



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

CRAB & AVOCADO SALAD   800
 CRAB SALAD WITH AVOCADO, GREEN APPLE, AND FRESH HERBS

WAGYU BEEF TARTARE (PREPARED TABLE SIDE) 950
 HAND-CHOPPED WAGYU TENDERLOIN SEASONED WITH CAPERS, SHALLOTS, DIJON MUSTARD, AND WORCESTERSHIRE SAUCE. RAW EGG YOLK, CORNICHONS, AND TOASTED BREAD

SEABREAM CRUDO   750
 FRESH SEABREAM WITH BERGAMOT, WILD ONIONS, AND BOTTARGA

CHARRED LEEKS  500
 CRISPY SHALLOTS, RADICCHIO SALAD

CREAMY BURRATA   650
 ROASTED TOMATO, SHISO VINAIGRETTE, PICKLED ONION & MIZUNA

GARDEN SALAD WITH GOAT'S CHEESE   500
 BABY LETTUCE, APPLE, MACADAMIA NUTS, MANGO, HONEY MUSTARD DRESSING

TUNA TATAKI 650
 PICKLED RED ONION, GARLIC CHIPS, PONZU

CHAR GRILLED OCTOPUS 570
 RED CAPSICUM CONFIT, BROWN BUTTER MASH

CRISPY FRIED SALMON 650
 SWEET-SOUR SAUCE, MARINATED VEGETABLES

SOUPS

ANDAMAN CRAB BISQUE  580
 WITH BLACK CRAB TORTELLINI, SOUR CREAM, SUNDRIED TOMATO, AND MANGO

ANANTARA FARM FRESH MUSHROOM  550
 TOPPED WITH TRUFFLE CREAM AND SOURDOUGH CROUTONS

SIGNATURE TOMAHAWK EXPERIENCE

Our signature *Tomahawk Steak* is elegantly presented on a trolley and carved tableside prepared exactly to your preference. To elevate the experience, our Resort Sommelier will personally recommend the perfect wine pairing to complement your steak.

TOMAHAWK STEAK MB 5-5 (1 KG) 5,900

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

FRENCH RED

2020	CHÂTEAU D'ISSAN, 3ÈME GRAND CRU CLASSÉ, MARGAUX <i>FRANCE</i>	7,800
2013	CHÂTEAU SAINT-PIERRE, 4ÈME GRAND CRU CLASSÉ, SAINT-JULIEN <i>FRANCE</i>	8,500

ITALIAN RED

2022	ANTINORI TIGNANELLO TOSCANA IGT, TUSCANY <i>ITALY</i>	12,500
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SPANISH RED

2021	DOMINIO DE PINGUS "PSI", RIBERA DEL DUERO <i>SPAIN</i>	4,200
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U.S.A. RED

2016	RIDGE VINEYARDS GEYSERVILLE, ALEXANDER VALLEY <i>USA</i>	6,500
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AUSTRALIAN RED

2018	TORBRECK "THE FACTOR" SHIRAZ, BAROSSA VALLEY <i>AUSTRALIA</i>	7,900
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 VEGAN  VEGETARIAN  SPICY  CONTAIN PORK  LOCALLY SOURCED DISH  GLUTEN FREE  DAIRY FREE

PRICES ARE IN THAI BAHT AND ARE SUBJECT TO 10% SERVICE CHARGE PLUS APPLICABLE GOVERNMENT TAX. GUESTS WITH ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS ARE KINDLY REQUESTED TO INFORM OUR TEAM.

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

FROM THE CHARCOAL GRILL

ALL OUR SEAFOOD IS LOCALLY SOURCED

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

PHUKET LOBSTER	 	3,000
TIGER PRAWNS	 	2,100
BABY SEABASS	 	1,200
SPICY MISO CHILEAN SEABASS	 	1,200
YELLOWFIN TUNA	 	1,000

MEATS

SLOW COOKED WAGYU SHORT RIBS	 	2,400
NEW ZEALAND LAMB CHOPS	 	2,000
PROSUN FARM WHOLE BABY CHICKEN	 	890

CHOOSE ONE SAUCE

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, SOFT SHELL CRAB, AND SQUID		
CHATEAUBRIAND (600 G)	 	4,000

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		
TRUFFLE MUSHROOM RISOTTO	 	650
SAUTÉED MUSHROOMS, TRUFFLE PASTE, SUN-DRIED TOMATO, CRISPY MUSHROOMS PARMESAN		
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, CARAMEL ICE CREAM		
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		
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