



## SOUTHERN THAI SEAFOOD SET MENU

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### PICK YOUR MAIN COURSE

**T PHUKET LOBSTER**  
3,800

**PHUKET TIGER PRAWNS**  
2,700

**PHANGNA MUD CRAB**  
3,200

**T POMFRET**  
2,700

### SIGNATURE SAUCE

**Phad prik glua**  
Turmeric, chilli, garlic

**Makam**  
Tamarind sauce and crispy shallots

**T Sataw & Kapi**  
Stink bean and shrimp paste


**T Pad pong kari**  
Chef Kla's secret recipe sauce

### ALL SEAFOOD IS ACCOMPANIED BY OUR CHEF'S SELECTION OF SOUTHERN DISHES

 **Nam Prik Goong Siab**  
Spicy dried shrimps paste served with vegetables from our farm

**Hoi Waan Tom Takai**  
Steamed sweet clams with lemongrass, shallot and sweet basil

**Jakkajan Thod Katiam**  
Deep fried sand crab with garlic and pepper

 **Yam Pla Khrob**  
Two different types of crispy fish with green mango, mint, shallot, peanuts and budu dressing

### DESSERT

**I tim kati zoong krueng**  
Ampawa young coconut traditional Ice cream  
or

**Sago puttalong**  
Sago with corn, coconut, longan, served with coconut ice cream

**T** Trisara signature dishes    Vegetarian    Spicy

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

## SOUTHERN THAI SEAFOOD A LA CARTE

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### APPETIZERS

<b>T PLA MUEK THOD KRATIEM PRIK THAI</b>	<b>690</b>
Deep fried squid with garlic served with our signature sauce	
<b>THOD MUN PLA</b>	<b>670</b>
Traditional Phang-nga fish cake served with sweet chilli and peanut sauce	
<b>POO NIM TOD KRATIEM PRIK THAI</b>	<b>860</b>
Deep fried soft shell crab with garlic and pepper	

### SOUPS

<b>T TOM SOM RAGUM PLA</b>	<b>460</b>
Snake fruit, Malabar tamarind, shallots, lemongrass and chili	
<b>T TOM KAMINT PLA GAO PLERNG</b>	<b>630</b>
Fresh turmeric broth with red grouper and sour leaves	

### FROM THE GRILL

Andaman seafood cooked over charcoal

<b>WHOLE SEABASS 1 PCS (600GR)</b>	<b>940</b>
<b>TIGER PRAWNS 3 PCS (110GR)</b>	<b>1,380</b>
<b>SQUID 3 PCS (120GR)</b>	<b>860</b>
<b>PHUKET LOBSTER (500GR)</b>	<b>2,990</b>

## SOUTHERN THAI SEAFOOD A LA CARTE

### MAIN COURSES

**T PLA MUEK PHAD DUM** 750

Stir fried squid in its own ink with garlic

**PLA GAO RAAD PRIK** 1,020

Deep-fried grouper fillets with chilli sauce

 **T PLA THOD KRUENG** 630

Southern crispy long-nosed emperor fish with spicy herbs paste

**KHAO PHAD POO** 860 | 1,500

Traditional fried rice with crab meat and spring onion

**T GUNG MANG GONE** 2,990

Phuket lobster with stink bean and Ranong shrimp paste  
or

Garlic, pepper corn, chili and Takhun turmeric

### CURRIES

**T MASSAMAN PLA MUEK** 750

Braised Andaman octopus in massaman curry and coconut milk

**POO PHAD PONG KARI** 1,400

Stir fried crab meat, homemade yellow curry paste, eggs and celery

 **GAENG KUA POO** 1,090

Red curry crab meat with betel leaves, kaffir lime leaves and coconut milk, served with vermicelli noodles

### SIDE DISH

 **MEE PHAD PHAK KRA CHED** 450

Vermicelli noodles sauteed in the wok with water mimosa and shrimps oil

**PHAD KRA LUM PLEE NAM PLA** 320

Stir fried white cabbage with fish sauce

**T PHAD PHAK LIN HAAN** 370

Sautéed Andaman leave with garlic and oyster sauce