



# CASA BOHO

Latin American restaurant & bar

EVENTS BROCHURE  
2025-2026

CASA  
BOHO



CASA  
BOHO



DRINK & DINE  
OVER KAMALA

—  
The only view  
worth taking in

# ABOUT CASA BOHO

## LATIN AMERICAN RESTAURANT & BAR

Casa Boho is a vibrant three-story retreat overlooking Kamala Bay, where each level offers a unique experience blending relaxation with Latin flair. From a rooftop terrace to a poolside dining space, guests are treated to bold, flavorful cuisine curated by our native Latin American chef, complemented by funky beats and expertly crafted cocktails. With striking bohemian design and soul-stirring sunsets, Casa Boho delivers an unforgettable escape, perfect for savoring mouthwatering dishes, refreshing drinks, and the lively, welcoming spirit of Latin culture in one of Phuket's most stunning settings.





Three unique spaces, one unforgettable feeling of home.  
Here, you don't just dine, you belong!





In every corner, Casa Boho brings you a unique blend of experiences, from our award-winning Latin flavors and crafted cocktails to the best sunset view in Phuket. Enjoy the exclusive rooftop for adults-only, unwind by the lively pool deck with friends, or escape to The Den for games and relaxation. With each space offering something truly special, Casa Boho is where unforgettable moments come together.

SO, WHERE CAN YOU FIND THE  
PERFECT MIX OF FLAVOR,  
AMBIANCE, AND SUNSET MAGIC?  
CASA BOHO, OF COURSE!







## The Roof Terrace

Experience the **unique adults-only rooftop** bar at Casa Boho, where guests can indulge in a premium cigar and sip on expertly crafted cocktails while watching the stunning sunset. It's the perfect escape to unwind, relax, and soak in the vibrant atmosphere as day turns to night.

## The Pool Deck

Relax on **luxurious daybeds by the pool** with a **crafted cocktail** in hand as you bask in the stunning sunset over Kamala Bay. For those looking to amp up the excitement, take a refreshing dive into the pool or head to our vibrant pool bar, where DJs, percussionists, and singers elevate the energy to new heights. Join us for an unforgettable sunset dining experience at our stunning venue, where every moment feels like a celebration!

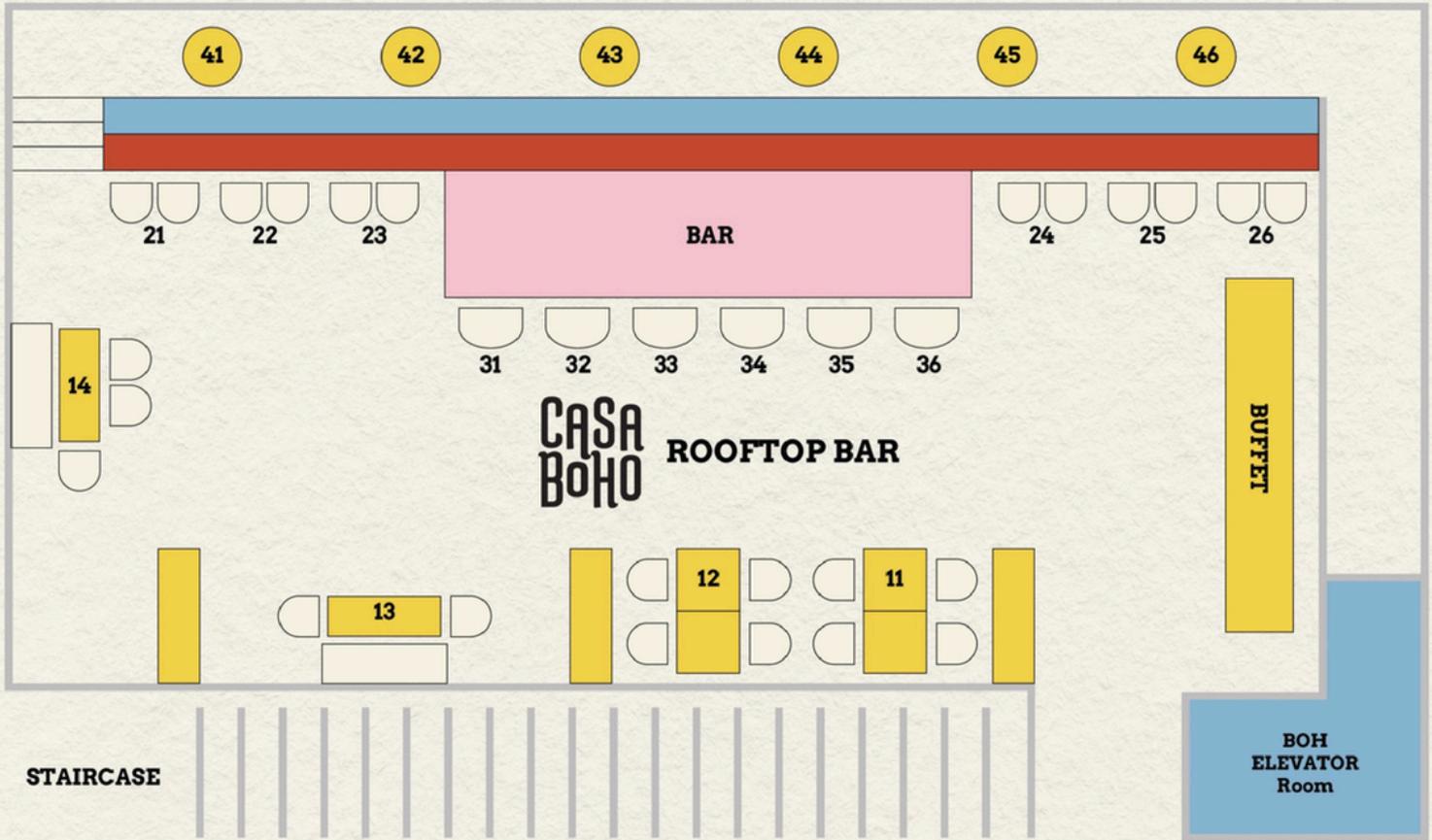
## The Den

Descend the stairs to uncover The Den, a one-of-a-kind restaurant in Phuket that offers a **cozy private lounge** adorned with funky furniture and comfy sofas. Here, you can kick back and relax while enjoying games like pool, foosball, and table tennis, making it the perfect place to unwind and have fun after a delicious meal.



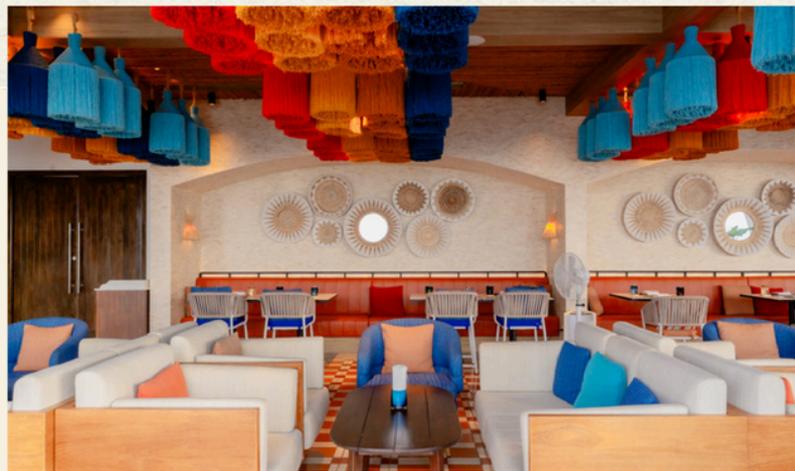
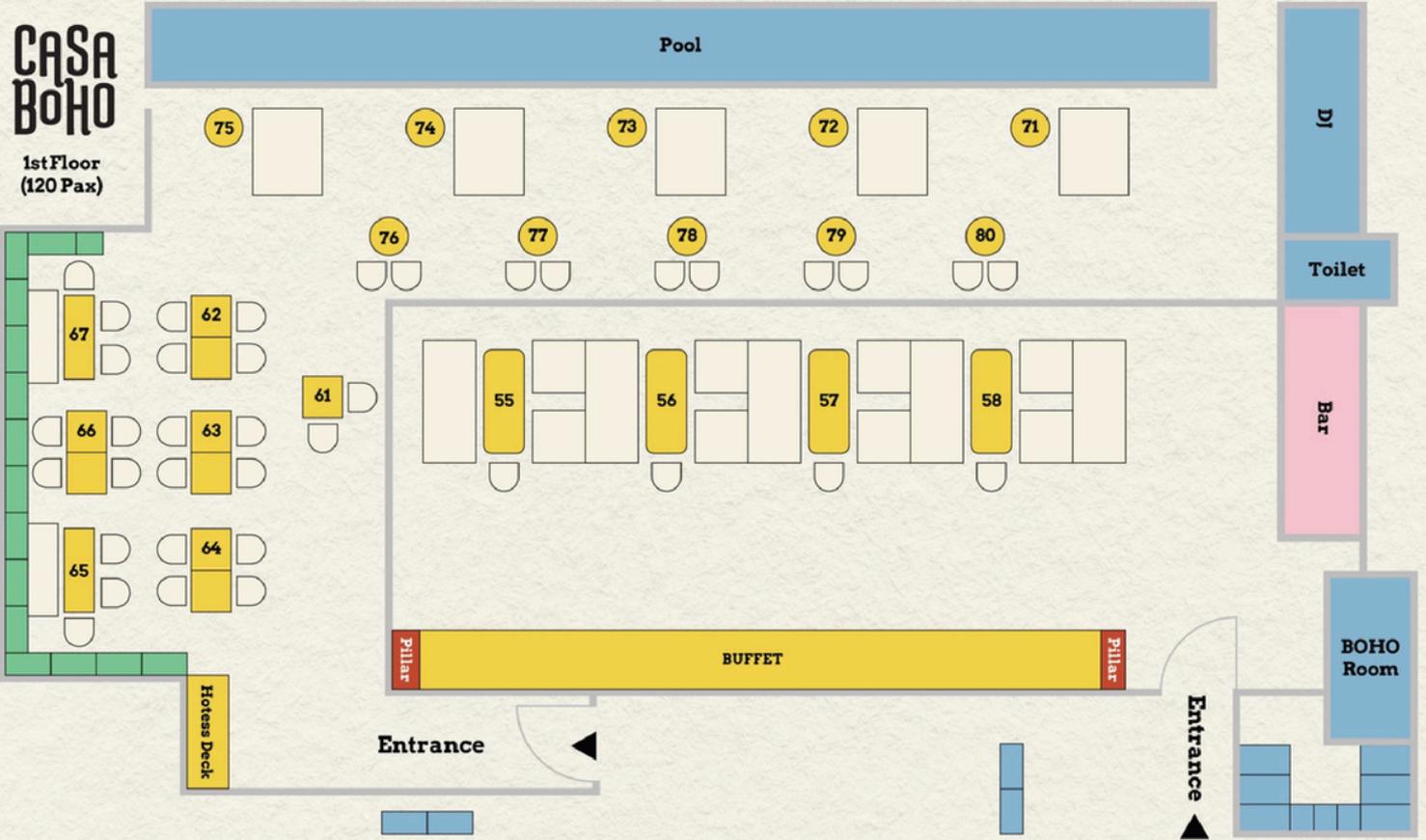
# ROOFTOP

MINIMUM SPEND: 100,000 THB  
Seated Capacity: 29-41 adults  
General Capacity: 70 adults



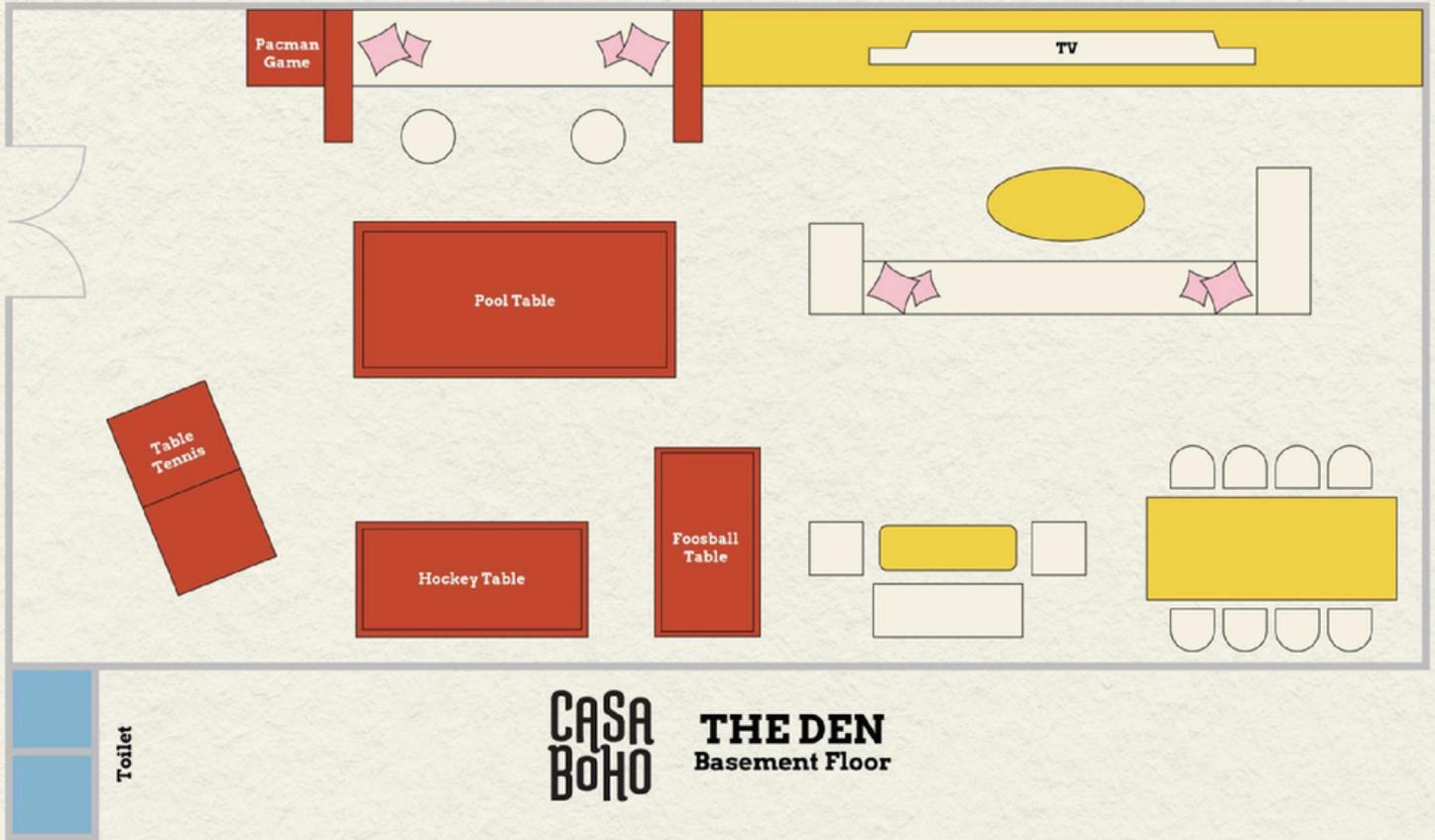
# MAIN FLOOR (includes rooftop)

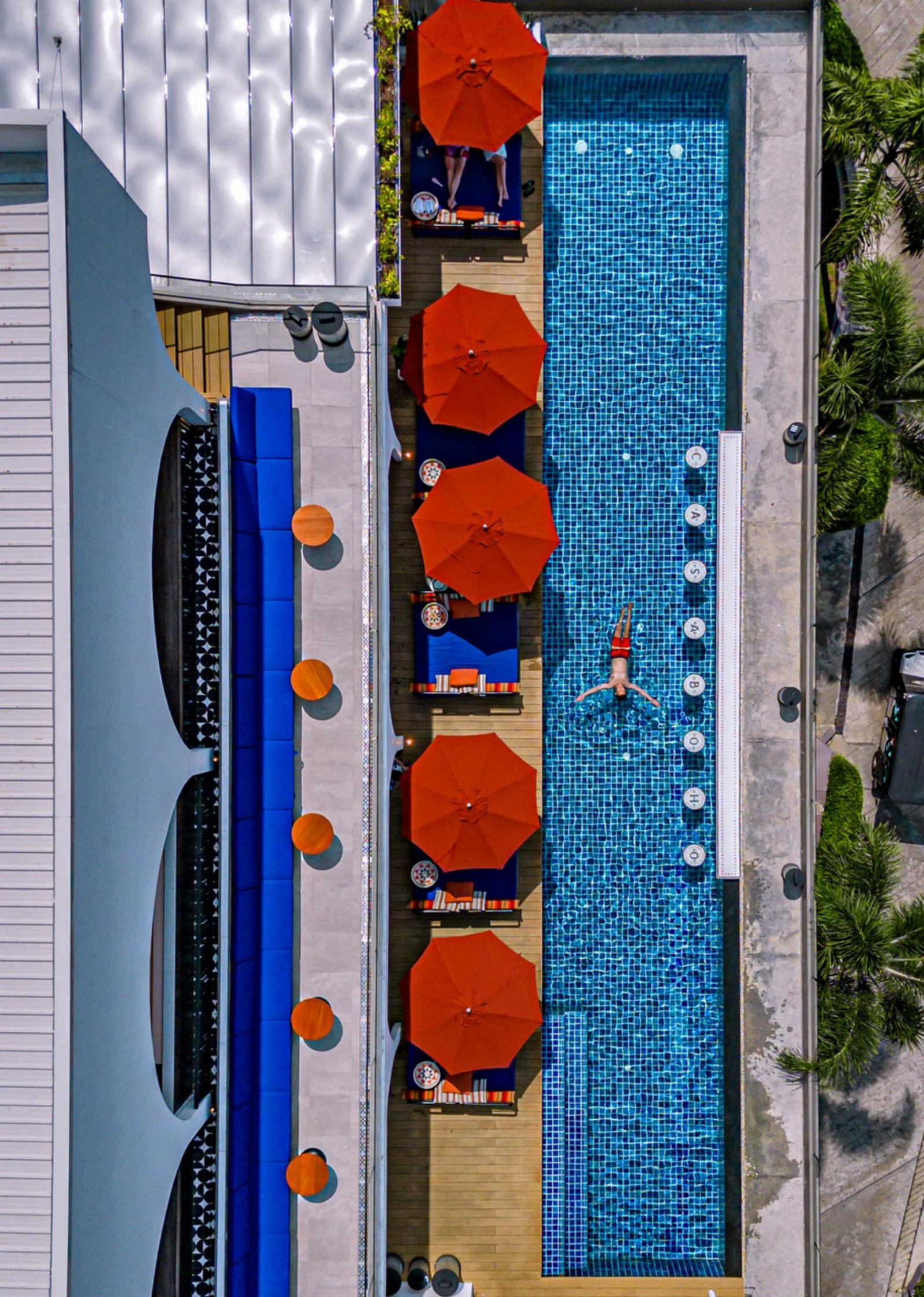
MINIMUM SPEND: 300,000 THB  
Seated Capacity: 57 - 77 adults  
General Capacity: 120 adults



D&N

MINIMUM SPEND: 60,000 THB  
Seated Capacity: 25 adults  
General Capacity: 50 adults









# CANAPES OPTIONS

PASS AROUND

**850THBNET (120MIN)/1,250 (180MIN)**

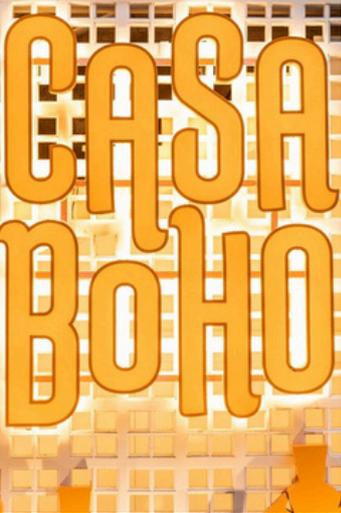
- SPICY TUNA CEVICHE, CORN TORTILLA
- KALAMATA OCTOPUS SUSHI
- COLD CUTS & CHEESE BITES
- JALAPENO POPPERS
- PERI PERI CHICKEN
- CRISPY POTATO CROQUETAS, CHIPOTLE MAYO
- MINI CHORUS & CHOCOLATE SAUCE
- TROPICAL FRUIT TART



BUFFET

**800 THB NET (180 MIN)**

- TUNA TARTER
- CASA BOHO CEVICHE
- CHURRASCO NIKKEI ROLL
- COLD CUTS & CHEESE BITES
- JALAPENO POPPERS
- PERI PERI CHICKEN
- CRISPY POTATO CROQUETAS, CHIPOTLE MAYO
- SEABASS A LA PLANCHA, SALSA ROJO
- MINI CHORUS & CHOCOLATE SAUCE
- TROPICAL FRUIT TART



**1000 THB NET (180 MIN)**

- TUNA TARTER CASA BOHO CEVICHE
- CHURRASCO NIKKEI ROLL COLD CUTS & CHEESE BITES
- JALAPENO POPPERS PERI PERI CHICKEN
- CRISPY POTATO CROQUETAS, CHIPOTLE MAYO
- SEABASS A LA PLANCHA, SALSA ROJO
- ANTICUCHOS DE CARNE GAMBAS AL PIL PIL
- MINI CHORUS & CHOCOLATE SAUCE
- TROPICAL FRUIT TART



Please notify your food and beverage server of any food allergies or other dietary requirements







**APPETIZERS**

**Jalapeno Poppers** Breaded Jalapeno stuffed with cream cheese. Served with Guacamole  
**Chicharrón de Pescado** Crispy fried thin-sliced seabass fillet served with salsa criolla and green chili dip  
**Chorizo and potato croqueta with chipotle mayo**  
**Casa Boho Ceviche** Seabass, leche de tigre, aji amarillo, red chili, pink grapefruit burnt avocado, green olives and red onion

**NIKKEI SUSHI ROLLS**

**Churrasco Roll**  
Thinly sliced grilled beef, chimichurri sauce, roasted peppers, and caramelized onions  
**Andino roll**  
Tempura purple sweet potato, cucumber and jicama. Topped with spicy crispy quinoa  
**Pulpo al olivo Roll**  
Crispy prawn, avocado topped with Spanish octopus tossed in kalamata aioli sauce

**HOT STATION**

**Gambasalajillo**  
Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, parsley, and lemon juice.  
**Grilled chicken with Peri Peri Sauce**  
**Roasted pork Loin with Chipotle Honey**  
**Quinoa-stuffed roasted red bell peppers**  
Chargrilled red bell peppers stuffed with quinoa and Oaxaca Cheese.  
**Mexican street corn**

**SALADS**

**Ensalada Mexicana**  
Tomato, cucumber, red onion, avocado, red bell pepper, mango and corn kernels  
**Fiesta beans salad**  
Black beans, avocado, charred baby corn, cherry tomatoes and red onion  
**Grilled chicken fajita salad**  
Grilled red and yellow pepper strips, red onion, avocado, yellow chili and cos lettuce

**ANTICUCHO LIVE STATION**

**Chicken**  
**Prawn**  
**Vegetables**

**DESSERT**

**Suspiro Limeño**  
**Churros con salsa de chocolate**  
**Leche asada**  
**Tropical pavlova**  
**Chocolate hazelnut tart**  
**Tropical Fruit plate**

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# CASA BOHO

## BUFFET II

### APPETIZERS

**Vegetarian causa avocado**  
Lemony and spicy mashed potato crowned with avocado, kamata olive sauce and crispy quinoa

**Birria croqueta with chipotle mayo**

**Tuna tartare with avocado, pineapple and cucumber**

**Argentinian style beef empanada served with chimichurri salsa**

**Aji de gallina**  
Creamy Peruvian chicken stew, aji Amarillo, parmesan cheese, walnut. Served with crostini bread.

### SALADS

**Ensalada Mexicana**  
Tomato, cucumber, red onion, avocado, red bell pepper, mango and corn kernels

**Fiesta beans salad**  
Black beans, avocado, charred baby corn, cherry tomatoes and red onion

**Grilled chicken fajita salad**  
Grilled red and yellow pepper strips, red onion, avocado, yellow chili and cos lettuce

### SALSAS

**Chimichurri**  
**Salsa rojo**  
**Peri Peri sauce**

### NIKKEI SUSHI ROLLS

**Churrasco Roll** Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, chimichurri sauce, roasted peppers, and caramelized onions. **Acevichado Roll** Crispy prawn, cucumber topped with seabass aji amarillo ceviche

### Pulpo al olivo Roll

Crispy prawn, avocado topped with Spanish octopus tossed in kalamata aioli sauce

### CARVING STATION

Seabass with lemon butter sauce

### HOT STATION

**Gambas al ajillo**  
Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, parsley, and lemon juice.

**Papas Bravas**

**Wild Mushroom & Truffle Risotto**

**Roasted pork Loin with Chipotle**

**Honey**

**Grilled Chicken With Peri Peri Sauce**

**Seabass Tacos**

**Pastel de Choclo**

### CEVICHEs

**Casa Boho Ceviche**  
Seabass, leche de tigre, aji amarillo, red chili, pink grapefruit burnt avocado, green olives and red onion.

**Vegetarian Ceviche**  
Jicama, cherry tomatoes, Thai mango, pink grapefruit, burnt avocado, Japanese cucumber, finished with a green serrano chili, leche de tigre

### ANTICUCHO LIVE STATION

**Chicken**  
**Beef**  
**Vegetables**

### DESSERT

**Suspiro Limeño**

**Churros con salsa de chocolate**

**Leche asada**

**Tropical pavlova**

**Chocolate hazelnut tart**

**Tropical Fruit plate**

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# CASA BOHO

## BUFFET III

### APPETIZERS

#### Causade aji Amarillo y pulpo al olivo

Lemony and spicy mashed potato crowned with Spanish octopus, kalamata olive sauce and crispy quinoa

#### Vegetarian croqueta served with black garlic aioli

#### Tuna tataki served with poblano chili aioli

#### Carpaccio de res

Thinly sliced charcoal seared wagyu tenderloin, served with chimichurri oil and black truffle

#### Sandia & piña ceviche

Compressed watermelon, grilled pineapple and pink pomelo fruit cells. Served with mango- aji amarillo vegan leche de tigre

#### Argentinian style beef

#### empanada served with chimichurri salsa

### NIKKEI SUSHI ROLLS

#### Churrasco Roll

Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, chimichurri sauce, roasted peppers, and caramelized onions

#### Acevichado Roll

Crispy prawn, cucumber topped with seabass aji amarillo ceviche

#### Pulpo al olivo Roll

Crispy prawn, avocado topped with Spanish octopus tossed in kalamata aioli sauce

### HOT STATION

**Gambas al ajillo** Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, parsley, and lemon juice  
**Grilled chicken with Peri Peri Sauce**  
**Wild Mushroom & Truffle Risotto**  
**Roasted pork Loin with Chipotle Honey Pastel Choclo**  
**Papas Bravas**  
**Mussels al Diablo** Steamed mussels cooked with chorizo, garlic, Mexican beer, corn and sweet potato. Finished with aji amarillo, coriander and lime

### TACO LIVE STATION

Grilled Salmon

Sautéed Prawn

Grilled chicken

Summer Gill Vegetables

### SALADS

#### Ensalada Mexicana

Tomato, cucumber, red onion, avocado, red bell pepper, mango and corn kernels

#### Fiesta beans salad

Black beans, avocado, charred baby corn, cherry tomatoes and red onion

#### Grilled chicken fajita salad

Grilled red and yellow pepper strips, red onion, avocado, yellow chili and cos lettuce

#### Tropical quinoa salad

Papaya, pineapple, black beans, cucumber and red onion

### SALSAS

Pico degallo

Guacamole

Lime cream

Chipotle mayo

Salsa rojo

### CEVICHE

#### CasaBoho Ceviche

Seabass, leche de tigre, aji amarillo, red chili, pink grapefruit burnt

avocado, green olives and red onion

#### Scallop & Prawn Ceviche

Hokkaido Scallop, tiger prawn, leche

de tigre, red onion, Thai mango, Hass

avocado, sweet corn and Poblano chili

**Fresh Oysters with Condiments**

### CARVING STATION

Ribeye steak with chimichurri salsa

Whole Baked Salmon

### DESSERT

Suspiro Limeño

Churros con salsa de chocolate

Leche asada

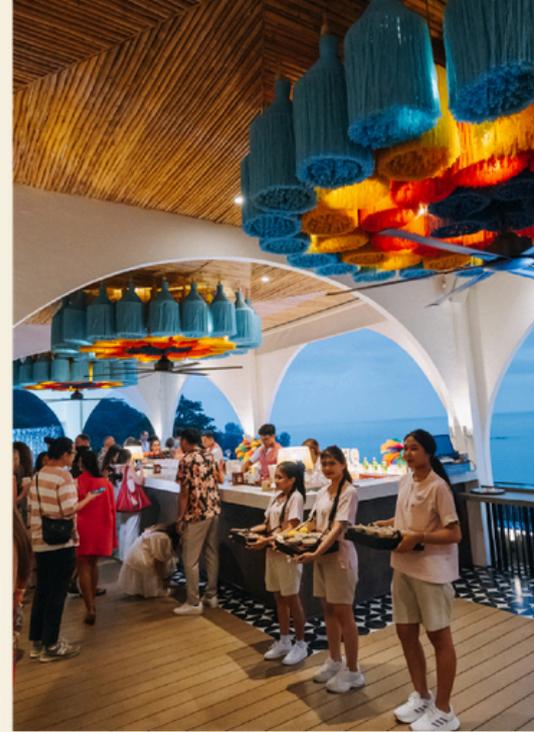
Tropical pavlova

Chocolate hazelnut tart

Tropical Fruit plate

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# Boho Sharing | 1

CASA  
BOHO

## STARTERS UPTO50PAXONLYONMAIN FLOOR

### EMPANADAS VEGETARIANS

ARGENTINIAN-STYLEPIES STUFFED WITH GRILLED CORN, CAPSICUM, ONION, AND MONTERREY JACK CHEESE. SERVED WITH PINEAPPLE SALSA.

### ANTICUCHOS DE CARNE

MARINATEDANDGRILLED RIBEYE SKEWERS. SERVED WITH OUR HOME MADE. SOUTH AMERICAN SALSAS RANCHERO & CHIMICHURRI.

### CALAMARI

CRISPY FRIEDCALAMARI RINGS DUSTED IN SEASONED FLOUR. SERVED WITH KALAMATA AIOLI.

### JALAPENO POPPERS

BREADEDJALAPENOSTUFFED WITH CREAM CHEESE. SERVED WITH GUACAMOLE AND SALSA ROJO.

### NACHO CHIPS

CRISPYDEEP FRIED CORN TORTILLAS, SERVED WITH PICO DE GALLO AND GUACAMOLE SALSA.

## MAINS

### SEA BASS A LA PLANCHA

GRILLED SEABASSSMEAREDWITH SALSA VERDE. SERVED WITH MEXICAN RICE, STREET CORN, LIME WEDGES AND CORIANDER.

### ARROZ CON MARISCOS

SLOW-COOKEDSEAFOODRICE WITH SCALLOPS, MUSSELS, PRAWNS, PEAS IN AJI AMARILLO. FINISHED WITH PARMESAN CHEESE AND CORIANDER.

### A LA PARILLA

GRILLED AUSTRALIAN ANGUS RIBEYE, CHIMICHURRI SALSA PERI PERI CHICKEN PAPAS BRAVAS, CHIPOTLE MAYO

## DESSERT

### CHURROS CON CHOCOLATE

HOUSE-MADECHURROSWITHVALRHONAJIVARA40% MILK CHOCOLATE SAUCE.

### LECHE ASADA

BAKEDCUSTARDSERVED WITH SALSA DE CAMELO, AND FRESH BERRIES.



# Boho Sharing | 2

CASA  
BOHO

2,600 THB Net Per person

## STARTERS

### UPTO50PAXONLYON MAIN FLOOR

#### CASA BOHO CEVICHE

SEABASS, PERUVIAN AJI AMARILLO LECHE DE TIGRE SALSA, RED CHILI, CORIANDER, THAI POMELO, BURNT AVOCADO, SWEET CORN, GREEN OLIVES, RED ONION. SERVED WITH SWEET POTATO CHIPS

#### EMPANADAS VEGETARIANS

ARGENTINIAN-STYLE PIES STUFFED WITH GRILLED CORN, CAPSICUM, ONION, AND MONTERREY JACK CHEESE. SERVED WITH PINEAPPLE SALSA

#### ANTICUCHOS DE CARNE

MARINATED AND GRILLED RIBEYE SKEWERS. SERVED WITH OUR HOME MADE SOUTH AMERICAN SALSAS RANCHERO & CHIMICHURRI

#### CALAMARI

CRISPY FRIED CALAMARI RINGS DUSTED IN SEASONED FLOUR. SERVED WITH KALAMATA AIOLI.

#### JALAPENO POPPERS

BREADED JALAPENO STUFFED WITH CREAM CHEESE. SERVED WITH GUACAMOLE AND SALSA ROJO

#### NACHO CHIPS

CRISPY DEEP FRIED CORN TORTILLAS, SERVED WITH PICO DE GALLO AND GUACAMOLE SALSA

## MAINS

#### SEA BASS A LA PLANCHA

GRILLED SEABASS SMEARED WITH SALSA VERDE. SERVED WITH MEXICAN RICE, STREET CORN, LIME WEDGES AND CORIANDER

#### MUSSELS DIABLO

CHILEAN MUSSELS, CORN, SWEET POTATOES COOKED WITH GARLIC, ONION, TOMATO, AND CAJUN SPICE. FINISHED WITH AJI AMARILLO SALSA, CORIANDER AND LIME. SERVED WITH SOURDOUGH BREAD

#### ARROZ CON MARISCOS

SLOW-COOKED SEAFOOD RICE WITH SCALLOPS, MUSSELS, PRAWNS, PEAS IN AJI AMARILLO. FINISHED WITH PARMESAN CHEESE AND CORIANDER

#### A LA PARILLA

GRILLED AUSTRALIAN ANGUS RIBEYE, CHIMICHURRI SALSA  
GRILLED LAMB CHOPS, RANCHERO SALSA  
PERI PERI CHICKEN  
PAPAS BRAVAS, CHIPOTLE MAYO

## DESSERT

#### CHURROS CON CHOCOLATE

HOUSE-MADE CHURROS WITH VALRHONA JIVARA 40% MILK CHOCOLATE SAUCE

#### LECHE ASADA

BAKED CUSTARD SERVED WITH SALSA DE CAMELO, AND FRESH BERRIES

#### TROPICAL FRUIT PLATTER



# Boho Sharing | 3

CASA  
BOHO

3,000 THB Net Per person

## STARTERS

## UPTO50PAXONLYON MAIN FLOOR

### CASA BOHO CEVICHE

SEABASS, PERUVIAN AJI AMARILLO LECHE DE TIGRE SALSA, RED CHILI, CORIANDER, THAI POMELO, BURNT AVOCADO, SWEET CORN, GREEN OLIVES, RED ONION. SERVED WITH SWEET POTATO CHIPS

### POTATO CROQUETAS

CRISPY FRIED CROQUETAS SERVED WITH SPICY CHIPOTLE AIOLI

### EMPANADAS VEGETARIANS

ARGENTINIAN-STYLE PIES STUFFED WITH GRILLED CORN, CAPSICUM, ONION, AND MONTERREY JACK CHEESE. SERVED WITH PINEAPPLE SALSA

### ANTICUCHOS DE CARNE

MARINATED AND GRILLED RIBEYE SKEWERS. SERVED WITH OUR HOME MADE SOUTH AMERICAN SALSAS RANCHERO & CHIMICHURRI

### CALAMARI

CRISPY FRIED CALAMARI RINGS DUSTED IN SEASONED FLOUR. SERVED WITH KALAMATA AIOLI

### JALAPENO POPPERS

BREADED JALAPENO STUFFED WITH CREAM CHEESE. SERVED WITH GUACAMOLE AND SALSA ROJO

### NACHO CHIPS

CRISPY DEEP FRIED CORN TORTILLAS, SERVED WITH PICO DE GALLO AND GUACAMOLE SALSA

## MAINS

### BLACKENED SALMON WITH PAPAYA MOJO & GUACAMOLE

CAJUN-RUBBED GRILLED SALMON FILLET, SERVED WITH PAPAYA, KIDNEY BEANS, GUACAMOLE, AND SWEET POTATO PUREE

### MUSSELS DIABLO

CHILEAN MUSSELS, CORN, SWEET POTATOES COOKED WITH GARLIC, ONION, TOMATO, AND CAJUN SPICE. FINISHED WITH AJI AMARILLO SALSA, CORIANDER AND LIME. SERVED WITH SOURDOUGH BREAD

### ARROZ CON MARISCOS

SLOW-COOKED SEAFOOD RICE WITH SCALLOPS, MUSSELS, PRAWNS, PEAS IN AJI AMARILLO. FINISHED WITH PARMESAN CHEESE AND CORIANDER

### A LA PARILLA

GRILLED AUSTRALIAN ANGUS RIBEYE, CHIMICHURRI SALSA  
GRILLED LAMB CHOPS, RANCHERO SALSA  
GRILLED LOBSTER, GARLIC BUTTER SAUCE  
PERI PERI CHICKEN  
PAPAS BRAVAS, CHIPOTLE MAYO

## DESSERT

### CHURROS CON CHOCOLATE

HOUSE-MADE CHURROS WITH VALRHONA JIVARA 40% MILK CHOCOLATE SAUCE

### LECHE ASADA

BAKED CUSTARD SERVED WITH SALSA DE CARAMELO, AND FRESH BERRIES

### TROPICAL FRUIT PLATTER



# BEVERAGE PACKAGE I

## **SOFT DRINKS:**

COKE, SPRITE, FANTA, GINGER ALE, ICE LEMON TEA, SODA AND TONIC WATER

## **JUICES:**

ORANGE JUICE, GUAVA JUICE, PINEAPPLE JUICE

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**1 HOUR: THB 550 THB NET 2**

**HOURS: THB 750 THB NET 3**

**HOURS: THB 900 THB NET**

**EXTRA HOUR: 150 THB NET**



# BEVERAGE PACKAGE II

## **SOFT DRINKS:**

COKE, SPRITE, FANTA, GINGER ALE, ICE LEMON TEA, SODA AND TONIC WATER

## **JUICES:**

ORANGE JUICE, GUAVA JUICE, PINEAPPLE JUICE

## **LOCAL BEER:**

SINGHA

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**1 HOUR: THB 850 THB NET 2**

**HOURS: THB1,400 THB NET 3**

**HOURS: THB 1,600 THB NET**

**EXTRA HOUR: 200 THB NET**



# BEVERAGE PACKAGE III

## **SOFT DRINKS:**

COKE, SPRITE, FANTA, GINGER ALE, ICE LEMON TEA, SODA AND TONIC WATER

## **JUICES:**

ORANGE JUICE, GUAVA JUICE, PINEAPPLE JUICE

## **LOCAL BEER:**

SINGHA

## **WINES:**

RED AND WHITE HOUSE WINES

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**1 HOUR: THB 1,050 THB NET 2**

**HOURS: THB 1,500 THB NET 3**

**HOURS: THB 1,900 THB NET**

**EXTRA HOUR: 400 THB NET**





# BEVERAGE PACKAGE V

## **SOFT DRINKS:**

COKE, SPRITE, FANTA, GINGER ALE, ICE LEMON TEA, SODA AND TONIC WATER

## **JUICES:**

ORANGE JUICE, GUAVA JUICE, PINEAPPLE JUICE

## **LOCAL BEER:**

SINGHA

## **WINES:**

RED AND WHITE HOUSE WINES

## **PREMIUM SPIRITS:**

ABSOLUT VODKA, TANQUERAY GIN, BACARDI CARTE BLANCA RUM, DON JULIO TEQUILA, JOHNNY WALKER BLACK LABEL SCOTCH WHISKY

## **MOCKTAILS:**

TROPICAL PUNCH, VIRGIN COLADA, SHIRLEY TEMPLE, VIRGIN MARY

## **COCKTAILS:**

MAI TAI, TOM COLLINS, LONG ISLAND ICE TEA, MOJITO, WHISKY SOUR

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**1 HOUR: THB 1,650 THB NET 2**

**HOURS: THB 2,500 THB NET 3**

**HOURS: THB 3,000 THB NET**

**EXTRA HOUR: 500 THB NET**







*Vive la vida at Casa Boho! Come for the sunset, stay for the alegria!*

**BBC**



**For Enquiries, Please Contact:**

**☎ + 66 76 231 234**

**✉ PHUHR-Casaboho@hyatt.com**

**🌐 [www.casabohophuket.com](http://www.casabohophuket.com)**