

FRUIT & SEA



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Noppadon Chainart



Krairat Jeeranon

The beautiful, idyllic and family-friendly island retreat Swissôtel Resort Phuket is a stone's throw off Kamala Beach. Delight in fabulous food from around the world at Swissôtel Resort Phuket's restaurant and bar, with a wide range of local and international dishes and drinks. Represented by Krairat Jeeranon & Noppadon Chainart.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Mango and Strawberry

Ingredients



FRUIT & SEA

Phuket Lobster

- 500g Phuket lobster
- 20g Nam do mai mango
- 5g dill

Mango & Strawberry Tea Sauce

- 300g Nam dok mai mango
- 5g sugar
- 3g salt
- 5ml olive oil
- 20g Dilmah Mango & Strawberry Tea

Methods and Directions

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Phuket Lobster

- Poach Phuket lobster till cooked and cut in to 1cm cubes.
- Peel mango and cut into 0.5cm cubes.
- To serve, garnish with dill.

Mango & Strawberry Tea Sauce

- Heat olive oil in a pan.
- Add all the ingredients to the pan and stir till it becomes a smooth paste.
- Strain through to extract the sauce.