

Sea FIRE SALT

LUNCH MENU

SALAD

GREEN GARDEN

Mixed Lettuce | Grilled Beef Tenderloin | Garden Vegetable | Lemon Vinaigrette

440

CHICKEN CAESAR

Romain Cos | Grilled Chicken | Parmesan Cheese | Croutons | Bacon

350

ARUGULA

Arugula Salad | Parma Ham | Buffalo Mozzarella | Balsamic Vinaigrette | Walnut

350

ITALIAN BURRATA *CHEF'S RECOMMENDATION

Tomato Salad | Italian Burrata | Shallot | Black Olive | Basil

350

FROM THE GRILL

ANGUS BEEF TENDERLOIN *CHEF'S RECOMMENDATION

1,300

ANGUS BEEF RIB EYE

1,300

JUMBO BLACK TIGER PRAWNS

900

WHOLE SEABASS

500

SIDE DISH

TRUFFLE MASHED POTATO

PARMESAN FRIES

GRILLED ASPARAGUS

ALMOND BROCCOLI

*Each grilled meat selection comes with your choice of two side dishes and one signature sauce.

SAUCE

SAUCE BEARNAISE

ROSEMARY JUS

HERB BUTTER

CHIMICHURRI

SEAFOOD TOWER

Slipper Lobster, Blue Crab, Tiger Prawns, NZ Mussel, Squid, Baby Potato, Sweet Corn, Cauliflower, Bean, Cherry Tomato, Parmesan Fries

1,900

PIZZA

PIZZA ANDAMAN

Fresh Caught Seafood | Tomato | Mozzarella Cheese | Basil

500

PIZZA SMOKED SALMON

Smoked Salmon | Tomato | Shallot | Mozzarella Cheese | Dill

480

PIZZA PICANTE

Spicy Salami | Mushroom | Tomato | Mozzarella Cheese

480

PIZZA MARGHERITA

Tomato | Mozzarella Cheese | Basil

350

COMFORT

GOURMET BACON CHEESEBURGER

Wagyu Beef Burger | American Cheese | Burger Relish | Crunchy Lettuce | French Fries

500

CHICKEN BURGER

Crispy Chicken Breast | Coleslaw | Burger Relish | Crunchy Lettuce | French Fries

440

PLANT BASED BURGER

Plant Based Burger | Coleslaw | Crunchy Lettuce | Burger Relish | French Fries

420

FISH & CHIPS

Battered Seabass | French Fries | Tartar Sauce | Mushy Peas | Lemon

380

PASTA

WAGYU ORECCHIETTE *CHEF'S RECOMMENDATION

Wagyu Beef Bolognese | Orecchiette Pasta | Parmesan

550

PRAWN AGLIO E OLIO

Seared Pacific Prawns | Spaghetti | Chili | Garlic | Parsley

500

TRUFFLE RIGATONI

Truffle Cream | Rigatoni | Buffalo Mozzarella | Basil

380

DESSERT

CHOCOLATE LOVE

Chocolate Mousse Bar | Mixed Nut Base | Dark Chocolate Ganache

280

SPICED PINEAPPLE *CHEF'S RECOMMENDATION

Sous Vide Pineapple | Coconut Sponge | Salted Cashew Nut Caramel

280

TROPICAL FRUIT SAMPLER

Assorted Local Fruits

280

BY SCOOP

Ice Cream & Sorbet Collection by Scoop

90 / SCOOP

Nut = 🌰 Spicy = 🌶️ Contains Pork = 🐷 Seafood = 🐠 Dairy Product = 🥛 Vegetarian = 🌱 Can Be Vegan = 🌿
Gluten = 🍷 Local Food = 🇹🇭 Fish = 🐟 Sesame = 🌿 Egg = 🥚 Zero Waste = ♻️

If you have any concerns regarding food allergies, please alert the waiter prior to ordering. All prices are in Thai Baht and subject to 10% service charge and applicable to 7% government tax.



SEA FIRE SALT BEVERAGE MENU

STAY CLASSIC

APEROL SPRITZ	320
Sparkling Wine Aperol Soda Water	
MOJITO	260
Rum Lime Mint Brown Sugar Soda Water	
MARGARITA	260
Tequila Triple Sec Lime Sugar Salt	
DAIQUIRI	260
White Rum Triple Sec Lime Juice Sugar	
PINA COLADA	280
White Rum Malibu Pineapple Juice Coconut Cream	
SINGAPORE SLING	280
Gin Cherry Liquor D.O.M Pineapple Juice Grenadine Lime Soda Water	
MAI TAI 1934	280
White Rum Dark Rum Orange Curacao Almond Syrup Lime	

ZERO PROOF COCKTAIL 300

TUB TIM	
Botanical Dry Pomegranate Lemon Juice Lemongrass Syrup Tonic Water	
PEACH	
Malt Blend Peach Purée Lemon Juice Mint Black Pepper Ginger Ale	
ZOUR	
Sweet Amaretti Lime Juice Mango Puree Egg White Homemade Dill Oil	
ROSY	
Sparkling Bianco Dry Lychee Juice Lemon Juice Rose Syrup	

BEER

HEINEKEN ALCOHOL FREE	150
CHANG CLASSIC	180
SAN MIGUEL LIGHT	180
SINGHA	180
HEINEKEN	200
CORONA	220

THAI CRAFT BEER

BUSSABA	270
CHALAWAN	290

SIGNATURE MOCKTAIL 220

AVO COCO	
Avocado Pineapple Coconut Milk Honey	
IN BLUE	
Coconut Flower Water Coconut Milk Blue Seaweed Foam	
MANGO BERRY ICED TEA	
Mango Syrup Berry Tea	
PURPLE MINT	
Red Dragon Fruit Puree Agave Syrup Lime Juice Mint Soda Water	

SOFT DRINKS 95

PEPSI | PEPSI MAX | TONIC | GINGER ALE | LIME SODA | MIRINDA

MINERAL WATER STILL | SPARKLING

CHANG 350 ML.	110 140
CHANG 700ML.	190 210
AQUA PANNA 500ML.	140
AQUA PANNA 750ML.	250
SAN PELLEGRINO 500ML.	160
SAN PELLEGRINO 750ML.	250

JUICES & FROZEN

ORANGE	130 150
PINEAPPLE	130 150
COCONUT	130 150

WINE BY GLASS GLASS BOTTLE

SPARKLING		
Veuve du Vernay Brut, Burgundy, France, NV	390	1,750
7 Cascine, Prosecco, Extra Dry, DOC, Italy, NV	390	1,750
WHITE		
Monsoon Valley 'The Signature Chenin Blanc Blend', Hua Hin, Thailand	340	1,500
Sileni, Sauvignon Blanc, Marlborough, New Zealand	380	1,700
Dr. Loosen, Dry Riesling, Mosel, Germany	450	2,000
Sensi, Pinot Grigio, Veneto, Italy	480	2,200
Vasse Felix, Chardonnay, Margaret River, Australia	490	2,250
ROSÉ		
Monsoon Valley 'Shiraz Rose', Hua Hin, Thailand	340	1,500
Château D'Esclans ' Whispering Angel' Provence, France	490	2,250
RED		
GranMonte 'Heritage Syrah' Khao Yai, Thailand	340	1,500
Morgan Bay Cabernet Sauvignon, California, USA	480	2,200
CVNE, Viña Real Crianza Tempranillo, Rioja, Spain	490	2,250
Louis Latour, Pinot Noir, Burgundy, France	520	2,400

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