

TAKIENG

OUR STORY

Meaningful yet straightforward name, "Takieng" means "Lantern" signifying to fisherman's daily routine. Taking the longtail boat with fishing net and lantern, most of the locals catch the fish only in the night time as most fish comes out when it's dark and to avoid the day heat.

Led by Chef Wittaya Kraidam also known as Chef A who has over 20 years of experience in delivering local Thai and Phuket cuisine. He is originally from southern Thailand, his dishes were inspired by his mother's home cooking.

The signature dishes include Pla Kapong Mieng Kham; crispy deep-fried seabass accompanied with Mieng Kham sauce which is a taste fusion of sweet, salty, sour and bitterness from local limes. Choo Chee Ped Krob- a rich red curry sauce with crispy locally farmed duck, is a must-try dish.

Our bespoke selection of drinks is influenced by the exotic spices of Thailand using locally produced spirits and herbs directly from the restaurants herb garden.

THAI CRAFTAIL

Southern Over 250

Mixed with famous chilli paste called "Prik Gaeng Som"

Beefeater gin infuse local garcinia, Homemade paste syrup, Lime juice

Local Links 250

Perfect combination of local spirit infuse classic "Tom Yum Spice"

Homemade spice rum, Malibu, lime juice and simple syrup

Loca Repping 270

A sweet teeth cocktail inspired by the Thai favourite dessert "Mango Sticky Rice"

Diplomatico Blanco, Malibu, Homemade pandan syrup, fresh mango, sticky rice, coconut cream, sesame

Home 270

A tribute to the one of favourite dish from north-east of Thailand "Laab", Home is made from the home-garden herbs providing cheerful spice sip

vodka infuse culantro, shallot, chili fresh lime juice and homemade roasted rice syrup

Spice of secret 270

Spice yet aromatic from black pepper and cinnamon mixed with Chalong Bay rum, Secret of Spice heats up your appetite before meal

Chalong bay spice rum, lime juice, Homemade anise syrup, Black pepper and Homemade secret spice jam

THAI TWISTS 230

Mai Tai

Sangsom Rum, Orange curacao, Orgeat, Pineapple Juice, Orange Juice, Lime Juice

Pina Colada

Sangsom Rum, Malibu, Pineapple Juice, Coconut Milk Cream

Whisky Sour

Hong Thong Whisky, Lemon Juice, Angostura Bitters

CLASSIC 290

Margarita

Olmecca Gold Tequila, Triple Sec, Lime Juice

Caipiroska

Absolut Vodka, Lime Juice

Tom Collins

Beefeater Gin, Lime Juice, Soda Water

CHALONG BAY COCKTAIL 250

Chalong Bay Mojito

Fresh Lime Juice, Fresh Mint, Chalong Bay Rum, Soda Water

Mango Daiquiri

Fresh Mango, Lime Juice, Chalong Bay Rum

Cinnamon Mojito

Cinnamon, Fresh Lime Juice, Fresh Mint, Chalong Bay Rum, Soda Water

LOCAL BEER 130

Singha / Chang / Leo

SPIRIT AND WHISKY

Beefeater Gin 190

Olmecca Gold Tequila 200

Diplomatico Planas Rum 190

Absolut Vodka 190

JW Red Label 180

Jack Daniels, John Jameson 200

Chivas Regal, JW Black Label 220

HOUSE WINE 380

SODA 60

Pepsi /Pepsi Max /Mirinda Orange/ Ginger Ale /7 Up /

Tonic /Soda Water

JUICE 80

Apple /Orange /Pineapple /Lime

FRESH JUICE 100

Watermelon / Mango /Pineapple / Coconut

COFFEE

Espresso, Macchiato 75

Mocha, Cappuccino, Café Latte 90

Iced Coffee 120

Iced Cappuccino, Iced Latte, Iced Mocha 140

Prices are subject to 10% service charge and 7% government tax.