



APPETIZERS AND SMALL PLATES

Panko Breaded Calamari

Stir fired with oyster sauce, chili, garlic, and lemon dressed salad

THB 390

Rock Salt Ceviche

Daily caught raw sea bass marinated in lime, maldon sea salt, extra virgin olive oil, with coriander, mint, chili and passion fruit

THB 450

Grilled Lamb Kofta

Spiced with mint and cumin served with tzatziki sauce, warm pita bread and green salad

THB 450

Pan seared Hokkaido Scallops

Tomato and confit lemon sauce vierge, black olive tapenade and fresh crostini

THB 725

Yum Talay

Salad of poached Rawai seafood, fresh lime juice, chili and Chinese celery

THB 650

Yum Som O

Pomelo salad with crispy shallot, dried coconut, and dried shrimp

THB 395

Som Tam

Green papaya salad, with chili, garlic, lime juice, dried shrimps and toasted peanuts

THB 360

Spring Green Garden Salad

Asparagus, sugar snap peas, new potatoes, radish, cherry tomatoes, crisp mixed leaves, soft boiled quail's egg, classic salad cream dressing

THB 395

Cypriot Village Salad

Tomato, cucumber, red onion, feta cheese, marinated kalamata olives white cabbage, capers, oregano and lemon oil

THB 450

Nashi Pear Salad

Candied walnuts, romaine hearts, Roquefort cheese, honey & mustard emulsion

THB 525

SOUPS

Chilled Beach Gazpacho

Tomato, capsicum, cucumber, celery, basil

THB 320

Bouillabaisse of Rawai Seafood

Local Rawai seafood poached in a prawn bisque served with rouille and rustic baguette

THB 510

Tom Kah Talay

Rawai day boat shellfish soup poached in infused coconut milk with lemon grass, chili, ginger and kafir lime leaf

THB 450

Allergen Information

We prepare our dishes with products that may contain allergens. The most common dietary preferences are indicated in this menu. Should you wish to see a complete guide to allergens please ask our host.



Vegetarian cuisine



Vegan dish



Pork



Rocksalt Signature



Spicy



Contains Gluten



ALL PRICES INCLUDE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX

CATCH OF THE DAY

All of our seafood is cooked to order in our wood fired oven or steamed and served with salad and French Fries or steamed rice, accompanied by fresh lemon, seafood sauce and Sauce Vierge. All fish are cooked whole and are recommended for 2 people to share.

Please ask your server to show you the fish on display and daily market price board.

WOOD FIRED OVEN

Piri Piri Chicken

Half a chicken marinated in our famous piri piri marinade, baked to perfection in our wood fired oven and served with skinny fries, green salad and tzatziki sauce

THB 630

(please allow 30 minutes for cooking)

Prawn Saganaki

Baked Andaman prawns flambéed in Ouzo served with tomato, gratinated feta cheese, green salad and a garlic rosemary baguette

THB 990

Andaman Sea Bass Steak

Marinated in paprika, garlic and extra virgin olive oil, green mango and mint dressing, natural yogurt with a cucumber, coriander, shaved radish and rocket leaf salad

THB 695

Imam Bayildi

Baked eggplant, onion, tomato ragout, served with an almond and pomegranate couscous

THB 495

SEAFOOD PLATTERS AND OYSTERS

Fine de Claire Oysters

Half a dozen fine de claire oysters served over ice with shallot dressing, tabasco sauce and spicy Thai seafood sauce

THB 950

Seafood Mezze (for 2 guests)

Chef's selection of Rawai day boat BBQ and fried seafood served with French fries, side salad and dips

THB 1,150

Andaman Platter (for 2 guests)

BBQ rock lobster, sea shrimps, tiger prawns, Fine de Claire oysters over ice with condiments, topped with a soup of poached local seafood infused with lemon grass, chili, coriander root and ginger infused coconut soup and complimented with garlic bread

THB 2,500

PASTA

Spaghetti of Phuket White Clams

Steamed in their shells with white wine cream sauce and finished with lemon and Italian parsley

THB 620

Linguini of Slipper Lobster Tail

Poached in a shellfish bisque sauce finished with tomato, parmesan cheese and Italian basil

THB 700

Penne bel-laban

Penne pasta with a mint, basil and garden pea pesto, drizzled with natural yogurt and toasted pine nuts

THB 495

Spaghetti Carbonara (no cream)

Authentically cooked with our in-house cured Pancetta, white wine, parmesan cheese and enriched by organic egg yolk and finished with Italian parsley

THB 520

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FROM THE WOOD FIRED PIZZA OVEN

Diavola 🐷🌿

Spicy house-made and cured salami, jalapeno pepper, tomato, oregano and Mozzarella cheese
THB 575

Buffalo Margarita 🌿🌿

Tomato, oregano and fresh buffalo Mozzarella and ripped Italian basil
THB 495

Prosciutto 🐷🌿

Pomodoro sauce, basil, 18-month aged Prosciutto ham and fresh rocket leaf
THB 650

Pescatore 🌿

Marinated sautéed Andaman calamari and white prawns, cherry tomato, ripped basil and Mozzarella
THB 650

FROM THE BBQ & THE TANDOR OVEN

Beach Burger 🌿🌿

Lettuce, tomato chutney, truffle mayonnaise and French fries
THB 620

Pork Souvlaki 🐷🌿

Skewered pork marinated and grilled to perfection, served with Tzatziki sauce, freshly baked pita bread and green salad with lemon oil
THB 590

Tandoori Lopburi Chicken 🌿

Naan bread from the tandoor, fine red onion salad, cucumber raita
THB 590

Argentinian Ribeye Steak

Cooked to your liking and served with a warm salad of sautéed baby potatoes, sundried tomato, sugar snap peas, charred asparagus, wilted rocket and Dijonaise sauce
THB 895

SIDE DISHES

Garden salad 🌿🌿, Rocket & Parmesan 🌿

Seasonal vegetables (wok fried or steamed) 🌿

French fries 🌿🌿🌿, Patatas bravas 🌿

THB 250

Steamed rice 🌿🌿

THB 100

CURRY

Chu Chee Goong 🐷

Tiger prawns deep fried and then finished in red curry and coconut emulsion
THB 860

Gaeng Kiew Wan Talay 🐷

Day boat seafood poached in green curry and coconut milk with Thai sweet basil
THB 640

Sweet Potato Massaman 🌿

Slow-cooked spiced coconut curry with sweet potato, pineapple & peanuts
THB 570

FROM THE WOK

Phad Thai Goong 🌿

Stir-fried rice noodles, white prawns, spring onions, bean sprouts, in phad Thai sauce served with condiments
THB 715

Khao Phad 🌿🐷

Fried rice with egg and vegetables with your choice pork, chicken, prawns or local seafood
THB 380

Khao Phad Sapparos 🌿🌿

Stir-fried Phuket pineapple with yellow curry, jasmine rice and raisin
THB 420

Goong Ob Woonsen 🌿

Stir-fried tiger prawns with fragrant noodles and ginger, cinnamon, star anise, garlic, oyster sauce, soy and spring onion
THB 850

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WINES BY THE GLASS

FOLLOWING THE SECOND "BEST ROSÉ FOR THAILAND COMPETITION" WHERE INTERNATIONALLY ACCLAIMED WINE CRITIC JAMES SUCKLING TASTED MORE THAN 80 SAMPLES OF ROSÉ IN BLIND TASTINGS HERE AT THE NAI HARN, GUESTS CAN CHOOSE FROM THE TOP 10 WINES BY THE GLASS AND BY THE BOTTLE:



Château Routas Coteaux Varois en Provence Rosé 2016,
93 points
450/ 1,800



Mastroberardino Irpinia Lacrimarosa Rosato 2016,
92 points
510/ 2,050



Château d'Esclans Côtes de Provence Garrus Rosé 2014,
96 points
3,360/ 13,450



Marqués de Cáceres Rioja Rosé 2014, 91 points
Coming soon



Domaine Houchart Côtes de Provence Rosé 2015, 91 points
560/ 2,200



Gérard Bertrand Pays d'Oc Gris Blanc Rosé 2015, 91 points
Coming soon



Château Cavalier Côtes de Provence Rosé 2015, 91 points
625/ 2,500



GranMonte Syrah Asoke Valley Sakuna Rosé 2016 (500 ml.),
91 points
620/ 1,550



Les Maîtres Vignerons de la Presqu'île de Saint-Tropez
Côtes de Provence Cep d'Or Rosé 2015, 91 points
625/ 2,500



Roubine Côtes de Provence La Vie En Rose 2016, 91 points
600/ 2,350

FRESH AND CRISP: PERFECT FOR THE BEACH, POOL OR LIGHT MEALS

Follador Prosecco Extra Dry Gold Label, Italy, 90 points
420/ 1,700

Monsoon Valley Colombard 2017 Siam Winery, Thailand, 90 points
420/ 1,500

Los Vascos Sauvignon Blanc 2016, Chile, 90 points
490/ 2,000

Fattoria Le Pupille Toscana Poggio Argentato, 2016, Italy, 92 points
530/ 2,100

MORIZ Pinot Bianco DOC, Cantina Tramin, Alto Adige, 2015, Italy, 91 points
590/ 2,550

Dr. Loosen Riesling Kabinett "Wehlener Sonnenuhr", 2015, Germany, 94 points
690/ 2,950

FRUITY, FLAVORFUL AND DELICIOUS: EXCELLENT ALL AROUND WINES FOR EVERY OCCASION AND FOOD

Carmenere Haras De Pirque, 2015, Chile, 90 points
420/ 1,700

Castello Banfi Toscana Centine, 2015, Italy, 90 points
450/ 1,800

GranMonte, Syrah Heritage, 2014, Thailand, 90 points
520/ 2,050

EL Enemigo Cabernet Franc Mendoza, 2011, Argentina, 93 points
570/ 2,280

Lapostolle Chardonnay Valle de Casablanca Cuvee Alexandre
Atalayas Vineyard, 2015 Chile 94 points
580/ 2,320

Champagne Delamotte Brut NV, France, 91 points
1,050/ 4,300

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Château d'Esclans Côtes de Provence Whispering Angel Rosé

James Suckling says:

“Aromas of chalk, stone, light strawberry and lemon follow through to a full body and tangy acidity with plenty of flavor at the finish. Lively and delicious. 92 points.”

Special Price

0.75L

THB 3,400 NET

Double Magnum (3L)

THB 19,900 NET



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