

## APPETISERS

### Panko Breaded Calamari

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

THB 390

### Grilled Lamb Kofta

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

THB 495

### 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

### Australian Pasture Raised Steak Tartare

Shallots, capers & mustard dressing

THB 475 (Small)

THB 950 (Large)

## SOUPS

### Chilled Tomato Gazpacho

served with marinated olives, garlic croutons and capsicum

THB 320

### Bouillabaisse of Rawai Seafood

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

THB 550

### 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 SOUP

## SEAFOOD PLATTERS

### Whole Boston Lobster

(limited availability subject to market restrictions)  
Garlic butter, French fries, garden salad with a lemon  
and green onion Mayonnaise  
THB 1,700

### Seafood Mezze (for 2 guests)

Chef's selection of Rawai day boat seafood  
served with French fries, side salad and dips  
THB 1,650

## FROM THE BBQ

### Beach Burger

Lettuce, tomato chutney, truffle mayonnaise and French fries  
THB 690

### Surf & Turf

Marble score 9 wagyu rump steak, Andaman tiger prawns,  
macerated tomatoes, extra virgin olive oil & aged Balsamic  
and gremolata sauce  
THB 1,350

## 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)

### 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 725

### Middle Eastern Style Chick pea and Lentil Ragu

Scented with cumin, paprika & natural yogurt, chermoula,  
fresh mint and coriander  
THB 545

## PASTA

### Spaghetti Bolognese

Slow braised Australian beef in a ragu of tomato and red wine  
THB 700

### Penne Bel-Laban

Penne pasta with a mint, basil and garden pea pesto,  
drizzled with natural yogurt and toasted pine nuts  
THB 520

### Spaghetti Carbonara

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

## MAINS AND PASTA

## 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 715

### Khao Phad 🍴🌿

Fried rice with egg and vegetables with your choice 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 725

### Pla Todd Sam Rod 🍴🌿

Deep fried sea bass in three flavour sauce with garlic, capsicum and pineapple

THB 675

## THAI 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

## SIDE DISHES

Garden salad 🌿

Rocket & Parmesan 🌿

Seasonal vegetables (wok fried or steamed) 🌿

French Fries 🍴🌿

Buttered baby potatoes with fresh mint 🌿

THB 250

Steamed Rice 🌿

THB 100

## THAI MAINS AND MORE

## DESSERTS

### Rock Salt's Frozen Yoghurt

*Homemade sorbet, fresh diced mango, milk chocolate flakes & dehydrated raspberries*

THB 350

### Triple Chocolate Brownie Sundae

*Layers of Dulce de Leche, chocolate sablé, Crème Chantilly, Chalong Bay Rum & Raisin Ice Cream*

THB 395

### Tahitian Vanilla & Coconut Panna Cotta

*with a mixed berry compote*

THB 395

### Passion Fruit and Mango Eaton Mess

*Classic Eton mess with a local twist, Chantilly cream crisp meringue, local mango and passion fruit with passion sorbet*

THB 395

### Traditional Thai Mango Sticky Rice

THB 330

### Hand Slice Thai Fruits

THB 330

### Homemade Ice Cream and Sorbets

*1 Scoop* THB 120

*2 Scoop* THB 240

(Please see daily specials board)

## DESSERTS

FOR EACH DISH INDICATED WITH  WE WILL DONATE THB 30 TOWARDS OUR CHARITY OF CHOICE, THE PHUKET SUNSHINE VILLAGE FOUNDATION  
ALL PRICES INCLUDE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX