

APPETISERS

Panko Breaded Calamari

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

THB 450

Rock Salt Tuna Ceviche

Sashimi triple A grade yellow fin tuna, Green garden heirloom tomatoes, Passion fruit, pomelo, chilli coriander, fresh mint, lime, chilli and olive oil

THB 475 (Small 90 g)

THB 950 (Large 180 g)

Yum Talay

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

THB 650

Som Tam

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

THB 360

Horiatiki Salad

Tomato, cucumber, red onion, feta cheese, marinated Kalamata olives, capers, oregano, lemon and extra virgin olive oil

THB 525

Yellow Fin Tuna Tartare

Shallots, capers & mustard dressing

THB 475 (Small 90 g)

THB 950 (Large 180 g)

Classic Salad of Puglia Burrata

Fresh Burrata cheese, marinated Green Garden farm Heirloom tomatoes, ripped Italian basil, aged balsamic and extra virgin olive oil

THB 725

SOUPS

Chilled Tomato Gazpacho

served with marinated olives, garlic croutons and capsicum

THB 360

Bouillabaisse of Rawai Seafood

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

THB 700

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

APPETISERS AND SOUPS

**Rock Salt restaurant has always been well known for its incredible beef quality.
We are delighted to offer these 3 amazing cuts of beef for your enjoyment.**



...has finally made its way back to Rock Salt. A signature cut of steak here at Rock Salt, a huge crowd pleaser, tender, juicy and full of Angus flavour you can easily see why Rangers Valley is one of the most respected beef producers in the world. Supply of Black Market beef by Rangers Valley is exclusive and sporadic. It's only available when it's available. So we are very fortunate indeed to be able to offer you this incredible cut of beef.

270 day Rangers Valley Black Market Steak Marble Score 5

This fabulous steak is cooked over the chargrill and finished in the wood fired oven (we recommend medium rare). We are the only restaurant in Phuket lucky enough to have this cut of beef available for you.

THB 670 per 100 grams
(Perfect for sharing)



Okan Wagyu, meaning 'fit for the Emperor', is a high quality F4 Wagyu that has passed tasting tests and been commended for its demonstrated provenance, unique taste profile, buttery taste and high marbling score. This is a brand new beef for us and the quality is exceptional.

Pardou Okan 400 days Grain Fed Wagyu Rump of Beef, Marble Score 9

*Cooked over the chargrill and finished with sea salt
(We recommend cooking medium rare to medium)*

THB 510 per 100 grams

Both cuts of beef are served with skin on fries and a fresh salad of peppery watercress in a honey, Pommery mustard, black truffle and oak aged Chardonnay vinegar dressing with a Café de Paris butter sauce.



Named after the shire in Western Queensland renowned for producing some of the finest beef in Australia. Grain-fed for 300 days ensures incredible marbling. This is our fourth consecutive year we welcome back Diamantina at Rock Salt and these short ribs are amazing.

300 days Grain Fed Diamantina Beef Short Ribs

Marinated for 2 days in our signature spice rub and then cooked sous vide at 63°C for 48 hours. These short ribs are then glazed in sticky BBQ sauce in the wood fired oven and served with sweet potato fries, Horseradish Coleslaw and BBQ sauce

THB 1,885

SIGNATURE BEEF

FROM THE BBQ

Grilled Lamb Kofta

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

THB 780

Butcher's Beach Burger

Hand blended Angus beef with our signature seasoning, homemade tomato chutney, Truffle Mayonnaise, caramelized onions, lettuce and Monterey Jack cheese

THB 690

Rock Salt Calamari Burger

Locally caught Calamari, coated in Panko bread crumbs and deep fried, served on a lightly toasted Brioche bun with lettuce, coriander, red onion and tomato with a spicy Aioli sauce and French fries

THB 550

270 Day Black Onyx Flank Steak

cooked on the chargrill and served with Patatas bravas, spicy tomato Aioli, Chimichurri and charred red onions

THB 1,650

PASTA

Spaghetti Bolognese

Slow braised Australian beef in a ragu of tomato and red wine

THB 735

Penne Bel-Laban

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

THB 545

Spaghetti Carbonara

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

THB 600

Pan Fried Salmon Pave

With a Linguini of Port Phillip bay mussels in a white wine and dill cream sauce

THB 710

SEAFOOD PLATTER

Seafood Meze (for 2 guests)

Chef's selection of Rawai day boat seafood with French fries, side salad & dips

THB 1,750

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 & tzatziki sauce

THB 715

(please allow 30 minutes for cooking)

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 815

Middle Eastern Style Chickpea and Lentil Ragu

Scented with cumin, paprika & natural yogurt, chermoula, fresh mint and coriander

THB 545

PIZZA

Margherita

Tomato, Parmesan, Mozzarella, Italian basil and extra virgin olive oil

THB 525

Prosciutto

Classic Margherita pizza with tomato, Parmesan, Mozzarella, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil and fresh grated Parmigiano Reggiano

THB 565

Spicy Salami Pizza

Classic Margherita pizza with tomato, Parmesan, Mozzarella topped with Napoli salami and a tiny pinch of dry chilli flakes

THB 560

Quattro Formaggio Pizza

Gorgonzola, Mozzarella, Parmigiano Reggiano and Scarmoza served with black pepper and Italian basil

THB 535

Marinara Pizza

San Marzano tomatoes, fresh oregano, finely sliced garlic and extra virgin olive oil

THB 425

THAI DISHES FROM THE WOK

Phad Thai Goong 🍴🌿

Stir fried rice noodles, white prawns, spring onions, bean sprouts, in Phad Thai sauce served with condiments

THB 650

Khao Phad 🍴🌿

Fried rice with vegetable, egg, and your choice of pork, chicken, prawns or local seafood

THB 380

Goong Todd Gatiem 🌿

Whole deep-fried prawns marinated in garlic, coriander, black pepper, oyster and soy sauce

THB 600

Pla Phad Prik Thai Dum 🍴🌿

Stir-fried sea bass with black pepper, oyster sauce and garlic.

THB 840

THAI CURRY

Chu Chee Goong 🍴

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

THB 970

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

SIDE DISHES

Garden salad 🌿

Seasonal vegetables (wok fried or steamed) 🌿

French Fries 🌿

Buttered baby potatoes with fresh mint 🌿

THB 250

Rocket & Parmesan 🌿

THB 265

Sweet Potato Fries 🌿

THB 275

Steamed Rice 🌿

THB 100