

SEA. FIRE. SALT.

Discover flavours of elements
at our signature beachfront restaurant.

Our signature grill serves up fresh flavours in an inspired setting. Enjoy light seafood dishes and salads for lunch. Explore the world of Himalayan salt brick cooking, 200 degrees heated, from grilled meats to seafood for an exquisite dining experience.





Appetizers & Salads

Crispy Peppered Calamari  Lime leaf Aioli, lime flavored Himalayan salt	420
Beef Carpaccio 260 Day Grain Fed Australian Angus  Mustard dressing, marinated mushroom salad, aged Parmesan cheese	610
Roasted Cauliflower   Hazelnut cream, shallot vinaigrette with a light brown butter	390
Black Crab from the Andaman Sea Avocado, sweet yam beans and yoghurt cream dusted with Himalayan rosella salt	540
Marinated Mackerel  Lightly marinated Mackerel, prepared sous vide and served with potato and beetroot pickles	550


Soup

Truffle Cream  Dried Porcini mushrooms, black truffle and Himalayan truffle salt	390
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Pasta & Risotto


Andaman Seafood Pasta  Spaghetti with prawns, dried fish egg, squid, mussels and Italian basil	650
Porcini Mushroom Risotto  Sundried tomatoes, snow peas, dried Porcini mushrooms with black truffle	590

 VEGETARIAN  CONTAIN PORK  LACTOSE FREE  GLUTEN FREE  CONTAINS NUTS  SPICY  MEDIUM SPICY

() These Dishes can be created as a vegetarian option
Prices are in Thai Baht and are subject to 10% Service charge plus applicable government tax

SEA.

Seared Grouper 690
Local seared fillet with a charcoal grilled leek, baby kale, mushroom mousse and Andaman sauce

Grilled Seabass  790
Phuket grilled seabass fillet with celeriac segments, roasted beetroot, edible fern, dehydrated fish skin and carrot glaze

Norwegian Seared Salmon 810
Fillet of salmon with a citrus sabayon on a green pea coulis with sautéed Shimeji mushrooms

Sides


Steak fries	220
Creamy potatoes	180
Sautéed mixed vegetables	150
Truffle cream potatoes	250
Seasonal mixed salad	150
Chargrilled asparagus	200
Steamed rice	40

Sauces

- Creamy mushroom
- Red wine
- Green pepper
- Truffle
- Lemon butter
- Béarnaise
- Mint Jelly
- Dijon mustard

FIRE.

Phuket Lobster 700g 	2500
Served with sweet carrots and micro green salad	
Australian 260 Day Grain Fed Beef Tenderloin	1550
Double fried truffle potato with onion cream, grilled romaine leaves and red wine herb reduction	
Wagyu Oyster Blade "Marbling Score 6" 300 g 	1500
Australian Wagyu with Tom Yam spiced roasted baby potatoes	
Wagyu Rib Eye "Marbling Score 3" 300g 	2400
Australian Wagyu with sautéed Asian style mushrooms	
Australian Lamb Cutlets	1200
Truffle crusted lamb cutlets with grilled bok choy flowers and Porcini mushrooms with sweet potatoes and local crispy artichoke	
Slow Cooked Baby Chicken Breast	650
Sweet potato, red wine reduction with a truffle crumble, butter poached onion and beetroot pickles	

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SALT.

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| Australian Wagyu Short Ribs 🌶️
16 hours slow cooked ribs served with spicy papaya salad, tarragon oil and black Hawaiian salt | 1600 |
| Seabass Fillet on a Himalayan Salt Brick 🌾
Served with dehydrated tomato, pomelo salad and coconut dressing | 950 |
| Andaman Seafood Platter on a Himalayan Salt Brick
Phuket lobster, seabass fillet, scallops and tiger prawns served with grilled asparagus and accompanied with lemon garlic and seafood sauce | 2300 |
| Tiger Prawns on a Himalayan Salt Brick
Size 12 local prawns served with a seasonal salad | 1200 |
| Grilled Seafood Tower to Share 🌾
A selection of squid, tiger prawns, New Zealand and Thai mussels, seabass fillet, soft shell crab, Phuket lobster, blue crab and white prawns served with sautéed vegetables and chargrilled asparagus | 4900 |
| Surf & Turf Tower to Share 🐷🌶️
Tower of pork chop, beef tenderloin, chicken thighs, seabass fillet, scallops, rock lobsters, tiger prawns, blue crab, squid, Thai mussels, white prawns served with baby potatoes and caramelized baby carrots. | 5100 |

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