

# ROCK SALT

## ON ICE

*Begin your Rock Salt dining experience in the most exquisite way — with our chef's curated selection of premium seafood, elegantly served over ice. Perfectly paired with a chilled glass of Champagne or one of our exceptional Rosé wines. Kindly ask our team for today's offering.*

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

### **Oyster Spéciale N°3** 🍷🌶️

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

THB 900 (3 pc) / THB 1,410 (half a dozen) / THB 2,815 (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 425 (3 pc) / THB 660 (half a dozen) / THB 1,250 (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 460

The prices include 10% service charge and applicable government tax

## 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)

### **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** 🍴🍴🍴🍴

*From Purebred Wagyu breeding stock from Pardoo Beef, selected for exceptional, consistent genetics. Aged up to ten years, the meat offers deep flavour, creamy marbling, and a marble score of 3. This premium steak is chargrilled 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 1,700

The prices include 10% service charge and applicable government tax

## HIGHLIGHTS

## APPETISERS

### 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!

### 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 Meze 🍷 🍷 🍷 🌶️ (perfect for sharing for 2-3 guests)

Freshly baked Pita bread, Tzatziki sauce, classic Hummus, Babbaganoush and marinated olives  
THB 575

The prices include 10% service charge and applicable government tax

## 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

## 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

### Chicken Shish Tawook

Lebanese style 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 Ragou

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

## 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

The prices include 10% service charge and applicable government tax

## MAINS

## PASTA

### Spaghetti Phad Kee Mow Plamock 🍝 🍄 🌶️

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

THB 650

### 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

### 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

## 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

## 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

### 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

### 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 Shellfish
- 🍷 Contains Dairy
- 🍷 Alcohol
- 🌱 Vegan Dish
- 🌱 Vegetarian Cuisine
- 🐷 Contains Pork
- 🌶️ Spicy
- 🌱 Rock Salt Signature
- 🍳 Contains Egg

The prices include 10% service charge and applicable government tax

## PASTA AND THAI DISHES

## 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*

The prices include 10% service charge and applicable government tax

**FRESH FROM THE ANDAMAN SEA**