
Sea
FIRE
SALT

STARTER

*CHEF'S RECOMMENDATION



SEA FIRE SNAPPER CEVICHE

Mint | Spring Onion | Tomato
Lime Coriander Dressing | Salmon Roe
เซวิเชปลากะพง

450

*CHEF'S RECOMMENDATION



ITALIAN BURRATA

Tomato | Raspberries | Strawberries | Blueberries
Rocket | Basil | Pistachio
สลัดอิตาเลียนบูราตาชีส

550

CRISPY BRIE CHEESE WITH PARMA HAM

Brie Cheese | Parma Ham | Honey | Grape
ชีสบริทอดกรอบ เสิร์ฟพร้อมพาร์มาแฮม

450



CRAB & AVOCADO SALAD

Hand-picked Crab Meat | Avocado | Citrus Dressing
Charred Corn | Fresh Herbs Ikura
สลัดปูและอะโวคาโด

550

ASIAN SPICED TUNA SALAD

Seared Yellow Fin Tuna | Ginger-Soy Sauce
Avocado | Watercress | Mango
สลัดทูน่าสไตล์เอเชียน

550

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STARTER

*CHEF'S RECOMMENDATION



SALMON TONNATO
Pickled Atlantic Salmon | Tuna Mousseline
Trout Caviar | Giant Caper
แซลมอนซอสทอนนาโต

550

*CHEF'S RECOMMENDATION



HAWAIIAN SALMON RELISH
Salted Diced Salmon | Tomato | Sweet Onion | Lemon Juice
แซลมอนริลิซสไตล์ฮาวาย

550



CHARRED PRAWN SALAD WITH CHIPOTLE VINAIGRETTE
Zucchini | Orange | Tomato | Fillet Iceberg | Pomegranate
Grilled Corn | Passion Gochujang Dressing
สลัดกุ้งย่างกับน้ำสลัดพริกชิโปตเลรมควัน

550

*CHEF'S RECOMMENDATION

HOKKAIDO SCALLOPS
Pan Seared Scallops | Salmon Roe | Crispy Kale
Cauliflower Cream
หอยเชลล์ฮอกไกโดย่าง

600

SOUP

AVOCADO GAZPACHO
Pomelo | Crab Meat | Lemon Juice | Soda Water | Avocado
ซุปกัซปาโชอะโวคาโด

300

ANDAMAN CRAB BISQUE
Black Crab Meat | Sundried Tomato | Sour Cream
ซุปบิสก์ปูอันดามัน

450

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MAIN

*CHEF'S RECOMMENDATION



LINGUINE ALLE VONGOLE

Fresh Clams | Garlic | Chopped Onion | Dried Tomato
Dill | White Wine
ลิงกวินีหอยตลับสไตล์อิตาเลียน

550



SLOW-COOKED PORK RIBS WITH BBQ GLAZE

HB, FB, AI 150

Pork Ribs | Smoked Barbecue Glaze | Onion Rings | Coleslaw
ซี่โครงหมูตุ๋นเซอสบาร์บีคิว

700



PAN-SEARED GROUPER

Grilled Asparagus | Cauliflower Cream
Fried Garlic Stalks | White Wine
ปลาเก๋าย่าง

750

PRAWN CARBONARA

HB, FB, AI 150

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

650

KUROBUTA PORK CHOP

Free Range | High Welfare Pigs Raised
หมูคุโรบุตะชูวีด์

650

SAFFRON CAULIFLOWER

Grilled Cauliflower | Saffron Emulsion
Popped Quinoa | Pickled Celery
ดอกกะหล่ำย่างกับแซฟฟรอน

450

GREEN PEA RISOTTO

Creamy Buckwheat Risotto | Green Pea Mousse
Salted lemon | Edamame
รีซอตโต้ถั่วลันเตา

450

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GRILLED MEAT

CHEF'S RECOMMENDATION



WAGYU TOMAHAWK MB 4-5 (IKG)

* KINDLY ALLOW APPROXIMATELY 30 MINUTES FOR PREPARATION.

**HB, FB, AI-FULL PRICE

โทมาฮอว์กวากิว

3,900

CHEF'S RECOMMENDATION



WATER AGING 14 DAYS ANGUS BEEF TENDERLOIN (250 GR.)

**HB, FB, AI-FULL PRICE

เทนเดอร์ลอยน์เนื้อแองกัส บ่มน้ำ 14 วัน

1,800

WATER AGING 14 DAYS ANGUS BEEF RIB EYE (250 GR.)

**HB, FB, AI-FULL PRICE

ริบอายเนื้อแองกัส บ่มน้ำ 14 วัน

1,800

STRIPLOIN-180-DAY GRAIN FED VERIFIED BLACK ANGUS (250 GR.)

HB, FB, AI 500

เนื้อสตริปลอยน์ แบล็คแองกัส

1,600

PICANYA-150-DAY GRAIN FED VERIFIED BLACK ANGUS (250 GR.)

HB, FB, AI 500

เนื้อพิคานย่า แบล็คแองกัส

1,600

IBERICO LAMB RACK

HB, FB, AI 500

แกะอิเบริโก

1,600

ANGUS BEEF TENDERLOIN

HB, FB, AI 500

เทนเดอร์ลอยน์เนื้อแองกัส

1,500

ANGUS BEEF RIB EYE

HB, FB, AI 500

ริบอายเนื้อแองกัส

1,500

HERB GRILLED CHICKEN BREAST

อกไก่ย่างสมุนไพร

650

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FLAME GRILLED SEAFOOD

*CHEF'S RECOMMENDATION



WHOLE PHUKET LOBSTER (600 GR.)
**HB, FB, AI-FULL PRICE
ล็อบสเตอร์ภูเก็ต
2,700

JUMBO BLACK TIGER PRAWNS
**HB, FB, AI 300
กุ้งลายเสือจัมโบ้
900

WHOLE SEABASS
**HB, FB, AI 300
ปลากะพงขาว
900

YELLOW FIN TUNA
ปลาทูน่า
750

FIRE GRILLED BARRACUDA FILLET
ปลาสากย่าง
900

GIANT SQUID
ปลาหมึก
650

SIDE DISH 200

TRUFFLE MASHED POTATO มันบดทรัฟเฟิล
SWEET POTATO FRIES มันหวาน
PARMESAN FRIES เฟรนช์ฟรายส์พาร์เมซาน
GRILLED ASPARAGUS หน่อไม้ฝรั่งย่าง
ALMOND BROCCOLI บรอกโคลีผัดอัลมอนด์
MIXED MUSHROOM เห็ดรวมผัด
GRILLED CORN ข้าวโพดย่าง

SAUCE

SAUCE BEARNAISE ซอสแบร์แนซส
ROSEMARY JUS ซอสเกรวี่โรสแมรี่
LEMON BUTTER ซอสเลมอนบัตเตอร์
CHIMICHURRI ซอสชิมิชูร์รี่
TOMATO—MANGO SALSA ซัลซ่ามะเขือเทศและมะม่วง
SEAFOOD SAUCE น้ำจิ้มซีฟู้ด

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SEAFOOD HIGHLIGHTS

SEA FIRE SALT SIGNATURE



SALT BAKED SEABASS

KINDLY ALLOW APPROXIMATELY 30 MINUTES FOR PREPARATION.

Maldon Sea Salt Baked Seabass | Lemon Butter | Seafood Sauce

**HB, FB, AI 300

ปลากะพงอบเกลือ

1,100

GRILLED SEAFOOD PLATE

KINDLY ALLOW APPROXIMATELY 30 MINUTES FOR PREPARATION.

Seabass | Slipper Lobster | Tiger Prawns | NZ Mussel
Giant Squid | Sauteed Vegetable | Parmesan Fried
Lemon Butter | Seafood Sauce

**HB, FB, AI 900

ซีฟู้ดย่าง

1,900

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DESSERT

*CHEF'S RECOMMENDATION



TIRAMISU

Espresso-Soaked Ladyfinger with Mascarpone Cream | Raspberry

ทีรามิสุ

350



APPLE TART

Warm Apple Tart Tatin | Vanilla Ice Cream

แอปเปิ้ลคาแดงเสิร์ฟกับไอศกรีมวานิลลา

300



LEMON CHEESECAKE

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

เลมอนชีสเค้ก

300

CHOCOLATE LOVE

Chocolate Mousse Bar | Mixed Nut Base | Dark Chocolate Ganache

ช็อคโกแลตเลิฟ

350

TROPICAL FRUIT SAMPLER

Assorted Seasonal Fruits

ผลไม้รวม

250

THE SFS SCOOP

Sea Fire Salt Ice Cream & Sorbet Collection by Scoop

ไอศกรีม

120

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SOMMELIER RECOMMENDATIONS

CURATED PAIRINGS TO ENHANCE YOUR DINING EXPERIENCE

SELECTED BY SOMMELIER NUTAWAN JUMPANAK

STARTERS

Refreshing flavours and vibrant acidity to awaken the palate.

PROSECCO
Top notes: Green apple, citrus, white peach
Flavour: Crisp, light, refreshing
Acidity: ●●●○○
Body: ●●○○○
Suggested dishes:
Sea Fire Snapper Ceviche
Asian Spiced Tuna Salad

CAVA
Top notes: Citrus, stone fruit, hint of brioche
Flavour: Dry, elegant, complex
Acidity: ●●●○○
Body: ●●○○○
Suggested dishes:
Italian Burrata
Crab & Avocado Salad

CHAMPAGNE
Top notes: White flowers, citrus, brioche
Flavour: Refined, dry, fine mousse
Acidity: ●●●●○
Body: ●●●○○
Suggested dishes:
Salmon Tonnato
Crispy Brie Cheese with Parma Ham

WHITE SELECTIONS

Fresh acidity and balanced texture to complement seafood and lighter dishes.

CHENIN BLANC
Top notes: Starfruit, lime, pineapple
Flavour: Fresh, vibrant, rounded
Acidity: ●●●○○
Body: ●●○○○
Suggested dishes:
Hokkaido Scallops

PINOT GRIS
Top notes: White flowers, stone fruit
Flavour: Smooth, balanced, gentle
Acidity: ●●●○○
Body: ●●○○○
Suggested dishes:
Charred Prawn Salad
lighter seafood

POUILLY-FUMÉ
Top notes: Citrus blossom, orchard fruit, flint
Flavour: Crisp, elegant, mineral
Acidity: ●●●●○
Body: ●●●○○
Suggested dishes:
Hokkaido Scallops
Charred Prawn Salad

MAINS

Complementing flavours and enhancing texture.

BURGUNDY CHARDONNAY
Top notes: White flowers, lemon
Flavour: Elegant, creamy, refined
Acidity: ●●●○○
Body: ●●●○○
Suggested dishes:
Pan-Seared Grouper
Prawn Carbonara

PINOT GRIGIO
Top notes: Orchard fruit, yellow apple
Flavour: Dry, textured, clean
Acidity: ●●●○○
Body: ●●○○○
Suggested dishes:
Linguine alle Vongole
Pan-Seared Grouper

PINOT NOIR
Top notes: Raspberry, strawberry, rose
Flavour: Fresh, elegant, soft tannins
Acidity: ●●●○○
Body: ●●○○○
Suggested dishes:
Kurobuta Pork Chop
Slow-Cooked Pork Ribs

GRILLED MEATS

Balancing richness and tannin.

BORDEAUX BLEND
Top notes: Dark fruit, cedar, spice
Flavour: Structured, firm, classic
Acidity: ●●●●○
Body: ●●●●○
Suggested dishes:
Wagyu Tomahawk
Angus Beef Rib Eye, Striploin

SUPER TUSCAN
Top notes: Dark berries, red fruit
Flavour: Smooth, vibrant, generous
Acidity: ●●●○○
Body: ●●●●○
Suggested dishes:
Angus Beef Tenderloin
Water-Aged Beef Tenderloin

NAPA VALLEY REDS
Top notes: Ripe berries, sweet spice
Flavour: Rich, ripe, rounded
Tannin: ●●●○○
Body: ●●●●○
Suggested dishes:
Wagyu Tomahawk
Rib Eye, Picanha

PINOT NOIR / SANGIOVESE
Top notes: White flowers, citrus, brioche
Flavour: Elegant, fresh
Tannin: ●●○○○
Body: ●●●○○
Suggested dishes:
Herb-Grilled Chicken Breast
Iberico Lamb Rack

FLAME-GRILLED SEAFOOD

Fresh acidity — seafood's natural partner.

CHARDONNAY
Top notes: Lemon, orchard fruit, vanilla
Flavour: From crisp to creamy
Acidity: ●●●○○
Body: ●●●○○
Suggested dishes:
Whole Phuket Lobster
Whole Seabass

SAUVIGNON BLANC
Top notes: Citrus, passion fruit
Flavour: Fresh, vibrant, refreshing
Acidity: ●●●●○
Body: ●●○○○
Suggested dishes:
Whole Seabass
Giant Squid
Barracuda

ALBARIÑO
Top notes: Orchard fruit, citrus
Flavour: Crisp, rounded, subtly saline
Acidity: ●●●●○
Body: ●●●○○
Suggested dishes:
Jumbo Black Tiger Prawns
Yellow Fin Tuna
Grilled Seafood Plate