

SeaSalt

Lounge & Grill

APPETIZERS

Black Bean "Meatball" (v.) ถั่วแบล็คบีนมีทบอล <i>Black bean & job's tears meat ball, roasted tomato gravy</i>	225
Calamari Fritter ปลาหมึกชุบแป้งทอด <i>Squid, lemon, saffron aioli</i>	280
Serrano & Cheese Croquette มันฝรั่งโครเกตต์ชีสกับแฮม <i>Deep fried serrano ham and cheese with chipotle mayonnaise</i>	250
Arancini(v.) ข้าวรีซอตโต้เห็ดทรัฟเฟิลทอด <i>Risotto croquette, truffle, porcini mushroom & roasted garlic dip</i>	225
Wagyu Beef Taco ทาโก้เนื้อวากิว <i>Wagyu beef, jalapeños, tomato salsa, guacamole & sour cream</i>	390
Andaman Sand Whiting <i>ปลาทรายทอดขอสมาของเนสกระเทียม Crispy fried fish, garlic aioli & lemon</i>	260
Salmon Fish Cake ทอดมันปลาแซลมอน <i>Crispy fried salmon fish cake, pickle onion, remoulade sauce</i>	280
Grilled Oyster 6 pcs. หอยนางรมย่างซอส <i>Charcoal grilled fresh oysters, with spicy chorizo butter</i>	390
Salt & Pepper crispy pork ribs ซีโครงหมูทอด <i>Smoked paprika, aioli</i>	285
Cheese Rakakat ชีสสตีก <i>Crispy fried Lebanese mixed cheese "cigars"</i>	260

LIGHT & YUM

Poke Bowl ข้าวโปเกโบวล์ <i>With Tuna ทูน่า</i>	320
<i>With Salmon แซลมอน</i>	295
<i>With Roast Pumpkin (v.) ฟักทอง</i>	265
<i>Fresh cubed tuna/salmon/pumpkin, edamame, avocado, pickle radish, cucumber, sushi rice</i>	
Caesar Salad ซีซาร์สลัด	295
<i>Add Chicken ไก่</i>	360
<i>Lettuce cos, crispy bacon, parmesan cheese, anchovy, croutons & caesar dressing</i>	
Mixed Seafood Salad ยำทะเล	420
<i>Fresh Thai herbs, baby leaves, assorted Andaman seafood with Thai Nam Jim Seafood</i>	
Moroccan Style Chicken Salad สลัดไก่โมร็อกโก	390
<i>Fragrant spiced chicken confit, mixed greens, chick peas & goats curd</i>	
Andaman Prawns "Al Ajillo" กุ้งผัดกระเทียมสไตล์สเปน	
<i>Garlic sauteed prawns, fresh parsley & garlic bread</i>	
<i>For One Person</i>	390
<i>To Share</i>	690

SHARE PLATE

The Butchers Plate 2,150 <i>เดอะบิวเชอร์เพลท รวมเนื้อย่าง (2/3 persons) Australian sirloin, pork chop, BBQ chicken, pork sausage, lamb kebabs</i>	Tomahawk (1.2 kg) 3,650 <i>โทมาฮอว์ค (2/3 persons) Roasted garlic & tomato confit</i>
Surf & Turf 2,495 <i>เซิร์ฟ & เทิร์ฟ เนื้อและทะเลรวมย่าง (2-3 persons) Andaman prawns, crispy fried salmon, baked oysters, grilled squid, wagyu beef rump</i>	Lobster Platter 3,995 <i>ทะเลรวมย่าง (2/3 persons) Lobster, prawns, squid, blue crab, mussels & seasonal fish</i>

- All shared plates are served with a choice of 2 sides & 2 sauces -

GRILL & ROTISSERIE

Aus Premium Beef	Free Range Pork	Sea
Ribeye เนื้อซีโครง 999	Pork Chop พอร์คชอป 780	Sea Bass ปลากระพง 595
Sirloin เนื้อสันนอก 850	BBQ Pork Ribs 675	Salmon ปลาแซลมอน 625
Tenderloin เนื้อสันใน 1,190	ซีโครงหมูบาร์บีคิว	Squid ปลาหมึก 600
Wagyu Beef Rump 860	Free Range Chicken - Please ask for daily selection -	
เนื้อสะโพก	Half 375	
	Whole 690	

- All grill items are served with choice of one side and one sauce -

SIDE

Fries เฟรนช์ฟรายส์	120
Grilled Vegetables ผักรวมย่าง	140
Garlic Mash Potato มันบด	120
Garlic Rice ข้าวผัดกระเทียม	120
Mix Salad สลัดผัก	120
Baked Spinach ผักโขมอบชีส	140
Garlic Bok Choy ผักผักกวางตุ้งฮ่องกง	140
Sweet Potato Fries เฟรนช์ฟรายส์มันหวาน	140
Truffle Fries เฟรนช์ฟรายส์ทรัฟเฟิล	150
Jasmine Rice ข้าวหอมมะลิ	50

SAUCE

BBQ ซอสบาร์บีคิว	85
Red Wine ซอสไวน์แดง	85
Peppercorn ซอสพริกไทยอ่อน	85
Garlic Butter ซอสเนยกระเทียม	85
Nam Jim Jaew น้ำจิ้มแจ่ว	85
Thai Seafood น้ำจิ้มซีฟู้ด	85

Please contact a member of staff for any dietary or food allergy requirements.
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MAIN

Sea Salt Wagyu Burger เบอร์เกอร์เนื้อวากิว <i>200gm wagyu beef, rocket, cheddar cheese, lettuce, tomato, pickle & fries</i>	490
Pulled Pork Sliders สไลเดอร์เบอร์เกอร์หมูรมควัน <i>Brioche burgers, fennel slaw, pickle & sweet potato fries</i>	420
Lobster Sliders สไลเดอร์เบอร์เกอร์ล็อบสเตอร์ <i>Butter confit lobster tail, avocado salsa, brioche rolls & sweet potato fries</i>	650
Lamb Koftas คอฟต้าเนื้อแกะบดย่าง <i>House made koftas, spiced cous cous, hummus & flat breads</i>	520
Mussel Fries หอยแมลงภู่ผัดไวน์ขาว <i>Mussel, white wine, lemon & fries</i>	590
Seafood Pad Cha ผัดฉ่าทะเล <i>Clam, fish and mix seafood wok-fried with finger root, peppercorn, sweet basil and jasmine rice</i>	560
Beef Massaman มัสมันเนื้อ <i>Slow cooked coconut curry, local spices, Australian beef & jasmine rice</i>	500
Herb Fried Fish ปลาทอดลุยสวน <i>Whole fried fish with lemongrass, shallots, chili & lime</i>	570
<i>- Please ask for todays catch -</i>	

PASTA

Beef & Black Truffle ทอริเทลลินีเนื้อ <i>Tortellini stuffed with wagyu beef & black truffle, grilled pepper, walnut, green onion</i>	490
Mushroom Cannelloni (v.) คานเนลโลนีเห็ด <i>Tomato coulis, ricotta cheese, wild mushroom, basil oil</i>	390
Kee - Mao สปาเก็ตตี้ผัดซี๊มา <i>Squid ink spaghetti, seafood, sweet basil & soft shell crab</i>	520
Lobster Mac & Cheese มักกะโรนีล็อบสเตอร์ & ชีส <i>Baked macaroni pasta with Phuket lobster, cheese sauce, brioche crumb</i>	790
Smoked Chorizo & Prawns สปาเก็ตตี้ไส้กรอกโชริโซ & กุ้ง <i>Spaghetti, dried smoked chili & fresh herbs</i>	550
Spaghetti Vongole สปาเก็ตตี้หอยหวาน <i>Spaghetti with fresh clams, chili flakes, white wine & fresh garlic</i>	390

SOUP

"Tom Yum Seafood" Spicy Thai Seafood Soup <i>ต้มยำทะเล Seafood, lemongrass, chili paste & lime</i>	300
Red Curry Pumpkin ซุปฟักทอง <i>Red curry, roasted pumpkin, coconut cream, crispy shallot</i>	225
Daily Soup ซุปประจำวัน <i>Please ask for today selection</i>	

SeaSalt

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Aperitifs & Spirit

APERITIFS

Aperol	260
Campari	260
Martini Bianco, Extra Dry, Rosso	260
Pernod	260
Pimm's No.1	260

GIN

Bombay Sapphire	260
Gordon's	250
Hendrick's	360
Tanqueray	260

LIQUEURS

Bailey's, Cointreau, Kalua, Sambuca	250
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RUM

Bacardi	250
Chalong Bay	250
Havana Club	250
Malibu	250

VODKA

Belvedere	270
Grey Goose Original	320
Smirnoff	250

TEQUILA

Casco Viejo Silver	250
Jose Cuero Especial Silver	250

WHISKY

Ballentine's	260
Canadian Club	260
Chivas Regal	260
JW Black Label	260
John Jameson	260
JW Gold Label	320

AMERICAN WHISKY

Jack Daniel's	250
Jim Beam	250
Rebel Yell	250

DIGESTIVES

Cognac	
V.S.O.P. Courvoisier, Hennessy	310

Mineral Water & Juice

STILL MINERAL WATER

Sea Salt Water	50cl 60
Acqua Panna	50cl 140

SPARKLING MINERAL WATER

San Pellegrino	50cl 140	75cl 250
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FRESH JUICE

Coconut, Lime, Orange, Watermelon	140
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CHILLED JUICE

Pineapple, Apple	100
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SOFT DRINK

Coke, Coke Zero, Fanta Orange	80
Ginger Ale, Soda Water, Sprite, Tonic	

Coffee & Tea

Café Latte	80
Cappuccino	80
Coffee	80
Double Espresso	120
Espresso	80
Ice Coffee	80
Ice Cappuccino	80

TEA SELECTION

Camomile, Darjeeling, Earl Grey	80
English Breakfast, Japanese Green Tea	
Jasmine Green Tea, Peppermint	

Cocktails

THE CLASSIC 280

Caipirinha	
Rum, Fresh Lime & Brown Sugar	

Daiquiri

White Rum, Triple Sec, Lime Juice & Sugar Syrup	
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Dry Martini

Gin & Dry Vermouth	
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Long Island Ice Tea

Gin, Rum, Vodka, Tequila, Triple Sec, Lime Juice & Coca Cola	
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Maitai

White Rum, Dark Rum, Orange Curacao, Pineapple Juice, Orange Juice & Lime Juice	
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Margarita

Tequila, Triple Sec, Lime Juice & Sugar Syrup	
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Mojito

White Rum, Lime Juice, Sugar, Mint & Soda Water	
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Negroni

Gin, Campari, Rosso Vermouth	
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Pina Colada

White Rum, Malibu, Pineapple Juice & Coconut Milk	
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Singapore Sling

Gin, Cherry Herring, Cointreau, Lime Juice & Soda Water	
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Zombie

Dark Rum, White Rum, Apricot Brandy, Pineapple Juice & Orange Juice	
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Signature Cocktails

Sea Salt Sour 310

Havana Club, Campari, Grenadine Syrup, Egg White	
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The Mule

Grey Goose, Lime Juice, Ginger Ale, Fresh Ginger	
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Phuket Sunset

Chalong Bay Rum, Grand Marnier, Pineapple Juice, Ginger Ale	
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Kalim Delight

Russian Standard, Triple Sec, Lychee, Orange Juice	
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Gin Julep

Tanqueray, Mint Leave, Syrup	
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MOCKTAILS 150

Sea Salt Legend

Apple, Mint Leave, Honey	
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The Horapa (Basil)

Mango, Lime Juice, Basil, Ginger Ale	
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Cinderella

Orange Juice, Apple Juice, Lime Juice, Syrup, Soda Water	
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Beer

LOCAL BEER

Chang	Btl 160
Singha	Btl 160
Heineken	Btl 160
Heineken 0.0%	Btl 120
San Miguel Light	Btl 160
Hofbrau Munchen	Btl 320

IMPORTED BEER

Asahi	Sm. 160
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DESSERT

Cheesecake Pop 250

*Red Velvet Cheese pop, Chocolate
Marble Cheesecake, Cheesecake Pop*

Brownie 250

*Chewy Brownie, Meringue,
Crunchy Chocolate & Vanilla Ice Cream*

Chocolate Lava 290

Sea Salt Caramel sauce

Ice Cream cups 100

Please ask for todays selection

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DESSERT



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CHILDREN MENU

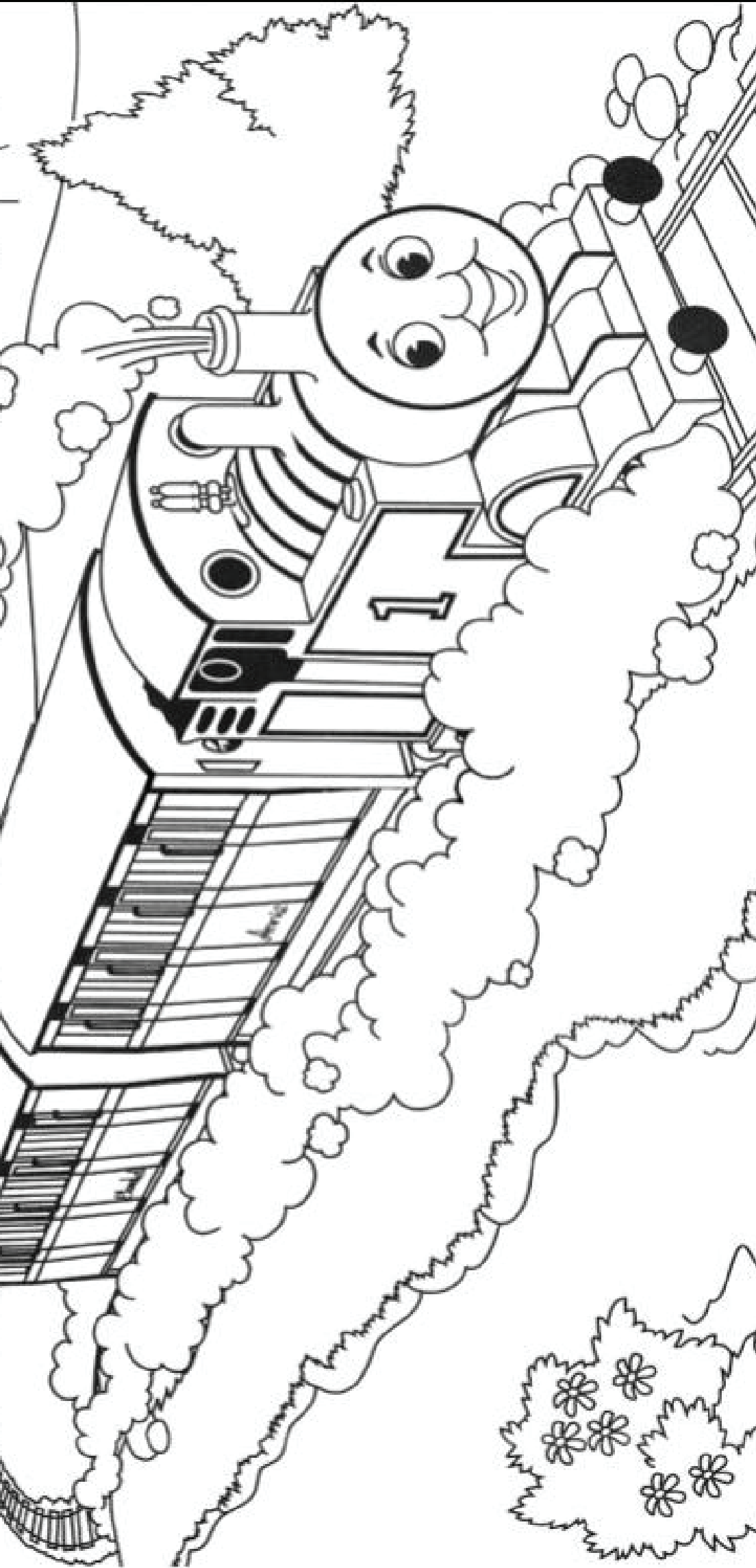
CHILDREN'S MENU IS SUITABLE FOR THOSE 12 YEARS OLD AND UNDER

KIDS FRIED RICE	220
Chicken Sausage, Vegetable & Pineapple	
KIDS BURGER	220
Beef, Coleslaw, Swiss Cheese & Fries	
KIDS PIZZA	220
Tomato Sauce & Mozzarella Cheese	
CHICKEN FINGER	220
Crispy Breaded Chicken Sticks & Fries served with Homemade Tartar Sauce	
MAC & CHEESE	220
Baked Pasta with Cheese Sauce	
MINI FISH & CHIPS	220
Battered Fish & Chips served with Homemade Tartar Sauce	

KIDS SWEET TREAT

BROWNIE	99
with Vanilla Ice Cream	
MIXED FRUIT	99
Seasonal Cut Fruits	

All prices are subject to Thai Baht,
10% service charge and applicable government tax





Color Guide

1 - Pink	5 - Brown
2 - Green	6 - Blue
3 - Yellow	7 - Red
4 - Purple	8 - Black
	9 - Orange



(CHAMPAGNE, PROSECCO, SPARKLING

		<i>Vintage</i>	<i>Price</i>
SP	Bellino, Prosecco Extra Dry	2021	1,900
SP	Zardetto, Private Cuvee	N.V	1,250
SP	Marcello Del Majno Prosecco Brut, Ital	N.V	1,250

Wine by The Glass

<i>White Wine</i>		<i>Vintage</i>	<i>Glass</i>	<i>Btl</i>
WW	Voyager Estate, Sauvignon Blanc Semillon, Aus	2022	310	1,450
WW	Clear Water Marlborough, Sauvignon Blanc, NZ	2021	310	1,450
WW	Corte Vigna, Pinot Grigio, Italy	N.V	295	1,400
WW	Tessari Grisela Soave Classico, Italy	2018	310	1,450
WW	Mont Gras Chardonnay, Day One, Chile	2021	295	1,400

<i>Red Wine</i>		<i>Vintage</i>	<i>Glass</i>	<i>Btl</i>
RW	Russian Jack, Pinot Noir, New Zealand	2014	395	1,950
RW	Montgras, Estate, Syrah, Chile	2018	295	1,400
RW	Irvine The Estate, Cabernet Sauvignon, Aus	2019	395	1,950
RW	Vitis Nostra, Nero D'Avola, Italy	2020	310	1,450
RW	La Chapelle, Merlot, France	2019	310	1,450

<i>Rose</i>		<i>Vintage</i>	<i>Glass</i>	<i>Btl</i>
	Chateau Roubine La Vie En Rose	2021	310	1,490

Remark: All Vintage years Listed are subject to availability from supplier.
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White Wine

		<i>Vintage</i>	<i>Btl</i>
Australia			
WW	Voyager Estate, Sauvignon Blanc Semillon	2022	1,450
Italy			
WW	Gocce Dit Terra, Gavi	2022	1,450
WW	Corte Vigna, Pinot Grigio	N.V	1,400
Chile			
WW	Mont Gras Chardonnay, Day One	2021	1,400
New Zealand			
WW	Clear Water Marlborough, Sauvignon Blanc	2021	1,450

Red Wine

		<i>Vintage</i>	<i>Btl</i>
France			
RW	La Chapelle, Merlot	2019	1,450
RW	Laurence Feraud Gigondas, Rhone	2016	1,950
Italy			
RW	Aristocratico Amarone Della Valpolicella DOCG	2018	5,900
RW	Vitis Nostra, Nero D'Avola, Italy	2020	1,450
Australia			
RW	Heartland, Cabernet Sauvignon	2017	1,450
RW	Irvine The Estate, Cabernet Sauvignon	2019	1,950
New Zealand			
RW	Russian Jack, Pinot Noir	2014	1,950
Chile			
RW	Montgras, Estate, Syrah	2018	1,400

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