OYSTER SPÉCIALE N°3

This oyster reveals balanced, iodized flavour and a crunch with hints of hazelnut. Irresistibly cute!

THB 900 (3 pc) | **THB 1,435** (half a dozen) | **THB 2,825** (one dozen)

FINES DE CLAIRE N°3

Classic, fresh and salty. The most famous oyster of the largest oyster-producing regions in the world needs no introduction!

THB 490 (3 pc) | **THB 975** (half a dozen) | **THB 1,880** (one dozen)

POACHED PRAWNS

Cooked and served over ice with an American style cocktail sauce made with ketchup, creamy horseradish, Worcestershire sauce, Tabasco and black pepper

THB 510

Begin your Rock Salt dining experience in the most exquisite way — with our chef's curated selection of premium seafood, elegantly served over ice. For several years now, our oysters have come from David Hervé, a third-generation oyster farmer from Marennes-Oléron whose family story began in 1939. His oysters have since travelled from the French Atlantic coast to some of the world's great dining rooms - including, of course, Rock Salt.

All oysters are served with lemon, Mignolette dressing, local style seafood sauce and Tabasco sauce

ON ICE

MOULES MARINIÈRES

Organic Port Phillip Bay mussels classically steamed with white wine, shallots, garlic and finished with a dash of cream, Italian parsley served with French Fries and Aioli Sauce

THB 960 (500 g)

YELLOW CURRY MUSSELS

Organic Port Phillip Bay mussels steamed and served in yellow curry of coconut milk and coriander, served with pita bread from the wood fired oven

THB 960 (500 g)

150-DAY AUSTRALIAN ANGUS SIRLOIN (300G) MB3

Pan Fried and finished in the wood-fired oven (best enjoyed medium rare).
Served with skin-on fries and a mixed salad dressed with honey, Pommery mustard, black truffle, and oak-aged Chardonnay vinegar, topped with Café de Paris butter

THB 1,760

ROCK SALT SIGNATURE SEAFOOD PLATTER

An indulgent seafood experience designed for sharing, featuring David Hervé Fine de Claire oysters served over ice, chilled poached prawns, chargrilled white and black tiger prawns, crispy calamari and local market fish of the day, alongside premium Irish black mussels simmered in rich San Marzano tomato sauce. Served with signature sauces and warm garlic bread.

Perfect for sharing between 2–4 guests.

THB 3,865

SIGNATURES

YUM TALAY

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

THB 650

ROCK SALT SALMON LAAB

Atlantic salmon with a classic Laab style dressing, roasted rice powder, lemon grass, shallot, fresh chili, mint, sawtooth coriander and fresh lime juice

THB 695

POR PIA GOONG POO TODD

Blue fin crab and white prawn spring rolls with sweet chili sauce

THB 425

SOM TAM

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

THB 360

AUSTRALIAN ANGUS BEEF STEAK TARTARE

Shallots, capers & mustard dressing

THB 595 (Small 90 g) | **THB 950** (Large 180 g)

add fries for **THB 250**
because you can!

APPETISERS

01

CLASSIC SALAD OF PUGLIA BURRATA

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

THB 725

WATERMELON & RED BERRY TOMATO SALAD

Green Garden red berry tomatoes, Phang Nga watermelon, crumbled feta cheese, fresh mint, pomegranate, Sumac and lemon dressing

THB 695

PANKO BREADED CALAMARI

Deep fried, garlic Aioli sauce, and lemon dressed salad

THB 450

CHEF'S SELECTION OF COLD MEZZE

(perfect for sharing for 2-3 guests)
Freshly baked Pita bread, Tzatziki sauce, classic Hummus, Babbaganoush and marinated olives

THB 575

APPETISERS

WOOD FIRE OVEN & THE CHAR GRILL

GRILLED LAMB KOFTA

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

THB 850

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 (please allow 30 minutes for cooking)

THB 715

BUTCHER'S BEACH BURGER

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

THB 725

WAHOO MACKEREL

Pan fried Wahoo Mackerel, marinated heirloom tomato, finely sliced shallot, coriander, lime, chili, extra virgin olive oil and flakey sea salt

THB 750

CHICKEN SHISH TAWOOK

Lebanese stye free range chicken thighs marinated in yogurt, garlic,lemon, oregano and nutmeg cooked on the chargrill and served with a salad of tomato, red onion & Sumac, French fries, garlic sauce and Pita bread

THB 785

ROCK SALT BOUILLABAISSE

Freshly grilled local seafood with a rich Bouillabaisse soup, Rouille and freshly baked baguette

THB 1,400

MIDDLE EASTERN STYLE CHICKPEA AND LENTIL RAGU

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

THB 545

PAN FRIED SPANISH SEA BREAM FILLET

With roasted baby potatoes, black Olives, tomato, garlic, lemon, sugar snap pea and salsa Verde

THB 995

MAINS 01

DISHES TO SHARE

LEBANESE STYLE MARINATED LAMB RUMP

Roasted in the wood fire oven and served with tomato, red onion and Sumac salad, pita bread, Tzatziki sauce, spicy Harissa and French fries (please allow 30 minutes for cooking)

THB 1,950

SEAFOOD MEZZE

Chef's selection of Rawai day boat seafood both grilled market fresh prawns & deep-fried fish of the day and calamari served with a fine selection of sauces, French fries & side salad

THB 1,850

SIDE DISHES

MESCLUN SALAD

THB 250

WOK FRIED VEGETABLES OYSTER SAUCE

THB 250

FRENCH FRIES

THB 250

BUTTERED BABY POTATOES WITH FRESH MINT

THB 350

GARLIC BREAD

THB 350

STEAMED RICE

THB 100

MAINS 02

SPAGHETTI PHAD KEE MOW PLAMOCK

Spicy stir-fried spaghetti with squid, chili, garlic, oyster sauce, soy sauce and hot basil

THB 650

SPAGHETTI BOLOGNAISE

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, white wine, Parmesan cheese and enriched by organic egg yolk and finished with Italian parsley

THB 600

SEAFOOD SPAGHETTI

Spaghetti of local white prawns, Port Phillip Bay mussels, garlic, white wine, cherry tomatoes, red pepper flake, extra virgin olive oil, lemon and parsley

THB 725

PASTA

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

PLA PHAD PRIK THAI DUM
Stir-fried sea bass with black pepper, oyster sauce and garlic.

THB 840

PHAD KRAPOW GOONG
Stir fried local white prawns with dry red chili, garlic, oyster sauce and holy basil

THB 695

GOONG TODD SAUCE MAKAM
Deep fried king prawns with Tamarind sauce

THB 750

GOONG TODD PHAD PIC GLUA
Stir fried King Prawns with chili, garlic and sea salt

THB 750

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

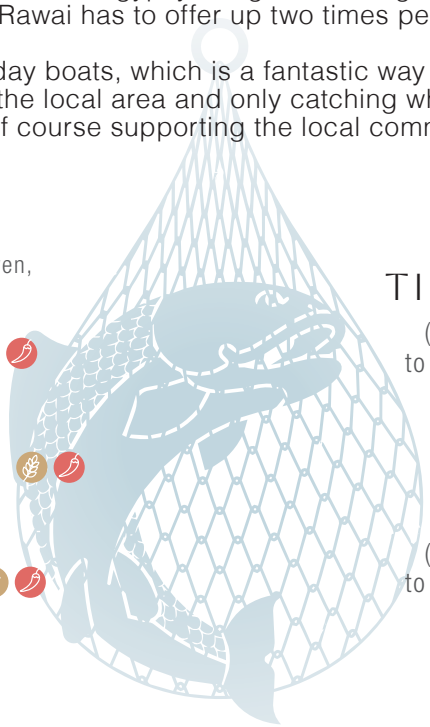
THB 750

SWEET POTATO MASSAMAN
Slow-cooked spiced coconut curry with sweet potato, pineapple & peanuts

THB 570

Here at Rock Salt we take our ingredients seriously, we have teamed up with a small group of Fishermen from Rawai sea gypsy village who bring all the best seafood that Rawai has to offer up two times per day.

They only use small day boats, which is a fantastic way to reduce overfishing, and have limited impact to the local area and only catching what they can sell accordingly and of course supporting the local community.



TO SHARE

best for 2 persons,
cooked whole in the wood fired oven,
deep fried or steamed

SEA BASS

THB 265 per 100 g

RED SNAPPER

THB 290 per 100 g

GROUPER

THB 300 per 100 g

TIGER PRAWNS

(we recommend them
to be grilled on the BBQ)

THB 550 per 100 g

SQUID

(we recommend them
to be grilled on the BBQ)

THB 265 per 100 g

All are served with fresh lemon, lime, Gremolata, spicy seafood and Tartar sauces
Please select 2 out of the following 4 side dishes: French fries, steamed rice, wok-fried vegetables, side salad

If you prefer your fish with any of these 3 preparations, 2 portions of steamed Jasmine rice will be served.

PLA SAM ROT

Deep-fried with a delicious 3 flavour sauce

PLA NEUNG MANAO

Steamed with a spicy seafood sauce

PLA TOD YUM MAMUANG

Deep fried and served with a spicy green mango salad with chilli and toasted cashew nuts

Allergen Information

We prepare our dishes with products that may contain allergens.
The most common dietary preferences are indicated in this menu. Should you have any other allergens, please inform your server.

Contains Gluten · Contains Nut · Contains Egg · Contains Shellfish · Contains Dairy · Contains Pork

Vegan Dish · Vegetarian Cuisine · Spicy · Rock Salt Signature · Alcohol

The prices include 10% service charge and applicable goverment tax

CATCH OF THE DAY