

LET'S BEGIN

Fish Cakes fusion cakes with potato, herbs and curry paste

Miang Kham betel nut leaf shrimp wrap with peanuts, coconut and sweet sticky sauce

Shrimp Ceviche capsicum, red onion, fused with Thai herbs, cooked shrimp and a rice cracker

Local Fish Tartare with seasonal fruit, avocado and Thai herbs

Crab Cakes fusion cakes with wasabi pea mayonnaise

Tapas Plate fish cakes, crab cakes, tempura shrimp with cucumber salad and mango salsa

From the Garden

Garden Salad with tomato, cucumber, red onion, capsicum, radish and green mango

Yam Thai Spicy Seafood Salad green mango, cabbage, carrot, lemongrass with a mixture of shrimp, squid and fish 🌶️

Shrimp Burmese Tea Leaf Salad with lettuce, tomato, peanuts, beans and tea leaves 🌶️

Seafood Curry Salad our chef's salad with shrimp, fish, squid and mussels all pan fried in curry pastes with a cabbage and carrot salad 🌶️

Vegetables and Side Dishes

French Fries hand cut chunky fries

Pan fried sautéed potatoes

Stir fried local vegetables

Curry roasted mixed vegetables

Fried Rice vegetables

Fried Rice seafood with vegetables

Bread and Butter

Steamed Rice

Thai Pots

Tom Yum traditional spicy soup with Thai herbs shrimp or seafood 🌶️

Geng Som local orange sour, spicy soup fish or shrimp 🌶️🌶️

Massaman Chicken slow cooked Malaysian curry with chicken on the bone, potato and peanuts, little spicy. Limited portions

Duck Curry bbq duck breast with tomato, potato pineapple, lychees and grapes 🌶️

For the Little One's

Fish n' Chips fish pieces fried in breadcrumb batter with chunky fries

Chicken Strips fried in breadcrumb batter with chunky fries

Sauces

Wasabi Pea Mayonnaise

Fisherman's Curry Sauce

Sweet Chili Mayonnaise

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 'n' 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

Sm/Med/Lge

Bbq in Banana Leaf

Whole Fish White or Red Snapper

Price per gram

Barracuda or White Snapper Fillet

Price per gram

Clams or Mussels (local or New Zealand)

White Wine creamy garlic sauce

Chef's Own creamy tomato sauce with curry paste

Pad Kha Pao Thai style with basil and chili

Fisherman's established in 2007 by Chef Lek the son of a local fisherman serves fresh local fish and seafood from the sea.

We do not use any farm fed products, or artificial food flavorings such as msg. Our menu is made up of local Thai dishes, fusion and modern Thai cooking from the heart



Ban Tai - Koh Phangan
Est'd 2007

