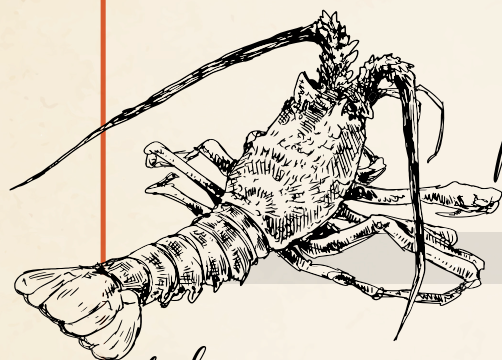


Seafood

@TRISARA



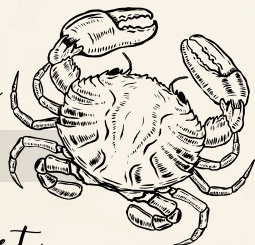
MICHELIN PLATE



phuket
lobster

500g - 3,300

phang-nga
mud crab



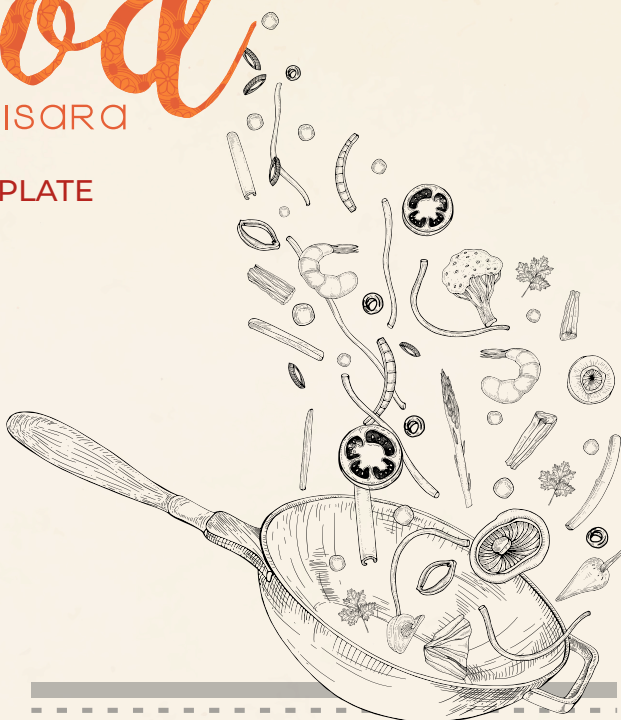
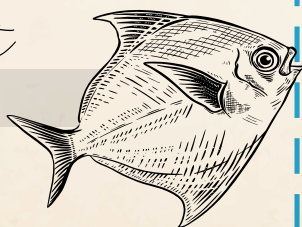
500g - 2,800

phuket
tiger prawns

300g - 2,400

pomfret

500g - 2,400



SEAFOOD SIGNATURE SAUCE (STIR FRIED)

Homemade signature sauces using authentic,
hand selected ingredients

Phad Prik Glua

Salt, pepper, chili, garlic, fresh turmeric.

Sataw & Kapi

Handpicked Stink bean and ranong shrimp paste

Makam

Homemade Tamarind sauce and crispy shallots

Pad Pong Kari

Chef Kla's secret recipe

*All seafood accompanied
by our chef's selection of southern dishes.*

Nam Prik Goong Siab

Phuket Traditional Spicy dried shrimps paste served with
vegetables from our farm.

Hoi Waan Tom Takai

Steamed sweet clam with lemongrass, shallot
and sweet basil

Pla Sai Tod Kamin

Southern style deep fried white sand fishes with garlic
and fresh turmeric

Yam Pla Khrob

Two different types of crispy fish with green mango,
mint, shallot, peanuts and Budu dressing
White / Brown rice cooked in clay pot

DESSERT

I Tim Kati Zoong Krueng

This is the traditional ice cream of Thailand,
made with Ampawa young

Or

Sago Puttalong

Simmer original sago from Puttalong Province
with corn, young coconut and longan
served together with coconut ice cream.



mama recipe

A selection of our signature Mama recipes

Our premium, locally caught Thai seafood is brought every day to our doorstep by artisan fisherman who know we only buy the best. We use the freshest ingredients to recreate authentic Mama dishes from heirloom recipes. These unique flavor profiles have been preserved by generations passing their secrets through word of mouth.



poo / crab

Lon Poo 650

Phuket famous dip, crab, pork and coconut cream together, to eat with crunchy vegetables.

Poo Nim Tod Kratiem Prik Thai 750

Deep fried soft shell crab with garlic and pepper

Poo Phad Pong Kari 1,250

Stir-fried yellow curry with crab meat, egg and celery

Gaeng Kua Poo 950

Crab curry "Phuket style" served with Vercelli noodle

pla / fish

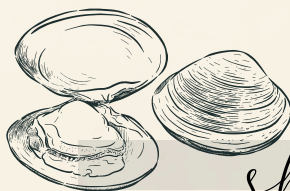


Pla Gao Raad Prik 820

Deep-fried grouper fillets with chili sauce and papaya salad

Tom Som Ragum Pla 400

Zalacca, Malabar tamarind, shallots, lemongrass and chili gives this sour broth its tropical taste. Here served with a chunk of amberjack.



hoi shellfish

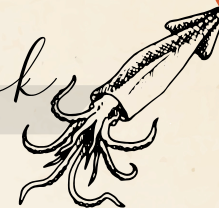
Hoi Nang Rom Song Kueng 700

Phuket oysters Thai style

Hoi Malang Poo Ob Smoonprai 450

Steamed green mussels with Thai herbs from "Pu Cham Pa"

pla muck
squid



Pla Muek Thod Kratiem Prik Thai 600

Deep fried squid with garlic served with our signature sauce

Pla Muek Phad Dum 650

A long forgotten family recipe, squid stir fried in its own ink with garlic is one of Chef's favorites.

phak
sidedish



Mee Phad Phak Kra Ched 450

Vermicelli noodles wok sautéed with water mimosa and shrimp oil

Phad Phak Meang Goong Seab 550

Sautéed green local leaves with garlic and dry shrimps

Phad Fakthong 250

Organic pumpkin sautéed with this morning egg and shrimp paste.

Phad Kra Lum Plee Nam Pla 250

Stir fried white cabbage with fish sauce

Khao Phad Poo 650/1,300

Traditional fried rice with crab meat and spring onion

Seafood

@TRISARA



MICHELIN PLATE