



MARCO'S
RESTAURANT & BAR

FOOD
MENU

Restaurant

Opening Hours 11:00–23:00 hrs.
(Last Order 22:30)



Marco's Restaurant & Bar is located at Amari Vogue Krabi, set along the peaceful shoreline of Tubkaek Beach, offering breath taking views of the Andaman Sea.

Surrounded by natural beauty and a relaxed seaside atmosphere, the restaurant provides an inviting setting for memorable dining moments.

Marco's serves international cuisine, thoughtfully crafted by experienced chefs using only the freshest, high-quality ingredients, with careful attention to detail. Signature pizza and Italian dishes offer authentic, refined flavors in every bite.

Whether enjoying a leisurely lunch by the sea or a special sunset dinner, Marco's Restaurant & Bar invites you to relax, indulge, and savor exceptional cuisine with attentive service and panoramic ocean views at Tubkaek Beach, Krabi.

Spice level



level 1

level 2

level 3



Vegetarian

Please inform our team members of any food allergies, intolerances, dietary requirements, or restrictions that you or any member of your party may have. The menu is subject to change.



An Intimate Journey of Taste

Fresh Local Flavors

Supporting local farms sustainably
We carefully select fresh, high-quality ingredients from local communities across Krabi ensuring every dish reflects authentic local flavors
By supporting local farmers and producers we commit to sustainability and responsible sourcing so guests enjoy conscious and delicious dining.



Crafted to Perfection

Every dish made with care
Every dish is thoughtfully prepared with attention to every detail from ingredient selection and seasoning to refined presentation on the plate
Ensuring each bite is truly exceptional and reflects our commitment to excellence.

Dine by the Sea

Savor exquisite dishes while enjoying the breath taking views of Tub Kaek Beach
Each meal is more than just dining it is an experience of serenity and beauty set against the sea and sky



Intimate Beach Dining

Romantic moments just for two
We offer an intimate dining experience designed especially for couples set in romantic beachside locations or secluded corners of the outlet creating moments to cherish together



CHEF RECOMMENDED

Phuket Lobster Thermidor | กุ้งมังกรภูเก็ต

1,880

Local Phuket lobster baked in a creamy white wine sauce, gratinéed until golden and aromatic.

Panang Pla Salmon | แพนงปลาแซลมอน 🌶️

710

Pan-seared salmon fillet topped with a silky panang curry cream, bright with kaffir lime.

Ped Yang Sauce Keang Phed | อกเปิดอย่างซอสแกงเผ็ด 🌶️

460

Roasted duck breast with pineapple, tomatoes, grapes and sweet basil in a red curry cream.

Krabi Specialties

Keang Som Pla Kapong | แกงส้มปลากระพง 🌶️🌶️

420

Authentic Southern Thai sour curry with sea bass, seasonal vegetables and tamarind.

Bai Liang Pad Khai | ใบเหลียงผัดไข่

280

Local Liang leaves stir-fried with oyster sauce and egg—simple, savory, regional.

Sen Mee Keang Puu | เส้นหมี่แกงปู 🌶️

570

Southern creamy coconut curry with crab meat, wild betel leaf and served with rice noodles.

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PIZZA

Margherita | พืชชาวมาร์เกริต้า

390

Tomato, mozzarella and sweet basil finished with olive oil—pure and classic.

Diavola | พืชชาดีอาโวล่า 🌶️

460

Tomato, mozzarella and salami with black olives and a kick of chili.

Pepperoni | พืชชาเปปเปอร์โรนี 🌶️

420

Tomato, mozzarella and spicy pepperoni, baked to bubbling perfection.

Frutti di Mare | พืชชาซีฟู้ด

580

Tomato and mixed seafood with oyster mushroom, artichoke, black olives and chili oil.

Funghi Porcini e Tartufo | พืชชาเห็ดพอร์ซินีและทรัฟเฟิล 🍄

520

Porcini mushrooms, mozzarella, fresh truffle and parmesan—deep, earthy and luxurious.

4 Formaggi | พืชชาชีส 4 ชนิด 🍄

520

Mozzarella, gorgonzola, scamorza, taleggio—a creamy, savory cheese quartet.

Prosciutto Cotto | พืชชาแฮมชีส

460

Tomato, ham, mozzarella and parmesan, topped with rocket.

Prosciutto e Funghi | พืชชาแฮมและเห็ด

460

Tomato, mozzarella, ham and oyster mushrooms—a beloved Italian classic.

Hawaiian | พืชชาฮาวายเจี้ยน

460

Tomato, ham, pineapple, bell peppers and mozzarella—sweet savory balance.

Tonno | พืชชาทูน่า

460

Tomato, tuna, onion and mozzarella—Mediterranean comfort.

Thai Duo | พืชชาคู่สไตส์ไทย 🌶️

400

Half hot basil chicken with chili & garlic,
half red curry chicken—Thai flavors on a crisp base.

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WESTERN

Appetizers

Crispy Turkish Calamari | ปลาหมึกชุบแป้งทอดกรอบสโตน์ตุรกี **340**

Lightly battered calamari rings, golden fried and served with tangy walnut dipping sauce.

Nachos | นาโช **420**

Corn chips piled with melted cheese, pico de gallo, jalapeños, sour cream and guacamole.

Truffle French Fries | เฟรนช์ฟรายส์ทรัฟเฟิลเพลต **190**

Golden fries kissed with truffle paste for an aromatic finish.

Cheesy Spinach Bake | ผักโขมอบชีส **340**

Oven-baked spinach in a light cream, crowned with a parmesan crust.

Soups

Mushroom Cream Soup with Truffle Oil | ซุปครีมเห็ดราดน้ำมันทรัฟเฟิล **260**

Homemade shimeji mushroom soup with leek and parmesan—silky and aromatic.

Tomato Cream Soup with Garlic Bread **240**

ซุปครีมมะเขือเทศ เสิร์ฟพร้อมขนมปังกระเทียม

Creamy tomato with shallots, carrot, garlic and basil, served with garlic bread.

Onion Consommé | ซุปใสหัวหอม (คองซอมเม่) **240**

Clear chicken stock base with caramelized onion, fennel and leek—clean, soothing.

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Salads

Garden Salad | สลัดผักสด

340

Fresh mixed greens with tomato, cashew nuts, feta cheese, and balsamic dressing.

Niçoise & Tuna Salad | สลัดทูน่าสไตล์ฝรั่งเศส

440

Crisp vegetables with potatoes, tuna and softboiled eggs; lemony finish.

Greek Salad | สลัดกรีก

360

Classic combination of tomatoes, cucumber, bell peppers, olives, feta cheese, and oregano.

Caprese | สลัดคาเปรเซ่

470

Ripe tomatoes and buffalo mozzarella with a drizzle of balsamic.

Caesar Salad | ซีซาร์สลัด

Chicken 420 / Prawns 470

Crisp romaine lettuce, garlic croutons, parmesan cheese, and Caesar dressing.

Choice of grilled chicken or prawns.

Mains

Sous Vide Chicken Breast | ไก่ซูวี

520

Herb marinated chicken, roasted potatoes, sautéed greens and peppercorn sauce.

Chargrilled Pork Chop | พอร์คช็อปย่างถ่าน

660

Juicy chop marinated with rosemary & garlic, flamekissed for a charred crust.

Fish & Chips | ปลาทอดกรอบ เสิร์ฟพร้อมมันฝรั่งทอด

580

Crispy beer battered pollack, fries and classic tartar sauce.

Seared Seabass | ปลาทะเลย่าง

660

Pan seared seabass with arugula, potato wedges, sautéed greens and lemon butter caper sauce.

Classic Salmon | แซลมอนคลาสสิก

780

Pan-seared salmon served with arugula, potato wedges, sautéed greens, finished with lemon butter caper sauce.

Seared Tuna | ทูน่าย่างซอสครีมมะเขือเทศแห้ง

820

Seared tuna with potato wedges, green salad and sundried tomato cream sauce.

Lamb Cutlets (3 racks) | สเต็กชีโรนแกะ

1,320

Pan-fried Australian lamb cutlets (3 racks) with a mint vinaigrette

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Sirloin Steak (250 g) | สเต็กเนื้อสันนอก 1,320

Australian Angus sirloin with roasted potatoes, sautéed greens and gravy.

Ribeye Steak (250 g) | สเต็กริบอาย 1,530

Australian Angus ribeye with roasted potatoes, sautéed greens and gravy.

Create Your Own Pasta

Choose your pasta

Fettuccine | เส้นเฟตตูชินี

Spaghetti | เส้นสปาเก็ตตี้

Penne | เส้นเพนเน่

Choose your sauce

Arrabbiata | พาสต้าอาราเบียตา  340


Spicy tomato, garlic and chili—simple and vibrant.

Pesto | ซอสเพสโต  340

Fragrant basil, nuts and parmesan—fresh and nutty.

Cream & Tomato | ซอสครีมมะเขือเทศ 340

Silky tomato enriched with cream—comforting and mellow.

Aglio e Olio | ซอสกระเทียมพริก  340

Olive oil, garlic and chili—light, aromatic heat.

Carbonara | ซอสคาโบนาร่า 380


Egg, parmesan and smoked bacon—creamy and classic.

Bolognese | ซอสเนื้อ 460

Slow simmered beef ragù with herbs.

Seafood & Tomato | ซอสมะเขือเทศกับซีฟู้ด 470

Mixed seafood in a rich tomato base.

Vongole | ซอสหอยลายไวน์ขาว  470

Clams with white wine, garlic and parsley.

Truffle Fettuccine | เฟตตูชินีซอสทรัฟเฟิล 460

Black truffle cream sauce with king mushroom and parmesan cheese.

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Burgers & Sandwiches

Beef Burger | เบอร์เกอร์เนื้อ

490

Premium beef on a sesame bun with cheddar, caramelized onion, green salad and fries.

Chicken Breast Burger | เบอร์เกอร์ไก่

420

Marinated chicken, sesame bun, cheddar, caramelized onion and fries.

Fish Burger | เบอร์เกอร์ปลา

470

Crispy seabass, sesame bun, tartar sauce, cheddar, green salad and fries.

Club Sandwich | แซนด์วิชคลับ

420

Multigrain bread stacked with chicken breast, chicken ham, cheddar, fried egg, salad and fries.

Tuna Sandwich | แซนด์วิชทูน่า

420

Multigrain bread with tuna, mayonnaise, tomato, onion, pickled gherkin, salad and fries.

Avocado Sandwich | แซนด์วิชอะโวกาโด

420

Multigrain bread, avocado, tomato, onion, green salad and fries.

VEGAN

Avocado Summer Roll | ปลายี่ยะสดอะโวกาโด

300

Ricepaper rolls with avocado, tofu and fresh herbs, served with tamarind ginger dip.

INDIAN SPECIALS

Chicken Tikka | ไก่หมักเครื่องเทศอินเดียย่าง 🌶️

440

North Indian style BBQ chicken tikka with greens, mint sauce and raita.

Dal Tadka | แกลงถั่วอินเดีย 🌶️

320

Yellow lentils tempered with spices and ghee—comforting and aromatic.

Chicken Tikka Masala | แกลงมาซาล่าไก่ 🌶️

460

Boneless chicken in a creamy tomato onion masala with warm spices.

Naan Breads | แป้งนาน

120

Plain, Butter or Garlic naan—fresh from the tandoor.

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THAI DISHES

Appetizers

- DeepFried Spring Rolls** | ปอเปี๊ยะทอด 220
Crisp vegetable rolls with sweet chili sauce.
- Fresh Andaman Spring Rolls** | ปอเปี๊ยะสดอันดามัน 260
Rice paper rolls stuffed with prawns, herbs and vermicelli, served with a peanut dip.
- Chicken Satay** | ไก่เสียบไม้ 🌶️ 290
Marinated chicken skewers with peanut sauce and pickled relish.
- DeepFried Prawn Cake** | ทอดมันกุ้ง 🌶️ 360
Golden prawn patties with plum sauce—juicy and crisp.
- Spicy Beef Salad** | สลัดเนื้อรสเผ็ด 🌶️🌶️ 380
Grilled beef tossed with chili, lime and Thai herbs—zesty and fresh.
- Seafood Salad with Glass Noodles** | สลัดซุ่ยเส้นทะเล 🌶️🌶️🌶️ 340
Prawns, squid and mussels with glass noodles in a light, citrusy dressing.

Soups

- Tom Yum Goong** | ต้มยำกุ้ง 🌶️🌶️ 390
Hot and sour prawn soup with galangal, lemongrass, mushrooms, kaffir lime and fresh lime juice.
- Tom Kha Gai** | ต้มข่าไก่ 🌶️ 340
Coconut milk soup with chicken, lemongrass, kaffir lime, tomato and lime juice.
- Clear Soup with Minced Pork** | แหงจืดเต้าหู้หมูสับ 340
Light broth with Chinese cabbage, egg tofu, celery, spring onion and minced pork.

Salads

- Yum Nuea Yang** | ยำเนื้อย่าง 🌶️🌶️ 360
Spicy Thai herb salad with grilled beef tenderloin—bright and aromatic.
- Yum Thalay** | ยำทะเล 🌶️🌶️🌶️ 420
Poached seafood salad with onion, Thai celery, tomato and chili in a spicy dressing.

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WokFried

Chicken Cashew Nut | ไก่ผัดเม็ดมะม่วงหิมพานต์  **390**

Stir-fried chicken with bell pepper, onion, dried chili and cashew nuts.

Pad Pak Ruam Num Man Hoi | ผัดผักรวมซอสน้ำมันหอย **290**

Stir-fried mixed vegetables in oyster sauce.

Pad Moo / Nuea Naam Man Hoi | หมู / เนื้อผัดซอสน้ำมันหอย **Pork 360.- / Beef 460**

Stir-fried pork or beef with vegetables in oyster sauce.



Goong or Puu Nim Pad Prik Kluea | กุ้งหรือปูนิ่มผัดพริกเกลือ  **470**

Stir-fried prawns or softshell crab with chili, salt, garlic and pepper.


Curries

Keang Kheaw Waan (Green Curry) | แกงเขียวหวาน  **Chicken 390 / Beef 460**

Green curry with eggplant and sweet basil in coconut cream.

Panang Nuea | แพนงเนื้อ    **520**

Beef tenderloin in a creamy red panang curry with kaffir lime leaf.

Massaman Curry | แกงมัสมั่น  **Chicken 460 / Beef 580**

Southern style massaman with potatoes, peanuts and fragrant spices.

Rice & Noodles

Khao Pad Puu | ข้าวผัดปู **460**

Wok-fried rice with tomato, onion, soy sauce, egg and crab meat.

Pad Kaprao Thalay | ผัดกะเพราทะเล    **460**

Stir fried seafood with basil and garlic with jasmine rice and a fried egg.

Pad Thai Gai / Goong | ผัดไทยไก่ / กุ้ง **Chicken 380 / Prawns 460**

Wok-fried rice noodles with bean sprouts, chives, tofu, egg, shallots in tamarind sauce.

Pad SeeEw Gai / Moo / Nuea / Talay | ผัดซีอิ๊ว ไก่ / หมู / เนื้อ / ทะเล **340 / Seafood 460**

Flat rice noodles stir-fried with dark soy, egg and vegetables. (Chicken, pork or beef.)

Spaghetti Kee Mao Talay | สปาเก็ตตี้ซีเมาทะเล   **470**

Spicy Thai “drunken” spaghetti with seafood, hot basil, chili, garlic and soy.

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THAI VEGETARIAN

Soups

Tom Yum Hed | ต้มยำเห็ด 🌶️

Hot and sour mushroom soup with galangal, lemongrass, tomato, onion, kaffir lime and fresh lime.

290

Tom Kha Pak | ต้มข่าผัก

Refreshing coconut soup with vegetables, mushroom, lemongrass, kaffir lime, tomato and lime juice.

290

Mains

Tofu Panang Curry | พะแนงเต้าหู้ 🌶️🌶️

Tofu in panang coconut curry with perfumed kaffir lime leaf.

380

Deep Fried Tofu Cashew Nut | เต้าหู้ทอดผัดเม็ดมะม่วงหิมพานต์ 🌶️

Stir-fried tofu with bell pepper, onion, dried chili, soy and cashews.

420

Green Curry Vegetables | แกงเขียวหวานผัก 🌶️

Seasonal vegetables in a creamy green curry.

360

Keang Kati Tofu | แกงกะทิเต้าหู้ 🌶️

Yellow curry with tofu and vegetables—gentle spice, coconutforward.

340

Pad Thai Pak | ผัดไทยผัก

Vegetarian pad thai with tamarind, bean sprouts, chives, tofu and shallots.

340

Pad SeeEw Pak | ผัดซีอิ้วผัก

Wok-fried vegetarian flat noodles with black soy and mixed vegetables.

340

Pad Kaprao Tofu | ผัดกะเพราเต้าหู้ 🌶️🌶️

Stir-fried tofu with basil chili and garlic, served with jasmine rice.

340

Fried Rice Vegetables | ข้าวผัดผัก

Vegetable fried rice seasoned with soy sauce.

340

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DESSERTS

Basque Burnt Cheesecake ชีสเค้กหน้าไหม้สไตล่บาสก์	380
Classic Basque style cheesecake served with fruit relish.	
Chocolate Lava Cake เค้กช็อกโกแลตลาวา	390
Warm chocolate lava cake served with vanilla ice cream and fruit relish.	
Tiramisu ทิรามิสุ	380
Classic Italian dessert with layers of coffee soaked sponge and mascarpone cream.	
Khao Neaw Mamuang ข้าวเหนียวมะม่วง	260
Traditional Thai dessert of ripe mango with pandan flavored sticky rice, coconut milk, and roasted sesame.	
Phollamai Ruam ผลไม้รวม 🥦	220
Selection of fresh exotic tropical fruits.	
Sorbet & Ice Cream ซอร์เบตและไอศกรีม	120
Selection of flavors: Vanilla, Chocolate, Mango, Lime, Strawberry, Coconut, Passion Fruit.	

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