



From Ocean Depths to Salted Flames

At Sea Fire Salt, every element tells a story of the sea, the flame, and the purity of salt. From the turquoise waters of Phuket and Phang Nga to the hands of our trusted local fishermen, each catch is a testament to craftsmanship and sustainability. We honour the rhythm of the tides, ensuring that every ingredient served is not only of the highest quality but also respectful of our community and the environment.

Our selection of premium meats speaks of distant pastures and meticulous curation. Hand-selected and imported from Australia and New Zealand, every cut embodies integrity, tenderness, and an unmistakable depth of flavour, a tribute to those who raise their herds with care and respect.

Then comes the element that defines us - salt. We master the art of Himalayan salt brick cooking, where heat meets mineral in perfect harmony. As each dish finishes on the glowing salt block, it becomes delicately infused with over eighty natural minerals, enhancing flavour, preserving nutrition, and creating a dining experience unlike any other.

What you savour today is the very soul of Mai Khao - a harmony of sea breeze, earth, and flame.

OYSTERS *Served on ice with lemon & shallot red wine vinegar*

FINE DE CLAIRE



ONE PIECE

170

SIX PIECES

1,000

TWELVE PIECES

2,000

STARTERS & SALADS

TROPICAL CEVICHE



GROUPER, MANGO, PASSION FRUIT, CITRUS DRESSING

590

TUNA TATAKI

PICKLED RED ONION, GARLIC CHIPS, PONZU

650

GAZPACHO



CHILLED TOMATO SOUP WITH CAPSICUM SALAD & CRUNCHY CROUTONS

480

POKE BOWL



CHOICE OF TUNA OR SALMON WITH RICE, VEGETABLES & TROPICAL TOPPINGS

490

VEGAN POKE BOWL



AVOCADO, HUMMUS, MANGO, CUCUMBER, BEANSPROUTS, GRILLED TOFU

400

GOAT'S CHEESE & GREENS



BABY LETTUCE, APPLE, MACADAMIA NUTS, MANGO, HONEY MUSTARD

500

QUINOA POWER SALAD



QUINOA, BEETROOT, PUMPKIN, ROCKET, CITRUS BALSAMIC, DEEP-FRIED ARTICHOKE

450

CREAM BURRATA



ROASTED TOMATO, SHISO VINAIGRETTE, PICKLED ONION & MIZUNA

650

KING CRAB SALAD



ICEBERG LETTUCE, CRISPY NOODLES, SESAME DRESSING

650

SASHIMI MORIAWASE



SALMON, YELLOW TAIL, TUNA, SALMON ROE

700

NIGIRI SUSHI



SALMON, TUNA, YELLOW TAIL, SALMON ROE

650

ROASTED FIGS & STRACCIATELLA



GRILLED FIGS, IBERIAN HAM, STRACCIATELLA CREAM, BALSAMIC GLAZE

650

SIGNATURE DRY-AGED MEAT EXPERIENCE

Our signature dry-aged meats are presented on a *Himalayan salt brick*, enhancing natural flavours and texture. To elevate the experience, our Resort Sommelier curates the ideal wine pairing to complement your steak.

DRY-AGED WAGYU STRIPLOIN	2,600
DRY-AGED WAGYU TENDERLOIN	2,550
DRY-AGED AUSTRALIAN RIB EYE	1,950

SIDE DISHES

GRILLED BROCCOLINI WITH WAFU SAUCE 	280
ANANTARA FARM FRESH MUSHROOMS, BLACK PEPPER SAUCE, GARLIC CHIPS  	280
GRILLED CORN, KOMBU LIME BUTTER	280
TRUFFLE FRIES  	350
ROASTED POTATOES WITH HERB SOUR CREAM	280
MASHED POTATOES	280
SKIN ON FRIES	280

SAUCES







BÉARNAISE SAUCE | ROSEMARY JUS | HERB BUTTER | THAI SEAFOOD SAUCE
CHIMICHURRI | YUZU-KOSHO MAYONNAISE | BBQ MISO SAUCE

RESORT SOMMELIER WINE RECOMMENDATIONS

SOMMELIER'S FAVOURITE SELECTION BY CORAVIN (150 ML)

2013	CHÂTEAU SAINT-PIERRE, 4ÈME GRAND CRU CLASSÉ, ST.-JULIEN FRANCE	1,700
2020	CHÂTEAU D'ISSAN, 3ÈME GRAND CRU CLASSÉ, MARGAUX FRANCE	1,560
2016	RIDGE VINEYARDS GEYSERVILLE, ALEXANDER VALLEY USA	1,300
2016	NICOLIS AMARONE DELLA VALPOLICELLA DOCG, VENETO ITALY	1,200
2021	DOMINIO DE PINGUS "PSI", RIBERA DEL DUERO SPAIN	840

SNACKS TO SHARE

POPCORN CHICKEN BITES	 	320
SESAME, SPICY SOUR-SAUCE		
CRISPY CALAMARI	 	360
YUZU-KOSHU MAYONNAISE		
TRUFFLE FRIES		350
TRUFFLE OIL, PARMESAN SPRINKLE, TRUFFLE MAYONNAISE		
CRISPY FRIED SALMON		650
SWEET-SOUR SAUCE, MARINATED VEGETABLES		

PASTA & RISOTTO









BOLOGNESE PASTA		560
CLASSIC BEEF RAGU WITH FETTUCCHINE		
GREEN PESTO PENNE	 	420
CREAMY BASIL PESTO & PARMESAN		
VONGOLE LINGUINE		750
CLAMS, GARLIC, WHITE WINE, PARSLEY		
TRUFFLE MUSHROOM RISOTTO		650
SAUTÉED MUSHROOMS, TRUFFLE PASTE, SUN-DRIED TOMATO, CRISPY MUSHROOMS PARMESAN		

BURGERS & PIZZAS

WAGYU BURGER		720
CARAMILISED ONION, SAUCE ON A SOFT BUN		
CRISPY CHICKEN BURGER		450
BUTTERMILK CHICKEN, SRIRACHA MAYO, SPINACH, PICKLE		
VEGAN BEACH BURGER		410
PLANT-BASED PATTY, AVO DIP, SPICY TOMATO SALSA		
SPICY PEPPERONI PIZZA	 	450
DIAVOLA-STYLE WITH CHILI FLAKES		
PARMA HAM PIZZA		790
HAM, ROCKET, PARMESAN, CHERRY TOMATO		
CLASSIC MARGHERITA PIZZA		420
TOMATO SAUCE, MOZZARELLA, FRESH BASIL		

FROM THE CHARCOAL GRILL

SEAFOOD | ALL SEAFOOD IS LOCALLY SOURCED. SERVED WITH GRILLED LEMON AND A CHOICE OF SAUCE.

TIGER PRAWN	 	2,100
BABY SEABASS	 	1,200
SPICY MISO CHILEAN SEABASS	 	1,200
YELLOWFIN TUNA	 	1,000

MEATS

NEW ZEALAND LAMB CHOPS	 	2,000
PROSUN FARM WHOLE BABY CHICKEN	 	890

SERVED WITH

SAUCE BEARNAISE | ROSEMARY JUS | HERB BUTTER | THAI SEAFOOD SAUCE
CHIMICHURRI | YUZU-KOSHU MAYONNAISE | BBQ MISO SAUCE







TO SHARE

GRILLED SEAFOOD PLATTER	  	5,580
PHUKET LOBSTER, TIGER PRAWNS, WHITE PRAWNS, BLUE CRAB, SCALLOPS, MUSSELS, WHOLE SEABASS, AND SQUID.		

SIDE DISHES

GRILLED BROCCOLINI WITH WAFU SAUCE	 	280
FARMED FRESH ANANTARA MUSHROOM BLACK, PEPPER SAUCE, GARLIC		280
GRILLED CORN, KOMBU BUTTER, LIME	 	280
ROASTED POTATOES WITH HERB SOUR CREAM		280
MASHED POTATOES		280
SKIN ON FRIES		280

VEGETARIAN & VEGAN OPTIONS

ROASTED BUTTERNUT SQUASH  	450
STUFFED WITH VEGETABLES, PARMESAN, AND QUINOA	
GRILLED CAULIFLOWER STEAK  	490
WITH CAULIFLOWER CREAM, CRISPY KALE, CHILLI, AND CHIMICHURRI	
PORTOBELLO  	500
SUCCULENT GRILLED PORTOBELLO MUSHROOM MARINATED IN A RICH BLEND OF BALSAMIC VINEGAR, MISO, OLIVE OIL, GARLIC, AND SMOKED PAPRIKA	

DESSERTS

MANGO MOUSSE  	390
SMOKED VANILLA CREAM, ALPHONSO MANGO SORBET, CRISP MERINGUE	
CHOCOLATE FONDANT 	400
WARM VALRHONA CHOCOLATE, UMAMI MISO CARAMEL, SALTED CARAMEL	
PASSION FRUIT & ROASTED COCONUT ICE CREAM SANDWICH 	390
TOASTED COCONUT BISCUIT, TROPICAL PASSION FRUIT CREAM	
MILK CHOCOLATE & HAZELNUT PARFAIT 	390
GIANDUJA PARFAIT, CARAMELISED HAZELNUT, COCOA CRUMBLE, FLAMED WITH THAI RUM	
THAI TEA CRÈME BRÛLÉE 	390
SILKY THAI TEA CUSTARD, CARAMELISED SUGAR CRUST	
TIRAMISU 	400
ESPRESSO-SOAKED SAVOIARDI, MASCARPONE CREAM, COCOA DUST	
ICE CREAM 	150/SCOOP
VANILLA	SALTED CARAMEL
CHOCOLATE	CHOCOLATE CHIP
STRAWBERRY	MATCHA GREEN TEA
SORBET 	150/SCOOP
MANGO	
PASSION FRUIT	
LEMON	
COCONUT	
LOCAL SLICED FRUIT PLATTER   	350