

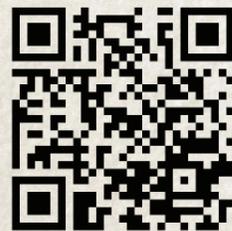
Seafood

@TRISARA

Our authentic Thai seafood is inspired by local 'mama' recipes passed through the generations.



A selection of our signature Mama recipes



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Yam Pla Khrob 350.- 
We serve two different kinds of crispy fish with green mango, mint, shallot, peanuts and Budu dressing

Usually the dressing of this salad is prepared using soy sauce and lime. Our recipe uses Budu dressing, a southern style fermented fish sauce. Southerners love their food with strong flavours, which is why some of our favourite local mamas in the South started using Budu to replace the traditional yam dressing.

Goang Ob Gleau 850.-
Salt-coated Tiger prawns, baked then served with chili and lime dip

Our chefs have been on a quest to find the perfect dipping sauce for prawns and were lucky enough to discover this local secret. We use Dhala flower, also known as torch ginger to give the dip a uniquely floral and fragrant aroma.

Mong Gane Phad Prik Guea 2,500.- 
Phad Prik Guea is usually a stir fried dish of seafood with salt and garlic.

A very local twist on the recipe is to be add fresh turmeric for the extra flavor and a "southern" kick, which goes very well with freshly caught Phuket lobster.

Pla Sai Thod Kamin 450.-
A southern recipe with crispy deep fried sand fish, young garlic and fresh turmeric

Turmeric is an important ingredient in local Thai cuisine and comes to its full potential in this secret family recipe as it gives the deep fried sand fish snack its vibrant colourful and peppery flavor.

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

Many years ago, fishermen returning from their overnight fishing trips would boil squid with herbs and spices in big clay pots. The natural ink that is released during this process creates a beautifully textured sauce, rarely seen these days. One of our favourite mamas inspired us to bring back this long forgotten traditional method of cooking.

Lon Poo 750.- 
A famous Phuket crab dip with pork and coconut cream, served with crunchy vegetables

Our version of Lon Poo contains "taling pling" or Bilimbi fruit juice, which most restaurants by now have replaced with lime juice. It is the secret to perfectly balance the sweetness of the coconut milk in this popular local recipe.

Mee Phad Phak Kra Ched 450.- 
Vermicelli noodles sautéed in the wok with water mimosa and shrimp oil.

This Chinese-influenced dish worth seeking out has become hard to find nowadays. The defining elements are the fine, round rice noodles known as sen mee and phak krached, a crunchy, pungent aquatic vegetable known as water mimosa. These are flash-fried with shrimp then seasoned with fish sauce, plus a coarse, homemade spicy paste of garlic and chili, resulting in a spicy, salty, and smoky tangle.

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

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Seafood

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Yam / Salads

Hoi Nang Rom Song Krueng 600.- 
Phuket oysters, the Thai way!

Saeng Wa Goong 550.- 
This famous salad is a combination of sweet pork, crispy catfish and grilled prawns, served together with varieties of fresh Thai herbs and a tamarind dressing.

 **Yam Pla Khrob 350.-** 
We serve two different kinds of crispy fish with green mango, mint, shallot, peanuts and Budu dressing

Yam Subparod Goong Sod 350.- 
Fresh Phuket pineapple and prawns, with herbs from our garden.

Thod DEEP FRIED

Preaw Wan Pla 750.-
The Thai version of the Cantonese sweet and sour sauce with deep fried sea bass.

Pla Thod Smoon Prai 750.- 
Local sea bass, deep fried with a lot of aromatic herbs from our garden.

 **Pla Sai Thod Kamin 450.-**
A southern recipe: crispy deep fried sand fish, young garlic and fresh turmeric

Poo Nim Thod Kratiam Prik Thai 650.-
Soft-shell crab, deep fried with garlic and pepper.

Gaeng & Curries

Choo Chee Pla Kra Pong Dang 750.- 
Red curry with red snapper, coconut cream, kaffir lime and straw mushrooms

Panang Seafood 750.- 
Seafood red curry with kaffir lime leaves and coconut cream

Gam Poo Phad Pong Kari 1,200.- 
Thailand's most popular seafood curry: stir fried crab meat, homemade yellow curry paste, eggs and celery

Gaeng Sub Nok 650.- 
This spicy and fragrant curry usually contains quail when served in the north eastern region of Isan, but we serve it here with minced fish, basil leaves, ginger and kaffir lime leaves.

NUENG • STEAMED

Pla Nueng See Ew 750.-
Inspired by Phuket Chinese traditions, local grouper steamed with ginger and soy sauce

Hoi Malaeng Poo Ob Smoon Prai 450.-
Steamed mussels in clay pot with a lot of sweet basil and lemongrass

Hor Mok 550.- 
Spicy seafood custard, family curry recipe, steamed in banana leaves.

Wan / Desserts

Som Chun 300.-
Traditional Thai dessert, seasonal local fruit served in a cold and tangy syrup.

Lod Chong 300.-
Pandanus leaves and rice noodles in coconut milk, topped with black sticky rice, taro and sweet corn

I Tim Kati Zoong Krueng 300.-
This is the traditional ice cream of Thailand, made with Ampawa young coconut and topped with pumpkin, roasted peanuts and palm seed.

YANG / BAKE & GRILL

Pla Kra Pong Phao Gleau 750.-
This popular street food recipe consist of herbs stuffed sea bass, coated in salt and baked.

 **Goong Ob Gleau 850.-**
Again here, we coat Tiger prawns in salt and bake them, and serve with chili and lime dip.

Goong Ob Woonsen 1,200.-
A local favorite, slow cooked glass noodles and Tiger prawn, wood fire baked in a clay pot

Pla Meuk Yang 750.-
Squid, simply grilled, lime and chili spicy dip.

Nam Prik Chili dipping sauce

Nam Prik Aong 450.- 
Normally a northern style dip, we served here with minced pork and prawns in a tomato base together with soft boiled eggs and vegetables from our farm.

 **Lon Poo 750.-** 
Phuket famous dip, crab, pork and coconut cream together, to eat with crunchy vegetables

Phad Wok fried

Gam Poo Phad Ma Nao 1,200.-
Beautiful local crab, a lot of lime, wok sautéed.

Mong Gone Pon Fai 2,500.- 
A take on the chicken and cashew nuts recipe, here served with lobster.

Goong Phad Sauce Makam 1,200.-
This slightly sweet and tangy tamarind sauce, crispy shallots and freshly caught Tiger prawn dish is very representative of Phuket cuisine.

 **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.

Hoi Lod Phad Cha 550.- 
Local razor clams wok fried with wild ginger, long beans and green peppercorn.

Pla Muek Phad Kai Khem 600.-
Squid stir fried with salted egg, a longtime local favorite.

TOM•SOUPS

 **Mong Gone Phad Prik Guea 2,500.-** 
Phad Prik Guea is usually a stir fried dish of seafood with salt and garlic. A very local twist on the recipe is to be add fresh turmeric for the extra flavor and a "southern" kick, which goes very well with freshly caught Phuket lobster.

Gaeng Leang 350.-
This vegetable curry soup get its kick from the use of razor galangal and pepper, here served with shrimp

Gaeng Aom 350.-
The famous aromatic soup from Isan, here in its seafood version.

Phak / Side dishes

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

Phad Phak Meang Goong Siab 350.-
This green local leaves are found almost exclusively in South Thailand, here sautéed with garlic and dry shrimps.

Phad Fakthong 250.-
Organic pumpkin sautéed with this morning eggs and shrimp paste.

Phad Kra Lum Plee Nam Pla 250.-
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.

Tuatara • Ardennes • NZ 350.-
Belgian strength meets stunning craft beer.

Tuatara • Bohemian Pilsner • NZ 350.-
Authentic Czech yeast with a New Zealand twist.

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

Deschutes • Mirror Pond • Oregon 380.-
A pale ale for those hot summer nights.

AVBC • Summer Solstice • California 380.-
A vanilla cream soda for adults.

Rogue • Dead Guy Ale • Oregon 380.-
Honey maltiness paired with bold American hops.

ACE • Pineapple Cider 350.-
All natural, nothing fake. Designed for summer.

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