



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



CRAB SALAD WITH AVOCADO, GREEN APPLE, AND FRESH HERBS

800

WAGYU BEEF TARTARE (Prepared Tableside)

HAND-CHOPPED WAGYU TENDERLOIN SEASONED WITH CAPERS, SHALLOTS, DIJON MUSTARD, AND WORCESTERSHIRE SAUCE. SERVED WITH RAW EGG YOLK, CORNICHONS, AND TOASTED SOURDOUGH

950

SEABREAM CRUDO



FRESH SEABREAM WITH BERGAMOT, WILD ONIONS, AND BOTTARGA

750

CHARRED LEEKS



WITH SAUCE GRIBICHE AND HERB KALE SALAD

500

QUINOA POWER SALAD



QUINOA, BEETROOT, PUMPKIN, ROCKET, CITRUS BALSAMIC

450

CAPRESE



CREAMY BURRATA, ROASTED TOMATO, BASIL, OLIVE OIL

650

GARDEN SALAD WITH GOAT'S CHEESE



BABY LETTUCE, APPLE, MACADAMIA NUTS, MANGO, HONEY MUSTARD DRESSING

570

CHAR-GRILLED OCTOPUS

SERVED WITH TOMATO CONFIT AND PAPRIKA OIL

650

SOUPS

ANDAMAN CRAB BISQUE



WITH BLACK CRAB TORTELLINI, SOUR CREAM, SUNDRIED TOMATO, AND MANGO

580

CREAM OF WILD MUSHROOM

TOPPED WITH TRUFFLE CREAM AND SOURDOUGH CROUTONS

550



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.

FROM THE CHARCOAL GRILL

SERVED ON HIMALAYAN SALT STONE. ALL OUR SEAFOOD IS LOCALLY SOURCED

SEAFOOD

PHUKET LOBSTER	 	3,000
TIGER PRAWNS	 	2,100
BABY SEABASS	 	1,200
CORAL COD (GROUPER)	 	1,200
YELLOWFIN TUNA	 	1,000
GIANT SQUID	 	2,000

MEATS

DRY AGED WAGYU STRIPLOIN	 	2,600
DRY AGED WAGYU TENDERLOIN	 	2,550
AUSTRALIAN VEAL CUTLET	 	2,400
DRY AGED AUSTRALIAN RIB EYE	 	1,950
NEW ZEALAND LAMB CHOPS	 	2,000
PROSUN FARM BABY CHICKEN	 	890

SERVED WITH

SAUCE BEARNAISE | ROSEMARY JUS | HERB BUTTER | THAI SEAFOOD SAUCE
CHIMICHURRI | YUZU-KOSHU MAYONNAISE | BBQ MISO SAUCE

TO SHARE

GRILLED SEAFOOD PLATTER

PHUKET LOBSTER, TIGER PRAWNS, WHITE PRAWNS, BLUE CRAB, SCALLOPS, MUSSELS, WHOLE SEABASS, SOFT SHELL CRAB, AND SQUID

5,580

TOMAHAWK STEAK MB 5-5 (1 KG)



5,900

BEEF RIB (800 G)



4,000

CHATEAUBRIAND (600 G)



4,000

FIORENTINA T-BONE (1 KG)



3,200

SIDE DISHES

GRILLED BROCCOLINI WITH ALMOND



280

GRILLED GREEN ASPARAGUS



280

CREAMED SPINACH



280

MASHED POTATOES



280

FRENCH FRIES



280

SAUTÉED ROSEMARY POTATOES



280

SAUCES

SAUCE BEARNAISE | ROSEMARY JUS | HERB BUTTER | THAI SEAFOOD SAUCE

CHIMICHURRI | YUZU-KOSHU MAYONNAISE | BBQ MISO SAUCE

VEGETARIAN & VEGAN OPTIONS

ROASTED BUTTERNUT SQUASH	 	450
STUFFED WITH VEGETABLES, PARMESAN, AND QUINOA		
GRILLED CAULIFLOWER STEAK	 	490
WITH CAULIFLOWER CREAM, CRISPY KALE, CHIILI, AND CHIMICHURRI		
MUSHROOM RISOTTO	 	650
SAUTÉED MUSHROOMS, TRUFFLE PASTE, SUN-DRIED TOMATO, CRISPY MUSHROOMS PARMESAN FOAM.		
PORTOBELLO	 	500
SUCCULENT GRILLED PORTOBELLO MUSHROOM MARINATED IN A RICH BLEND OF BALSAMIC VINEGAR, MISO, OLIVE OIL, GARLIC, AND SMOKED PAPRIKA		

DESSERTS

DARK CHOCOLATE FONDANT	 	390
MOLTEN CENTER, SMOKED VANILLA GELATO.		
PINEAPPLE ETON MESS	 	320
CARAMELISED PINEAPPLE, COCONUT MERINGUE, WHIPPED CREAM — PREPARED TABLESIDE		
LEMON TART		390
TOASTED MERINGUE, YUZU SORBET		
TIRAMISU DOME		400
CLASSIC LAYERS, ESPRESSO & MASCARPONE IN A CHOCOLATE SHELL		
THAI TEA CREAM BRULEE		390
FRESH MANGO		
ICE CREAM		150/SCOOP
VANILLA		
CHOCOLATE		
STRAWBERRY		
MATCHA GREEN TEA		
SALTED CARAMEL		
SORBET		150/SCOOP
MANGO		
PASSION FRUIT		
LEMON		
LOCAL SLICED FRUIT PLATTER	 	350