

08
NOVEMBER
6.30–10.30PM

Diwali Thali Night

FESTIVAL OF LIGHTS & FLAVOURS

Celebrate the Festival of Lights with an authentic Indian Thali experience, featuring traditional flavours and festive delights.

Vegetarian Thali – THB 799++
Non-Vegetarian Thali – THB 999++

Scan Our Menu

Portosino Restaurant

+66 64 187 3624 HA224-FB@ACCOR.COM

Terms and conditions apply. Prices are in Thai Baht and subject to a 10% service charge and 7% government tax.

PORTOSINO
RESTAURANT & ROOFTOP BAR

Diwali Thali Night

FESTIVAL OF LIGHTS & FLAVOURS

Vegetarian Thali – THB 799++

APPETIZER
❀ Hara Bhara Kebab ❀ Vegetable Samosa

MAINS
❀ Dal Makhani ❀ Chana Masala ❀ Palak Paneer
❀ Jeera Aloo ❀ Saffron Basmati Rice ❀ Paratha
Accompaniments: Sirkha onion, green chili, green chutney, imli chutney, yoghurt, mix pickle, papad

SWEETS
❀ Gulab Jamun ❀ Gajar Ka Halwa

DRINKS
❀ Mango Lassi or Lime Soda or Masala Iced Tea

Non-Vegetarian Thali – THB 999++

APPETIZER
❀ Tandoori Chicken Tikka ❀ Vegetable Samosa

MAINS
❀ Dal Makhani ❀ Chana Masala ❀ Butter Chicken
❀ Prawn Moilee ❀ Saffron Basmati Rice
❀ Paratha
Accompaniments: Sirkha onion, green chili, green chutney, imli chutney, yoghurt, mix pickle, papad

SWEETS
❀ Gulab jamun ❀ Gajar Ka Halwa

DRINKS
❀ Mango Lassi or Lime Soda or Masala Iced Tea

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24
NOVEMBER
1.00–4.00 PM
Loy Krathong
THAI FESTIVAL OF LIGHTS
Celebrate the beauty of Thai traditions
with an enchanting poolside evening.
THB 599++ per person
Poolside
Poolside
Thai Food Stalls
Traditional
Thai Music
Thai Dance
Performance
Krathong Judging
Competition
+66 64 187 3624
HA224-FB@ACCOR.COM
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THE SPICE MERCHANT

Black Pepper Specials

Long before modern trade routes, sailing ships crossed the Andaman Sea carrying pepper, cinnamon, cloves, nutmeg and saffron. Some traders continued their voyage, while others left behind flavours that became woven into Phuket's culinary identity. These dishes celebrate the historic Spice Route and the remarkable exchange of cultures that shaped the island.



FEATURED INGREDIENT

Kampot Black Pepper

"Where every spice tells a story"

These dishes celebrate the spices that travelled across the Andaman Sea centuries ago. Take your time with each bite and notice how sweet, aromatic and warming spices work together—each flavour revealing itself gradually, just as they did on their long journey to Phuket.



Pepper & Silk – 400++

Thai Gin · Black Pepper Tincture · Pineapple & Coconut Lime Cordial · Tonic Water

PORTOSINO

RESTAURANT & ROOFTOP BAR



THAI

Goong Pad Prik Thai Dam

Kampot pepper-tossed prawns · butterfly pea rice

499++



INDIAN

Chettinad Milagu Kozhi

South Indian pepper chicken, coconut curry, crushed green peppercorns served with flaky paratha.

350++



WESTERN

Kampot Black Pepper–Crusted Duck Breast

Cauliflower & roasted garlic purée · Kampot pepper jus · charred carrots · crispy potato · pickled onion

350++

Dairy Gluten Seafood

*Terms and conditions apply. Prices in Thai Baht and subject to 10% service charge and 7% government taxes.

EVERY
DAY
1PM – 5PM



Authentic THAI COOKING CLASS

THB 1,500++ per person
THB 2,500++ per couple
Maximum 2 guests per class

Includes:
- 3-Course Thai Menu Cooking Class
- Recipe Book
- Certificate

Portosino Restaurant

FOR RESERVATIONS
DIAL 6110 FROM IN-ROOM PHONE
+66 64 187 3624
HA224-FB@ACCOR.COM

*24hr advanced booking required

PORTOSINO
RESTAURANT & ROOFTOP BAR

Terms & Conditions Apply.
* This Offer cannot be combined with any other promotion.
* Prices for food only in Thai Baht and subject to 10% service charge and 7% government taxes





PORTOSINO
RESTAURANT & ROOFTOP BAR

Mini cooking class

Master the Art of Thai Green Curry!

Join us for a hands-on Thai cooking experience! Craft a deliciously creamy Green Thai Curry bursting with authentic flavor.

30-Minute Class

THB 699++

per person

*24hr advanced booking required

What You'll Learn

- Flavor balance basics
- Thai herbs & coconut milk techniques
- Quick curry-boosting tips
- Spice-level adjustments

Portosino Restaurant

FOR RESERVATIONS, DIAL 6110 FROM IN-ROOM PHONE

+66 64 187 3624 HA224-FB@ACCOR.COM

*Cancel at least 24 hours in advance to avoid a 50% charge.
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PORTOSINO
RESTAURANT & ROOFTOP BAR

FULL BOARD
Package

THB 1,299++
per person

BREAKFAST
Buffet

LUNCH
Choice of any 2 courses:
appetizer, main course or dessert*

DINNER
Choice of any 2 courses:
appetizer, main course or dessert*

THB 999++
per person

LUNCH
Choice of any 2 courses:
appetizer, main course or dessert*

DINNER
Choice of any 2 courses:
appetizer, main course or dessert*

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EVERY
DAY
12PM – 3PM

PORTOSINO
RESTAURANT & ROOFTOP BAR



HALFWAY TO *happy* HOUR

BUY ONE GET 2ND

50% OFF

Classic Cocktails &
Wine by the Glass

Your Second Drink Must Be of Equal
or Lesser Value

Terms & Conditions Apply.
* This Offer cannot be combined with any other promotions.

EVERY
DAY
12PM – 3PM

PORTOSINO
RESTAURANT & ROOFTOP BAR



LUNCH TIME *Special*





THB 450 ++

Choose One Appetizer, One Main Course
and One Soft Drink

Add any Dessert and Coffee
for THB 189 ++

Portosino Restaurant





SCAN
OUR
MENU





GALLERY
HOTEL
COLLECTION

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