



Breakfast 6.30 AM - 10.30 AM

Choice of Cereal (GF) 180

Cornflakes, Koko Krunch, rice crispy, granola, hot oatmeal, gluten free cereal

Milks fresh milk, low fat, soymilk (V)

Breakfast Set

American Breakfast 450

Choice of chilled juice - orange, pineapple, guava, mango

Choice of toast - white toast, whole wheat toast, rye bread, multi-grain, sourdough, gluten free bread, choice of marmalade, strawberry jam, butter

Choice of morning pastry - blueberry muffin, Phuket coconut muffin, coconut danish, mango danish, croissant

Choice of two eggs - fried, poached, omelet, scrambled with bacon, hash brown, chicken or pork sausage, grilled tomato (P)

Choice of tea or coffee

Continental Breakfast 350

Choice of chilled juice - orange, pineapple, guava, mango

Choice of toast - white toast, whole wheat, rye, multi-grain, sourdough, gluten free

Marmalade, honey, butter, seasonal fruit plate, yogurt

Choice of tea or coffee

Local Breakfast (S) 380

'Bung Hod' Goat Milk Warm goat milk from 'Bangtao' organic farm

Thai Boiled Rice Sarasin Bridge prawn, soft poached egg, condiments sliced mango, fresh squeezed Phuket pineapple juice

Gluten free bread, waffle and pancake are available on request

(V) Vegetarian (GF) Gluten free (P) Pork (N) Nuts (S) Signature

All prices are subjected to 10% service charge and applicable government taxes

Four Points by Sheraton Phuket Patong Beach Resort

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Breakfast with 'Wanna organic eggs'

Egg White Omelet (S) (P) Spinach, tomato, goat cheese, grilled tomato, bacon, chicken or pork sausage	290
Classic Eggs Benedict (P) Two poached eggs, ham, English muffin, hollandaise sauce	220
Big Bite (S) (GF) (N) Grilled striploin, baked bean, fried egg, salad	550
Two Eggs Your Way (P) Sunny side up, over easy, soft boiled, hard boiled, scrambled, poached * Grilled tomato, hash brown, bacon, chicken or pork sausage	250
Three Eggs Omelet (P) Plain or choice of ham, mushroom, capsicum, spring onion, onion, cheese, tomato * Grilled tomato, hash brown, bacon, chicken or pork sausage	270

Classic 180

Waffle

Pancake

French Toast

* All served with honey, maple syrup, cream

Local Breakfast

Thai Congee Spring onion, ginger, fried garlic *Pork, chicken or seafood	250
Phad See-lew Fried flat rice noodle, dark soy sauce, fried egg *Pork, chicken or seafood	280
Giew Naam Goong Prawn wonton, egg noodle, spring onion	280
Khao Phad Fried rice, egg *Pork, chicken, seafood or beef	280
Thod Kratiem (S) Beef, pork or chicken, garlic, pepper, fried egg	280

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Lunch and Dinner 10.30 AM - 10 PM

Sides

Baked beans, hash brown, sautéed mushroom, grilled tomato	100
Chicken sausage, pork sausage, bacon	150

Fruit & Yogurt

Seasonal Fruit Platter (V)	210
Fruit Salad (GF) Seasonal fruit with 'Bangtao' organic goat milk yogurt and Chiang Mai honeycomb	210
Bircher Muesli	210
Yogurt Low fat, fruit, plain, 'Bangtao' organic goat milk	100

Appetizer & Salad

Goong Sarong Crispy Andaman shrimp wrapped in Phuket noodle, mango with sweet chili sauce	320
Vegetable Spring Roll with sweet plum sauce (V)	250
Chicken Wing Marinated chicken wing, sweet chili sauce, Phuket pineapple salad	350
Vegetable Salad Romaine, carrot, beetroot, fennel, radish, signature mango dip (V)	220
Caesar Romaine, garlic crouton, parmesan cheese, bacon, Caesar dressing (P)	320
Add Chicken or shrimp	350

Mixed Satay Salad (S) (N) Marinated grilled prawn, chicken, peanut sauce, bean sprout, bean wing, coriander, cucumber, sweet sour sauce	290
'Bang Jo' Organic Lamb Salad Chiang Mai rocket, buckwheat, citrus lemon yogurt (S)	360

Snacks

Andaman Chili Calamari Tartar, lemon	290
Chicken Satay Peanut sauce, cucumber salad, Ar-Jard dressing (N)	280

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Bread & Bun

Four Points Burger Australian 200g beef patty, tomato, iceberg, pickle, bacon, our secret sauce (S) (P) 360

Club Sandwich Whole wheat bread, grilled chicken breast, bacon, egg, lettuce, mayonnaise, tomato (P) 340

Andaman Seabass Sandwich Crispy fried Andaman seabass, spicy mayo, tomato, iceberg, cheddar cheese (S) 380

*All bread & bun are served with French fries

Pasta

280

Napolitana, Bolognese, or Carbonara (P)

* Choice of penne, spaghetti, or fettuccini, served with garlic bread

Pizza

Margherita Mozzarella cheese, tomato, basil (V) 280

Andaman Seafood Prawn, Andaman squid, seabass, mozzarella 550

Prosciutto Rocket, parmesan, balsamic reduction (P) 420

Bad Boy Pepperoni, bell pepper, chili, Kalamata olive, artichoke 390

From the Grill

All Day Breakfast Grilled striploin, baked beans, fried eggs, salad (S) (GF) (N) 550

Australian Tenderloin 250g Paprika, garlic, oregano, pepper 950

Vegetable Kebab Skewers (V) (N)
Seasonal vegetable, signature spices, mint chutney, raita 260

Salmon Fillet 200g Garlic, lemon zest, olive oil, spices 450

Chicken Breast Coriander, garlic, pepper, soy sauce 380

Bang Jo Lamb Chops 200g Lamb chops, garlic, rosemary, olive oil 750

*All grilled items are served with French fries & salad

*Choices of spicy tamarind sauce, lemon butter sauce, red wine sauce, peppercorn sauce

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Local Favorite

Khao Tom Goong Thai boiled rice, Sarasin Bridge prawn	320
Gaeng Pae Phuket goat curry, roti, coconut Jasmine rice (S)	480
Gaeng Kiew Waan Green curry chicken, beef or seafood	390
Phad Thai Wok fried rice noodle, tamarind sauce, shrimp, pork, chicken or beef (N)	320
Phuket Pineapple Fried Rice Shrimp, pork, chicken or beef	350
Tha Lay Thod Fried mixed Andaman seafood, bean sprout, coriander, spicy three-flavor sauce (S)	380

Indian Specialist*

Butter Chicken Basmati rice, roti (N)	390
Lamb Rogan Josh Basmati rice, roti	420
Dal Makhani Basmati rice, roti (V)	380
Vegetable Biryani Papadum, lime, coriander (V)	380

*Indian pickles included

Sides

Jasmine Rice or Phatthalung Brown Rice	50
Chili Fries	160
Vegetable Crudités, Signature Hummus Dip (N)	120

Dessert

Mango Black Sticky Rice Coconut ice cream (S)	250
Scoop of Ice Cream Vanilla, coconut or chocolate	80
Seasonal Fruit Platter (V)	220

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Beers

• Domestic & Imported

Chang Lager, Thailand	120
Singha Lager, Thailand	120
My Beer Light Lager, Thailand	120
Tiger Lager, Singapore	120
Heineken 0.0 Lager, Holland	130
Heineken Lager, Holland	150
San Miguel Light Lager, Philippines	160
Beer Lao Lager, Laos	170
Asahi Dry Lager, Japan	170
Weihenstephaner Pilsner, Germany	300

• Local & Craft Favorites

Chalawan Pale Ale, Thailand	250
Chatri, Thailand	250
Bussaba Ex-Weisse, Thailand	250
Andaman Dark Ale, Thailand	250

Cider

Savanna Dry, South Africa	180
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Sparkling Wine

Glass / Bottle

Fleur de France, Blanc de Blanc Brut France	295 / 1,495
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White Wine

Glass / Bottle

Wolf Blass Bilyara, Chardonnay South Eastern Australia	295 / 1,495
Matua Valley, Sauvignon Blanc Marlborough, New Zealand	355 / 1,795
Penfolds, Autumn Riesling Koonunga Hill, Australia	395 / 1,975

Rosé Wine

Glass / Bottle

Talamonti, Cerasuolo Rose Montepulciano, Abruzzo, Italy	345 / 1,725
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Red Wine

Glass / Bottle

Wolf Blass Bilyara, Shiraz South Eastern Australia	295 / 1,495
Beringer, Main&Vine, Cabernet Sauvignon, California, USA	370 / 1,900
Matua Valley, Pinot Noir Marlborough, New Zealand	385 / 1,975

Please ask your server for the full wine list

Spirits

All served as 40ml with a complimentary house mixer

Beefeater Gin	200
Olmecca Gold Tequila	200
Absolut Vodka	200
Evan Williams Bourbon	200
Nusa Caña White Rum	200
John Jameson Whisky	200
Chivas 12 YO Whisky	250
Martell VSOP Cognac	350

Please ask your server for our premium range

Signature Cocktails

Personal Touch Absolut vodka, Kahlua, Crème de Apricot, coconut, condensed milk, Phuket pineapple	270
Baitoey Olmecca gold tequila, blue curacao, homemade pandan syrup, apple, honey, ginger ale	270
Rose Ramos Beefeater gin, lemon, homemade rose syrup, egg white, heavy cream, soda	270
Behind The Boat Scene Chivas whisky, Earl Grey tea, sea salt, lime, simple syrup, soda	270
Chao Leh Crush John Jameson whisky, lychee liqueur, mango, passion fruit, yogurt, bell pepper	270

Classic Cocktails

Moscow Mule Absolut vodka, ginger beer, fresh lime	220
Whisky Sour Chivas whisky, fresh lemon, sugar, egg, bitters	220
Mojito Nusa Caña white rum, fresh mint, sugar, fresh lime	220
Caipirinha Abelha organic cachaça, sugar, fresh lime	220
Tom Collins Beefeater gin, citrus, soda	220

Coffee

Espresso	90
Double Espresso	110
Hot Cappuccino / Latte / Americano	110
Iced Cappuccino / Latte / Americano	120
Thai iced coffee	100

Hot & Iced Tea

Selection of Hot Teas English breakfast, Earl Grey, superior jasmine, chamomile blossom, green peppermint, ginger & honey	110
Hot chocolate	120
Thai iced Tea	100
Classic lemon iced tea	100
Fresh milk / low-fat milk / soya milk	100

Signature Herbal Iced Tea

Lemongrass Jasmine	120
Kaffir lime English breakfast	120
Roselle butterfly pea	120

Thai Style Fruit Shakes and Smoothies

Sweet mango	130
Phuket pineapple	130
Watermelon	130
Berry and Berry Mixed berries, yogurt, honey	150
Hula Hula Pineapple, coconut milk, yogurt, honey	150
Whole fresh coconut	100
From the bottle Orange, pineapple, apple, guava	100

Milkshakes

Chocolate, Oreo & milk, or strawberry & cream	120
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Soft Drinks

Pepsi, Pepsi Max, 7up, Mirinda Orange, ginger ale, or soda water	70
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Mineral Water

Still: Evian 330ml / 750ml	120 / 210
Sparkling: Badoit 330ml / 750ml	120 / 210

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