



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



OCTOPUS

Seared Octopus | Chorizo Panna Cotta | Saffron Aioli | Calamarata Dust



THB 400



BLACK ANGUS BEEF TARTAR

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



THB 550



ARTISAN WATERMELON

Tangy Infused Watermelon | Homemade Ricotta Cheese
Green Asparagus | Crispy Potato



THB 280

Sea
FIRE
SALT

SOUS VIDE PRAWNS

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



THB 400

ITALIAN BURRATA

Silky Burrata Mousse | Tomato Jam | Marinated Pomelo
Tonic-Basil Gel



THB 350

SALMON TONNATO

Pickled Atlantic Salmon | Tuna Mousseline
Trout Caviar | Giant Caper



THB 350

SOUP

SEAFOOD BISQUE

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



THB 300

BUTTERNUT SQUASH

Fragrant Butternut Squash | Spiced Puff Pastry | Smoked Paprika



THB 300

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.

MAIN

DUCK CONFIT

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



THB 600

MEDITERRANEAN RED SNAPPER

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



THB 650

GREEN PEA RISOTTO

Creamy Buckwheat Risotto | Green Pea Mousse
Salted Lemon | Edamame



THB 400



PRAWN CARBONARA

Seared Pacific Prawns | Calamarata Pasta
Guanciale | Pecorino | Egg



THB 650



SAFFRON CAULIFLOWER

Grilled Cauliflower | Saffron Emulsion | Popped Quinoa
Pickled Celery



THB 400



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GRILLED MEAT



WAGYU TOMAHAWK MB 4-5 (1KG)

* KINDLY ALLOW APPROXIMATELY 60 MINUTES FOR PREPARATION.

THB 3,800

WAGYU TENDERLOIN MB 6-7

THB 2,000

ANGUS BEEF RIB EYE

THB 1,300

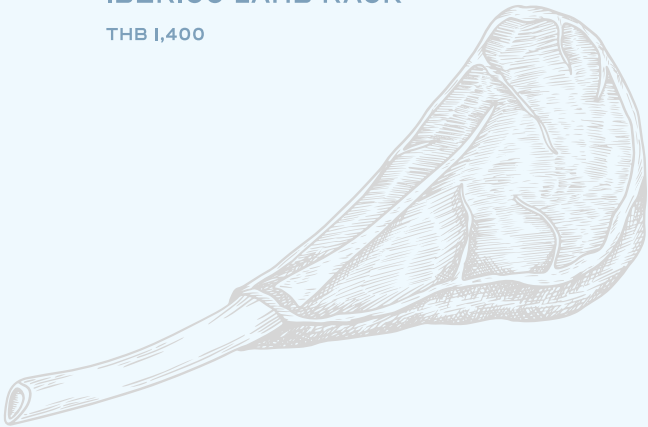
*CHEF'S RECOMMENDATION

ANGUS BEEF TENDERLOIN

THB 1,300

IBERICO LAMB RACK

THB 1,400



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

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GRILLED SEAFOOD



WHOLE PHUKET LOBSTER (600 GR.)



THB 2,200

GIANT SQUID



THB 500

WHOLE SEABASS



THB 500

YELLOW FIN TUNA



THB 500

JUMBO BLACK TIGER PRAWNS



THB 900

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SIDE DISH

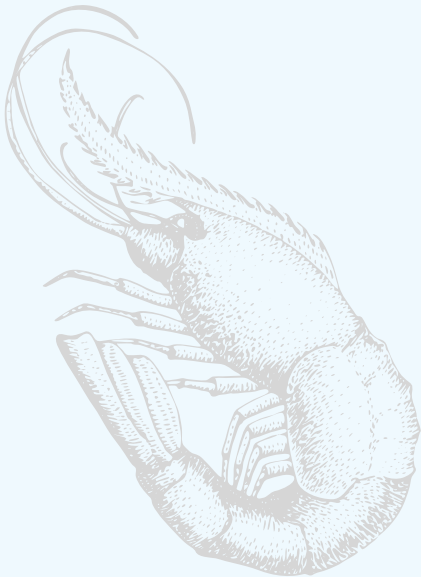
THB 120

- TRUFFLE MASHED POTATO
- SWEET POTATO WEDGES
- PARMESAN FRIES
- GRILLED ASPARAGUS
- ALMOND BROCCOLI

SAUCE

THB 80

- SAUCE BEARNAISE
- ROSEMARY JUS
- HERB BUTTER
- CHIMICHURRI
- TOMATO-MANGO SALSA



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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



THB 800

* KINDLY ALLOW APPROXIMATELY 30 MINUTES FOR PREPARATION

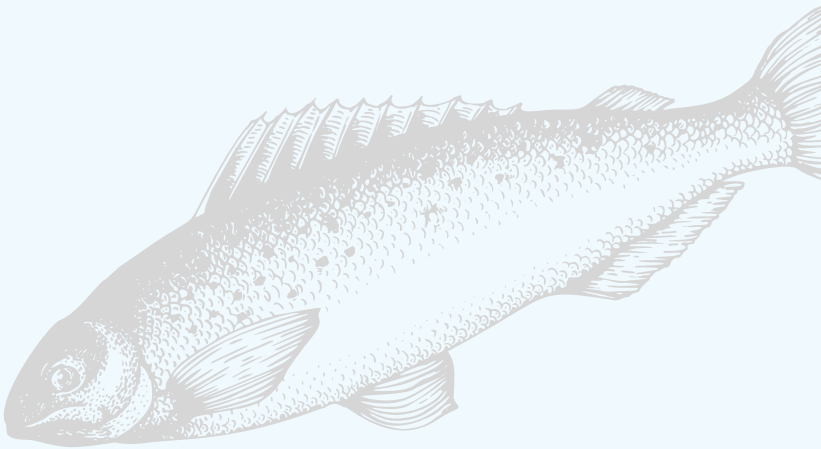
*CHEF'S RECOMMENDATION

SEAFOOD TOWER | SEAFOOD BUCKET

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



THB 1,900



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DESSERT

HOKKAIDO CREMEUX

Pumpkin Cremeux | Tonka Bean | Crunchy Pumpkin-Cookie Crumble



THB 280

MANGO TART

Sparkly Mango Tart | Meringue | Mango-Sesame Salsa | Golden Tonic



THB 280

TROPICAL FRUIT SAMPLER

Assorted Seasonal Fruits



THB 280

BY SCOOP

Ice Cream & Sorbet Collection by Scoop



THB 90



CHOCOLATE LOVE

Chocolate Mousse Bar | Mixed Nut Base | Dark Chocolate Ganache



THB 280



*CHEF'S RECOMMENDATION



SPICED PINEAPPLE

Sous Vide Pineapple | Coconut Sponge | Salted Cashew Nut Caramel



THB 280

BEVERAGE MENU



STAY CLASSIC

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

ZERO PROOF COCKTAIL THB 320

TUB TIM Botanical Dry Pomegranate Lemon Juice Lemongrass Syrup Tonic Water
PEACH Malt Blend Peach Puree 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

ZERO PROOF SPIRIT THB 290

BOTANICAL DRY
MALT BLEND
AMARETTI

BEER

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

THAI CRAFTED BEER

BUSSABA	THB 270
CHALAWAN	THB 290

SIGNATURE MOCKTAIL THB 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 THB 95

PEPSI PEPSI MAX TONIC GINGER ALE
LIME SODA MIRINDA

MINERAL WATER STILL | SPARKLING

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

JUICES & FROZEN

ORANGE	THB 130 150
PINEAPPLE	THB 130 150
COCONUT	THB 130 150
WATERMELON	THB 150

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BEVERAGE MENU



APERITIF

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

GIN

BOMBAY SAPPHIRE	THB 260
TANQUERAY	THB 290
HENDRICKS	THB 380
AN DÚLAMÁN IRISH MARITIME	THB 550

RUM

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

VODKA

GREY GOOSE	THB 350
BELVEDERE	THB 350
ABSOLUT	THB 260
SMIRNOFF	THB 260

TEQUILA/MEZCAL

SE BUSCA MEZCAL JOVEN	THB 450
DON JULIO BIANCO	THB 450
DON JULIO REPOSADO	THB 650
PATRON SILVER	THB 650

BOURBON WHISKY

JIM BEAM	THB 240
MAKER'S MARK	THB 320

BOURBON WHISKY

JIM BEAM	THB 240
MAKER'S MARK	THB 320

TENNESSEE WHISKY

JACK DANIEL	THB 260
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IRISH WHISKY

JOHN JAMESON	THB 260
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CANADIAN WHISKY

CANADIAN CLUB	THB 240
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BLENDED SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL	THB 250
CHIVAS REGAL 12 YEARS	THB 320
JOHNNIE WALKER BLUE LABEL	THB 950

BLEND MALT SCOTCH WHISKY

MONKEY SHOULDER	THB 350
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BEVERAGE MENU



SINGLE MALT SCOTCH WHISKY

TALISKER 10 YEARS (ISLAND)	THB 450
CRAGGANMORE 12 YEARS (SPEYSIDE)	THB 450
ARDBEG 10 YEARS (ISLEY)	THB 550
THE EPICUREAN YEARS (LOWLAND)	THB 550
MACALLAN 12 YEARS (HIGHLAND)	THB 720
GLENKINCHIE 12 YEARS (CAMPBELTOWN)	THB 750

COGNAC

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

LIQUEURS

SAMBUCA	THB 180
LIMONCELLO	THB 180
AMARETTO	THB 260
BAILEYS	THB 260
KALUA	THB 280
COINTREAU	THB 280
GRAND MARNIER	THB 280
JÄGERMEISTER	THB 340

SHERRY | GRAPPA | PORT

GRAPPA NONINO FRIULANO	THB 260
TIO PEPE FINO	THB 280
TAYLOR'S PORT 10 YEARS	THB 320
GRAPPA NONINO MOSCATO	THB 340

TEA

ENGLISH BREAKFAST	THB 90 140
EARL GREY	THB 90 140
GREEN	THB 90 140
JASMIN GREEN	THB 90 140
PEPPERMINT	THB 90 140
CHAMOMILE	THB 90 140

LOOSE TEA

MANGO & STRAWBERRY	THB 130 150
SINGLE ESTATE DARJEELING	THB 130 150

COFFEE

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





CHEF PATRICK VITTI

Executive Chef Anantara Hua Hin Resort

With an extensive culinary background shaped in Germany, Chef Patrick has worked with some of the world's most prestigious hotels and esteemed chefs, including Michelin-starred legend Eckart Witzigmann and Anantara Rasananda Koh Phangan.

These experiences have cultivated a deep passion for innovation and excellence in the kitchen. Drawn to Thailand's vibrant culture and rich culinary heritage, Chef Patrick finds constant inspiration in the country's bold flavors and harmonious balance of tastes.

Specializing in Thai-Mediterranean fusion cuisine, his creations seamlessly blend diverse traditions to deliver unique and memorable dining experiences.

A firm believer in the power of teamwork, Chef Patrick values collaboration as the key to achieving the highest standards in the kitchen. His leadership fosters a dynamic and creative environment where culinary excellence thrives.

Outside of the kitchen, the beach serves as his retreat—an endless source of inspiration where new ideas for menus and culinary innovations take shape.

“Cooking isn't a chemistry. It's the perfect balance out of passion, heart & soul”

Patrick Vitti







SEA FIRE SALT

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