



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

TROPICAL CEVICHE



GROUPER, MANGO, PASSION FRUIT, CITRUS DRESSING

590

FALAFEL & DIPS



FALAFEL WITH MOUTABEL, HUMMUS & WARM ZA'ATAR FLATBREAD

490

GAZPACHO



CHILLED TOMATO SOUP WITH CAPSICUM SALAD & CRUNCHY CROUTONS

480

POKE BOWL



CHOICE OF TUNA OR SALMON WITH RICE, VEGETABLES & TROPICAL TOPPINGS

490

VEGAN POKE BOWL



AVOCADO, HUMMUS, MANGO, CUCUMBER, BEANSPOUTS, GRILLED TOFU

400

GOAT'S CHEESE & GREENS



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

500

QUINOA POWER SALAD



QUINOA, BEETROOT, PUMPKIN, ROCKET, CITRUS BALSAMIC

450

CAPRESE



CREAMY BURRATA, ROASTED TOMATO, BASIL, OLIVE OIL

650

SWEET POTATO & COUSCOUS BOWL



AVOCADO, PINE NUTS, BABY SPINACH, LEMON DRESSING

450

SASHIMI MORIAWASE

SALMON, YELLOW TAIL, TUNA, SALMON ROE

700

NIGIRI SUSHI

SALMON, TUNA, YELLOW TAIL, SALMON

650



VEGAN



VEGETARIAN



SPICY



CONTAIN PORK



LOCALLY SOURCED DISH



GLUTEN FREE



DAIRY FREE

SNACKS TO SHARE

POPCORN CHICKEN BITES 	320
CRISPY CHICKEN, CAJUN SPICE, JALAPEÑO MAYO	
CRISPY CALAMARI 	360
GREEN CHILI LIME MAYO	
TRUFFLE FRIES	350
TRUFFLE OIL, PARMESAN SPRINKLE	
FRENCH FRIES 	250

PASTA & RISOTTO

BOLOGNESE PASTA 	560
CLASSIC BEEF RAGU WITH FETTUCCINI	
GREEN PESTO PENNE 	420
CREAMY BASIL PESTO & PARMESAN	
VONGOLE LINGUINE 	750
CLAMS, GARLIC, WHITE WINE, PARSLEY	
TRUFFLE MUSHROOM RISOTTO 	650
ARBORIO RICE, WILD MUSHROOMS, TRUFFLE OIL	

BURGERS & PIZZAS

WAGYU BEEF BURGER	720
CHEDDAR, PICKLES, BURGER SAUCE, SOFT BUN	
CRISPY CHICKEN BURGER	450
BUTTERMILK CHICKEN, SRIRACHA MAYO, SPINACH, PICKLE	
VEGAN BEACH BURGER 	410
PLANT-BASED PATTY, AVO DIP, SPICY TOMATO SALSA	
SPICY PEPPERONI PIZZA  	450
DIAVOLA-STYLE WITH CHILI FLAKES	
PARMA HAM PIZZA  	790
HAM, ROCKET, PARMESAN, CHERRY TOMATO	
CLASSIC MARGHERITA PIZZA 	420
TOMATO SAUCE, MOZZARELLA, FRESH BASIL	

FROM THE CHARCOAL GRILL

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

SEAFOOD | SERVED WITH GRILLED LEMON & CHOICE OF SAUCE

TIGER PRAWN	 	2,100
BABY SEABASS	 	1,200
YELLOWFIN TUNA	 	1,000
GIANT SQUID	 	2,000

MEATS | SERVED WITH GRILLED TOMATO MUSHROOM & CHOICE OF SAUCE

DRY AGED AUSTRALIAN WAGYU TENDERLOIN	 	2,550
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	 	5,580
PHUKET LOBSTER, TIGER PRAWNS, WHITE PRAWNS, BLUE CRAB, SCALLOPS, MUSSELS, WHOLE SEABASS, AND SQUID.		

SIDE DISHES

GRILLED BROCCOLINI WITH ALMOND	 	280
CHAR GRILLED ZUCCHINI WITH ROMESCO SAUCE	 	280
CREAMED SPINACH	 	280
MASHED POTATOES	 	280
FRENCH FRIES	 	280
PATATAS BRAVAS 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, CHILLI, AND CHIMICHURRI		
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		
THAI TEA CREAME 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

