





Panko Breaded Calamari 
*Stir fired with oyster sauce, chili, garlic,
and lemon dressed salad*
THB 390

Rock Salt Ceviche  
*Daily caught raw sea bass marinated in lime,
maldon sea salt, extra virgin olive oil, with coriander,
mint, chili and passion fruit*
THB 450

Grilled Lamb Kofta 
*Spiced with mint and cumin served with tzatziki sauce,
warm pita bread and green salad*
THB 495


Pan seared Hokkaido Scallops 
*Tomato and confit lemon sauce vierge, black olive tapenade
and fresh crostini*
THB 750

Yum Talay  
*Salad of poached Rawai seafood, fresh lime juice,
chili and Chinese celery*
THB 650

Yum Som O
*Pomelo salad with crispy shallot, dried coconut,
and dried shrimp*
THB 450

Som Tam 
*Green papaya salad, with chili, garlic, lime juice,
dried shrimps and toasted peanuts*
THB 360


Spring Green Garden Salad
*Asparagus, sugar snap peas, new potatoes, radish,
cherry tomatoes, crisp mixed leaves, soft boiled egg,
classic salad cream dressing*
THB 425

Cypriot Village Salad 
*Tomato, cucumber, red onion, feta cheese,
marinated kalamata olives white cabbage,
capers, oregano and lemon oil*
THB 525

Nashi Pear Salad
*Candied walnuts, romaine hearts, Roquefort cheese,
honey & mustard emulsion*
THB 525

SOUPS

Chilled Beach Gazpacho  
Tomato, capsicum, cucumber, celery, basil
THB 320

Bouillabaisse of Rawai Seafood 
*Local Rawai seafood poached in a prawn bisque
served with rouille and rustic baguette*
THB 550

Tom Kah Talay
*Rawai day boat shellfish soup poached in infused coconut milk
with lemon grass, chili, ginger and kafir lime leaf*
THB 495

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

SEAFOOD PLATTERS AND OYSTERS

Fine de Claire Oysters

Half a dozen fine de claire oysters served over ice with shallot dressing, tabasco sauce and spicy Thai seafood sauce

THB 950

Seafood Mezze (for 2 guests)

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

THB 1,500

Andaman Platter (for 2 guests)

BBQ rock lobster, sea shrimps, tiger prawns, Fine de Claire oysters over ice with condiments, topped with a soup of poached local seafood infused with lemon grass, chili, coriander root and ginger, infused coconut soup and complimented with garlic bread

THB 2,500

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 and Tzatziki sauce

THB 630

(please allow 30 minutes for cooking)

Prawn Saganaki

Baked Andaman prawns flambéed in Ouzo served with tomato, gratinated feta cheese, green salad and a garlic rosemary baguette

THB 1050

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 725

Imam Bayildi

Baked eggplant, onion, tomato ragout, served with an almond and pomegranate couscous

THB 545

FROM THE BBQ & THE TANDOOR OVEN

Beach Burger

Lettuce, tomato chutney, truffle mayonnaise and French fries

THB 690

Pork Souvlaki

Skewered pork marinated and grilled to perfection, served with Tzatziki sauce, freshly baked pita bread and green salad with lemon oil

THB 590

Rocksalt Chicken Skewers

Marinated Pieces of Lopburi chicken, Tomato and Red Onion salad, Home made Flat Bread, Jalapeno Peppers & Garlic Aioli

THB 625

Australian Pasture Raised Ribeye Steak

Cooked to your liking and served with a warm salad of sautéed baby potatoes, Chared Marinated onions, sundried tomato, sugar snap peas, asparagus, wilted rocket and Dijonaise sauce

THB 1,150

PASTA

Spaghetti of Phuket White Clams

Steamed in their shells with white wine cream sauce and finished with lemon and Italian parsley

THB 620

Linguini of Slipper Lobster Tail

Poached in a shellfish bisque sauce finished with tomato, parmesan cheese and Italian basil

THB 700

Penne bel-laban

Penne pasta with a mint, basil and garden pea pesto, drizzled with natural yogurt and toasted pine nuts

THB 520

Spaghetti Carbonara (no cream)

Authentically cooked with our in-house cured Pancetta, white wine, parmesan cheese and enriched by organic egg yolk and finished with Italian parsley

THB 520

MAINS AND PASTA

FROM THE WOOD FIRED PIZZA OVEN

Diavola 🐷 🌿

Spicy house-made and cured salami, jalapeno pepper, tomato, oregano and Mozzarella cheese

THB 575

Buffalo Margarita 🌿 🌿 🍷

Tomato, oregano and fresh buffalo Mozzarella and ripped Italian basil

THB 520

Prosciutto 🐷 🌿

Pomodoro sauce, basil, 18-month aged Prosciutto ham and fresh rocket leaf

THB 650

Pescatore 🌿

Marinated sautéed Andaman calamari and white prawns, cherry tomato, ripped basil and Mozzarella

THB 650

SIDE DISHES

Garden salad 🌿 🌿, Rocket & Parmesan 🌿 🌿
Seasonal vegetables (wok fried or steamed) 🌿

French fries 🌿 🌿 🌿, Patatas bravas 🌿

THB 250

Steamed rice 🌿 🌿

THB 100

CATCH OF THE DAY

All of our seafood is cooked to order in our wood fired oven or steamed and served with salad and French Fries or steamed rice, accompanied by fresh lemon, seafood sauce and Sauce Vierge. All fish are cooked whole and are recommended for 2 people to share.

Please ask your server to show you the fish on display and daily market price board.

CURRY

Chu Chee Goong 🌿 🍷

Tiger prawns deep fried and then finished in red curry and coconut emulsion

THB 860

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

FROM THE WOK

Phad Thai Goong 🌿

Stir-fried rice noodles, white prawns, spring onions, bean sprouts, in phad Thai sauce served with condiments

THB 715

Khao Phad 🌿 🐷

Fried rice with egg and vegetables with your choice pork, chicken, prawns or local seafood

THB 380

Khao Phad Sapparos 🌿 🌿

Stir-fried Phuket pineapple with yellow curry, jasmine rice and raisin

THB 420

Goong Ob Woonsen 🌿

Stir-fried tiger prawns with fragrant noodles and ginger, cinnamon, star anise, garlic, oyster sauce, soy and spring onion

THB 850

ROSÉ SELECTION

STILL ROSÉ

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 Monsoon Valley Shiraz Thailand White
 2017, 92 points **THB 340 / THB 1,500**
- 
 Château Routas Coteaux Varois en Provence
 2017, 92 points **Coming soon**
 Last year's winner 2016 available now
THB 450 / 1,800
- 
 Le Petit Cochonnet Grenache Pays d'Oc
 2017, 92 point **THB 370 / THB 1,750**
- 
 Caves d'Esclans Côtes de Provence Whispering Angel
 Rosé 2017, 92 points **THB 530 / THB 2,350**
- 
 Château Gassier Côtes de Provence Esprit Gassier
 2016, 92 points **Coming soon**
- 
 Laurent Miquel Cinsault Syrah Pays d'Oc Père et Fils
 2016, 91 points **THB 370 / THB 1,750**
- 
 GranMonte Syrah Asoke Valley Sakuna Rosé
 2017, 91 points **THB 390 / THB 1,850**
- 
 Miraval Côtes de Provence 2016, 92 points
THB 470 / THB 2,100
- 
 Mirabeau Côtes de Provence Pure 2017, 92 points
THB 470 / THB 2,100
- 
 Roubine Côtes de Provence R 2017, 91 points
THB 460 / THB 2,050

DESSERTWINE

- Monsoon Valley Chenin Blanc Late Harvest 2015
 Siam Winery, Thailand, 91 points, 375ml. **THB 620/1,800**
- Moscato d'Asti DOCG Zagara 2015 **THB 510/ 2,050**
 Sweet and aromatic combines well with dessert.
 Refreshingly low 5% alcohol. A must-try.

SPARKLING ROSÉ

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 Billecart-Salmon Champagne Brut Rosé NV,
 94 points **THB 1,300 / THB 5,600**
- 
 Bellavista Franciacorta Brut Rosé 2013, 93 points
THB 1,100/ THB 4,900
- 

 Codorníu Cava Seleccion Raventos Mètode
 Tradicional Brut NV, 91 points
THB 470 / THB 2,100
- 
 Ferrari Trento Maximum Brut Rosé NV, 92 points
THB 650 / THB 2,900
- 
 Veuve Clicquot Ponsardin Champagne Brut Rosé NV,
 92 points **THB 1,480 / THB 6,600**

ILLY COFFEE

Caffe Latte	THB 165
Cappuccino	THB 165
Ristretto	THB 145
Espresso	THB 145

DIGESTIF

Grappa Friulano di NONINO	THB 380
Jägermeister	THB 260
Limoncello	THB 260
Amaretto di Saronno	THB 300

SIGNATURE COCKTAILS (CREATED BY SALIM KHOURY)

The famous American Bar at The Savoy in London opened its doors in 1893. 110 years later, Salim Khoury became only its 10th Head Barman. Joining the American Bar in 1969, he worked there for 34 years before finally reaching his lifetime goal. Salim became famous when he won the UK Bartender of the Year competition in 1992 with his tribute to Princess Diana by creating his cocktail "Blushing Monarch". To commemorate his association with The Nai Harn, he created two cocktails especially for our guests, Lady Nai Harn and Rum-ble.

TRIBUTE AND SIGNATURE COCKTAILS

Lady Nai Harn

A delicate, well balanced drink, created especially for the opening of The Nai Harn resort. Chalong Bay rum, Limoncello, mango juice, lime juice, mixed with honey and mint.

THB 370

Rum-ble

A long refreshing drink, also created for the opening of The Nai Harn resort. Chalong Bay Rum, golden rum, triple sec, pineapple, lime and soda.

THB 370

Blushing Monarch

Created by Salim Khoury, crowned barman of the year in the UK 1992. Combined gin, Campari, passion fruit juice and triple sec.

THB 370

Piemontese Fresco

Made with Marchesi di Barolo Zagara. Moscato d'Asti is a sparkling white wine produced in the Piedmont region of north-west Italy. The wine is sweet and low in alcohol. You taste brilliant peach and pear, remarkably refreshing... especially when served on the rocks with lime and mint

THB 370

TIKI DRINKS

Based on rum mixed with tropical juices and served in ceramic Tiki mugs MAI TAI, ZOMBIE AND PLANTERS PUNCH. The world Tiki originally meant the creative power of the Polynesian god Tāne.

Mai Tai

Created at trader Vic's San Francisco. Jamaican rum with tropical fruit juices

THB 320

Mai Tai Ruby

Light Rum, Dark Rum, and Orange Curacao, lime juice, orange juice, pineapple juice, red grenadine syrup and syrup

THB 320

Planter's Punch

Dark Rum, Orange Curacao, orange juice, pineapple juice and grenadine syrup

THB 320

Zombie

Light Rum, Dark Rum, home-made Falernum Syrup, Lime Juice, Drop of Pernod dash of bitters

THB 320

CHAMPAGNE COCKTAILS

Bellini

Created in the 30s by Giuseppe Cipriani at Harry's Bar, Venice, Italy. Pureed peaches, topped up with Prosecco

THB 760

Kir Royal

Crème de cassis with Prosecco

THB 760

Mimosa

Created at the Ritz hotel in Paris in 1925 and named after a plant called Mimosa. Freshly squeezed orange juice topped up with Prosecco

THB 760

TROPICAL DRINKS

Banana Colada

Frozen ripe banana with Baileys, Malibu, Kahlua

THB 360

Daiquiri (choose your own flavour)

Frozen strawberry, Lychee, Pineapple, Mango, Lime

THB 360

Mango Frost

Rum, Malibu, Pineapple juice, coconut cream, Syrup, Mango

THB 360

Margarita (choose your own flavour)

Frozen strawberry, Lychee, Pineapple, Mango, Lime

THB 360

Mojito

A classic long drink. A blend of rum, lime, mint and sugar. Created at the heart of bar culture in Havana Cuba and was favourite of the famous writer Ernest Hemingway

THB 320

Pina Colada

Light Rum, Malibu, pineapple juice, coconut cream and syrup

THB 320

SIGNATURE COCKTAILS

FOR EACH DISH INDICATED WITH  WE WILL DONATE THB 30 TOWARDS OUR CHARITY OF CHOICE, THE PHUKET SUNSHINE VILLAGE FOUNDATION

ALL PRICES INCLUDE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX