

Seafood

@TRISARA

Mama's Heirloom Recipes

THB 3,000++ per person (minimum 2 persons)

Starters

Yam Pla Khrob

Two varieties of crispy fish in a refreshing salad of green mango, mint, shallots and peanuts and then tossed in budu dressing containing fermented fish sauce with a salty, sweet and umami balance of flavours

Goong Ob Gleau

Andaman sea Tiger prawns, coated in salt, then baked and served with a chili and lime dip

Tom Som Ragum Pla

Snake fruit, Malabar tamarind, shallots, lemongrass and chili all contribute to giving this sour broth its truly tropical fragrance and flavour along with a generous serving of amberjack

Main Courses

Mong Gone Phad Prik Gleau

Decadent freshly caught Phuket lobster stir-fried with garlic

Pla Thod Smoon Prai

Local sea bass, deep-fried with aromatic herbs from our garden

Gam Poo Phad Pong Kari

Thailand's celebrated crab curry; a must try of stir-fried crab meat in home-made curry paste, celery and egg adding richness. Accompanied by fried dipping breads to mop up every drop of delicious sauce

Mee Phad Phak Kra Ched

Vermicelli noodles wok sautéed with water mimosa and shrimp oil

Dessert

I-Tim Kati Zoong Krueng

Young Ampawa coconut ice-cream, served traditionally with accompanying pumpkin, roasted peanuts and palm seeds for you to top it with your favourites



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Prices are in Thai baht and exclude 17.7% government tax and service charge