

ROCK SALT

— THE NAI HARN —

MENU



THE NAI HARN · RAWAI · PHUKET
A KISMET MENU · THE NAI HARN

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

-  Vegetarian Cuisine
-  Vegan Dish
-  Rock Salt Signature

THE LINE BENEATH A DISH

Panko Breaded Calamari *(G)(D)(SP)*

Deep fried, garlic Aioli sauce, and lemon dressed salad

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.

THE ALLERGENS THIS MENU DECLARES

(G) Contains Gluten

(N) Contains Nut

(S) Contains Shellfish

(D) Contains Dairy

(A) Alcohol

(P) Contains Pork

(SP) Spicy

(E) Contains Egg

OF THE ALLERGENS

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OF THE PRICES

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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.

Oyster Spéciale N°3 (S)(SP)

All oysters are served with lemon, Mignollette dressing, local style seafood sauce and Tabasco sauce. This oyster reveals balanced, iodized flavour and a crunch with hints of hazelnut. Irresistibly cute!

- THB 900 (3 pc)
- THB 1,435 (half a dozen)
- THB 2,825 (one dozen)

Fines de Claire N°4 (S)(SP)

Classic, fresh and salty. The most famous oyster of the largest oyster-producing regions in the world needs no introduction!

- THB 485 (3 pc)
- THB 975 (half a dozen)
- THB 1,250 (one dozen)

Poached Prawns (S)(SP)

510

Cooked and served over ice with an American style cocktail sauce made with ketchup, creamy horseradish, Worcestershire sauce, Tabasco and black pepper

Moules Marinières (G)(S)(D)(A)

960

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 (500 g)

Yellow Curry Mussels (G)(S)(D)(SP)(A)

960

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 (500 g)

150-day Australian Angus sirloin (300g) MB3 (D)(SP)(A)

1760

Pan Fried 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

Rock Salt Signature Seafood Platter (G)(E)(S)(D)(SP) ♦

3865

An indulgent seafood experience designed for sharing, featuring David Hervé Fine de Claire oysters served over ice, chilled poached prawns, chargrilled white and black tiger prawns, crispy calamari and local market fish of the day, alongside premium Irish black mussels simmered in rich San Marzano tomato sauce. Served with signature sauces and warm garlic bread. Perfect for sharing between 2–4 guests.



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APPETISERS

- Yum Talay** *(S)(SP)* 650
Salad of poached Rawai seafood, fresh lime juice, chili and Chinese celery
- Rock Salt Salmon Laab** *(SP)* ✦ 695
Atlantic salmon with a classic Laab style dressing, roasted rice powder, lemon grass, shallot, fresh chili, mint, sawtooth coriander and fresh lime juice
- Por Pia Goong Poo Todd** *(G)(S)* 425
Blue fin crab and white prawn spring rolls with sweet chili sauce
- Som Tam** *(N)(SP)* 360
Green papaya salad, with chilli, garlic, lime juice, dried shrimps and toasted peanuts
- Australian Angus Beef Steak Tartare** *(G)(E)(D)* ✦
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** *(D)* 725
Fresh Burrata cheese, marinated Green Garden farm Heirloom tomatoes, Italian basil, aged balsamic and extra virgin olive oil
- **Watermelon & Red Berry Tomato Salad** *(N)(D)* 695
Green Garden red berry tomatoes, Phang Nga watermelon, crumbled feta cheese, fresh mint, pomegranate, Sumac and lemon dressing
- Panko Breaded Calamari** *(G)(D)(SP)* ✦ 450
Deep fried, garlic Aioli sauce, and lemon dressed salad
- **Chef's Selection of Cold Mezze** *(G)(D)(SP)* 575
(perfect for sharing for 2-3 guests) Freshly baked Pita bread, Tzatziki sauce, classic Hummus, Babbaganoush and marinated olives

WOOD FIRE OVEN & THE CHAR GRILL

- Grilled Lamb Kofta** *(G)(D)(SP)* ✦ 850
Spiced with mint and cumin served with tzatziki sauce, fries, warm pita bread and green salad



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WOOD FIRE OVEN & THE CHAR GRILL • CONTINUED

Piri Piri Chicken *(G)(D)(SP)* ♦ 715

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)

Butcher's Beach Burger *(G)(D)* 725

Hand blended Angus beef with our signature seasoning, homemade tomato chutney, Truffle Mayonnaise, caramelized onions, lettuce and American cheese

Wahoo Mackerel *(SP)* 750

Pan fried Wahoo Mackerel, marinated heirloom tomato, finely sliced shallot, coriander, lime, chili, extra virgin olive oil and flakey sea salt

Chicken Shish Tawook *(G)(D)(SP)* 785

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

Rock Salt Bouillabaisse *(G)(S)(D)(A)* 1400

Freshly grilled local seafood with a rich Bouillabaisse soup, Rouille and freshly baked baguette

☐ Middle Eastern Style Chickpea and Lentil Ragu *(G)* 545

Scented with cumin, paprika and natural yogurt, chermoula, fresh mint and coriander

Pan Fried Spanish Sea Bream Fillet ♦ 995

With roasted baby potatoes, black Olives, tomato, garlic, lemon, sugar snap pea and salsa Verde

DISHES TO SHARE

Lebanese Style Marinated Lamb Rump *(G)(D)(SP)* ♦ 1950

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)

Seafood Mezze *(G)(S)(D)(SP)* ♦ 1850

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

SIDE DISHES

Mesclun Salad 250

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SIDE DISHES • CONTINUED

Wok Fried Vegetables Oyster Sauce <i>(G)(S)</i>	250
French Fries <i>(G)</i>	250
Buttered Baby Potatoes with Fresh Mint	350
Garlic Bread <i>(G)(D)</i>	350
Steamed Rice	100

PASTA

Spaghetti Phad Kee Mow Plamock <i>(G)(S)(SP)</i>	650
Spicy stir-fried spaghetti with squid, chili, garlic, oyster sauce, soy sauce and hot basil	
Spaghetti Bolognese <i>(G)(D)(A)</i>	735
Slow braised Australian beef in a ragu of tomato and red wine	
 Penne Bel-Laban <i>(G)(N)(D)</i> ♦	545
Penne pasta with a mint, basil and garden pea pesto, drizzled with natural yogurt and toasted pine nuts	
Spaghetti Carbonara <i>(G)(D)(P)</i> ♦	600
Authentically cooked with our in-house cured Pancetta, white wine, Parmesan cheese and enriched by organic egg yolk and finished with Italian parsley	
Seafood Spaghetti <i>(G)(S)(SP)</i>	725
Spaghetti of local white prawns, Port Phillip Bay mussels, garlic, white wine, cherry tomatoes, red pepper flake, extra virgin olive oil, lemon and parsley	

THAI DISHES FROM THE WOK

Phad Thai Goong <i>(G)(N)(S)(SP)</i>	650
Stir fried rice noodles, white prawns, spring onions, bean sprouts, in Phad Thai sauce served with condiments	
Khao Phad <i>(G)(S)(P)</i>	380
Fried rice with egg and vegetables with your choice pork, chicken, prawns or local seafood	



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THAI DISHES FROM THE WOK • CONTINUED

Pla Phad Prik Thai Dum (G)(S)(SP)	840
Stir-fried sea bass with black pepper, oyster sauce and garlic.	
Phad Krapow Goong (G)(S)(SP)	695
Stir fried local white prawns with dry red chili, garlic, oyster sauce and holy basil	
Goong Todd Sauce Makam (G)(S)	750
Deep fried king prawns with Tamarind sauce	
Goong Todd Phad Pic Glua (G)(S)(SP)	750
Stir fried King Prawns with chili, garlic and sea salt	

THAI CURRY

Chu Chee Goong (S)(SP)	970
Tiger prawns deep fried and then finished in red curry and coconut emulsion	
Gaeng Kiew Wan Talay (S)(SP)	750
Day boat seafood poached in green curry and coconut milk with Thai sweet basil	
 Sweet Potato Massaman (N)(SP)	570
Slow-cooked spiced coconut curry with sweet potato, pineapple & peanuts	

CATCH OF THE DAY

Here at Rock Salt we take our ingredients seriously, we have teamed up with a small group of Fisher-men 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 (G)(SP)	265 per 100 g
(best for 2 persons to share, cooked whole in the wood fired oven, deep fried or steamed)	
Red Snapper (G)(SP)	290 per 100 g
(best or 2 persons to share, cooked whole in the wood fired oven, deep fried or steamed)	
Grouper (G)(SP)	300 per 100 g
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CATCH OF THE DAY · CONTINUED

Tiger Prawns *(G)(S)(SP)*

(we recommend them to be grilled on the BBQ)

550 per 100 g

Squid *(G)(SP)*

(we recommend them to be grilled on the BBQ)

265 per 100 g

Pla Sam Rot *(SP)*

If you prefer your fish with any of these 3 preparations, 2 portions of steamed Jasmine rice will be served. Deep-fried with a delicious 3 flavour sauce

Pla Neung Manao *(SP)*

Steamed with a spicy seafood sauce

Pla Tod Yum Mamuang *(G)(N)(SP)*

Deep fried and served with a spicy green mango salad with chilli and toasted cashew nuts

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.



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