

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 	450
Lime leaf Aioli, lime flavored Himalayan salt	
Beef Carpaccio 260 Day Grain Fed Australian Angus 	690
Mustard dressing, marinated mushroom salad, aged Parmesan cheese	
Roasted Cauliflower  	390
Hazelnut cream, shallot vinaigrette with a light brown butter	
Black Crab from the Andaman Sea	610
Avocado, sweet yam beans and yoghurt cream dusted with Himalayan rosella salt	
Marinated Mackerel 	650
Lightly marinated Mackerel, prepared sous vids and served with potato and beetroot pickles	
Wagyu Beef Salad “Oyster Blade Marble Score 6” 	650
Baby green leaves, crispy rice, seasonal tomatoes, fresh mint with a Thai dressing	
Maguro Tuna 	590
Cucumber and sliced radish with crispy fish skin, Wakame and teriyaki gel with chili, sesame oil and kimchi	

Soup

Truffle Cream 	410
Dried Porcini mushrooms, black truffle and Himalayan truffle salt	

Pasta & Risotto


Andaman Seafood Pasta 	690
Spaghetti with prawns, dried fish egg, squid, mussels and Italian basil	
Porcini Mushroom Risotto 	610
Sundried tomatoes, snow peas, dried Porcini mushrooms with black truffle	

 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 	830
Phuket grilled seabass fillet with celeriac segments, roasted beetroot, edible fern, dehydrated fish skin and carrot glaze	
Norwegian Seared Salmon	950
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

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FIRE.

Phuket Lobster 700g 	2900
Served with sweet carrots and micro green salad	
Australian 260 Day Grain Fed Beef Tenderloin	1700
Double fried truffle potato with onion cream, grilled romaine leaves and red wine herb reduction	
Wagyu Oyster Blade “Marbling Score 6” 300 g 	1650
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	1400
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	
1 kg Australian Wagyu Tomahawk “Marbling Score 3”	5500
Served with truffle mashed potatoes and grilled asparagus	

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SALT.

Australian Wagyu Short Ribs 🌶️	1700
16 hours slow cooked ribs served with spicy papaya salad, tarragon oil and black Hawaiian salt	
Snow Fish on a Himalayan Salt Brick 🌾	1100
Japanese style marinated miso with avocado and mango salad	
Seabass Fillet on a Himalayan Salt Brick 🌾	950
Served with dehydrated tomato, pomelo salad and coconut dressing	
Andaman Seafood Platter on a Himalayan Salt Brick	2500
Phuket lobster, seabass fillet, scallops and tiger prawns served with grilled asparagus and accompanied with lemon garlic and seafood sauce	
Tiger Prawns on a Himalayan Salt Brick	1400
Size 12 local prawns served with a seasonal salad	
Grilled Seafood Tower to Share 🌾	5500
A selection of squid, tiger prawns, scallops, New Zealand and Thai mussels, seabass fillet, soft shell crab, Phuket lobster, blue crab and white prawns served with sautéed vegetables and chargrilled asparagus	
Surf & Turf Tower to Share 🐷🌶️	5700
Tower of pork chop, beef tenderloin, lamb cutlets, chicken thighs, seabass fillet, scallops, rock lobsters, tiger prawns, blue crab, squid, Thai mussels, white prawns served with baby potatoes and caramelized baby carrots.	

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Desserts

Chocolate Brownie   250
Himalayan salted caramel

Lemon Tart   260
Seasonal refreshing taste of lemon

Pineapple Crumble   270
Caramelized pineapple, lime crumble,
mousse of almond

Pol La Mai 190
Seasonal fresh fruits

	per scoop		per scoop
Ice Cream	190	Sorbet	190
<ul style="list-style-type: none">• Vanilla• Belgian dark chocolate• Salted caramel• Thai milk tea		<ul style="list-style-type: none">• Mango• Strawberry• Lemon• Passion fruit	



LACTOSE FREE



GLUTEN FREE

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