

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

Yellow Fin Tuna Tartare 🌿

Shallots, capers & mustard dressing

THB 475 (Small 90 g)

THB 950 (Large 180 g)

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 Chickpea 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 650

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 600

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 825

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

Spaghetti Eis

*Freshly in-house churned Tahitian vanilla ice cream, over Chantilly cream,
topped with new season Chiang Mai strawberry sauce & finished with white chocolate
shavings and fresh strawberries*

(Spaghetti Eis is a fun ice cream sundae created by Dario Fontanella, son of an Italian immigrant and owner of an ice cream Parlour in Mannheim, Germany in 1969. It has been a German specialty since then but is virtually never seen outside of Germany)

THB 350

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 Sorbet

1 Scoop THB 120

2 Scoop THB 240

(Please see daily specials board)

DESSERTS

ALL PRICES INCLUDE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX