

# Black Ginger

“The Jewel in Indigo Pearl’s Crown”.

Offers authentic local Thai food in a pristine setting. All selections have been brilliantly designed by our Chef. The recipes are traditionally Thai with a unique twist that can only be found at Indigo Pearl.

All seafood is caught fresh daily and hand selected by the Chef. All beef is imported from the finest selection to ensure first-class quality.

Discover a fusion of Thai flavors that will captivate you with every bite.

## Ordering the right Wine when having Thai food

### Wine Pairings

Yellow curry is one of the spiciest curries in Thai cuisine and should be paired with a wine that will cut the heat, challenge the spice and cleanse the palate. Champagne and Gewurztraminer are highly recommended.

Massaman curry is extremely flavourful, but slightly milder in spice. This naturally creates an opportunity to experiment with different wines. Try an un-oaked Chardonnay or dry Vouvray from the Loire Valley.

For Pad Thai, indulge in a lighter Pinot Noir or crisp Rosé de Provence from France.

Green Curry is more versatile than others as it is much milder. Look for a wine with citrus notes to complement the lemongrass. Good choices include Sauvignon Blanc or Rioja if red is preferred.

For red curry with beef or pork, experiment with a French Beaujolais or Italian Barbera.

All prices are subject to service charge and applicable government taxes.

## APPETIZERS เครื่องว่าง

### POH PIA SOD PHUKET ปอเปี๊ยะสดภูเก็ต

650

Black Ginger's Special Recipe- Roll Your Own Fresh Spring Rolls

Experiment with the flavours of garlic, bright coriander, crisp lettuce, bean sprouts and luxurious chili puree to surprise your palate. Served with juicy crab, tender pork traditional Thai pancakes and tamarind sauce.

### THOD MUN PLA ทอดมันปลา

380

*Phuket Fish Cakes*

Finely chopped fish, enlivened with flavours of red curry and fragrant Thai spices served with our signature sweet-chili sauce.

### THOD MUN GOONG ทอดมันกุ้ง

580

*Juicy Shrimp Cakes*

Bursting with luscious shrimps and served golden brown with our signature sweet-chili-cucumber sauce.

### SATAY GAI, MOO, NUA สะเต๊ะไก่, หมู หรือ เนื้อ

250

Your choice of chicken, pork, beef or a mixture of all, marinated in distinguished Thai herbs, grilled and served on lemongrass skewers with tangy pickled cucumbers and savory peanut sauce.

### KRATONG THONG กระถางทอง

290

Diced chicken incorporated with wild Thai spices and sweet corn.

Served in elegant golden baskets.

### BUA THOD เบื่อทอด

650

Tender shrimps and local cha-plu leaves submerged in turmeric batter, served golden and crispy.

### LOOKCHIN PLA LUAG ลูกชิ้นปลาลวก

350

*Snapper Dumplings*

Made with fresh local red snapper and served with our original spicy chili-lime sauce.

### POO JA ปูจ๋า

275

*Crab Meat In Its Own Shell*

Tender crab meat served in its shell and flavoured with sweet-chili sauce.

### NUMCHOOP KUNG SOD NAM KAB POO NIM CHOOP PANG TOD LAE PAK SOD

### น้ำซุปลกุ้งสดแถมกับปูต๋มซุปลแป้งทอดและผักสด

610

Phuket tangy shrimp relish accompanied with soft shell crab and fresh seasonal greens.















