

Oyster Fines de Claire N°4 David Hervé

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

THB 845 (half a dozen)

THB 1,640 (one dozen)

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 865 (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 865 (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

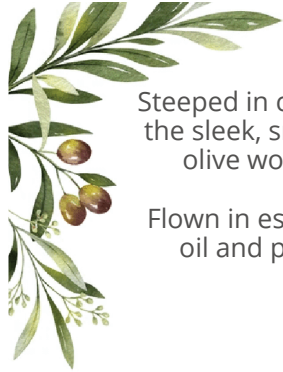
THB 950

Kilcoy 150 days Grain Fed Angus Ribeye Steak

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)



éteo

Steeped in centuries of tradition. Ultra-premium quality in every drop. Craftsmanship at its finest. From the sleek, smooth lines of the drop-shaped porcelain, to the authenticity of its wooden cap made from olive wood, every bottle of Éteo is a small piece of history, firmly tied to the earth that created it.

Flown in especially, and exclusively available only at Rock Salt, we take this incredible extra virgin olive oil and pair it with Prosciutto di Parma, slow roasted red berry cherry tomatoes, Feta cheese and freshly baked Pita bread from the wood fire oven.

THB 9,995 net

*(comes with a 600 ml bottle of Éteo *éteo* and the bottle is yours to take home)*



WEEKLY 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



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 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 Neapolitan pizzas

Pizza con Salame Piccante

Spicy Italian Pepperoni, San Marzano tomatoes, Mozzarella Fior di Latte cheese, Aged Pecorino, ripped basil

THB 570

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 575

Quattro Formaggio Pizza

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

THB 575

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 450

AUTHENTIC PIZZA CREATIONS FROM NAPOLI , ITALY

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

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

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 DISH

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

Sweet Potato Fries

THB 275

Steamed Rice

THB 100

MAINS

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

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