



Welcome to **Baan Vijitt Restaurant**

Thank you for joining and sharing a large part of The Vijitt Resort Phuket's history.

'Baan' means a house or a home in Thai language. This Sino-Portuguese style house has been proudly standing in the middle of a luscious green garden since 1954, long before the resort was built. It's a mix of Chinese and European architectures and arts. Its wooden old fashioned staircase and unique roof curved tiles instantly set a cozy and romantic mood, making this house a perfect place for everyone.

Baan Vijitt Restaurant offers cutting-edge authentic Thai cuisine, featuring sophisticated interpretations of traditional fare, accented with artistic touch that presents one of the most unique dining experiences in Phuket. Our mission is to serve classic Thai dishes with some Thai fusion interpretations of traditional menu and molecular gastronomy with local flavors. A combination of gracious service, inventive cuisine, stylish décor and stunning views of Friendship Beach and tropical garden ensure that the restaurant is favored by both visitors and locals alike.

Fine wine is an integral part of Baan Vijitt experience and our wine list is filled with fine vintages from around the world. Within it, you will encounter a careful selection featuring the great names from the Old World – classic wines from Burgundy, Bordeaux, and Champagne – complemented by a wide range of wines from the New World, many of them offering outstanding value.

“ Enjoy your Thai culinary journey at Baan Vijitt Restaurant.”



STARTERS



BAAN VIJITT MIXED APPETIZERS (อาหารว่าง “บ้านวิจิตร”)

280

Thung Thong, Po Pia Talay Thod, Rock Lobster Satay, Gai Hor Bai Toey, Thung Thong (Deep fried crispy pastry parcels filled with mince chicken and vegetable, Spring roll with Andaman seafood, Rock Lobster satay, and Deep fried chicken wrapped with pandan leaf, Deep fried crispy pastry parcels filled with crab meat, and vegetables served with plum sauce)

ROCK LOBSTER SATAY (กุ้งสะเต๊ะ)

290

Charcoal-grilled rock lobster skewer marinated with turmeric and coconut milk served with peanut sauce southern style and a-jaad (A mixture of sliced cucumber and chopped shallots in sweet & sour sauce)



GAJ HOR BAI TOEY (ไก่ห่อใบเตย)

250

Deep fried herb chicken wrapped in pandan leaf served with sesame soya sauce

BAAN VIJITT PO PIA TALAY THOD (โป๋เปียทะเลทอด)

250

Deep fried spring rolls filled with Andaman crab meats, shrimp, baby squid, bean sprout, glass noodle and shredded cabbage served with sweet plum sauce



THUNG THONG (ถุงทอง)

250

Deep fried crispy pastry parcels filled with crab meat, and vegetables served with plum sauce

 Mild spicy  Spicy  Very Spicy  Chef recommendation

All prices are in Thai Baht, subject to 10% service charge and 7% government tax




SALADS



YUM WOONSEN HOY SHELL YANG (ยำวุ้นเส้นหอยเชลล์ย่าง)  **280**
Spicy glass noodle salad with grilled scallop, mushrooms, onions, tomatoes and chili dressing



YUM NUEA YANG SARABURI VIJITT STYLE (ยำเนื้อย่างสระบุรี)   **290**
Spicy grilled Thai-French beef tenderloin salad with sliced onion, cucumber, tomato and spring onion with smoked chili dressing
(Thai-French beef tenderloin from Saraburi province, central of Thailand)

SOM TAM KAI YANG KOR RAE (ส้มตำไก่ย่างก้อระ)  **290**
Shredded green papaya, carrot, tomato, dried shrimp, green bean, and peanuts tossed with Thai small chili, garlic, plum sugar and lime juice served with grilled chicken southern style from Pattani province





PLAH TALAY RAWAI (ปลาทะเลราไวย์)   **360**
Local Rawai seafood with lemongrass, shallot, spring onion, garlic, crispy fried shallot and lime in a chili dressing Vijitt style



SOUP




TOM YUM GOONG (ต้มยำกุ้ง) **260**  
Traditional Thai soup of lemongrass, straw mushrooms, kaffir lime, and coriander with Andaman prawns



TOM KHA GAI MAPROW AON (ต้มข่าไก่มะพร้าวอ่อน) **250**
Chicken soup with galangal, lemongrass and mushrooms in spicy coconut milk



TOM SAB PLAI SALMON (ต้มแซ่บปลาแซลมอน) **280** 
A northeastern style sour soup with salmon and fresh herbs

 Mild spicy  Spicy  Very Spicy  Chef recommendation

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MAIN COURSES



GAENG KIEW WAAN PHOO NIM (แกงเขียวหวานปูนิ่ม)   **350**

Soft shell crab in spicy green coconut curry with Halal green curry paste, eggplant and fresh basil leaves from Vijitt herb garden



MAS-SA-MAN LAMB SHANK (มัสมั่นขาแกะ)   **890**

Slow braised lamb shank in a “Massaman” coconut curry sauce



GAENG PHED GAI (แกงเผ็ดไก่)   **290**

Thai red curry with chicken, organic red curry paste, eggplant and fresh basil leaves from Vijitt herb garden

PA-NAENG MOO KUROBUTA (พะแนงหมูคุโรบута)   **290**

Slow stirred- Pork Kurobuta in “Pa-naeng” creamy curry sauce



GOONG THOD RAAD SAUCE MAKAM (กุ้งทอดราดซอสมะขาม)  **450**

Fried Andaman prawn with garlic, Phuket pineapple with sweet & sour tamarind sauce, topped with fried shallots



ROCK LOBSTER PHAD MED MA MUANG (กุ้งผัดเม็ดมะม่วง) **590**

Special wok- fried rock lobster with cashew nuts, dried chili and spring onions



NUEA THOD GRATIAM PRIG-THAI (เนื้อทอดกระเทียมพริกไทย)   **290**

Fried beef with garlic and young green pepper sauce

PLA THOD RAD PRIG SAM ROD (ปลาทอดราดพริกสามรส)   **450**

Deep-fried whole white snapper topped with three Flavours chili sauce and crispy basil leaf from Vijitt herb garden



PLA THOD NAAM PLA (ปลาทอดน้ำปลา)  **450**

Deep fried whole fish with fish sauce served with mango salad



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SOUTHERN FAVORITES

STARTER



BUE THOD GOONG (เมื่อทอดกุ้ง)   **250**
Deep fried shrimp with flour and local vegetable served with homemade chili sauce

SOUP



GAI TOM KAMIN (ไก่ต้มขมิ้น) **250**
Chicken soup with turmeric southern style

MAIN COURSES



Traditional Phuket dipping sauce with prawn, red shallot, shrimp paste and chili



Deep fried Sand Fish with garlic and turmeric



Wok fried white shrimp with homemade curry paste Sa-Tor seeds (local smelly green peas)



Crab curry Phuket style served with Vermicelli



KUA KLING MOO (ควักลิงหมู)  **250**
Minced pork with yellow curry paste Phuket style




PHAD PAK MEANG SAI KHAI (ผัดผักเหมียงใส่ไข่) **250**
Stir fried local vegetable (Pak Meang) with egg and dried shrimp



MOO KLUEA KLUE (หมูคั่วเกลือ)  **250**
Fried streaky pork with salt

GEANG SOM PLA MONG (แกงส้มปลาหมึก)  **250**
Southern style Mong fish sour soup

MOO HONG (หมูฮ้อง)  **250**
Pork Belly stewed in garlic, coriander root and brown sauce



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VEGETABLE DISHES



TOFU PHAD MED MAMUANG HIMMAPAN (เต้าหู้ผัดเม็ดมะม่วงหิมพานต์)  **200**
Stir fried tofu with cashew nut, dried chili, onion, spring onion, mushroom



POR PIA PHAK THOD (ปอเปี๊ยะผักทอด) **200**
Deep fried vegetable spring roll with sweet plum sauce



PHAD NOR MAI FA-RANG NAM MUN HOY (ผัดนอไม้ฝรั่งน้ำมันหอย) **200**
Wok-fried fresh young green asparagus with oyster sauce

PHAD PHAK RUAM MIT (ผัดผักรวมมิตร) **200**
Wok-fried local seasonal vegetables



TOM YUM HED (ต้มยำเห็ด)  **200**
A clear broth of lemongrass, straw mushroom, galangal, kaffir lime, coriander



PHAD PHAK BOONG FAI DAENG (ผัดผักบุ้งไฟแดง)  **200**
Morning glory (Thai water spinach) stir-fried with yellow bean sauce





RICE AND NOODLE



BAAN VIJITT FRIED RICE (ข้าวผัดบ้านวิจิตร)  **250**
Special fried rice with Andaman seafood and red chili sauce topped with roasted cashew nut



PHAD THAI PHUKET LOBSTER (ผัดไทยกุ้งมังกร)   **890**
Thai style stir-fried rice noodles with Phuket lobster, tofu, crushed peanut, flavored with tamarind sauce served with lime, raw bean sprout and chive



KHAOSUAY (ข้าวสวย) **50**
Steamed Thai Jasmine Rice from Srisaket province

 Mild spicy  Spicy  Very Spicy  Chef recommendation

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DESSERT

KLUAY BUAD CHEE (กล้วยบัวชี่)

Banana in sweet coconut milk

150



KHAO NEAW MA MUANG (ข้าวเหนียวมะม่วง)

Sweet sticky rice with ripe mango

150



PHON LA-MAI RUAM (ผลไม้รวม)

Exotic seasonal fruits

150



BAAN VIJITT DESSERT FOR TWO (รวมมิตรขนมบ้านวิจิตร)

Sweet sticky rice with ripe mango, pumpkin custard, Oh Aew, banana in coconut milk, pineapple fritters

200

FRUITS SALAD ICE CREAM (ฟรุตสลัดไอศกรีมกะทิ)

Mixed fresh fruits salad with coconut ice cream serves in roasted coconut

150



OH AEW A Phuket Favorite Dessert (โอ้เอ๋ว)

A sweet iced dessert made of flour, banana, red bean and syrup

150

 Mild spicy  Spicy  Very Spicy  Chef recommendation

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