

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



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

de Rinaldi

LA GIOIA DEL BUON CIBO

An incredible amount of work and practice has gone into our pizza making process. They are inspired by the classic Neapolitan style, which means that our dough is fermented for 24 hours using only 4 ingredients: imported Italian 00 flour, water, fresh yeast and fine sea salt, trying to keep to the strictest guidelines of the Associazione Verace Pizza Napoletana meaning we only use San Marzano tomatoes, 28 month aged Parmigiano Reggiano and Italian Dolium extra fine virgin olive oil from Casa Olearia Taggisca in Liguria. All cheeses are imported weekly from Italy.

All pizzas are hand stretched and cooked fresh to order in our wood fired oven at 400°Celsius, as we pay homage to our Master Chef Salvatore De Rinaldi who visited us in 2019 to teach us how to make these amazing Napoli style pizzas and visits us now annually.

PIZZA

Spicy 'Nduja Pizza

Spicy Italian 'Nduja salami, San Marzano tomatoes, Mozzarella Fior di Latte cheese, aged Pecorino, ripped basil

THB 550

Prosciutto Pizza

Classic base with San Marzano tomatoes, Mozzarella Fior di Latte finished with finely sliced Prosciutto, rocket, extra virgin olive oil and freshly grated Parmigiano Reggiano

THB 565

Quattro Formaggio Pizza

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

THB 535

Margherita Pizza

San Marzano tomatoes, Parmigiano Reggiano, Fior di latte, Basil and extra virgin olive oil

THB 500

Marinara Pizza

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

THB 425

AUTHENTIC PIZZA CREATIONS FROM NAPOLI, ITALIA

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

150 Days Grain fed Ebony Black Angus Sirloin Steak 🌿

Cooked to your liking on the chargrill and served with a warm salad of baby potatoes, sugar snap peas, chargrilled asparagus, chargrilled red onions, sun dried cherry tomatoes and a Dijonaise sauce

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 Mezze (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

Pan Fried Wahoo

Skordalia, marinated Green garden tomatoes and gremolata

THB 725

Middle Eastern Style Chickpea and Lentil Ragu 🌿

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

THB 545

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 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 Todd Sam Rod 🍴🌿

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

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