

## CATCH OF THE DAY

Here at Rock Salt we take our ingredients seriously, we have teamed up with a small group of Fishermen from Rawai sea gypsy village who bring all the best seafood that Rawai has to offer up two times per day.

They only use small day boats, which is a fantastic way to reduce overfishing, and have limited impact to the local area and only catching what they can sell accordingly and of course supporting the local community.

### Sea Bass

*(best for 2 persons to share,  
cooked whole in the wood fired oven,  
deep fried or steamed)*  
THB 230 per 100 g

### Red Snapper

*(best for 2 persons to share,  
cooked whole in the wood fired oven,  
deep fried or steamed)*  
THB 250 per 100 g

### Grouper

*(best for 2 persons to share,  
cooked whole in the wood fired oven,  
deep fried or steamed)*  
THB 260 per 100 g



### Tiger Prawns

*(we recommend them  
to be grilled on the BBQ)*  
THB 480 per 100 g

### Squid

*(we recommend them  
to be grilled on the BBQ)*  
THB 230 per 100 g

*All are served with fresh lemon, lime, Gremolata, spicy seafood and Tartar sauces*

*Please select 2 out of the following 4 side dishes: French fries, steamed rice, wok-fried vegetables, side salad*

If you prefer your fish with any of these 3 preparations, 2 portions of steamed Jasmine rice will be served.

Pla Sam Rot – Deep-fried with a delicious 3 flavour sauce

Pla Neung Manao - Steamed with a spicy seafood sauce

Pla Tod Yum Mamuang - Deep fried and served with a spicy green mango salad with chilli and toasted cashew nuts

## FRESH FROM THE ANDAMAN SEA

ALL PRICES INCLUDE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX