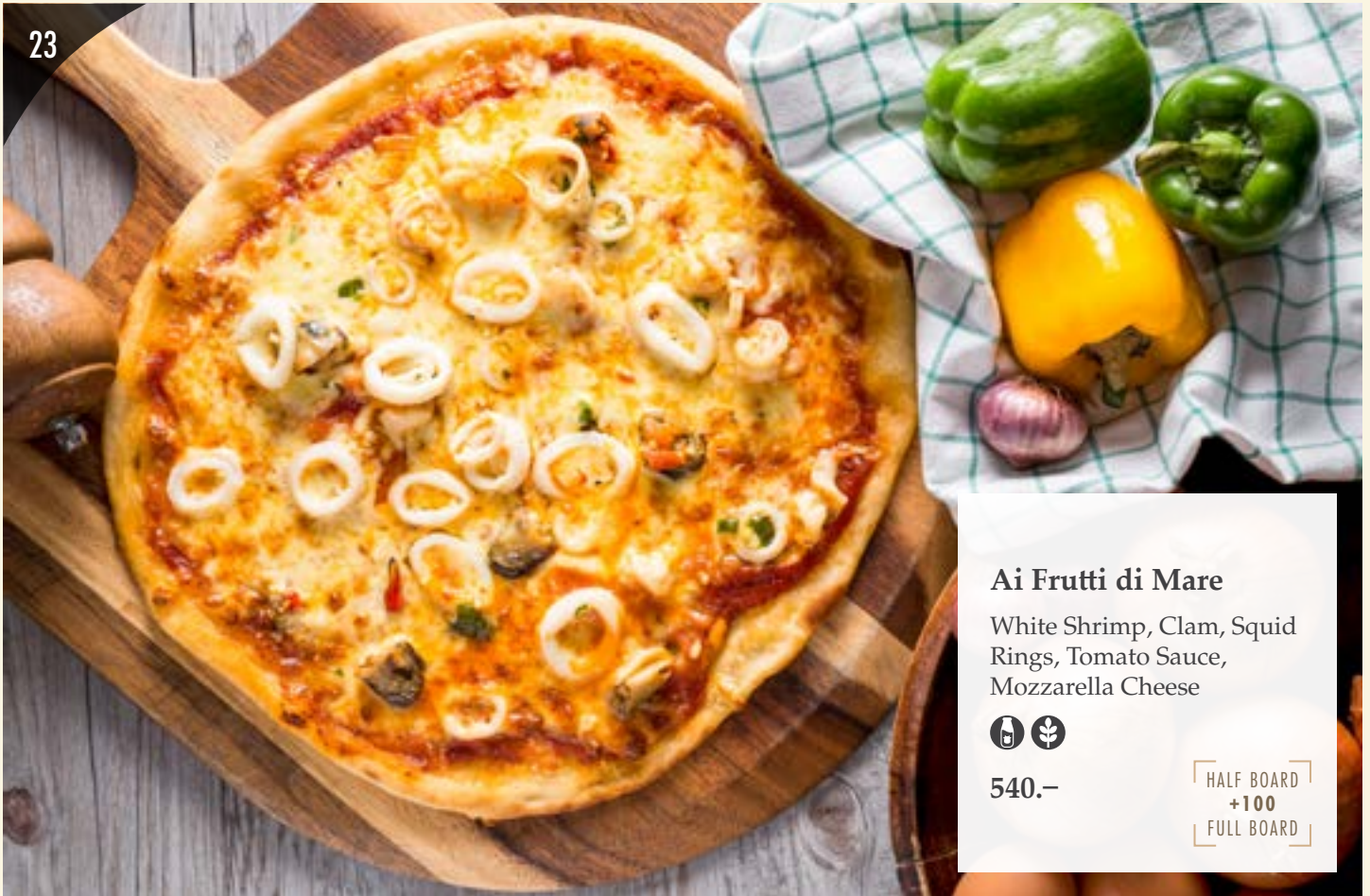
 **Margherita**

Tomato Sauce, Mozzarella,
Basil



360.-

23



Ai Frutti di Mare

White Shrimp, Clam, Squid
Rings, Tomato Sauce,
Mozzarella Cheese



540.-

HALF BOARD
+100
FULL BOARD

PIZZAS



24

Veggie Four Seasons

Mushroom,
Grilled Vegetable,
Black Olives, Tomato Sauce,
Mozzarella Cheese



395.-



Meet the Meat

Spicy Chorizo,
Pork Sausage,
Tomato Sauce, Mozzarella



480.-

HALF BOARD
+100
FULL BOARD



25



26

Prosciutto di Parma

Parma Ham,
Shaved Parmesan,
Tomato Sauce, Mozzarella



495.-

HALF BOARD
+200
FULL BOARD



4 Cheese

Scamorza, Gorgonzola,
Taleggio, Mozzarella



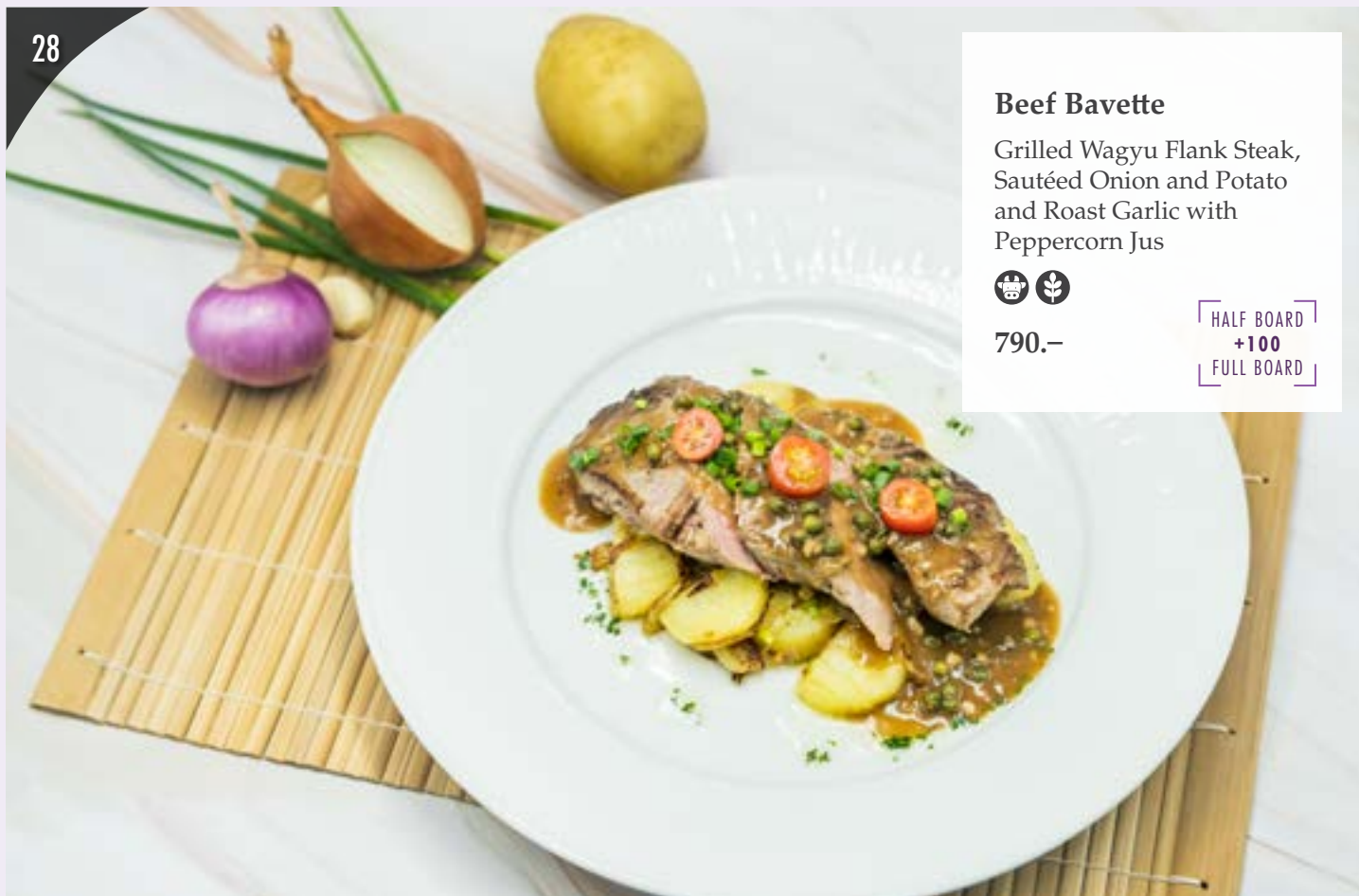
495.-

HALF BOARD
+200
FULL BOARD



27

28



Beef Bavette

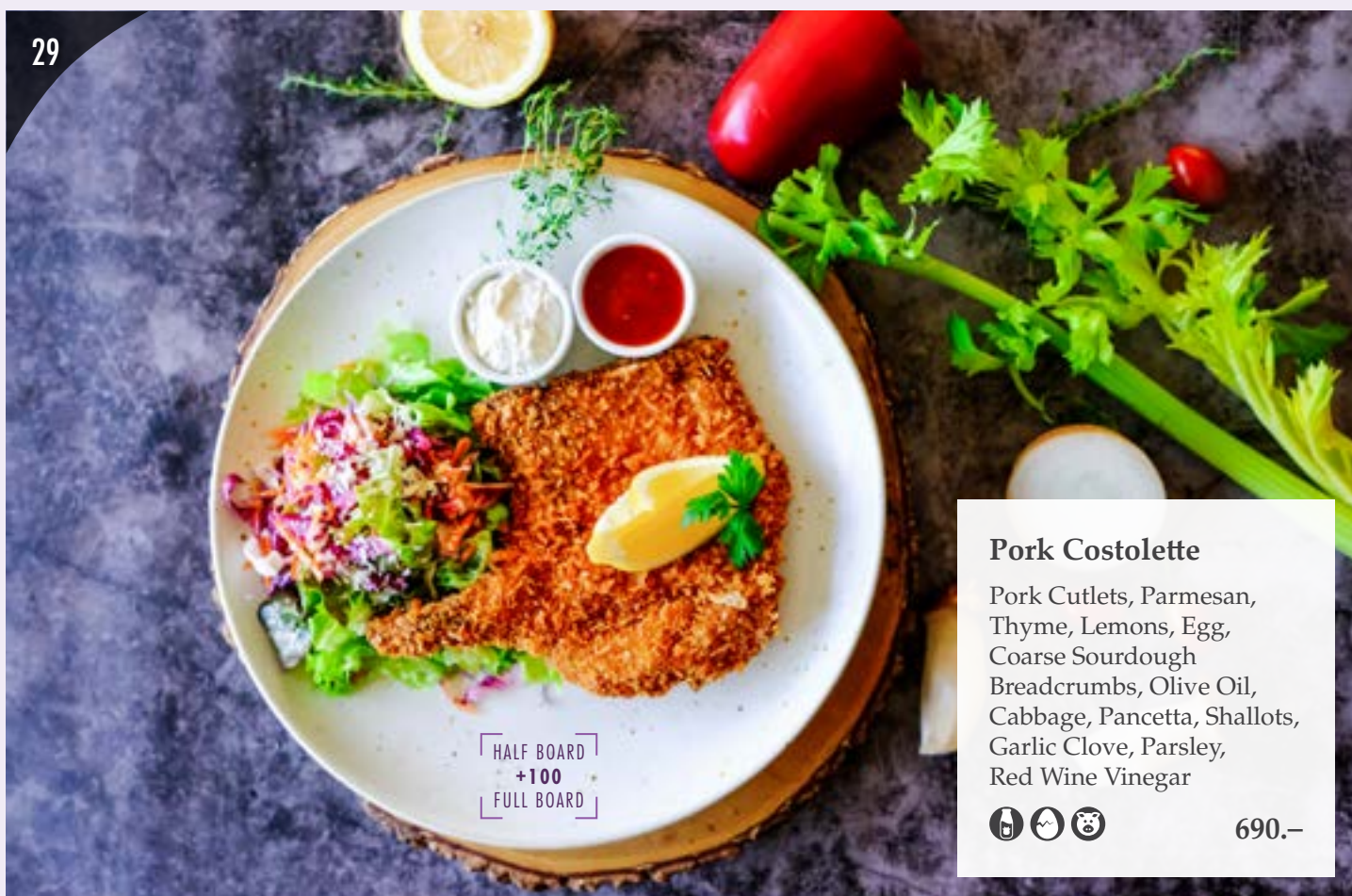
Grilled Wagyu Flank Steak,
Sautéed Onion and Potato
and Roast Garlic with
Peppercorn Jus



790.-

HALF BOARD
+100
FULL BOARD

29



Pork Costoletta

Pork Cutlets, Parmesan,
Thyme, Lemons, Egg,
Coarse Sourdough
Breadcrumbs, Olive Oil,
Cabbage, Pancetta, Shallots,
Garlic Clove, Parsley,
Red Wine Vinegar



690.-

HALF BOARD
+100
FULL BOARD

MAINS

Chili Prawns

Crispy Tempura Tiger Prawns with Summer Salad and Mango Chili Salsa



550.-

HALF BOARD
+50
FULL BOARD



30

31



Bombay Wrap

Chicken Tikka, Mint Chutney, Paratha, Raita, French Fries



385.-

HALF BOARD
+100
FULL BOARD

32



Southern Roast Beef

Toasted French Baguette, Shaved Roast Beef, Tomato, Rocket, Horseradish Cream, Onion Jam, Monterey Jack Cheese with French Fries



490.-



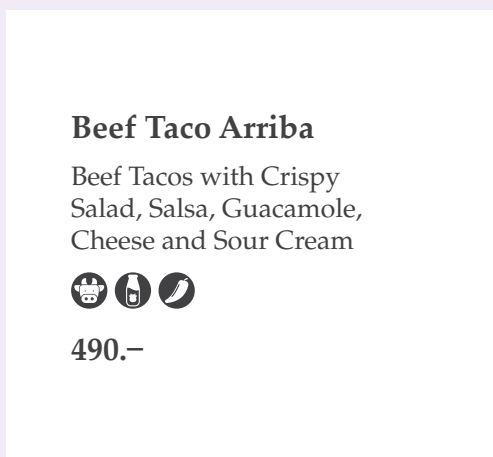
33

Pullman Hot Dog

Flamed Curry Wurst Sausage, Curry Mustard, Gherkins, French Fries



385.-



Beef Taco Arriba

Beef Tacos with Crispy Salad, Salsa, Guacamole, Cheese and Sour Cream



490.-



34

Crab Sliders

Soft Shell Crab Sliders with Spicy Salsa and Ranch Dressing



410.-



35

Fish and Chips

Beer Battered Seabass Fillets, Tartar Sauce, Green Pea Mash, French Fries



460.-

HALF BOARD
+100
FULL BOARD



36



 **Healthy Salmon**

Steamed Norwegian
Salmon Fillet,
Steamed Veggies,
Extra Virgin Olive Oil,
Lemon



580.-

HALF BOARD
+300
FULL BOARD



38

Beef Tenderloin 200g



860.-

One Sauce of Your Choice:

Green Peppercorn Jus

Garlic Aioli

HALF BOARD
+50
FULL BOARD



39

Grilled Salmon



580.-

One Sauce of Your Choice:

Green Peppercorn Jus

Garlic Aioli

HALF BOARD
+50
FULL BOARD



40

Seabass Fillets



540.-

One Sauce of Your Choice:

Green Peppercorn Jus

Garlic Aioli

HALF BOARD
+150
FULL BOARD



41

SIDES:

Mixed Leaf Salad *Daily market delivery* 120.-

Steamed Mixed Vegetable 120.-

Wok Vegetable ASIAN Style 120.-

Homemade Mash Potato 120.-

Choice of Golden Fries 120.-

- French Fries - Wedge - Curly

Thai Extra Perfume Premium Steamed Jasmine Rice 50.-



Pad Thai with Prawns

Wok Fried Rice Noodles,
Andaman Prawns,
Tamarind Sauce



410.-



Green Curry

Green Curry Vegetables,
Baby Eggplant, Crispy
Eggplant, Thai Basil,
Steamed Jasmine Rice

- Veggie 🌱🌿 240.-
- Beef 🍖 310.-
- Chicken 🐔 310.-
- Pork 🐷 310.-
- White Prawn 🍤 400.-



Fried Rice

Wok Tossed Jasmine Rice,
Egg, Vegetables, Soy Sauce

- Veggie 🌱🌿 260.-
- Chicken 🐔 310.-
- Pork 🐷 310.-
- White Prawn 🍤 400.-



Thai Basil Stir-Fried

Spicy Stir-Fried, Hot Basil
Leaves, Garlic, Thai Chili,
Soft Fried Egg and Jasmine
Rice

- Beef 🍖 310.-
- Chicken 🐔 310.-
- Pork 🐷 310.-
- Seafood 🍤 410.-



**Stir-Fried Chicken
with Cashew Nuts**

Thai Chicken Stir-Fried,
Roasted Chili Gravy,
Capsicum, Roast Cashews
Nuts, Steamed Jasmine Rice

- 380.-



47

Vegetarian Pad Thai

Stir-Fried Noodle Thai Style with Crispy Vegetable, Peanut, Soya Beans Sprout and Tamarind Dressing



300.-



48

Vegetarian Som Tum

Traditional Spicy Green Papaya Salad with Peanut, Fresh Chili, Garlic and Lemon Sugar Vinaigrette



200.-

Stir-Fried Vegetable with Cashew Nuts

Wok Sautéed Bell Peppers, Mix Vegetable and White Onion with Cashew and Soya Bean Sauce



300.-



49

50

Butter Chicken

Boneless Pieces of Chicken
in a Rich Creamy Tomato
Gravy



400.-



51



Chicken Tikka Masala

Yogurt and Herbs
Marinated Tandoori
Chicken Tikka Creamy
Spiced Tomato and Onion
Sauce



400.-

Paneer Makhani

Homemade Cottage
Cheese, Tomato, Cashew
Nut with Cream Simmered
in a Mild Curry



400.-

52



53



Dal Makhani

Slow Cooked Creamy Black
Lentils Finish with a Hint
of Spice



350.-

Dal Tadka

350.-

54



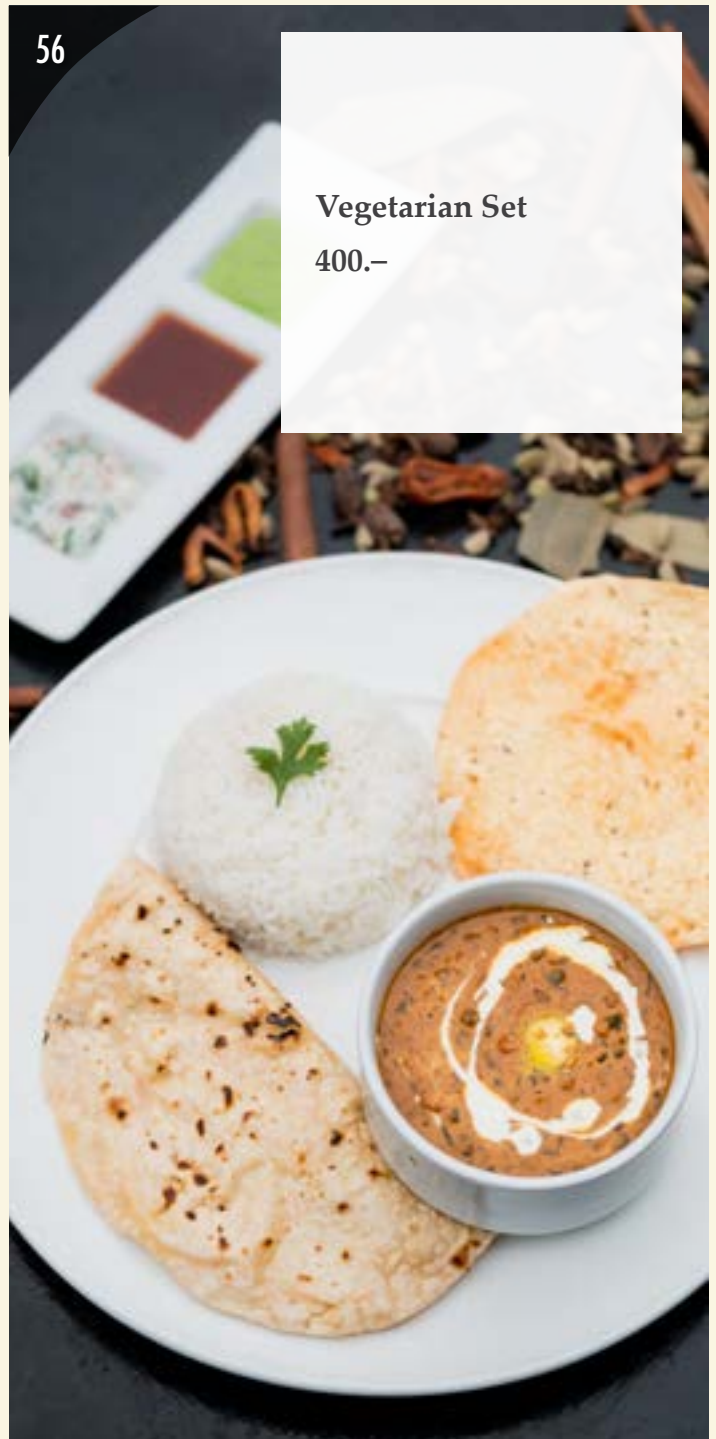
55

Non Vegetarian Set
450.-



56




Vegetarian Set
400.-



57



SIDES:

- Steamed Basmati Rice**  100.-
lightly tossed with cumin seeds
- Naan Bread**  100.-
- Chapati**  50.-

KIDS MENU



Fishy Friends



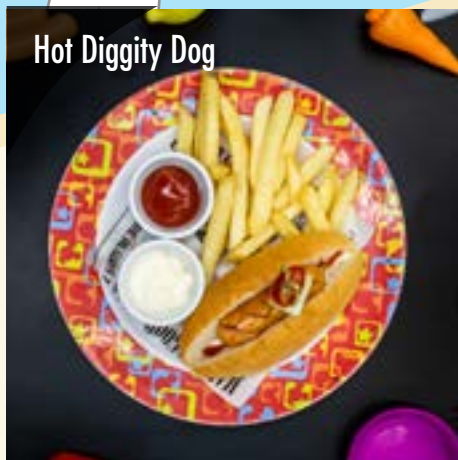
Golden Hair



Thai Sticks



Best Burger



Hot Diggity Dog



Awesome Fried Rice



Little Italy



Eat Your Veggies

Fishy Friends

Homemade Crispy Fish Fingers, French Fries, Tartar Sauce

150.-

Little Chickens

Breaded Chicken Tenders, French Fries, Plum Sauce

150.-

Golden Hair

Spaghetti Noodles, Homemade Tomato Sauce

150.-

Toasty

Smoked Ham and Cheese Toasty, French Fries

150.-

Thai Sticks

Mini Chicken Satay, Peanut Sauce

130.-

Best Burger

Mini Panwa Burger, Cheddar Cheese, French Fries

150.-

Hot Diggity Dog

Little Smokey Hot Dog, French Fries

150.-

Awesome Fried Rice

Thai Style Mini Fried Rice with Chicken

130.-

Little Italy

Mini Pizza with Your Choice of Pepperoni, Mushroom or Ham & Pineapple

130.-

Eat Your Veggies

Carrot and Cucumber Sticks, American Ranch Dressing

85.-

Let's Scream for Ice-cream!

Ice-cream with a Choice of Chocolate, Vanilla or Strawberry

Single Scoop

60.-

Double Scoops

110.-

Mango Madness

Thai Mango and Sweet Coconut Sticky Rice

110.-

Fruity Tooty

Fresh Fruit Skewers, Chocolate Sauce

110.-

"SMOOTH GOODNESS" BABY MENU



Select from one of the following combination
or see our chef to D.I.Y

- | | |
|--|--------------|
| <input type="checkbox"/> Apple, Pineapple and Dragon Fruit | 120.- |
| <input type="checkbox"/> Broccoli, Pineapple and Spinach | 120.- |
| <input type="checkbox"/> Spinach, Banana and Broccoli | 120.- |
| <input type="checkbox"/> Peas, Carrot and Brown Rice | 120.- |
| <input type="checkbox"/> Peas, Apple and Spinach | 120.- |
| <input type="checkbox"/> Broccoli, Cauliflower and Carrots | 120.- |
| <input type="checkbox"/> Prunes, Banana and Sweet Corn | 120.- |
| <input type="checkbox"/> Pumpkin, Quinoa and Sweet Corn | 120.- |
| <input type="checkbox"/> Sweet Potato, Apple and Spinach | 120.- |
| <input type="checkbox"/> Brown Rice, Zucchini and Mango | 120.- |
| <input type="checkbox"/> Potato, Peas and Corn | 120.- |
| Add Chicken | +60.- |

A

B

C

58



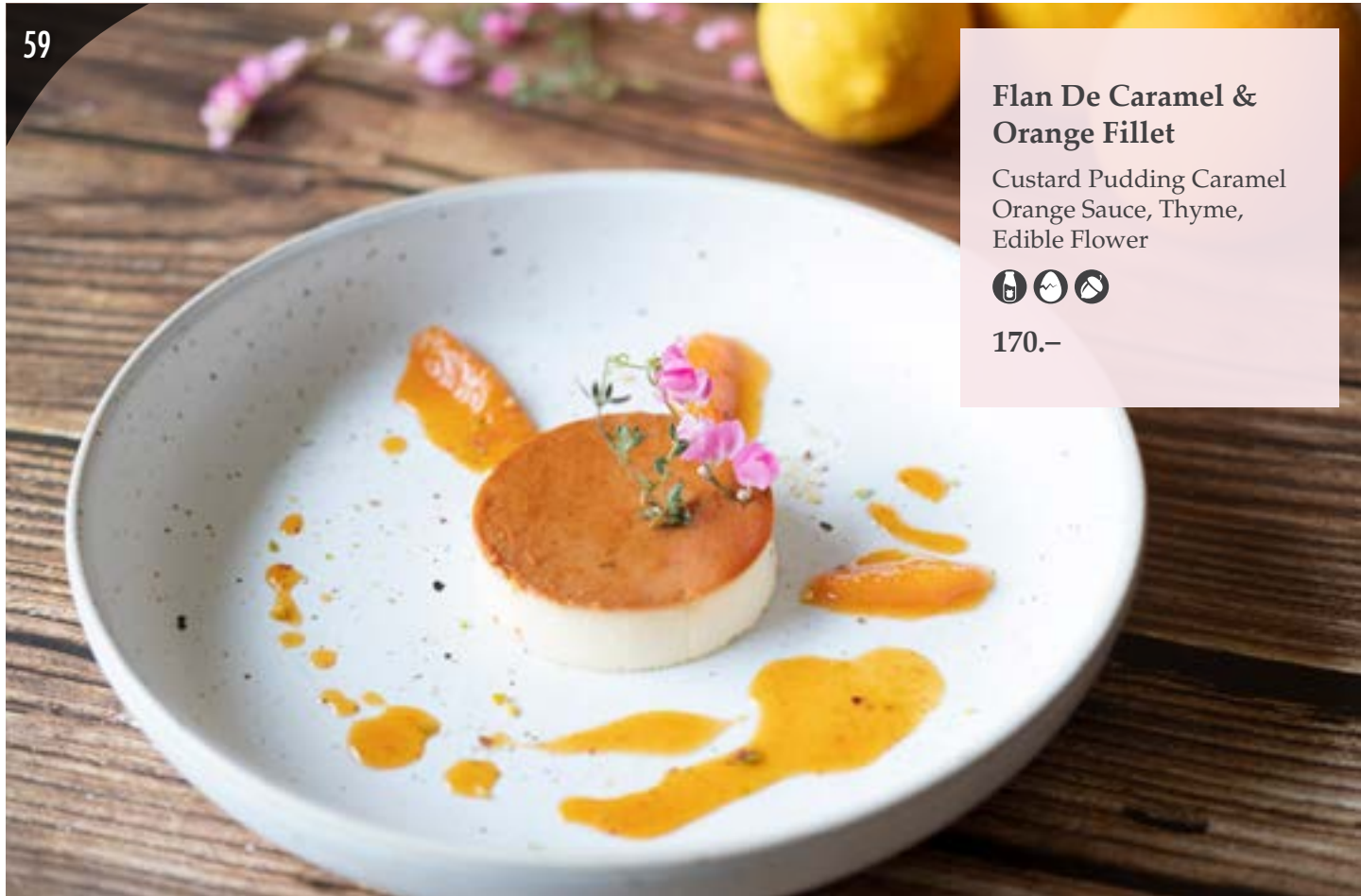
**Dark Bitter Vegan
Chocolate Layer**

63% Couverture Chocolate,
Coconut Ganache, Cocoa
Powder, Raspberries Sorbet



180.-

59



**Flan De Caramel &
Orange Fillet**

Custard Pudding Caramel
Orange Sauce, Thyme,
Edible Flower



170.-

60



Baked Apple Tart & Homemade Vanilla Ice Cream

Puff Pastry Baking with Apple Caramel, Vanilla Ice Cream



150.-

Gluten-Free Semifreddo Berries Trifle

Frozen Mixed Berries, Chantilly Cream with Custard Sablé Gluten-free



150.-



61

62



Scoop of Premium Ice Cream & Sorbet:

- 1 Scoop 110.-
- 2 Scoops 190.-
- 3 Scoops 250.-

- Chocolate  
- Vanilla  
- Cookies and Cream  
- Raspberry Sorbet 
- Mango Sorbet 
- Coconut Sorbet 
- Strawberry Sorbet 

Tropical Fruit Platter

Selection of Seasonal Phuket Tropical Fruit

 150.-

Mango Platter

 150.-



63



Edge Beach Club

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