

# SeaSalt

Lounge & Grill

## APPETIZERS

<b>Fresh Shrimp Spring Roll</b> <i>lettuce, prawn, carrot, rice noodle &amp; peanut sauce</i>	320
<b>Calamari Fritter</b> <i>squid, lemon &amp; saffron aioli</i>	310
<b>Arancini (V)</b> <i>risotto croquette, truffle, porcini mushroom &amp; roasted garlic dip</i>	290
<b>Wagyu Beef Tostadas</b> <i>refried beans, tomato salsa, guacamole &amp; cheddar cheese</i>	395
<b>Taiwanese Popcorn Chicken</b> <i>chicken, hot basil &amp; sweet chili sauce</i>	295
<b>Thai BBQ Pork</b> <i>Thai herb and coconut marinade, sticky rice &amp; fresh veggie</i>	360
<b>Foie Gras</b> <i>pan seared foie gras, crispy prosciutto &amp; grilled asparagus</i>	490

## LIGHT & YUM

<b>Naked Salmon Taco</b> <i>crispy salmon, crisp lettuce, guacamole, pickle cucumber &amp; sour cream tartar</i>	485
<b>Crispy Duck &amp; Glass Noodle Salad</b> <i>roasted peanut, dried shrimp, crispy duck, green onion &amp; chili dressing</i>	395
<b>Caesar Salad</b> <i>lettuce cos, crispy bacon, parmesan cheese, anchovy, croutons &amp; Caesar dressing</i>	380
	450
	420
<b>Thai Beef Salad 'Nam Tok'</b> <i>grilled beef, crispy onion, tomato &amp; sweet chili sauce</i>	420
<b>Yam Som O</b> <i>tiger prawn, fresh pomelo pieces, Thai herb salad &amp; tamarind dressing</i>	425

## PASTA

<b>Beef Canneloni</b> <i>grass fed beef ragout, ricotta cheese &amp; fresh spinach</i>	450
<b>Kee-Mao</b> <i>squid ink spaghetti, seafood, sweet basil &amp; softshell crab</i>	480
<b>Pork &amp; Scallop</b> <i>capellini, pancetta, scallop &amp; spicy lobster oil</i>	480
<b>Chorizo</b> <i>casareccia, chorizo, Kalamata olive &amp; smoked tomato sauce</i>	410
<b>Pumpkin Ravioli</b> <i>sage butter sauce, toasted walnuts, pecorino cheese</i>	390

## SHARE PLATE

<b>Tomahawk</b> <i>roasted whole garlic &amp; tomatoes</i>	3,390	<b>Grilled Seafood</b> <i>lobster, tiger prawn, squid, crab, grilled fish &amp; mussel</i>	3,890
<b>The Butchers Plate</b> <i>roast flank steak, BBQ pork rib, pork sausage, chicken wings &amp; lamb kofta</i>	3,500	<b>Asian BBQ Plate</b> <i>roasted duck, roasted chicken, char siu pork, pork neck &amp; BBQ pork ribs</i>	2,900

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

## ROTISSERIE

<b>Free Range Chicken</b> <i>Half/Whole</i>	H 360 / W 680	<b>Duck</b> <i>Half/Whole</i>	H 380 / W 700
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## GRILL

<b>Aus Premium</b>		<b>Free Range Pork</b>		<b>Sea</b>	
Ribeye	999	Pork Chop	780	Lobster	1,250
Sirloin	850	Baby Back Ribs	650	Sea Bass	580
Tenderloin	1,190			Salmon	600
Flank Steak	750			Tiger Prawn	690

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

### SIDE

Fries	100
Onion Rings	90
Garlic Mash	90
Garlic Rice	120
Sticky Rice	60
Baked Spinach	120
Coleslaw	80
Mixed Salad	80
Cauli & Broc Truffle Gratin	120

### SAUCE

BBQ	70
Red Wine	70
Peppercorn	70
Béarnaise	70
Garlic Butter	70
Nam Jim Jaew	70
Thai Seafood	70

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## MAIN

<b>Sea Salt Wagyu Burger</b> <i>wagyu, rocket, cheddar cheese, lettuce, tomato, pickle &amp; fries</i>	475
<b>Roasted Pork</b> <i>char siu, grilled pork, crispy pork &amp; baby bok choy</i>	495
<b>Phad Thai Lobster</b> <i>Phuket lobster, wok-fried noodle, bean sprout, tofu, chives &amp; tamarind sauce</i>	1,250
<b>Lamb Kofta</b> <i>grilled minced lamb, persian salad, mint yoghurt &amp; flat bread</i>	510
<b>Mussel Fries</b> <i>black mussel, white wine, lemon &amp; fries</i>	525
<b>"Cioppino" Seafood Stew</b> <i>½ lobster, sweet clam, mussel, fish, prawn &amp; roasted tomato ragout</i>	940
<b>Pla tord</b> <i>crispy whole fish, aromatic Thai herbs, jasmine rice</i>	720
<b>Beef Massaman</b> <i>coconut curry, cinnamon, Australian beef &amp; Jasmine rice</i>	580

## SOUP

<b>"Tom Yum Seafood" Spicy Thai Soup</b> <i>seafood, lemon grass, chili paste &amp; lime</i>	390
<b>"Crab Laksa" Crab Curry Soup</b> <i>vermicelli noodle, egg tofu, coconut curry &amp; crab meat</i>	390

## Pizza

<b>Spicy Sausage</b> <i>spicy salami, mozzarella cheese &amp; green bell pepper</i>	375
<b>Lamb</b> <i>minced lamb, mozzarella cheese, caramelized onion &amp; parmesan cheese</i>	390
<b>Margherita</b> <i>tomato sauce, mozzarella cheese, parmesan cheese &amp; sun dried cherry tomato</i>	360
<b>Cantonese BBQ</b> <i>roasted duck, spring onion, mozzarella cheese, mushroom &amp; bok choy</i>	390
<b>Seafood</b> <i>seasonal seafood, mozzarella cheese, basil &amp; roasted tomato</i>	475
<b>Crispy Pork</b> <i>char siu pork, crispy pork, mozzarella cheese &amp; BBQ sauce</i>	420

# SeaSalt

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## Aperitifs & Spirit

### APERITIFS

Aperol	240
Campari	240
Martini Bianco, Extra Dry, Rosso	240
Pernod	240
Pimm's No.1	240

### GIN

Bombay Sapphire	260
Feel Munich Dry Gin	310
Gordon's	240
Grandma Jinn	250
Hendrick's	360
Tanqueray	250
The Botanist Islay	310

### LIQUEURS

Bailey's, Benedictine, Cointreau, Kalua, Malibu, Sambuca, Rinomato	250
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### RUM

Bacardi	240
Captain Morgan	240
Chalong Bay	230
Havana Club	250
Lamoon	230
Mount Gay Eclipse	240
Pampero Blanco	230
Plantation 3 Stars White	240
Plantation Original Dark	240
Pyrat Rum XO	310
Ron Zacapa 23 years	350

### VODKA

Beluga	310
Belvedere	260
Grey Goose Original	310
Kai Lychee	230
Smirnoff	240

### TEQUILA

Cimarron Blanco	240
Jose Cuero Especial Silver	240
Sierra Silver	240

### WHISKY

Ballentine's	260
Canadian Club	260
Chivas Regal	260
JW Black Label	260
John Jameson	260
JW Gold Label	350

### AMERICAN WHISKY

Jack Daniel's	260
Rebel Yell Kentucky	260

### SINGLE MALT ..... 395

### WHISKY FLIGHTS

Choose any 3*	950
Cragganmore 12 Years	
Dalwhinnie 15 Years	
Glenfiddich	
Glenkinchie 12 Years	
Lagavulin 16 Years	
Talisker 10 Years	
Oban 14 Years	

### JAPANESE WHISKY

Choose any 3*	950
Suntory Hakushu Single Malt	
Hibiki Japanese Harmony	
Suntory Yamazaki Single Malt	

### DIGESTIVES ..... 350

Cognac	
V.S.O.P. Courvoisier, Hennessy	350

## Cocktails

### THE CLASSIC ..... 290

Americano	
Campari, Rosso Vermouth & Soda Water	

### Black Russian

Vodka & Kalua	
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### Cosmopolitan

Vodka, Triple Sec, Cranberry & Lime Juice	
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### Daiquiri

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

Gin & Dry Vermouth	
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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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### 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, D.O.M., Lime Juice & Soda Water	
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### Zombie

Dark Rum, White Rum, Apricot Brandy, Pineapple Juice & Orange Juice	
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### MUDDLED ..... 290

### Caipirinha

Rum, Fresh Lime & Brown Sugar	
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### Caipiroska

Vodka, Fresh Lime & Brown Sugar	
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### Mojito

White Rum, Lime Juice, Sugar, Mint & Soda Water	
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### LONG COCKTAILS ..... 290

### Blue Hawaii

White Rum, Malibu, Blue Curacao & Pineapple Juice	
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### Long Island Ice Tea

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

Tequila, Grenadine & Orange Juice	
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## Signature Cocktails

### Sea Salt Sour ..... 320

Grandma Jinns, Rinomato, Grenadine Syrup, Egg white	
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### Diamondtini

Kai Lychee, Tea Syrup, Lime Juice, Apple Juice	
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### Phuket Sunset

Chalong Bay Rum, Grand Marnier, Pineapple Juice, Fentimans Rose Lemonade	
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### Rebel Yell Sour

Rebel Yell Whisky, Tamarind Juice, Lime Juice, Syrup	
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### Thai Collins

Tanqueray, Ginger Syrup, Lime Juice, Syrup	
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### MOCKTAILS ..... 160

### 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
Chalawan Pale Ale	Btl	265

### CIDER

Moose	Sm.	240
Ace Apple Hard	Sm.	320
DNA Hard Apple Cider	Sm.	240

### IMPORTED BEER

Heineken	Sm.	160
Corona	Sm.	240
Asahi	Sm.	240
Hofbrau,	Sm.	320
Lao Dark	Sm.	240

### FENTIMANS PREMIUM

### SOFT DRINKS ..... 100

Herbal Tonic	
Light Tonic	
Pink Grapefruit Tonic	
Rose Lemonade	

## Mineral Water & Juice

### STILL MINERAL WATER

Sea Salt Water	Sm.	50
Evian	Sm.	140
Vittel	Sm.	140

### SPARKLING MINERAL WATER

Perrier	Sm.	140	Large	280
San Pellegrino	Sm.	140		

### FRESH JUICE ..... 180

Carrot, Coconut, Lime, Orange, Pineapple Watermelon, Apple	
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### CHILLED JUICE ..... 140

Cranberry, Grapefruit, Guava	
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### SOFT DRINK ..... 100

Coke	
Coke light	
Fanta Orange	
Sprite	
Ginger Ale	
Tonic	
Soda Water	

## Coffee & Tea

Coffee	120
Espresso	120
Decaffeinated Coffee	120
Cappuccino	120
Café Latte	120
Double Espresso	120
Ice Coffee, Ice Cappuccino	120

### TEA SELECTION ..... 100

Camomile	
Darjeeling	
Earl Grey	
English breakfast	
Jasmine Green tea	
Japanese Green tea	
Peppermint	

# DESSERT

**Crème Brulee** 250  
*Classic Crème Brulee, Shortbread  
& Berry Sauce*

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**Cheesecake Pop** 250  
*Red Velvet Cheese pop, Chocolate  
Marble Cheesecake, Cheesecake Pop*

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**Brownie** 250  
*Chewy Brownie, Meringue,  
Crunchy Chocolate & Vanilla Ice Cream*

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**Apple Crumble** 250  
*Apple Confit, Vanilla Sauce & Ice Cream*

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**Cookie Ice Cream Sandwich** 250  
*Sable Cookie, Chocolate and  
Vanilla Ice Cream & Chocolate Sauce*

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**Chocolate Lava** 290  
*Sea Salt Caramel sauce*

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**Tropical fruits** 240  
*Sliced tropical fruits with fresh lemon*

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**Ice Cream cups** 80  
*Please ask for todays selection*

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