

## 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 SOUPS

## SEAFOOD PLATTER

**Seafood Mezze** (for 2 guests) 🌿  
*Chef's selection of Rawai day boat seafood served with French fries, side salad and dips*  
THB 1,650

## 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 Ragù** 🌿  
*Scented with cumin, paprika & natural yogurt, chermoula, fresh mint and coriander*  
THB 545

## FROM THE BBQ

**Beach Burger** 🌿🍴  
*Lettuce, tomato chutney, truffle mayonnaise and French fries*  
THB 690

**Surf & Turf** 🌿  
*Australian Angus Beef 150 days grain fed Sirloin with Andaman grilled tiger prawns, macerated tomatoes, extra virgin olive oil & aged Balsamic and Gremolata*  
THB 1,650

## 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

## PIZZA

**Margherita Pizza** 🌿🍴  
*Tomato, Parmesan, Mozzarella, Italian basil & extra virgin olive oil*  
THB 390

**Prosciutto Pizza** 🍴🌿  
*Classic Margherita pizza with tomato, Parmesan, Mozzarella, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil and freshly grated Reggiano Parmesan*  
THB 450

**Spicy Salami Pizza** 🍴🌿  
*Classic Margherita pizza with tomato, Parmesan, Mozzarella, topped with Napoli salami and tiny pinch of dry chilli flakes*  
THB 450

**Seafood Pizza** 🌿  
*Classic Margherita pizza, topped with local squid, white prawns and green lip mussels*  
THB 550

## MAINS PIZZA & 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 and Raisin Ice Cream*

THB 395

### Tahitian Vanilla & Coconut Panna Cotta

*with a mixed berry compote*

THB 395

### Passion Fruit and Mango Eaton mess

*Classic Eaton 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 Sliced Thai Fruits 🍌

THB 330

### Sgroppino (prepared table-side)

*A frothy Italian dessert cocktail made with lemon sorbet, vodka,  
limoncello and prosecco*

THB 330

### Homemade Ice Cream and Sorbets

1 Scoop THB 120

2 Scoop THB 240

(Please see daily specials board)

## DESSERTS

ALL PRICES INCLUDE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX