

ANDAMAN SEAFOOD BUFFET

EVERY MONDAY AND FRIDAY | 6:30 PM — 10:00 PM

THB 1,490 ++

Per Adult*

THB 745 ++

Per Child*

(6 – 12 years old)



Includes lemon iced tea & select Thai herbal juices

One child under 6 years old dines free with each paying adult.

*Prices are subject to a 10% service charge and 7% government tax.



At Taurus, we believe the most delicious food starts with the best ingredients, sustainably produced here in Phuket and nearby areas.

We proudly support local communities who provide the highest quality and freshest harvests, from the land and sea, so that we can create culinary delights for you with every dish.

HERBS & VEGETABLES

We grow our own herbs to season and flavour our cooking at Taurus Farm, while Toltec Farm supplies us with certified organic vegetables and produce from just down the road here in Mai Khao, so diners can enjoy truly fresh ingredients.

EGGS

We selected Thaweephan Farm in Phuket for their fresh, high-quality eggs that meet international standards, ensuring delicious and healthy eggs for breakfast or any time of day.

FISH & PHUKET SEAFOOD

The fishing community at Baan Bang Rong Pier nurtures Phuket Seafood in their farms for some of the tastiest catches on the island, so that every bite you take is a flavourful wonder.

MEAT & CHICKEN

Our meat and chicken are Halal and verified by the Central Islamic Council of Thailand so Muslim guests can dine at ease. Halal animals are humanely raised and slaughtered hygienically, which benefits all.



FRESH INTERNATIONAL SALADS

Caprese Salad

Fresh Mozzarella & Tomato Dressed with Basil Oil

Beetroot & Roasted Pumpkin Salad

with Feta Cheese
& Roasted Pumpkin Seeds

Celery & Crab Meat Salad

with Walnut Crumble

Homemade Salmon Gravlax

with Lemon & Dill

Yum Sa Rai

Locally Sourced Sea Grape Salad with
Spicy Lime Dressing

Yum Pak Kood Gai Sab

Locally Sourced Fern Leaf Salad with
Minced Chicken, Grated Coconut & Chilli
Paste

Yum Ma Muang Pla Krob

Southern-Style Green Mango Salad with
Roasted Grated Coconut & Crispy Fried
Andaman Anchovies

SALAD BAR

Lettuce (Romaine, Iceberg, Mixed Oak Leaf),
Tomatoes, Onions, Cucumbers,
Red Cabbage, White Cabbage, Carrots,
Sweet Corn, Bell Peppers

Pickles: Gherkins, Capers,
Pearl Onions, Mixed Olives

Dressings: Citrus Basil, Thousand Island,
Italian, French, Balsamic Herb Vinaigrette

COLD SEAFOOD ON ICE

Locally Sourced Andaman Blue Swimmer
Crabs, Green Mussels, Sarasin White
Prawns, Sweet Clams,
Fresh Korean Oysters

Accompaniments: Seafood Sauce ,
Mignonette, Lemons, Limes, Tabasco,
Chopped Chillies , Crispy Shallots,
Chilli Paste , Chilli Sauce , Wasabi ,
American Cocktail Sauce, Kikkoman Soya,
Fresh Garlic

HOT APPETISERS

Lok Chin Pla Chub Pang Thod

Deep-Fried Fish Ball Skewers with Sweet
Chilli Sauce

Gai Thod Kha Tiem

Crispy Fried Chicken Thighs with Crispy
Fried Garlic & Sweet Chilli Sauce

Thod Mun Pla Kra Pong

Spicy Andaman Fish Cakes with Sweet
& Sour Sauce

Deep-Fried Quail Egg Wontons



Vegetarian |



Contains Pork |



Spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food-borne illness.

Please notify our service team of any food allergies or other dietary restrictions.

SOUPS

Classic Andaman Lobster Bisque
with Poached Sarasin White Prawn
& Buttered Herb Croutons

Tom Yum Goong

Hot & Sour Soup with Sarasin White Prawns
& Straw Mushrooms

FROM THE GRILL

(Live Cooking Station)

Sarasin White Prawns

Garlic & Lime Marinated Squid

Locally Sourced Mackerel

Phang Nga Giant Kingfish

Andaman Black Cobia

Karon Rock Lobster

Gai Yang Sa Mon Prai

BBQ Chicken Thighs Marinated
in Thai Herbs

Kor Moo Yang

BBQ Marinated Pork Collar

BBQ Mini Beef Sirloin Steak

Sauces: Tamarind Chilli ,
Spicy Seafood , Sweet Chilli ,
Lemon Butter, Chilli Mayonnaise ,
Red Wine Sauce

HOT DISHES

Grilled Fillet of Salmon

with Roasted Almond Butter Sauce

Grilled Lamb Loin Chop

with Black Peppercorn Sauce

Oven-Baked Mac & Cheese

with Chicken Ham

Creamy Mashed Potatoes

with Caramelised Onion & Grated Parmesan

Sweet Corn in Garlic Cream

Khao Phad Sab Pa Rod Phuket Goong

Phuket Pineapple Fried Rice with Sarasin
White Prawns & Chinese Chicken Sausage

Moo Hong

Slow-Cooked Pork Belly
with Black Peppercorn,
Garlic & Dark Soy Sauce

Phad Kueng Gang Talay

Stir-Fried Mixed Andaman Seafood with
Southern Yellow Curry, Long Beans,
Green Peppercorn,
Fresh Galangal & Kaffir Lime Leaf

Pak Mieng Phad Kai

Stir-Fried Locally Sourced Melinjo with Egg

Steamed Jasmine Rice

LOCAL FAVOURITE

Pla Kra Pong Ob Rad Sauce Prik Thai

Whole Roasted Andaman White Snapper
with Thai-Style Black Peppercorn Sauce



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PHAD THAI

(Live Cooking Station)

Wok-Fried Rice Noodles with Bean Sprouts, Pickled Turnips, Tofu & Tamarind Chilli Sauce 

Protein Options: Prawn, Squid, Chicken Breast, Beef, Pork Tenderloin , Yellow Tofu 

SWEETS

Gluay Thord Khao Mao

(Live Cooking Station)

Crispy Fried Banana Wrapped
in Green Rice, Palm Sugar, Caramel Sauce
& Salted Coconut Cream

Kha Nom Co

Southern-Style Rice Dumplings Stuffed
with Palm Sugar

Kha Nom Hua Lan

Phuket Rice Dumplings Stuffed with Sweet Soybean Paste

Bua Loy

Colourful Rice Dumplings with Coconut Milk & Young Coconut

Black Sticky Rice with Salted Coconut Milk

Steamed Pumpkin with Egg Custard

Vanilla Panna Cotta

Brownie Cake

Black Forest Cake

Banana Coconut Pie

Ice Cream with Condiments

Coconut Ice Cream

Thai Ice Cream

Strawberry Sorbet

Sliced Tropical Fruits 



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