

HERN

COFFEE AND BISTRO

Happiness is Homemade



@Hern.Official



@HernCoffeeandBistro

66 Thaweewong Road, Patong, Kathu, Phuket, Thailand 83150



Pumpkin Soup
200.-



Lobster Cream Soup
280.-



Roasted Tomato Soup
200.-

**Prawns / Chicken
Caesar Salad**

Romaine, garlic croûtons, bacon bites,
and parmesan cheese in homemade
caesar dressing

350.-





**Signature Hern
Watermelon Salad**

With feta cheese,
prawns, and oranges
in balsamic reduction
dressing

280.-

Signature Hern Salad

Coriander and mint salad
with avocado, cherry-
tomatoes, and chicken
in tangy lime dressing

280.-

Rocket & Gorgonzola Salad
With shaved fennel and
cashew nuts in lime dressing
280.-



Caprese Salad
Fresh tomatoes, buffalo mozzarella
with wild rocket and black olive
tapenade
280.-

**Fried Eggs and
Avocado Toast**

With bacon and
smoked salmon

280.-



Egg Benedict

On English muffin
with smoked salmon
and bacon

280.-



Egg White Omelette
With sautéed capsicum,
wild rocket and guacamole
280.-

Egg Omelette
With bacon and
mushroom
280.-





Spicy Tuna & Salmon Poke Bowl

With marinated raw tuna,
salmon, avocado, mango, and
seaweed salad on steamed rice

450.-

Spicy Salmon Sushi Burrito

Salmon, crab stick, avocado, cucumber, sesame seeds, and red chili. Topped with ebiko mayonnaise, and crispy shallots.

280.-

Chicken Sushi Burrito

Chicken cutlet, red cabbage, cucumber, sesame seeds, and sweet chili sauce.

250.-



Spicy Salmon Sushi Burrito



Beef Lasagna
Meat sauce, Béchamel
and cheese
380.-

Pasta

Pasta of your choice:
Spaghetti, Fettuccine, or Tagliatelle

With your choice of sauce:
Bolognese, Napolitana, Carbonara,
or Pesto sauce

300.-





Fresh Tomato Ravioli
Stuffed with sun-dried
tomato and ricotta cheese
300.-

Spaghetti Vongole
Spaghetti with clams,
garlic, black olive, and
chili flakes

Your choice of :
Homemade Fettuccine,
or Spinach Tagliatelle
300.-

Jumbo Prawn Tagliatelle
Sautéed prawns with
olive oil, garlic, black olive,
and chili flakes
350.-



Tenderloin Steak

Grilled Australian beef
tenderloin with pepper
sauce

990.-

Seared Snow Fish Steak
With saffron sauce and
tomato coulis
850.-



Grilled Salmon Steak
With lobster gravy, onion confit,
and mashed potato
690.-



Australian T-bone Steak
With red wine sauce, roasted Peperonata,
and rosemary potatoes
990.

Phad Mee Hokkien

'Phuket Style' stir-fried yellow
noodles with seafood

280.-



Phad Thai Goong

Stir-fried rice noodles in tamarind
sauce with jumbo river prawn

550.-



A close-up photograph of a dish of Phad Se-Ew Gai, a Thai stir-fried noodle dish. The dish is served on a large, green banana leaf, which is placed on a white plate with a brown speckled pattern. The noodles are wide, flat, and slightly translucent, coated in a dark, glossy sauce. They are mixed with bite-sized pieces of cooked chicken and fresh green basil leaves. In the background, a blurred terracotta bowl contains more of the same dish, and a lime wedge sits on another banana leaf.

Phad Se-Ew Gai

Fried noodles with chicken in
dark soya sauce

280.-

A white bowl filled with coconut chicken soup (Tom Kha Gai). The soup contains pieces of chicken, galangal, mushrooms, and a whole red chili pepper. It is garnished with fresh cilantro leaves. A lime wedge and some galangal are visible on the side.

Tom Kha Gai

Coconut chicken soup with galangal and mushrooms. Served with steamed jasmine rice.

280.-

A white bowl filled with spicy river prawn soup (Tom Yum Goong). The soup is a vibrant red color, featuring large prawns, lemongrass stalks, and red chilies. It is garnished with fresh cilantro leaves.

Tom Yum Goong

Spicy river prawn soup with lemon grass. Served with steamed jasmine rice.

550.-

A blue ceramic plate with a textured rim. It features a portion of stir-fried chicken in a yellow Pha-Naeng curry, topped with sliced red chilies and fresh herbs. A square portion of steamed white rice is served alongside the curry.

Pha-Naeng Gai

Stir-fried chicken in Pha-Naeng curry. Served with steamed jasmine rice

280.-

A blue ceramic plate with a textured rim. It features a portion of stir-fried chicken (Gai Phad) with roasted cashew nuts and chili paste. A square portion of steamed white rice is served alongside the chicken.

Gai Phad Med Mamuang

Stir-fried chicken with roasted cashew nuts and chili paste in oil

280.-

Green Curry Salmon Fillet

Served with steamed
jasmine rice

550.-



Striploin Beef Salad

Grilled striploin beef in
spicy Thai style dressing

550.-



Khao Phad Talay
Seafood fried rice
350.-



Khao Ob Sabparod
Pineapple fried rice with
seafood, cashew nuts,
and raisins
350.-

Braised Tenderloin Steak

In massaman curry sauce.
Served with steamed jasmine rice.

690.-



Lamb Shank Roganjosh

Slow cooked lamb shank in Roganjosh curry. Served with herb rice.

690.-





Fish Burger

Parmesan crusted sea bass fillet, lettuce, tomatoes, and red onion.

350.-

Tex-Mex Burger

Pure mince beef with crispy-bacon, cheese, Guacamole, lettuce, tomatoes, and red onion.

350.-

Chicken Burger

Grilled marinated chicken breast, lettuce, tomatoes, and red onion.

350.-

*All burgers are served with fries



Steak & Onion Sandwich
Grilled striploin beef with
Caramelized onion, tomatoes,
and wild rocket. Served with
fries.

650.-



Pulled Pork Spring Rolls
Served with chili tamarind
sauce
250.-

Fish & Chips
Beer-battered sea bass
fillet with tartar sauce
350.-



**Rosemary
& Parmesan
Fries**
120.-



Spicy Potato Wedges
With garlic-sour cream,
and chili mayo
120.-



Crispy Fried Calamari
With Marinara sauce
250.-



Chicken Fajitas

Sautéed marinated spices chicken breast, red beans, bell pepper, and cheddar cheese in corn tortilla. Served with fries.

250.-

Chicken Caesar Wrap

Tortilla wrapped Cajun spicy chicken breast, romaine, parmesan cheese, bacon, and homemade caesar dressing. Served with fries.

250.-

Tuna Wrap

Tortilla wrapped tuna, romaine, tomatoes, and lime mayo. Served with fries.

250.-





French Toast

With crispy bacon
and maple syrup.
Served with ice cream.

250.-

Waffle Sundae

With your choice of
Nutella Banana & ice cream,
or Seasonal fruits & ice cream

250.-





Hot Cake
Served with seasonal
fruits and ice cream
280.-



Butterfly Pea Tea

Rum, Amaretto Liqueur, Butterfly Pea Tea, Yuzu Orange Puree, and Sour Mixed

290.-

Coconut Mango-Tini

Vodka, Coconut Cream, Fresh Mango, and Mango Juice

290.-

Whisky Blossom

Whisky, Raspberry, Yuzu Orange Puree, Orange, and Pineapple Juice, topped with Whipped-Cream

290.-





Hern Pina Colada

Rum, Fresh Pineapple,
Pineapple Juice, and
Coconut Cream

290.-



Strawberry Mojito

Rum, Strawberry
Puree, Fresh Lime &
Mint, splashed with
Dry Ginger Ale

290.-



Watermelon Mojito

Rum, Fresh Lime & Mint,
topped with Blended Fresh
Watermelon

290.-



Passion Fruit Mojito

Rum, Passion Fruit, and Fresh
Lime & Mint, splashed with
Dry Ginger Ale

290.-



Amaretto Latte
Almond Liqueur,
Double Espresso
and Hot Milk
290.-



Syzygium aromaticum

Clove

Positive Attitude
Fresh Pineapple Slice,
Pineapple Juice, Mango
Puree, Yuzu Orange
Puree, and Sour Mixed
180.-

All Vitamin Smoothie
Banana, Lime & Pineapple Juice,
Coconut Cream, Strawberry
Puree, and Fresh Milk
180.-



DRINK / NON-ALCOHOL



(L) Green Tea Latte (Hot / Iced)
(R) Thai Tea Latte (Hot / Iced)



(L) Matcha Flower Frappe
(R) Popcadamia Frappe



Chocolate Marshmallow (Hot / Frappe)

DRINK / NON-ALCOHOL		
	HOT	ICED
Thai Tea Latte	135.-	145.-
Green Tea Latte	135.-	145.-
Chocolate Marshmallow	135.-	145.-
Nutella Latte	135.-	145.-
Matcha Flower Frappe		160.-
Popcadamia Frappe		160.-
Chocolate Marshmallow Frappe		160.-
Watermelon & Rose Tea		180.-
COFFEE & TEA		
Espresso	95.-	
Americano	100.-	110.-
Cappuccino	110.-	120.-
Caffé Latte	110.-	120.-
Tea	95.-	
SOFT DRINKS		90.-
Coke / Sprite / Coke Light / Soda water /Orange Fanta / Tonic / Ginger Ale		
MINERAL WATER		
OGEU Mineral Water (500 ml)		100.-
OGEU Mineral Water (1.5 L)		210.-
OGEU Sparkling Water (750ml)		250.-
FRESH FRUIT JUICE		180.-
Orange / Pineapple / Tomato Red Apple / Carrot / Watermelon/ Coconut		



Watermelon & Rose Tea



DRINK / ALCOHOL

VODKA

Ciroc	300.-
Ketel One	300.-
Grey Goose	300.-
Stolichnaya	200.-

RUM

Appleton Jamaica	200.-
Chalong Bay	200.-
Mount Gay	200.-
Sailor Jerry Gold	200.-
El Dorado Dark	200.-
Sagatiba Cachaca	300.-

TEQUILA

Casco Viejo Silver	200.-
El Jimador Reposado	200.-
Cabeza by 86	300.-

GIN

Broker' s	200.-
Fords	300.-
Bombay Sapphire	300.-
Iron Ball	300.-

GIN with Fentimans selection

Broker' s + Fentimans	250.-
Fords / Bombay Sapphire / Iron Ball + Fentimans	320.-

WHISKY

Grant's Family Reserve	200.-
Johnnie Walker Black Label	300.-
Chivas Regal	300.-

BOURBON WHISKEY

Jim Beam White	200.-
Jack Daniel's	300.-

SINGLE MALT

Loch Lomond	200.-
-------------	-------

COGNAC

Hennessy V.S.O.P.	350.-
Remy Maartin V.S.O.P.	400.-
ST.Remy X.O.	250.-

GRAPPA

Villa Sandi	300.-
-------------	-------

BEER

Singha (S)	150.-
Singha (L)	250.-
Heineken (S)	150.-
Heineken (L)	250.-
Chang (S)	150.-
Tiger (S)	150.-
San Miguel Light (S)	150.-

CHILLED

Bacardi Breezer Lemon, Lime, Orange	180.-
Smirnoff Ice Lemon, Lime	180.-