



"Welcome to our Oyster Menu! Due to the overwhelming popularity of our selection, we've ventured further to discover exceptional varieties from around the world. This year, we are honored to be Phuket's exclusive Ambassador for Huîtres David Hervé. For three generations, since 1939, the Hervé family has cultivated oysters with dedication, patience, and a deep love for their craft in the Marennes-Oléron basin, a region shaped by the sea and marshes. We invite you to enjoy three outstanding oysters from their selection, and keep an eye out for our seasonal specialties, available only at Rock Salt. These are some of the most exceptional oysters I have had the pleasure of tasting in more than 25 years as a professional chef."

*Mark Jones, Executive Chef*

*All oysters that we serve are sold by the dozen or half dozen and served with lemon, Mignollette dressing, local style seafood sauce and Tabasco sauce*

### **Oyster Spéciale N°3**

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

THB 1,410 (half a dozen) / THB 2,815 (one dozen)

### **Oyster Boudeuse N°4**

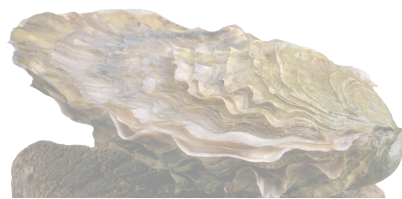
*A very special oyster which has kept its round size and hides in her shell her sweet and succulent flesh.*

THB 1,230 (half a dozen) / THB 2,430 (one dozen)

### **Fines de Claire N°4**

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

THB 660 (half a dozen) / THB 1,250 (one dozen)



**DAVID HERVÉ OYSTERS**

### **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)

### **Grilled Andaman Tiger Prawn Cocktail**

*A twist on the classic Prawn cocktail, locally caught tiger prawns, finished on the BBQ, with lightly grilled baby gem lettuce hearts, caramelised orange, classic Marie Rose cocktail sauce and a Green Garden farm tomato fondue*

THB 950

### **Lobster Frites**

*600g whole Boston lobster cooked in the wood fire oven with garlic and parsley butter, with spicy smoked paprika fries, lemon dressed fresh garden salad and garlic Aioli*

THB 3,390

### **Kimbara Wagyu Beef Ribeye Steak**

*is a Purebred Wagyu Cow. These cows are breeding stock from the finest Purebred Wagyu from Pardoos Beef, chosen for consistent and high-quality genetics. With ages of up to ten years and more, the meat holds a spectacular depth of flavour alongside creamy marbling and gives a marble score of 3.*

*This fabulous steak is cooked over the chargrill and finished in the wood fired oven (we recommend medium rare).*

*Served with skin on fries and a fresh salad of peppery rocket in a honey, Pommery mustard, black truffle and oak aged Chardonnay vinegar dressing with a Café de Paris butter sauce.*

THB 1,650 (300 grams)



**ROCK SALT SPECIALS**

## APPETISERS

### Panko Breaded Calamari

Deep fried, garlic Aioli sauce, 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

### Australian Angus Beef Steak Tartare

Shallots, capers & mustard dressing

THB 525 (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

## 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 American 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

### Kurobuta Pork Souvlaki 🐷

With a fresh salad of Baby gem, crumbled feta cheese, pomegranate, finely shaved red onion, vine ripened tomatoes, fresh mint and Japanese cucumber, Tzatziki sauce and freshly baked pita bread

THB 785

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## 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

### Middle Eastern Style Chickpea and Lentil Ragu 🌿🌿

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

THB 545

## SEAFOOD PLATTER

### Seafood Mezze (for 2 guests) 🌿

Chef's selection of Rawai day boat seafood served with French fries, side salad & dips

THB 1,750

## SIDE DISHES

### Garden Salad 🌿

THB 250

### Wok Fried Seasonal Vegetables 🌿

THB 250

### French Fries 🌿

THB 250

### Buttered Baby Potatoes with Fresh Mint 🌿

THB 250

### Rocket & Parmesan 🌿

THB 365

### Steamed Rice 🌿

THB 100

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## MAINS

## 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, white wine, 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



## 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 Phad Prik Thai Dum 🌿

*Stir-fried sea bass with black pepper, oyster sauce and garlic.*  
THB 840

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## 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

## CATCH OF THE DAY

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.

### Sea Bass

*(best for 2 persons to share, cooked whole in the wood fired oven, deep fried or steamed)*

THB 265 per 100 g

### Red Snapper

*(best for 2 persons to share, cooked whole in the wood fired oven, deep fried or steamed)*

THB 290 per 100 g

### Grouper

*(best for 2 persons to share, cooked whole in the wood fired oven, deep fried or steamed)*

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*

**FRESH FROM THE ANDAMAN SEA**