



Sea FIRE SALT

PINCH OF PASSION | **HANDFUL OF HEART** | TOUCH OF SOUL

Embark on a refined culinary journey at **Sea Fire Salt**, where the art of grilling meets the finest ingredients and the rich flavors of gourmet salts.

Delight in perfectly seared specialties, premium cuts, and bold, expertly crafted flavors that awaken the senses.

Whether you're indulging in a signature dish or discovering a new favorite, every bite is designed to elevate your dining experience into something truly unforgettable.

SEA — INSPIRED DELIGHTS

Savor the essence of the ocean with the freshest seafood, expertly prepared to highlight its natural flavors.

FIRE — GRILLED PERFECTION

Experience the mastery of the grill, where premium meats and seafood are seared to perfection, locking in bold, smoky flavors.

SALT — KISSED FLAVORS

Elevate every bite with the finest selection of gourmet salts, enhancing textures and tastes in perfect harmony.

At Sea Fire Salt, every dish is a celebration of craftsmanship, passion, and the art of extraordinary dining.

STARTER

*CHEF'S RECOMMENDATION



CHARRED OCTOPUS

Purple Potato | Black Olive | Semi-Dry Tomato
Celery | Sorrel
ออคโตปัสย่าง



550

ITALIAN BURRATA

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



450

SOUS VIDE PRAWNS

Pacific Prawns | Seafood Nage | Chinese Pear Chutney | Chili Oil
กุ้งซูวีดี



550

SALMON TONNATO

Pickled Atlantic Salmon | Tuna Mousseline | Trout Caviar
Giant Caper
แซลมอนซอสทอนนาโด



550

PANZANELLA

Tomato | Basil | Sour Dough | Japanese Cucumber
Fermented Shallot | Bocconcini
Creamy Dijon Mustard Sauce
สลัดขนมปังอิตาเลียน



450

HALOUMI PRAWN ZUCCHINI

Grilled Haloumi Cheese | Spiced Prawn | Zucchini Ribbon
Fillet Iceberg | Sunflower Seed | Gochujang Passion Fruit
Vinaigrette
ฮาลูมิจีสกึ่งกับซูกินี



550

PAELLA CROQUETTES

Seafood Medleys | Bisque Potato | Garlic Aioli
Tomato Concasé
โครเกตพาเอญ่า



450

SOUP

SEAFOOD BISQUE

Rich Seafood Bisque | Seared Pacific Prawns
Basil-Lemon Oil
ซูปบิสก์ซีฟู้ด



300

BUTTERNUT SQUASH

Fragrant Butternut Squash | Spiced Puff Pastry
Smoked Paprika
ซูปบัตเตอร์นัตสควอช



300



BLACK ANGUS BEEF TARTAR

HB, FB, AI 150

Australian Black Angus Beef Tartar |
Pickled Turnip | Grain Mustard | Sourdough Bread
ทาร์ทาร์เนื้อแบล็กแองกัส



650



ASIAN SPICED TUNA SALAD

Seared Tuna with Togarashi | Carrot | Cucumber
Watercress | Edamame Miso Dressing
สลัดทูน่าสไตล์เอเชียน



550



SEARED SCALLOPS

**HB, FB, AI 100

Hokkaido Scallop | Cauliflower Cream | Grana Padano
Orange Crust | Salmon Roe | Smoked Paprika | Crispy Kale | Wolffia
หอยเชลล์ย่าง



590

Nut = Spicy = Contains Pork = Seafood = Dairy Product = Vegetarian = Can Be Vegan = Gluten = Local Food = Fish = Sesame = Egg = Zero Waste =

** Supplement for Half Board, Full Board and All-Inclusive packages.

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

MAIN

*CHEF'S RECOMMENDATION



PRAWN CARBONARA

HB, FB, AI 150

Seared Pacific Prawns | Calamarata Pasta | Guanciale | Pecorino | Egg
คาโบนารากุ้ง



650



PIRI PIRI CHICKEN

Spiced Chicken | Baby Kale | Coriander
ไก่ย่างผสมเครื่องเทศสไตล์โปรตุเกส



600



KUROBUTA PORK CHOP

Sous Vide Kurobuta Pork Chop
หมูคุโรบุดะซูวีด์



600

Sea
FIRE
SALT

SAFFRON CAULIFLOWER

Grilled Cauliflower | Saffron Emulsion | Popped Quinoa
ดอกกะหล่ำย่างกับแซฟฟรอน



450

DUCK CONFIT

**HB, FB, AI 150

Duck Leg Confit | Taro Cream | Sweet Potato | Torched Tangerine
เป็ดกงฟี



650

MEDITERRANEAN RED SNAPPER

**HB, FB, AI 150

Pan-Fried Red Snapper | Ocean Broth | Trout Roe
Zucchini-Angle Hair | Roasted Cherry Tomato
ปลากระพงแดงเมดิเตอร์เรเนียนเสิร์ฟพร้อมแองเจิลแฮร์ซูกินี



650

GREEN PEA RISOTTO

Creamy Buckwheat Risotto | Green Pea Mousse | Salted Lemon
Edamame
ริซอตโตโด้ถั่วลันเตา



450

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GRILLED MEAT

Sea
FIRE
SALT



WAGYU TOMAHAWK MB 4-5 (1KG)

* KINDLY ALLOW APPROXIMATELY 60 MINUTES FOR PREPARATION.

****HB, FB, AI-FULL PRICE**

โทมาฮอว์กควากิว

3,990

ANGUS BEEF RIB EYE

****HB, FB, AI 500**

ริบอายเนื้อแองกัส

1,500

ANGUS BEEF TENDERLOIN

****HB, FB, AI 500**

เทนเดอร์ลอยน์เนื้อแองกัส

1,500

IBERICO LAMB RACK

****HB, FB, AI 500**

แกะอิวริโก

1,600

***CHEF'S RECOMMENDATION**

WATER AGING 14 DAYS ANGUS BEEF TENDERLOIN

****HB, FB, AI-FULL PRICE**

เทนเดอร์ลอยน์เนื้อแองกัส บ่มน้ำ 14 วัน

1,800

***CHEF'S RECOMMENDATION**

WATER AGING 14 DAYS ANGUS BEEF RIB EYE

****HB, FB, AI-FULL PRICE**

ริบอายเนื้อแองกัส บ่มน้ำ 14 วัน

1,800

EACH GRILLED MEAT SELECTION COMES WITH YOUR CHOICE OF TWO SIDE DISHES AND ONE SIGNATURE SAUCE.

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GRILLED SEAFOOD

Sea
FIRE
SALT



JUMBO BLACK TIGER PRAWNS

****HB, FB, AI 300**

กุ้งลายเสือจัมโบ้



900

WHOLE PHUKET LOBSTER (600 GR.)

****HB, FB, AI-FULL PRICE 800**

ล็อบสเตอร์ภูเก็ต



2,400

GIANT SQUID

ปลาหมึก



600

WHOLE SEABASS

ปลาเกะพงขาว



600

YELLOW FIN TUNA

****HB, FB, AI 150**

ปลาทูน่า



650

EACH GRILLED MEAT SELECTION COMES WITH YOUR CHOICE OF TWO SIDE DISHES AND ONE SIGNATURE SAUCE.

SIDE DISH

150

TRUFFLE MASHED POTATO มันทดทรัฟเฟิล

SWEET POTATO WEDGES มันหวาน

PARMESAN FRIES เฟรนช์ฟรายส์พาร์เมซาน

GRILLED ASPARAGUS หน่อไม้ฝรั่งย่าง

ALMOND BROCCOLI บรอกโคลีผัดอัลมอนด์

HONEY CARROT แครอทเคลือบน้ำผึ้ง

BRUSSELS SPROUT บรัสเซลส์สเปรอต

SAUCE

SAUCE BÉARNAISE ซอสแบร์แนเนส

ROSEMARY JUS ซอสโรสแมรี่

HERB BUTTER เนยผสมสมุนไพร

CHIMICHURRI ซอสซิมิซูร์รี

TOMATO-MANGO SALSA ซัลซามะเขือเทศและมะม่วง

SAUCE PIRI PIRI ซอสพริกปิริ

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SEAFOOD HIGHLIGHTS



*SEA FIRE SALT SIGNATURE



SALT BAKED SEABASS

Maldon Sea Salt Baked Seabass | Truffle Mashed Potato | Grilled Asparagus | Lemon Butter | Chimichurri

****HB, FB, AI 300**

ปลากะพงอบเกลือ



800

* KINDLY ALLOW APPROXIMATELY 30 MINUTES FOR PREPARATION

*CHEF'S RECOMMENDATION

SEAFOOD TOWER

Seabass | Slipper Lobster | Tiger Prawns | NZ Mussel | Squid | Baby Potato |
Sweet Corn | Cauliflower | Bean | Cherry Tomato | Parmesan Fries

****HB, FB, AI 900**

ซีฟู้ดทาวเวอร์



1,990

SEAFOOD BUCKET

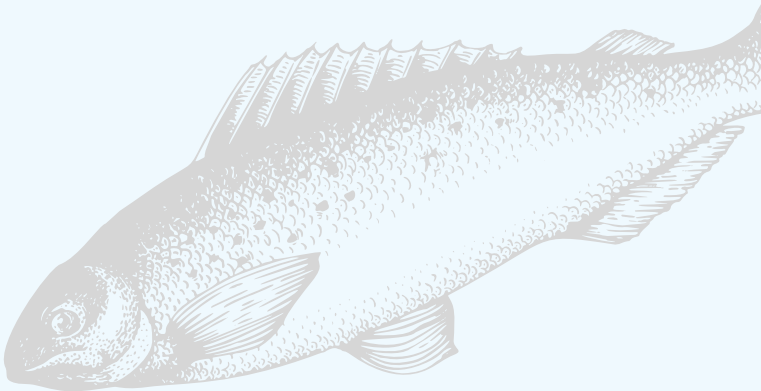
Slipper Lobster | Soft Shell Crab | Tiger Prawns | NZ Mussel | Squid | Baby Potato |
Sweet Corn | Cauliflower | Bean | Cherry Tomato | Parmesan Fries

****HB, FB, AI 900**

ซีฟู้ดถัง



1,990



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DESSERT

Sea
FIRE
SALT

*CHEF'S RECOMMENDATION



SPICED PINEAPPLE

Sous Vide Pineapple | Coconut Sponge | Salted Cashew Nut Caramel

สับปะรดชุติงเสิร์ฟกับสปองจ์เค้กมะพร้าว
และคาราเมลเม็ดมะม่วงหิมพานต์



300



CHOCOLATE LOVE

Chocolate Mousse Bar | Mixed Nut Base
Dark Chocolate Ganache

ชีสโกโกแลตเลิฟ



350



LEMON CHEESECAKE

Cream Cheese | Citrus Zest | Biscuit Crumble
Whipped Cream | Icing Sugar

เลมอนชีสเค้ก



300



APPLE TART

Warm Apple Tart Tatin | Vanilla Ice Cream

แอปเปิ้ลตาแดงเสิร์ฟกับไอศกรีมวานิลลา



300

TROPICAL FRUIT SAMPLER

Assorted Seasonal Fruits

ผลไม้รวม



250

BY SCOOP

Ice Cream & Sorbet Collection by Scoop

ไอศกรีม



95



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BEVERAGE MENU

THE SIGNATURE 350



BLUSH FLORAL

Martini Bianco | Sparkling Wine | Watermelon
Longan Syrup | Grapefruit | Lemon | Malai Perfume



BATIDA DE PASSION

Phraya Rum 8 Yrs | Bacardi White | Coconut Cream
Sweetened Condensed Milk | Passion Fruit Espuma



SEA BEET

Patron Silver Tequila Infused with Beetroot & Chili
Ginger Honey Syrup | Lime | Tajin Seasoning Sal



LIPS ON LIPS

Malfy Gin | Ratafia Rossi | Lemon
Lychee Berry Air Foam

MEDITERRANEAN NEGRONI

Malfy Gin Infused Rosemary | Campari | Fat-Washed with Olive Oil | Martini Rosso

350

SHADE OF SHORE *DESSERT FRIENDLY

Phraya Rum Elements | Crème de Banane | Crème de Cacao Dark | Banana
Vanilla Ice Cream | Milk | Orange Zest

350

THE CLASSIC

CARIBBEAN DAIQUIRI

Bacardi White | Angostura Bitters | Lime | Sugar

280

WHISKEY SOUR

Jim Beam | Angostura Bitters | Lime | Sugar

290

OLD FASHION

Jim Beam | Angostura Bitters | Sugar

290

DRY MARTINI

Bombay Sapphire | Martini Extra Dry | Green Olive

290

APEROL SPRITZ

Sparkling Wine | Aperol | Soda Water

320

FRENCH 75

Bombay Sapphire | Sparkling Wine | Lime | Sugar

320

NEGRONI

Campari | Bombay Sapphire | Martini Rosso

360

MEDITERRANEAN GIMLET

Gin Mare | Sugar | Lemon | Green Olive

450

BEVERAGE MENU



ZERO PROOF CREATIONS 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 Purée | Dill Oil
- ROSY
Sparkling Bianco Dry | Lychee Juice | Lemon Juice | Rose Syrup

ZERO PROOF SPIRIT 290

- BOTANICAL DRY
- MALT BLEND
- AMARETTI

BEER

- HEINEKEN ALCOHOL FREE, The Netherlands 150
- CHANG CLASSIC, Thailand 180
- SAN MIGUEL LIGHT, Philippines 180
- SINGHA, Thailand 180
- HEINEKEN, The Netherlands 200
- CORONA, Mexico 220

CRAFT OF THAILAND

- BUSSABA, EX-Weisse 270
- CHALAWAN, Pale Ale 290

PURE PLEASURES 220

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

BALANCE DELIGHTS 180

- MORNING BLESSED
Fresh Squeezed Orange | Fresh Ginger | Lemon
- TROPICAL BEET
Pineapple | Mango | Beetroot | Sweet Basil
- CHLOROPHYLL
Spinach | Banana | Pineapple | Mint
- C.A.P
Carrot | Apple | Passion Fruit

SOFT DRINKS 95

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

MINERAL WATER STILL | SPARKLING

- CHANG 350 ML 110 | 140
- CHANG 700 ML 190 | 210
- ACQUA PANNA 500 ML 140
- ACQUA PANNA 750 ML 250
- SAN PELLEGRINO 500 ML 160
- SAN PELLEGRINO 750 ML 250

JUICES 130

- ORANGE
- PINEAPPLE
- COCONUT
- LIME
- MANGO

FROZEN 150

- ORANGE
- PINEAPPLE
- COCONUT
- LIME
- MANGO
- WATERMELON
- PASSION FRUIT

BEVERAGE MENU

APERITIF

MARTINI BIANCO	220
MARTINI ROSSO	220
MARTINI EXTRA DRY	220
APEROL	220
CAMPARI	220
PERNOD	220
RICARD	220
FERNET BRANCA	480

GIN

BOMBAY SAPPHIRE	260
ROKU	280
TANQUERAY	290
HENDRICKS	380
CAORUNN	420
GIN MARE	450
AN DÚLAMÁN IRISH MARITIME	550

RUM

BACARDI WHITE	240
CAPTAIN MORGAN	240
CHALONG BAY	250
HAVANA 3 YEARS	280
PHRAYA	380
RON ZACAPA 23 YEARS	450

VODKA

STOLICHNAYA	220
SMIRNOFF	240
GREY GOOSE	350
BELVEDERE	350

MEZCAL

SE BUSCA MEZCAL JOVEN	450
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TEQUILA

JOSE CUERVO SILVER	280
DON JULIO BLANCO	450
PATRON SILVER	480
DON JULIO REPOSADO	550

BOURBON WHISKY

JIM BEAM	240
MAKER'S MARK	320

TENNESSEE WHISKY

JACK DANIEL	260
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IRISH WHISKY

JAMESON	260
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CANADIAN WHISKY

CANADIAN CLUB	240
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BLENDED SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL	280
CHIVAS REGAL 12 YEARS	320
JOHNNIE WALKER GOLD LABEL	380
JOHNNIE WALKER BLUE LABEL	950

BLEND MALT SCOTCH WHISKY

MONKEY SHOULDER	350
THE EPICUREAN YEARS, Lowland	550

BEVERAGE MENU



SINGLE MALT SCOTCH WHISKY

TALISKER 10 YEARS, Island	450
CRAGGANMORE 12 YEARS, Speyside	450
ANCNOC 12 YEARS, Highland	450
OLD PULTENEY 12 YEARS, Highland	450
THE SINGLETON 12 YEARS, Speyside	450
GLENMORANGIE QUINTA RUBAN, Highland	480
GLENMORANGIE LASANTA, Highland	480
ARBEG 10 YEARS, Isley	550
MACALLAN 12 YEARS, Highland	720
GLENKINCHIE 12 YEARS, Lowland	750

SINGLE MALT THAI WHISKY

PRAKAAN SELECT CASK	390
PRAKAAN PEATED MALT	420
PRAKAAN DOUBLE CASK	450

JAPANESE WHISKY

SUNTORY KAKUBIN	280
HIBIKI SUNTORY	850

COGNAC

REMY MARTIN VSOP	480
MARTELL VSOP	520
HENNESSY VSOP	520
HENNESSY XO	950

LIQUEURS

SAMBUCA	180
LIMONCELLO	180
AMARETTO	260
BAILEY'S	260
KAHLUA	280
COINTREAU	280
GRAND MARNIER	280
JAGERMEISTER	340

GRAPPA

GRAPPA NONINO FRIULANO	260
GRAPPA NONINO MOSCATO	340

SHERRY

TIO PEPE FINO	280
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PORT

TAYLOR'S 10 YEAR	320
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DESSERT FREINDLY 290

ESPRESSO MARTINI

Smirnoff | Kahlúa | Frangelico | Espresso

AMARETTO SOUR

Amaretto | Jim Beam | Angostura Bitters | Lime | Sugar

IRISH IOFFEE

Jameson | Kahlúa | Coffee | Cream | Sugar

TEA

HOT | ICE

ENGLISH BREAKFAST TEA	90 140
EARL GREY TEA	90 140
GREEN TEA	90 140
JASMINE GREEN TEA	90 140
PEPPERMINT TEA	90 140
CHAMOMILE TEA	90 140

LOOSE TEA

HOT | ICE

MANGO & STRAWBERRY	130 150
SINGLE ESTATE DARJEELING	130 150

COFFEE

HOT | ICE

ESPRESSO	130
DOUBLE ESPRESSO	160
AMERICANO BLACK COFFEE	130 150
LATTE	130 150
CAPPUCCINO	130 150
MOCHA	130 150
CHOCOLATE	130 150



The background is a solid blue color with a repeating pattern of white line-art illustrations of various sea creatures and ingredients. These include a large lobster on the left, a crab at the bottom left, a starfish, a squid, a fish, a scallop, a shrimp, and various sea shells. There are also illustrations of citrus slices (lemons and limes) and herbs scattered throughout.

SEA FIRE SALT

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