



Menu

Our Menu

Seafood Dishes

House Special Yellow Curry – a recipe from our chef's mother, crab or king prawn

Tamarind Crab or King Prawn – stir-fried with ginger and kaffir lime leaf

Seafood Curry King Prawn – crab pieces, fish, squid, shells in our chef's own pastes 🍲

Tom Yum King Prawn – traditional soup with young coconut, hot, spicy, and sour 🍲

Garlic and Black Pepper – stir-fried squid or crab or king prawn

Grilled on the BBQ – with homemade sauces, king prawn or crab or squid

Fish Dishes

Local Tuna pan-seared with Asian cucumber salad and rice

White Snapper pan-fried with curry roasted vegetables and rice

Masala White Snapper – pieces of white snapper in a creamy masala sauce and rice

White Snapper pan-fried with capers, pickles, eggplant, and rice

Barracuda Fillet in a tomato paste wrapped in banana leaf with mango salsa and rice

Barracuda lightly battered and stir-fried with Thai basil, green peppercorn, and rice

King Mackerel steak deep-fried with Tamarind or Spicy Curry on top with rice 🍲🍲

Fish & Chips – fresh local fish in Chang beer breadcrumb batter with chunky French fries, garden salad, and homemade tartare and Fisherman's curry sauce

Thai Style Fish

Whole Fish White or Red Snapper:

- Steamed with herbs and chili 🌶️
- Deep-fried with Thai salad, spicy curry 🌶️🌶️, garlic and black pepper, or tamarind sauce on top

Local Fish and Salad Sets

Fillet of Barracuda

White Snapper Fillet

King Mackerel Steak

Seafood Platters

A mixture of fresh local seafood grilled on the BBQ served with corn, potatoes, and salad

Sizes: Sm / Med / Lge

BBQ in Banana Leaf

Whole Fish White or Red Snapper – Price per gram

Barracuda or White Snapper Fillet – Price per gram

Local Fish and Salad Sets

White Wine – creamy garlic sauce

Chef's Own – creamy tomato sauce with curry paste

Pad Kha Pao – Thai style with basil and chili 🌶️

Our Menu Philosophy :

At our restaurant, we believe in using only the freshest local ingredients, staying true to Thai family traditions while adding a modern touch. Our seafood is always fresh from the sea, never farm-fed, and we avoid artificial flavorings like MSG, sourcing organic ingredients whenever possible. With a cozy, limited number of tables, we maintain a warm and personal dining experience year-round. During high season, our beachfront bar offers a relaxed setting with bean bags and lounge beds, perfect for unwinding before or after your meal. Reservations are recommended from 5 PM, especially in peak season.


📄 [Download our menu](#)






Get in Touch – Book a Table or Ask a Question

Whether you're booking a table or have a question, we're here to help. Select your inquiry type and we'll get back to you soon.

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Note:

We accept Thai Baht only no foreign currency.

Credit Cards are subject to a bank fee of 3% (cash is advised).

In busy periods we may ask a deposit for very large group bookings and often preorders.

BYO Alcohol charge 400bath.

Full Name *

Email *

Contact *

Select Table *

mm/dd/yyyy





Select Time *


Special Request

RESERVATION



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