

MENU

Welcome to the Seafood Market, a hidden gem by the serene lagoon. Our gracious hosts greet you, and a captivating display of ocean-fresh delights invites exploration. Let them guide you through the vibrant selection of seafood and live fish, each a testament to the ocean's bounty, ready to be transformed into a culinary masterpiece. Choose your favourites imagine the delicious possibilities, and personalise your dish by selecting a cooking method and sauce.

Behind the scenes, our expert chefs stand ready to bring your selections to life.

For a more curated experience, the à la carte menu offers delights like the Andaman Seafood Bucket with tiger prawns, river clams, mussels and mud crab, or the Chilled Seafood Tower with Phuket Lobster Tails, Mud King Crab, and Fin de Claire Oysters.

The setting, adorned with coral hues and fishing net motifs, honours Phuket's rich fishing heritage.

With every bite, you support local fishermen from Bangtao, knowing that 20% of our seafood is sustainably sourced and certified, while the rest is freshly caught from the Gulf of Thailand and the Andaman Sea, including daily catches from Bangtao's dedicated fishermen.

This means your meal not only celebrates the sea's bounty but also the hardworking spirit of the Bangtao fishing community.

The Seafood Market offers more than a meal; it's a journey into Phuket's coastal life, where tradition and sustainability meet in every dish.

CATCH OF THE DAY FROM OUR FISHMONGER

(MARKET AVAILABILITY, PRICE PER 100 GR.)

MOLLUSKS: 🙀

LOCAL OYSTERS (PER PIECE)
SWEET LOCAL CLAMS
MUSSELS
LOCAL SCALLOPS
LOCAL SQUID

CRUSTACEAN: WHITE PRAWNS
ROCK LOBSTER
TIGER PRAWNS
MUD CRAB
PHUKET LOBSTER

WHOLE FISH (100 GR.)

WHITE SNAPPER

MACKEREL

GROUPER

SOLE

RED SNAPPER

SEA BREAM

COOKING METHOD:

SAUTÉED | WOK-FRIED | DEEP FRIED | STEAMED | BBQ/GRILLED | BAKED | THERMIDOR

SAUCES:

SWEET & SOUR SAUCE ♥ ✔ | TAMARIND SAUCE ♥
GINGER, SPRING ONIONS & SOYA SAUCE ♥ ✔ | LEMON-GARLIC BUTTER SAUCE ● ⑤
OYSTER SAUCE ♥ ♥ | BLACK PEPPER SAUCE ♥ ♥ | TOMATO SAUCE ♥
THAI YELLOW CURRY SAUCE ⑥ ♥ | TARTARE SAUCE ⑥ ⑥ | TERIYAKI SAUCE ♥ ✔ | CHIMICHURRI SAUCE ♥
NAM JIM SEAFOOD SAUCE ♥ | MALAYSIA CHILI PASTE & COCONUT SAUCE ♥



HANDS-ON SEAFOOD DELIGHTS **OUR SIGNATURES**

ANDAMAN SEAFOOD BUCKET 🕏

STEWED TIGER PRAWNS, RIVER CLAMS, MUSSELS & MUD CRAB, ROCK LOBSTER BABY POTATOES, YELLOW CORN & ANDOUILLE SAUSAGE

COOKING METHOD

CLASSIC MEDITERRANEAN

GARLIC, ONION, BUTTER, PARSLEY, LEMON & WHITE WINE

FLAMING HOT THAI-CAJUN





GARLIC, BUTTER, ROASTED CHILI PASTE, SHRIMP PASTE, CAJUN SEASONING & FRESH CORIANDER

CHILLED SEAFOOD TOWER

PHUKET LOBSTER TAILS, MUD KING CRAB, CHERRYSTONE CLAMS, FIN DE CLAIRE OYSTERS

TIGER PRAWNS & NEW ZEALAND GREEN-LIPPED MUSSELS

MANGO NAM JIM, ASIAN MIGNONETTE & SPICY COCKTAIL SAUCE

BREEZY BITES

FRESHLY SHUCKED FIN DE CLAIRE OYSTER *





MANGO NAM JIM, ASIAN MIGNONETTE & SPICY COCKTAIL SAUCE

WHITE SEABASS CRUDO 👙 🍃 🍃





SOYA-CITRUS & PROSECCO DRESSING

(PER PIECE)

LOCAL TIGER PRAWNS CRUDO 🦞 🖠



NAM-JIM SEAFOOD SAUCE & BLACK GARLIC













OCEANIC CRUNCHES

HOR MOK PLA 🔰 🦞 💍

STEAMED THAI CURRY CATCH OF THE DAY CUSTARD SOUFFLÉ

SOM TAM 💿 👙 🏺

GREEN SHREDDED PAPAYA SALAD

(ADD PRAWNS THB 360++)

GOONG SARONG 👙 😭

RICE NOODLE WRAPPED & FRIED TIGER PRAWNS, PLUM SAUCE

MARYLAND CRAB CAKE 🦞 👩 🛊

BANANA BLOSSOM SALAD & REMOULADE SAUCE

YAM WOON SEN TALAY

THAI GLASS NOODLE SALAD, MIXED ANDAMAN SEAFOOD & LOCAL HERBS

COASTAL COMFORT

TOM YAM GOONG 🙀 🐧 审 💺

SPICY PRAWN SOUP, STRAW MUSHROOMS, GALANGAL & LEMONGRASS

TOM KHA TALAY 🦞 🖠 🖠

MIXED ANDAMAN SEAFOOD & COCONUT SOUP & CHILI OIL

LOBSTER BISQUE & CORNISH CRAB RAVIOLO 🦞 🐧 🐧 🖠

COCONUT CREAM FRAICHE

SEASIDE SHOWSTOPPERS

PAD PONG GARI 🙀 🐧 🖠 💍

STEW MUD CRAB & YELLOW CURRY, EGG, SPRING ONIONS & STEAMED JASMINE RICE

HERB & SALT CRUSTED BAKED SUSTAINABLE LOCAL SEA BASS 👙 💍

(IDEAL FOR 2 PAX) (ALLOW 40 MINUTES)

WILD FENNEL SALAD, ROASTED GARLIC CAULIFLOWERS & GLAZED BABY CARROTS

KHAO SOI GOONG MANG GAWN 🦞 🛊 🐧

NORTHERN STYLE COCONUT YELLOW CURRY, EGG NOODLES, FRESH SHALLOT, PICKLES, CORIANDER, FRESH LIME & PHUKET LOBSTER

















GLUTEN

PISK OF FOOD BO

MEAT THE STARS

SOUSVIDE & CONFIT DUCK LEG 👙 🧎

STEAMED BABY BOK CHOI, CHARCOAL CASSAVA & PENANG CURRY SAUCE

GAENG KEAW WAN GAI

THAI CHICKEN GREEN CURRY, SWEET BASIL & BABY EGGPLANT, STEAMED JASMINE RICE

MOO HONG 👙 🐧

CINNAMON, STAR ANISE, BLACK SOYA & PALM SUGAR SLOW BRAISED PORK BELLY BOILED EGG & STEAMED JASMINE RICE

MALAYSIAN BEEF RENDANG 😻 💍

DOUBLE STEW BEEF RUMP IN FRAGRANT SPICE PASTE & COCONUT MILK, STEAMED JASMINE RICE & FRIED SUNNY-SIDE-UP EGG

GRAIN OF TRUTH RICE NOODLES & SIDES

KHAO SUAI

STEAMED JASMINE RICE

SUMMER GREEN SALAD

SEASONAL MIXED GREENS, TOMATOES, CUCUMBER, SHREDDED CARROTS, SHALLOT HONEY-MUSTARD VINAIGRETTE

CRISPY KOREAN FRIED TOFU 💿 😻 GINGER, GARLIC & TAMARIND WOK-FRIED TOFU

BOK CHOY 👙 🙀

STEAMED & GARLIC-OYSTER SAUCE SEASONED

KHAO PAD PAK 💽 😻 💍

WOK-FRIED EGG RICE & MIXED VEGETABLES

PAD TUA FAK YAO 🦞 🕏

STIR-FRIED STRING BEANS & SHRIMP PASTE

PAD THAI GOONG SOD 🖠 🐧 😭 🛊

WOK-FRIED FLAT RICE NOODLES, BEAN SPROUT, PEANUT, SHRIMPS & TAMARIND SAUCE



















DESSERT DREAMS

ICE CREAM SELECTION (PER SCOOP)

THAI TEA, COCONUT, BANANA & CHOCOLATE BROWNIE & SALTED CARAMEL

LEMONGRASS OR MANGO SORBET **W**

SEASONAL SLICED FRUIT PLATE W

TUB TIM KROB & OLIVE OIL

KHAO NEAW MAMUANG W

MANGO STICKY RICE & COCONUT CREAM SAUCE

UPSIDE-DOWN PINEAPPLE TART 📵 🖁 🕻 🐧

VANILLA ICE CREAM & CHIANG MAI HONEY















LOVED
OUR FOOD,
OUR SERVICE
OR OUR PEOPLE?



SCAN TO REVIEW US!



ANGSANA LAGUNA PHUKET