



CASA BOHO

Latin American restaurant & bar

ROMANTIC BROCHURE



CASA
BOHO



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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.

Its the perfect place to have an **engagement proposal dinner**, an intimate **birthday celebration**, or simply a **romantic dinner with your loved one**.



Fuego y Tierra- Culinary Journey

THB 16,000++ per couple

INCLUDES:

- 5-COURSE SET MENU
- DECORATION OF THE TABLE (FLOWER ARRANGEMENT)
- 2 GLASSES OF MOCKTAIL
- 1 BOTTLE OF SPARKLING WINE-PROSECCO BRUT
- 2 POLAROID PHOTOS
- 1 MENU SIGNED BY CHEF

Tierra y Mar- Flavor Odyssey

THB 12,000++ per couple

INCLUDES:

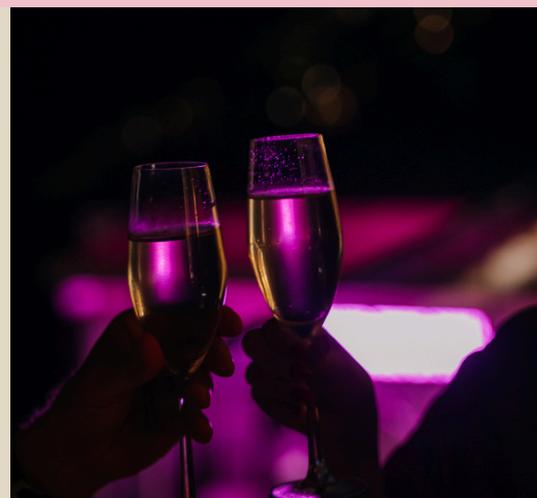
- 4-COURSE SET MENU
- DECORATION OF THE TABLE (FLOWER ARRANGEMENT)
- 2 GLASSES OF MOCKTAIL
- 1 BOTTLE OF SPARKLING WINE-PROSECCO BRUT
- 2 POLAROID PHOTOS
- 1 MENU SIGNED BY CHEF

Alma Bohemia- Harvest Table

THB 8,000++ per couple

INCLUDES:

- 3-COURSE SET MENU
- DECORATION OF THE TABLE (FLOWER ARRANGEMENT)
- 2 GLASSES OF MOCKTAILS
- 2 GLASSES OF SPARKLING WINE-PROSECCO BRUT
- 2 POLAROID PHOTOS
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PLEASE NOTIFY OF ANY FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS

THB 16,000++
per couple

OYSTERS, FINES DE CLAIRE N° 1 & OSCIETRA CAVIAR 🍷

CASA BOHO CEVICHE 🌿🍷🥑

SEA BASS, AJI AMARILLO LECHE DE TIGRE, PINK GRAPEFRUIT CELLS, BURNT AVOCADO, RED CHILI, GREEN OLIVES, RED ONION AND CORIANDER. SERVED WITH CRISPY CALAMARI RINGS

OR

TIRADITO SEA BASS 🍷

THINLY SLICED SEA BASS, PERUVIAN LECHE DE TIGRE SALSA, RED JALAPENO, YELLOW SWEET POTATO, PURPLE YAM, CORN.

DE BIRRIA 🍷

GRILLED SOFTSHELL CORN TORTILLAS FILLED WITH A 72-HOUR BRAISED ANGUS SHORT RIB AND BEEF CHUCK ROAST, WHITE ONION, CORIANDER LEAF, MONTEREY JACK CHEESE. SERVED WITH SALSA ROJO, BEEF CONSOMÉ, AND GUACAMOLE.

OR

DE PESCADO 🌿🍷🥑

BAJA-STYLE GRILLED BLACKENED SALMON IN SOFTSHELL FLOUR TORTILLAS, SHREDDED RED CABBAGE, PINEAPPLE-CUCUMBER SALSA, TOPPED WITH PICKLED JALAPENOS AND CHIPOTLE AIOLI. SERVED WITH GUACAMOLE AND SALSA ROJO.

AUSTRALIAN PICANHA

WAGYU PICANHA MB 7-9
SERVED WITH BROCCOLINI, CONFIT WILD TOMATO, SWEET POTATO PUREE, CHIMICHURRI SALSA.

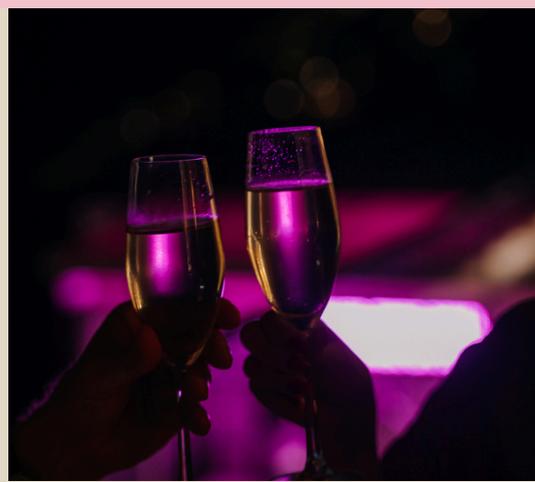
OR

BLACKENED SALMON WITH PAPAYA MOJO & GUACAMOLE 🍷

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

TRES LECHE CAKE 🍷🌿🥑

INDULGE IN THIS FLUFFY TRES LECHE CAKE SOAKED IN THREE TYPES OF MILK AND TOPPED WITH WHIPPED CREAM, BERRIES AND CINNAMON



Tierra y Mar- Flavor Odyssey

INCLUDES:

- 4-COURSE SET MENU
- DECORATION OF THE TABLE (FLOWER ARRANGEMENT)
- 2 GLASSES OF MOCKTAIL
- 1 BOTTLE OF SPARKLING WINE- PROSECCO BRUT
- 2 POLAROID PHOTOS
- 1 MENU SIGNED BY CHEF

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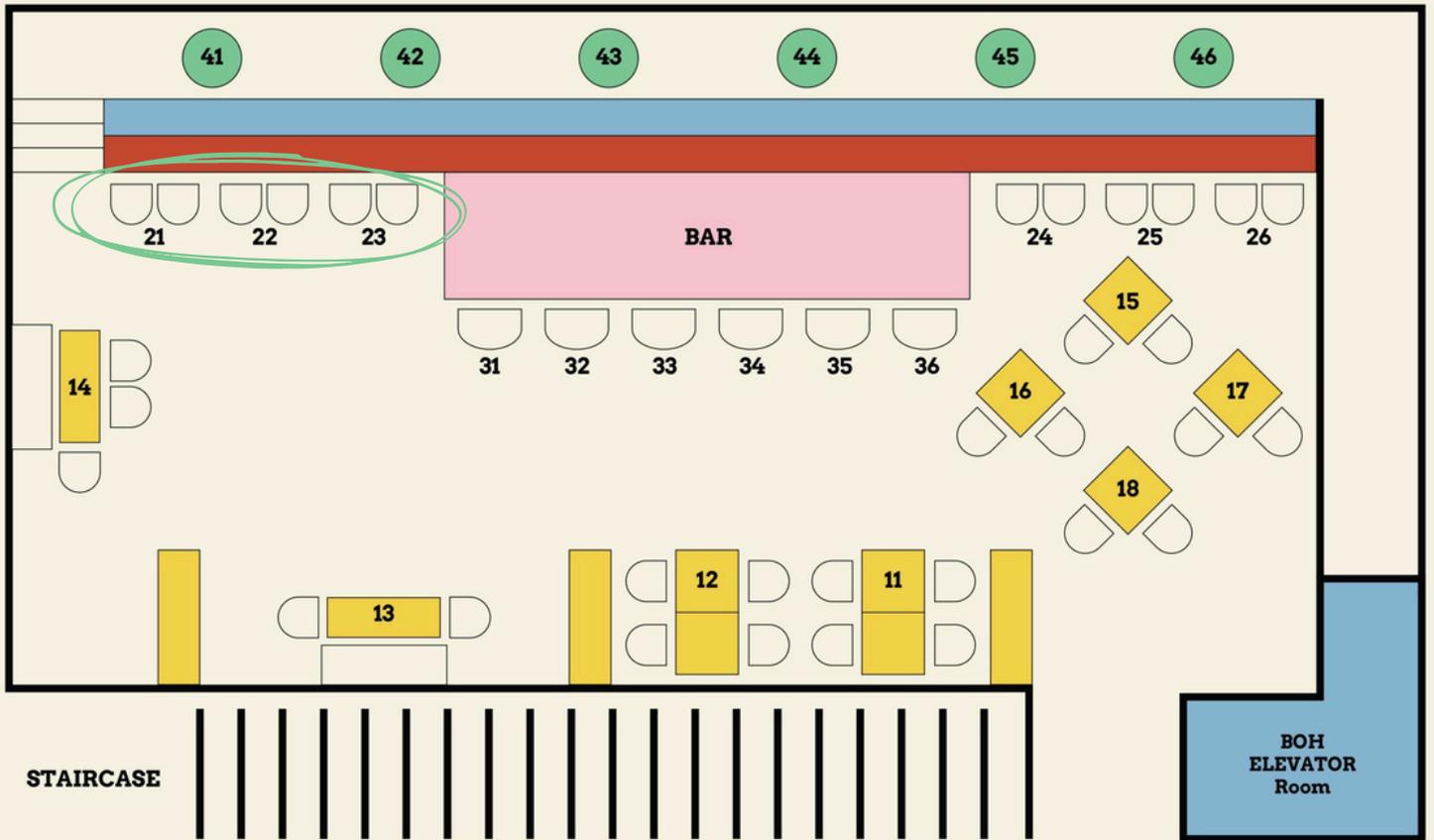
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SITTING AREA- ROOFTOP



ROOFTOP BAR





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

BBC



CB

For Enquiries, Please Contact:

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✉ PHUHR-Casaboho@hyatt.com

🌐 www.casabohophuket.com