



SEA. FIRE. SALT.
Flavours of Elements




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. — 1,000

12 pcs. — 2,000

BEEF CARPACCIO. 🌾

Beef tenderloin, caper, rocket, black truffle, horseradish & parmesan cream

970

HAMACHI CEVICHE. 🌾🥛

Marinated hamachi with tiger milk, mango salsa, rum fish caviar, avocado, capsicum gel, cucumber, yuzu dressing

950

SEARED SCALLOP. 🌾

Corn & peas salsa, pumpkin cream, caviar, sautéed shimeji, lemon cream sauce

890

BURRATA. 🌿🌾

Roasted tomato, pine nut pesto, shimeji mushroom, basil, tomato chutney, seaweed grape, capsicum gel

650

CRUNCHY NUT & SEED SALAD. 🌿🌾🥛

Hummus, carrot, avocado, beetroot, sprout, mixed grain seed & nut, lettuce, rocket leaves, balsamic dressing

570

QUINOA SALAD. 🌿🌾🥛

Quinoa, beetroot, roasted pumpkin, orange, rocket leaves, fried artichoke, lemon dressing

450

SOUP

TORTELLINI ANDAMAN CRAB BISQUE. 📍

Black crab tortellini, sour cream, sundried tomato, mango

550

TRUFFLE MUSHROOM CREAM SOUP. 🌿

Truffle cream, sautéed shimeji, shitake & champignon mushroom

570

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

Vegan 🌿

Vegetarian 🌿

Spicy Dishes 🌶️

Contains Pork 🐷

Locally Sourced Dish 📍

Gluten Free 🌾

Dairy Free 🥛

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

GRILLED MEAT

BEEF WAGYU TOMAHAWK MB 4-5. 🌾🥛	5,900
WAGYU STRIPLOIN MB 4-5. 🌾🥛	2,650
WAGYU TENDERLOIN MB 4-5. 🌾🥛	2,550
KIMBARA BEEF RIBEYE MB 3. 🌾🥛	2,150
LAMB CUTLET. 🌾🥛	1,950
SPICY BABY CHICKEN. 🔥🌾🥛	890

GRILLED SEAFOOD

PHUKET LOBSTER 1KG. 📍🌾🥛	3,900
MIXED SEAFOOD. 📍🌾🥛	2,650
JUMBO PRAWNS. 📍🌾🥛	2,100
WHOLE SEABASS. 📍🌾🥛	1,200
SALMON STEAK. 🌾🥛	1,100
GIANT SQUID. 📍🌾🥛	950

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

Vegan 🌿 Vegetarian 🌿 Spicy Dishes 🔥 Contains Pork 🐷 Locally Sourced Dish 📍
Gluten Free 🌾 Dairy Free 🥛

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

PLATTERS

HOT MIXED SEAFOOD PLATTER. 🌿 🌾 🥛

Phuket lobster, tiger prawns, white prawns, blue crab, scallop, mussel, whole seabass, soft shell crab, squid

5,500

MIXED MEATS & SEAFOOD PLATTER. 🌿 🌾 🥛

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
FRENCH FRIES. 🌿 🌾 🥛	250
GRILLED CORN COB WITH SPICE. 🌿 🌶️	250
GRILLED ASPARAGUS. 🌿 🌾 🥛	250
GARLIC BUTTER GREEN BEANS. 🌿 🌾	250

SIDE DISH

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

Vegan 🌿 Vegetarian 🌿 Spicy Dishes 🌶️ Contains Pork 🐷 Locally Sourced Dish 📍
Gluten Free 🌾 Dairy Free 🥛

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

DESSERTS

ICE CREAM.🌱🌾 150/scoop

VANILLA
CHOCOLATE
STRAWBERRY
MATCHA GREEN TEA
SALTED CARAMEL

SORBET. 🌱🌾🥛 150/scoop

MANGO
PASSION FRUIT
LEMON

FRUIT. 🌱🌾🥛 250

Fresh seasonal fruit
selection

CARAMELIZED APPLE TART. 🌱 390
Caramel sauce, raspberry, whipping cream,
vanilla ice cream, almond sliced

MILLE FEUILLE. 🌱 370
Hazelnut cream, crumble, mixed fresh fruit salad

LAVA CAKE. 🌱 350
Strawberry ice cream, crumble, mixed berry sauce

MANGO CATALAN. 🌱 320
Almond crumble, mango Catalan cream, mixed berry

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

Vegan 🌱 Vegetarian 🌿 Spicy Dishes 🌶️ Contains Pork 🐷 Locally Sourced Dish 📍
Gluten Free 🌾 Dairy Free 🥛

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