





Flavours of Elements

At our Sea. Fire. Salt we take pride in sourcing all our seafood from the local waters of Phuket, Phang Nga, and the surrounding areas. By Prioritizing local suppliers, we ensure the freshest ingredients while reducing our carbon footprint. Additionally, our premium meats are carefully selected and imported from Australia and New Zealand, guaranteeing exceptional quality.

Indulge yourself with our signature Himalayan salt brick cooking technique.

The chefs heat the Himalayan salt block to 200 degrees centigrade then sizzle your choice of meat or seafood on the superheated block, your food will be infused with the +80 minerals found in the salt. Not only are these healthy, but they will also impart a more complex flavour profile to your food.

APPETIZERS

FINE DE CLAIRE OYSTERS (§) (Per Piece (1) 200) 6 pcs. -1,00012 pcs. - 2,000970 BEEF CARPACCIO. Beef tenderloin, caper, rocket, black truffle, horseradish & parmesan cream HAMACHI CEVICHE. 69 6 950 Marinated hamachi with tiger milk, mango salsa, rum fish caviar, avocado, capsicum gel, cucumber, yuzu dressing 890 SEARED SCALLOP. 🗐 Corn & peas salsa, pumpkin cream, caviar, sautéed shimeji, lemon cream sauce BURRATA. 🐶 🧐 650 Roasted tomato, pine nut pesto, shimeji mushroom, basil, tomato chutney, seaweed grape, capsicum gel CRUNCHY NUT & SEED SALAD. 💟 🧐 📵 570 Hummus, carrot, avocado, beetroot, sprout, mixed grain seed & nut, lettuce, rocket leaves, balsamic dressing QUINOA SALAD. 💟 🇐 📵 450 Quinoa, beetroot, roasted pumpkin, orange, rocket leaves, fried artichoke, lemon dressing SOUP

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax

TORTELLINI ANDAMAN CRAB BISQUE. 🔮

TRUFFLE MUSHROOM CREAM SOUP. 🔮

Black crab tortellini, sour cream, sundried tomato, mango

Truffle cream, sautéed shimeji, shitake & champignon mushroom

Vegan ♥ Vegetarian ♥ Spicy Dishes ✔ Contains Pork ଢ Locally Sourced Dish ♥ Dairy Free €

550

570

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

MAINS

GRILLED SURF & TURF. © Ø 🚱 Wagyu beef fillet, tiger prawn, roasted potato terrine, pan seared foie gars, grape sauce	2,350
BREADED VEAL CUTLET. Herb gremolata, rocket, parmesan cheese, lemon, crispy shallot	2,150
TRUFFLE MUSHROOM RISOTTO. Sautéed mushroom, truffle paste, sun dried tomato, crispy mushroom, parmesan foam	650
SQUID INK SPAGHETTI. ② Ø Black ink spaghetti, squid, basil, fried chili, cherry tomato	590
GRILLED CAULIFLOWER STEAK. © © Roasted cauliflower cream, fried kale, fried chili, chimichurri vinaigrette	490
VEGAN ROASTED PUMPKIN. ♥ ● ● Fried chickpeas, kale salad, tahini dressing	450

GRILLED MEAT

BEEF WAGYU TOMAHAWK MB 4-5. 🗐 🖱	5,900
WAGYU STRIPLOIN MB 4-5. 🇐 📵	2,650
WAGYU TENDERLOIN MB 4-5. <a>(9)	2,550
KIMBARA BEEF RIBEYE MB 3. 6 6	2,150
LAMB CUTLET. (9)	1,950
SPICY BABY CHICKEN. 💋 🏻 🖱	890

GRILLED SEAFOOD

PHUKET LOBSTER 1KG. 1 6	3.900
MIXED SEAFOOD. 🔾 🗐 📵	2,650
JUMBO PRAWNS. 🔾 🍪 📵	2,100
WHOLE SEABASS. 🔾 🗐 📵	1,200
SALMON STEAK. 🗐 🖱	1,100
GIANT SQUID. 🔾 🗐 📵	950

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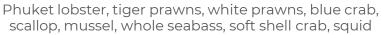
Dairy Free 🎒

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PLATTERS

HOT MIXED SEAFOOD PLATTER. (6)





5,500

MIXED MEATS & SEAFOOD PLATTER. 69 6





Beef tenderloin, lamb, chicken, Phuket lobster, tiger prawns, white prawns, blue crab, scallop, mussel, whole seabass, squid

6,500

TRUFFLE MASHED POTATO.	250	
MIXED SALAD. 🛇 🍪 📵	250	S
FRENCH FRIES. 🛇 🍪 📵	250	
GRILLED CORN COB WITH SPICE.	250	
GRILLED ASPARAGUS. 🗘 🗐 📵	250	
GARLIC BUTTER GREEN BEANS. 🥸 🥮	250	S

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Gluten Free

Dairy Free 📵

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DESSERTS

VANILLA
CHOCOLATE
STRAWBERRY
MATCHA GREEN TEA
SALTED CARAMEL

SORBET. 🛇 🎒 🎒 150/scoop

MANGO PASSION FRUIT LEMON

FRUIT. (250)

Fresh seasonal fruit selection

CARAMELIZED APPLE TART. ©
Caramel sauce, raspberry, whipping cream, vanilla ice cream, almond sliced

MILLE FEUILLE.

Hazelnut cream, crumble, mixed fresh fruit salad

390

LAVA CAKE.

350

MANGO CATALAN.

320

Almond crumble, mango Catalan cream, mixed berry

Strawberry ice cream, crumble, mixed berry sauce

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Vegan Vegetarian Spicy Dishes Contains Pork Locally Sourced Dish

Gluten Free

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