




# Seafood

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## Yam / Salads


**Yam Pla Khrob 480**   
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


**Yam Subparod Phuket 480**   
Fresh Phuket pineapple, both crunchy and sweet served in a deliciously light salad with prawns, cashew nuts, shrimp paste and our truly picked today, garden herbs

**Hoi Nang Rom Song Krueng 700**   
Phuket oysters, the Thai way!

## Thod DEEP FRIED


**Preaw Wan Pla 820**  
Deep-fried Andaman sea bass in Thai sweet and sour sauce


**Pla Thod Smoon Prai 820**   
Local sea bass, deep-fried with aromatic herbs from our garden


**Pla Sai Thod Kamin 500**   
A tasty southern dish of crispy deep-fried sand fish, young garlic and shredded fresh turmeric


**Poo Nim Thod Kratiem Prik Thai 750**  
Deep-fried tender soft-shell crab with garlic and pepper

## Gaeng & Curries

**Massaman Plamuek 820**   
Braised octopus in a rich yet mild curry with coconut milk. So decadent its mentioned in a poem to Queen Sri Suriyendra wife of King Rama II

**Choo Chee Pla 820**   
Delicate local amberjack in a red curry with coconut cream and straw mushrooms

**Gaeng Kua Poo 950**   
Southern style specialty of crab in a fragrant red curry with betel and kaffir lime leaves with a generous measure of fresh coconut milk and served with vermicelli noodles

**Panang Seafood 820**   
Seafood red curry with kaffir lime leaves and coconut milk

## NUENG • STEAMED

**Hoi Malaeng Poo Ob Smoon Prai 450**  
Clay pot steamed mussels with a fragrant bouquet of sweet basil and lemongrass

**Pla Nueng See Ew 820**  
Inspired by Phuket's Chinese heritage; locally caught grouper steamed with ginger and soy sauce

## Wan / Desserts

**Be Go Moi 400**  
Black sticky rice in salted coconut cream accompanied by black bean & coconut ice-cream

**Kanom Mor Gaeng 400**  
Authentic taro duck egg custard accompanied with Thai tea ice-cream


**Sago Puttalong 400**  
Organic sago from Puttalong province with corn, young coconut and longan served together with home made coconut ice-cream


**I-Tim Kati Zoong Krueng 400**  
Young Ampawa coconut ice-cream, served traditionally with accompanying pumpkin, roasted peanuts and palm seeds for you to top it with your favourites

## YANG / BAKE & GRILL

**Goong Ob Woonsen 1,250**  
A classic unique flavour, slow cooked glass noodles and tiger prawn, wood fired and baked in a clay pot


**Pla Meuk Yang 850**  
Grilled sundried cuttlefish, served with sauce "Prik Trisara"

**Goong Ob Gleau 980**   
Andaman sea Tiger prawns, coated in salt, then baked and served with a chili and lime dip

**Jang Lon 550**   
A rarely seen dish nowadays of grilled minced snapper with curry paste, coconut cream and accompanied with pickled vegetables


**Pla Kra Pong Phao Gleau 820**  
This popular street food recipe of sea bass stuffed with herbs, coated in salt and then baked is literally packed with flavours


## Phad From the Wok


**Gam Poo Phad Pong Kari 1,250**   
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

**Goong Phad Sauce Makam 1,250**  
Stir fried premium Tiger prawns with crunchy shallots in a tamarind sauce

**Mong Gone**   
**Phad Prik Gleau 2,600**   
Decadent freshly caught Phuket lobster stir-fried with garlic


**Mong Gone Pon Fai 2,600**   
Phuket lobster sautéed with sweet chili paste and cashew nuts

**Pla Muek Phad Dum 650**   
Stir-fried local squid in its own ink with garlic. One of chef's cherished gems

**Gam Poo Phad Nam Ma Nao 1,250**   
Freshly caught crab, wok sautéed with lots of local limes

**Khao Phad Poo 650/1,300**  
Fried rice with chunks of delicate local crab meat and spring onions

## TOM • SOUPS

**Tom Som Ragum Pla 450**   
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


**Pla Gao Tom Puek 450**  
This famed Sino-Thai style soup from the Phuket Peranakan kitchen is a distinctively aromatic combination of fish stock, taro and deep-fried grouper

**Tom Ploong Pla 450**  
This sour and spicy clear soup with a combination of amberjack fish and pork belly dates back to the early 1900's when mentioned in a renowned cookbook by Plean Pasakornwongse

## Phak / Side dishes

**Mee Phad Phak Kra Ched 450**   
Vermicelli noodles wok sautéed with water mimosa and shrimp oil

**Phad Phak Meang Goong Seab 550**  
Local green leaves sautéed with garlic and dried shrimp

**Phak Boong Phad Nam Prik**   
**Goong Seab 400**  
Stir-fried morning glory tossed in dried shrimp paste and chili

**Phad Kra Lum Plee Nampla 350**  
Stir fried white cabbage with fish sauce

## Craft Beer

**Chalawan • Pale Ale • Thailand 220.-**  
With a name inspired from the folkloric tale of the King of Alligators, its shows the charm of Thai craft beer

**Bussaba Ex-weisse • Hefeweizen • Thailand 220.-**  
Bright floral, ripe tropical fruits notes

**Deschutes • Fresh Squeezed IPA • Oregon 380.-**  
IPA with stunning citrus aromas. No fruit was harmed

**Summer Solstice • Cream Ale • America 380.-**  
Slightly sweet, creamy mouth feel and clean finish

**ACE • Apple Hard Cider 350.-**  
All Natural, nothing fake. Designed for summer

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



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# Seafood

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Our premium, locally caught Thai seafood is brought every day to our doorstep by artisan fishermen who know we only buy the best. We use the freshest ingredients to recreate authentic Mama dishes from heirloom recipes. These unique flavour profiles have been preserved by generations passing their secrets through word of mouth. We invite you to enjoy a glimpse of the treasured past at our Seafood restaurant



A selection of  
our signature  
Mama recipes

## Yam Pla Khrob 480.-

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

Traditionally, this salad is dressed with soy sauce and lime, however our favourite southern Mamas prefer the stronger punch delivered by the lesser seen 'nam budu'.

## Goong Ob Glean 980.-

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

Our chefs have undertaken a painstaking quest to discover the perfect dipping sauce for prawns and successfully uncovered this local secret. We use the unusual Dhala flower, also known as torch ginger to give this dip a uniquely fragrant aroma

## Mong Gone Phad Prik Glean 2,600.-

Decadent freshly caught Phuket lobster stir-fried with garlic

With the addition of fresh turmeric, we have given this dish an intriguing southern twist and an extra flavour kick

## Pla Sai Thod Kamin 500.-

A tasty southern dish of crispy deep-fried sand fish, young garlic and shredded fresh turmeric

Turmeric is a key ingredient in the Thai cookery repertoire and shows its true potential in this secret family recipe lending a vibrant colour and peppery flavour to this traditional and popular snack

## Pla Muek Phad Dum 650.-

Stir-fried local squid in its own ink with garlic. One of chef's cherished gems

Many years ago, fishermen returning from their overnight fishing trips would boil squid with herbs and spices in large clay pots. The rich natural ink that was released during the cooking process created a luxuriously jet black glossy sauce. This long-forgotten cooking technique is rarely seen today

## Lon Poo 750.-

The renowned Phuket crab dip of pork and coconut milk, accompanied with crunchy garden vegetables

Our style of Lon Poo contains 'taling pling' or Bilimbi fruit juice, which most restaurants today have substituted with lime juice. It is undoubtedly our secret ingredient that perfectly balances the sweetness of the coconut milk

## Massaman Plamuek 820.-

Braised octopus in a rich yet mild curry with coconut milk. So decadent its mentioned in a poem to Queen Sri Suriyendra wife of King Rama II

Massaman, a curry made by my beloved, is fragrant of cumin and strong spices. Any man who has swallowed the curry is bound to long for her

## Mee Phad Phak Kra Ched 450.-

Vermicelli noodles wok sautéed with water mimosa and shrimp oil

This Chinese-influenced dish is another rarely seen dish today and we believe, one well worth seeking out. The round rice noodles known as sen mee are combined with crunchy water mimosa, flash-fried with shrimp, seasoned with fish sauce and blended with a home-made spicy paste of garlic and chili. The result is a delightfully pungent, salty, and smoky dish bursting with savoury umami flavours

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



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