RIVET

SIGNATURE CREATIONS

Please be patient with our bartenders as these are hand-crafted drinks which take a bit more time...

Oyasumi 420
Yamamoto honke sake, Martini bianco, orange juice, lime juice, homemade cinnamon syrup, egg white

Izakaya 420
Tanqueray gin, Basil infused sake, Midori, lime juice, kaffir lime leaves

Momotini 420
Tanqueray gin, Yamamoto honke sake, peach schnapps

Little Red 420
Diplomatico Reserva Exclusiva rum, Calvados Maitre Pierre, Amaretto, lemon juice, brown sugar, aromatic chocolate bitter, cherry

Islander 420
Ketel One vodka, Martini Rosso, Campari, lemon juice, elderflower syrup, ginger ale, thyme, dried orange

Fleur Bleue 470
Ketel One vodka, Cointreau, cheddar, blue cheese, simple syrup, butterfly pea, lemon

Accent 420
Tanqueray gin, Aperol, lemon juice, egg white, mango syrup, aromatic Boston Bittahs

Rooty Ground 420
Tanqueray gin, Sauvignon blanc, elderflower syrup, honey, cucumber, grapefruit juice, lime

Ultimate tier 470
Hennessy VSOP, Rittenhouse Rye whiskey, Maker's Mark bourbon, homemade cinnamon syrup, aromatic chocolate bitter, cherry

World whisky

Bulleit Rye (USA)	400
Bulleit Bourbon (USA)	400
Jack Daniel's (USA)	280
Jim Beam (USA)	280
Rittenhouse Rye (USA)	400
Maker's Mark (USA)	470
Canadian Club (Canada)	280
Hong Thong (Thailand)	180
John Jameson (Ireland)	320

Liqueur

Pimm's No.1	250
Bailey's Irish Cream	290
Mahiki	350
Amaretto	290
Malibu	290
Grand Marnier	320
Cointreau	290
Southern Comfort	290
Dom Benedictine	290
Drambuie	290
Galliano	290
Midori	290
Peach schnapps	290
Kahlua	290
Frangelico	290
Sambuca	290
Limoncello	290
Tia Maria	320

Water

Acqua Panna	(Still)	500ml	160
Acqua Panna	(Still)	750ml	270
San Pellegrino	(Sparkling)	500ml	180
San Pellegrino	(Sparkling)	750ml	290

Soft drinks

Coca-cola, Coca-cola light, Sprite, Ginger ale, Tonic water, Soda water 120

Tea

English Breakfast, French Earl Grey 180
Imperial Lapsang, Green Tea Silver Moon
Green Tea Paris-Singapore, Jasmine Queen
Tea, Moroccan Mint Tea
Chamomile

Coffee

Espresso, Americano, Macchiato 180
Cappuccino, Latte
Double espresso 210

Hot chocolate 180

All prices are inclusive of government taxes and service charge

All prices inclusive of government tax and service charge

Rum & cachaça

Pampero Blanco	280
Captain Morgan	280
Ron Zacapa 23	500
Pyrat XO	420
Flor de Cana 12 years	420
Flor de Cana 18 years	580
Bacardi	280
Havana Club	280
Phraya	400
Diplomatico Reserva Exclusiva	400
Chalong Bay (natural handcrafted cane)	320
Abelha (organic)	400
Don Papa	400
Havana Club Añejo 7 Años	400

Tequila

Tres Magueyes 3 years	280
Don Julio Resposado	470
Don Julio Blanco	420
El Jimador Blanco	320
Heradura Silver	350
Heradura Gold	500
Olmeca	400
KAH	470
Joven Mezcal	590
Patron Silver	420

Gin (All gins served with Fever tree premium tonic)

Tanqueray	360
Gordon's	330
Bombay Sapphire	400
Broker's	300
Hendricks	550
Caorunn	590
Beefeater 24	390
Citadelle Gin	520
G'Vine	590
Feel! (Vegan & organic)	570

Grappa

Grappa di Flattina	290
Grappa Bianca	290

Vodka

Ketel One	350
Cîroc	500
Belvedere	500
Grey Goose	500
Absolut	280
NEFT	540
U'Luvka	420

Sake

Yamamoto Honke *(by carafe)*	780
Born Junmai *(720 ml)*	3,180
Born Junsui Pure Junmai Daiginjo *(300 ml)*	1,500
Tanigawadake Gingo *(300 ml)*	1,260

Umeshu

Hanafuda no umeshu *(by glass)*	445

Shochu

Satsuma kokubu *(by glass)*	315

Japanese single malt whisky

Hakushu	710
Yamasaki	710
Hibiki	710

Local Craft Beers

Chalawan Pale Ale 270

Inspired by Thai folkloric tale, Chalawan King of Alligator. Citrus with lychee notes. Bold but smooth in flavour.

Chatri IPA 270

The original session Thai IPA. Juicy grapefruit with subtle floral notes. Refreshing with big hops flavour.

Beers

Singha	180
Singha light	180
Chang	180
Heineken	180
Asahi	180
Tiger Beer	180
Corona	270
Ginger beer (Gluten free)	180

VIRGIN COCKTAILS

Watermelon splash 270

Watermelon blended with lemon, jasmine tea syrup

Frozen Piña Colada 270

Virgin Piña Colada, fresh pineapple blended with banana, coconut cream, lime juice

Island fruit punch 270

Watermelon muddled with passion fruit, mango, lime, jasmine tea syrup, soda top-up

LOW-ABV COCKTAILS

Have a sip of history and culture...

Caipiroska 290
Ketel One vodka, fresh lime, white sugar

Mojito 290
Pampero Blanco rum, lime, mint, sugar

Daiquiri 290
Pampero Blanco rum, lime and sugar
mango | strawberry | watermelon | banana

Old-fashioned 290
Jim Beam bourbon, white sugar, Angostura bitters, orange zest

Caipirinha 290
Chalong bay rum, fresh lime, white sugar

CLASSIC COCKTAILS

Have a sip of history and culture...

Boulevardier 350
Jim beam bourbon, Campari, Martini rosso

Paloma 350
Tres Magueyes 3 years, grapefruit juice, soda, lime juice

Dark 'N Stormy 350
Captain morgan dark rum, ginger beer

Mai Tai 350
Captain morgan spiced gold, Pampero blanco rum, orange liquor, lime, orgeat, pineapple, Angostura bitter

Cosmopolitan 350
Ketel one vodka, Cointreau, cranberry juice, lime juice

Pina Colada 350
Pampero blanco rum, coconut liquor, pineapple juice, coconut milk

Negroni 350
Tanqueray gin, Campari, sweet vermouth

BUBBLY COCKTAILS

Mimosa	470
Kir Royal	470

SPIRITS

Apéritifs

Aperol	280
Fernet-Branca	280
Branca Menta	280
Pernod	280
Ricard	280
Martini Bianco, Rosso, Dry	280
Campari	280
Jägermeister	350

Armagnac

Sempe VSOP	470
Sempe XO	580

Calvados

Calvados de Maître Pierre	300

Eau-de-vie

Massenez Poire Williams	420

Cognac

Hennessy VSOP	400
Hennessy XO	1,020
Courvoisier VSOP	500
Remy Martin VSOP	500
St Remy Napoleon Brandy VSOP	350

Single malt

Glenmorangie The Original 10 years	350
Glenmorangie The Lasanta 12 years	470
Glenmorangie The Quinta Ruban 12 years	470
Singleton 15 years	470
Singleton of Dufftown Tailfire	420
Glenfiddich 12 years	500
Glenfiddich 15 years	530
Glenfiddich 18 years	710
Glenlivet 12 years	500
Glenlivet 15 years	530
Glenlivet 18 years	710
Glenfarclas 12 years	530
Laphroaig 10 years	530
Oak Cross Blended Malt	530
Macallan 12 years	580
The Peat Monster Blended Malt	590

Blended whisky

Johnnie Walker Red Label	320
Johnnie Walker Black Label	350
Johnnie Walker Gold Label	400
Johnnie Walker Blue Label	810
Chivas Regal 12 years	350
Asyla-Grain & Malt	400

The Slate is delighted to offer our guests the opportunity to enjoy renowned Japanese cuisine from “Enzo” – Phang Nga’s No. 1 Japanese restaurant for 5 consecutive years.

Following collaboration between the creative force behind Enzo -Toshiyuki Koike - affectionately known as “Toshi” and The Slate team, we are most fortunate to have an esteemed restaurant like Enzo open in our hotel. Toshi has brought years of experience in Japanese food to this carefully crafted menu, as well as the unparalleled freshness of locally sourced fish direct from the local fishermen he has built relationships with over the years and from his home town in Hokkaido.

As in all cuisines, the fundamental secret to top quality Japanese food is sourcing the finest raw ingredients. The search to improve quality was the reason Enzo restaurant relocated to *Khao Lak* – to be closer to the local fishermen who bring their catch of the day to the restaurant each day, happy with the knowledge their fish are being showcased by a restaurant like Enzo that inherently respects all ingredients on the menu.

Enzo has been instrumental in the support of local Thai organic farmers and, after several years of development in Chiang Rai, we are pleased to have privileged access to the only Japanese organic rice grown in Thailand, as well as traditional Japanese roasted green tea and handmade “Kaifu fried ancient salt”. The rare salt is produced by the rice farmer in Chiang Rai through ancient methods practiced and passed on through the generations. Please let us know if you would like to use this unique local product to complement your meal and we would be delighted to serve it to you.

Gluten free, vegetarian, halal and nut free options are available on this menu – please advise your server if required.

CHEF TOSHI'S SIGNATURES

シェフのおすすめ

Wagyu steak

Cooked a la minute on volcanic hot rock served with Japanese dipping sauce

100g – 1,800 THB 150g - 2,600 THB

黒毛和牛の石焼ステーキ

特製和風ソース添え

Blowtorch Wagyu sushi

Half roasted Wagyu beef sushi wrapped with avocado and special sauce

黒毛和牛炙り寿司

アボカドと特製ソース入り

400 THB

Gyu tataki

Japanese style roasted beef topped with fresh vegetables in sesame and soy sauce

牛たたき

330 THB

Zensai Moriawase

Assorted Japanese appetizers of the day

本日の前菜盛り合わせ

680 THB

RECOMMENDED TASTING MENUS

おすすめコース

“SAKURA 4 COURSE”

Chef’s casual four-course sharing set menu for 2 persons

桜コース（2 人前から）

お二人様向けのお気軽なとりわけコース

Yaki Gyoza (6 pieces)

Pan fried pork dumplings with soy sauce

焼き餃子

Sashimi mori and kaisen salad

Slices of selected raw fish on local salad greens

刺身盛り合わせと海鮮サラダ

Tempura mori

Assorted deep-fried prawns and vegetables

天ぷら盛り合わせ

Salmon maki tempura and miso soup

Deep-fried salmon maki roll with our miso soup

サーモン巻き寿司の天ぷらと味噌汁

950 THB per person

(minimum 2 persons)

All prices are inclusive of 7% government tax and 10% service charge

Gluten Free Nut Free Halal Vegetarian

“DEGUSTATION 5 COURSE”

Enzo’s signature five-course tasting menu for 2 persons,
changing daily and including Wagyu beef and Hokkaido seafood
円蔵コース
黒毛和牛や北海道の海産物などの特選素材を活かしたコース

Zensai mori awase

Chef’s recommended assorted Japanese appetizers
前菜盛り合わせ

Signature Sashimi set - Imported fish

Assorted sashimi including tuna, salmon and scallops
特選刺身盛り合わせ
地マグロ、サーモン、北海道ホタテなど

Torched Asian cod infused with bean paste; steamed Chiang Rai organic rice, chili turmeric sauce

イボダイの韓国味噌漬けの炙り焼き
チリ・ターメリックソース添え
オーガニックライス付き

Wagyu sushi

No. 4 fat marbled Wagyu beef sushi
和牛寿司

Wagyu steak 100 g

No. 4 fat marbled Wagyu cooked on volcanic hot stone
A４ランク黒毛和牛の石焼ステーキ

1,900 THB per person
(minimum 2 persons)

SALADS AND VEGETABLES

サラダとお野菜

Kaisen salad — 390 THB
海鮮サラダ

Daikon salad — 180 THB
Japanese radish salad with creamy sesame dressing
大根サラダ

Nama harumaki — 320 THB
Fresh spring rolls filled with avocado, boiled shrimps, cheese and vegetables
生春巻き

Maguro and avocado salad — 410 THB
Fresh tuna and avocado salad Carpaccio style with wasabi mayonnaise
マグロとアボカドのサラダ

Shrimp and avocado dip style salad — 410 THB
Boiled shrimps and avocado dip style salad mixed with wasabi, spring onion and seaweed
蒸しエビとアボガドのディップスタイルサラダ

TEMPURA

天ぷら

Ooh ebi tempura — 450 THB
Deep fried prawns
大エビ天ぷら

Salmon maki tempura — 420 THB
Enzo's original deep fried salmon rolled sushi (6 pieces)
サーモン巻き寿司の天ぷら（６切れ）

Aji fry — 320 THB
Deep fried local horse mackerel fillets served with tartar sauce
アジフライ

Yasai tempura — 210 THB
Deep fried assorted vegetables
野菜天ぷら

Toriten — 340 THB
Chicken tempura, Southern Japanese style
とり天

All tempura are served with tentsuyu sauce, grated daikon and Kaifu fried ancient salt

All prices are inclusive of 7% government tax and 10% service charge

Gluten Free Nut Free Halal Vegetarian

HOT APPETIZERS

あたたかい前菜

Edamame butter Shoyu Itam — 110 THB

Boiled soybeans pan-fried with soy sauce and butter

枝豆のバター醤油炒め

Age nasu niku miso ae — 320 THB

Baked eggplant with Japanese miso and minced chicken

揚げなすの肉味噌和え

Yaki gyoza — 250 THB

Pan fried pork dumplings with soy sauce (8 pieces)

焼き餃子

Wagyu kushiyaki — 390 THB

Spit roasted Japanese Wagyu beef (40g)

黒毛和牛の串焼き

ASSORTED SASHIMI

刺身

Salmon (3 pieces) — 250 THB

サーモン（３切れ）

Local yellow fin tuna (3 pieces) — 250 THB

地キハダマグロ（３切れ)

Half grilled mackerel sashimi (3 pieces) — 260 THB

炙りサバ

Hamachi (3 pieces of imported yellow tail from Japan) — 300 THB

日本産ハマチ（３切れ）

Hokkaido scallop sashimi (2 pieces) — 260 THB

北海道産ホタテ（２切れ）

SASHIMI MORI / SUSHI MORI

刺身盛り合わせ / 盛り合わせ寿司

Assorted sashimi	620 THB
Mainly local fish 4 types	
刺身盛り合わせ 地魚中心に	
Signature sashimi mori	890 THB
Assorted sashimi, mainly imported fish 4 types	
特選刺身盛り輸入海産物を中心に	
Today's sushi mori	690 THB
Chef's selection of assorted sushi, mainly local fish (8 pieces)	
本日の寿司盛り 地魚中心の８貫盛り	
Salmon sushi mori	680 THB
Assorted salmon sushi (6 pieces)	
サーモン寿司セット様々タイプのサーモン寿司の盛り合わせ	
Special sushi mori	890 THB
Mainly imported fish (10 pieces)	
特選寿司盛り 輸入魚貝類中心の１０貫盛り	

All sushi are served with wasabi, soy, pickled ginger

NIGIRI SUSHI

握り寿司

Local yellow fin tuna (2 pieces)	250 THB
地キハダマグロ（２貫）	
Half grilled marinated mackerel (2 pieces)	220 THB
炙りしめサバ（２貫）	
Boiled shrimp	220 THB
(2 pieces) エビ（２貫）	
Fatty tuna mixed with spring onion (2 pieces)	220 THB
ネギトロ軍艦（２貫）	
Grilled Japanese eel (2 pieces)	320 THB
うなぎ（２貫）	
Imported salmon roe (2 pieces)	320 THB
いくら軍艦（２貫）	
Grilled foie gras (2 pieces)	480 THB
炙りフォアグラ（２貫）	

All sushi are served with wasabi, soy, pickled ginger

All prices are inclusive of 7% government tax and 10% service charge

Gluten Free Nut Free Halal Vegetarian

MAKI SUSHI / SUSHI ROLLS

巻き寿司

Double salmon roll — 550 THB

Salmon roll with avocado, cucumber, mayonnaise and salmon roe (6 pieces)

ダブルサーモンロール（６切れ）ーモン、アボカド、きゅうり、マヨネーズといくら

Negitoro maki — 290 THB

Rolled sushi with chopped fatty tuna mixed with spring onions (6 pieces)

ネギトロ巻き（６切れ）

Salmon maki — 350 THB

Rolled sushi with salmon and avocado (6 pieces)

サーモン巻き（６切れ）

Unakyu maki — 420 THB

Rolled sushi with grilled eel and cucumber (6 pieces)

うなきゅう巻き（６切れ）

Kappa maki — 130 THB

Rolled sushi with cucumber and sesame (6 pieces)

かっぱ巻き（６切れ）

Oshinko maki — 250 THB

Rolled sushi with radish, pickles and sesame (6 pieces)

おしんこ巻き（６切れ）

Vegetarian roll Rivet style — 290 THB

Rolled sushi with season vegetables wrapped with rice paper (6 pieces)

ベジタリアン巻き Rivet スタイル（６切れ）季節の野菜を春巻きの皮で巻きました

Avocado maki — 290 THB

Rolled sushi with avocado (6 pieces)

アボカド巻き（６切れ）

All sushi are served with wasabi, soy, pickled ginger

SEAFOOD SPECIALITIES

海の幸

Miso glazed cod 680THB

Torched Asian cod infused with bean paste; steamed Chiang Rai organic rice, chili turmeric sauce

イボダイの韓国味噌漬けの炙り焼き チリ・ターメリックソース添え オーガニックライス付き

Maguro rikyu yaki 510 THB

Half grilled tuna wrapped with sesame and Japanese traditional sauce

マグロ利休焼き

Hokkaido hotate butter Itame 550 THB

Hokkaido scallops, King oyster mushrooms sautéed with butter, sake and soy sauce

北海道ホタテバター炒め

Saikyoyaki 380 THB

Grilled mackerel fillet marinated in Japanese miso sauce

地魚の西京焼き

Salmon or saba shioyaki 390 THB

Grilled salmon/horse mackerel fillets Japanese seasoning and salt flavour

サーモンもしくはサバの塩焼き

Salmon or saba teriyaki 390 THB

Grilled salmon / horse mackerel fillet with teriyaki sauce

サーモンもしくはサバの照り焼き

Salmon Oyako don 450 THB

Vinegared rice bowl topped with fresh salmon an salmon roe

サーモン親子丼

Kaisen don 450 THB

Vinegared rice bowl topped with pieces of raw seafood, Japanese fisherman style

海鮮丼

Una don 750 THB

Rice bowl topped with grilled Japanese eel

うな丼

All prices are inclusive of 7% government tax and 10% service charge

Gluten Free Nut Free Halal Vegetarian

MEAT SPECIALITIES

お肉料理

Chicken Namban — 470 THB

Deep fried chicken seasoned with Japanese sweet flavor sauce topped with tartar sauce

チキン南蛮

Buta Shogayaki — 400 THB

Grilled pork slices with ginger sauce

豚生姜焼き

Katsu don — 420 THB

Rice bowl topped with pork cutlet and egg based sauce

カツ丼

Wagyu steak 100g/150g — 1,800 THB / 2,600 THB

Cooked a la minute on volcanic hot rock served with Japanese dipping sauce

黒毛和牛の石焼ステーキ

Sesame sake Wagyu, soy risotto — 2,600 THB

Risotto with soy and miso, sesame seared wagyu flambéed with sake, yuzu soy dressing, toasted sesame seeds, shiso leaves

黒毛和牛とゴマの和風リゾット柚子醤油ドレッシング添え

Vegetarian Japanese risotto — 450 THB

Risotto cooked in a shiitake broth with seared Japanese mushrooms

キノコのベジタリアン 和風リゾット

SIDE DISHES

サイドディッシュ

Plain Japanese rice — 80 THB

Handpicked organic Chiang Rai highland rice

タイ北部チェンライで育った日本米

Miso soup with tofu and seaweed — 80 THB

豆腐とわかめの味噌汁