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Kata Rocks Oceanfront Restaurant

Kata Rocks 186/22, Kok Tanode Road, Karon



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Located right on the oceanfront, featuring authentic Mediterranean and Thai delicacies and stunning sunset vistas over the Andaman Sea.

We arrive in the midst of a wild tropical storm. But nothing fazes Kata Rocks; this establishment rightly prides itself on a scrupulous attention to detail. Whisked away by buggy to the serene calm of the oceanfront bar, we are instantly in another world: lights twinkle beyond the azure infinity pool as we relax in luxurious armchairs and a guitarist strikes up with 'Pretty Woman'. The gold-award winning house gin, complete with Chiang Mai strawberries and tonic, is just the first of many special touches. Within minutes, delectable tapas arrive – Italian *Bruschetta*, *smoked salmon with guacamole*, Spanish *Manchego cheese*.

Charming chef, Laia Pons, trained at Michelin starred restaurants in Barcelona – an education which may explain a genuflection to high-end Mediterranean cuisine and opulent ingredients. But the reader-friendly menu, with clearly described dishes, is an international treasure-trove of culinary delights with an exciting selection of seafood-based dishes, as well as a range of eleven Thai classics. Something for every conceivable taste. From the wine list – quite remarkable for its breadth and range – I choose two glasses: a fruity *Beringer Californian Chardonnay* and a well-balanced *Zinfandel*. All wines are kept in state-of-the-art controlled conditions in an Enomatic dispenser. It shows...

We begin with two starters. My partner enjoyed the *tapas* so much that she opts for a full serving of *smoked salmon with guacamole*, which is accompanied by *sour cream*, *pickled caper berries*, *sprouts and lime dressing*. I venture into uncharted territory with an artistically presented salad of creamy *Burrata cheese and cherry tomatoes with seeds*, *pesto dressing and extra virgin olive oil*. Another memorable starter is *Foie gras au torchon with fig and caramelized hazelnuts*.

Before our main course arrives, there's another surprise: a house 'extra' of cold, buttery leek soup with salmon roe. From the principal offerings, my friend selects a spicy and authentic *Panaeng nuea* (red beef curry with coconut milk, sweet basil and palm sugar). My choice is *Grilled turbot with potato, carrot* framed by an exotic *purple beetroot sauce*. Two generous fillets of succulent fish make this a memorable experience. Among other dishes especially recommended are *Butter poached lobster with tagliatelle pasta, bisque emulsion salmon roe and dill*, *Pan seared scallops and calamari*, and *Waygu beef tenderloin Rossini*. Desserts include *Baroffee* and *Pineapple carpaccio with Cointreau*.

'Perfection without compromise' says the brochure. In the case of Kata Rocks, it is no idle exaggeration.

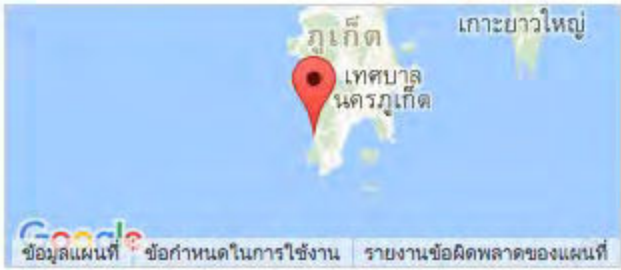


Photo gallery - Kata Rocks Oceanfront Restaurant



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