



# OPEN-FLAME & CHARGRILLED FLAVOURS

AT SIZZLE ROOFTOP BAR. STEAK. SEAFOOD.

Under the guidance of Chef Álvaro Puerta, the menu reflects his Spanish heritage and passion for open-flame cooking, drawing inspiration from Spain's rich grill culture. Prime steaks are chargrilled for deep, smoky flavour – from richly marbled Wagyu to generous cuts made for sharing – while live lobster and the freshest Andaman seafood are prepared simply to honour the quality of the catch. With a strong commitment to locally sourced produce and seafood, the menu balances bold flame cooking with vibrant Mediterranean influences. Set against sweeping sunset views across the Andaman Sea, premium cocktails, fine wines and flavourful plates carry the experience effortlessly from golden hour into the night.



# STARTERS

|                                                                                                                                                                                                                                                                                                                                                                   |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>TATAKI GOCHUJANG</b>                                                                                                                                                                         | 980 |
| <i>BABA A5 Wagyu MBS12   Shiso   Green Apple   Sumac   EVOO</i>                                                                                                                                                                                                                                                                                                   |     |
| <b>ANDAMAN BARRAMUNDI CEVICHE</b>                                                                                                                                                               | 450 |
| <i>Ají Amarillo Tiger's Milk   Red Onion   Coriander Crispy corn</i>                                                                                                                                                                                                                                                                                              |     |
| <b>TUNA TARTARE</b>                                                                                                                                                                             | 690 |
| <i>Yellowfin Tuna   Avocado   Crispy Rice   Soy Dressing   Jalapeño</i>                                                                                                                                                                                                                                                                                           |     |
| <b>BEEF CARPACCIO</b>                                                                                                                                                                                                                                                                                                                                             | 750 |
| <i>Australian Wagyu MB5   Piquillo Pepper Mayonnaise   Piparra Gel</i>                                                                                                                                                                                                                                                                                            |     |
| <b>BEEF TARTARE</b>                                                                                            | 750 |
| <i>Australian Wagyu MB5   Brioche   Egg Yolk   Grain Mustard   EVOO   Cornichons   Capers   Shallots</i>                                                                                                                                                                                                                                                          |     |
| <b>AUBERGINE FRITTERS</b>     | 350 |
| <i>Crispy Aubergine   House made Buffalo sauce   Ranch</i>                                                                                                                                                                                                                                                                                                        |     |
| <b>RED PRAWN CROQUETTES</b>                                                                                                                                                                     | 500 |
| <i>Mediterranean Red Prawn   Creamy Béchamel   Aioli</i>                                                                                                                                                                                                                                                                                                          |     |
| <b>IBERICO HAM FLATBREAD</b>                                                                                                                                                                | 500 |
| <i>24-Month Aged Iberico Ham   Tomato   EVOO</i>                                                                                                                                                                                                                                                                                                                  |     |
| <b>CHICKEN BITE</b>                                                                                                                                                                                                                                                            | 500 |
| <i>Crispy Chicken   Mango &amp; Pineapple Salsa</i>                                                                                                                                                                                                                                                                                                               |     |
| <b>IBERICO CROQUETAS</b>                                                                                 | 500 |
| <i>24-Month Aged Iberico Ham   Creamy Bechamel   Aioli</i>                                                                                                                                                                                                                                                                                                        |     |

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# JAPANESE SPECIAL CUTS

|                                                                                                                                                |       |
|------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>BABA JAPANESE BLACK WAGYU A5 TENDERLOIN FROM MIYAGI</b>  |       |
| 150 gr                                                                                                                                         | 2,800 |
| 300 gr                                                                                                                                         | 5,400 |
| <b>BABA WAGYU A5 MB12 STRIPLOIN (GRAIN-FED 20 MONTHS)</b>                                                                                      |       |
| 350 gr                                                                                                                                         | 4,600 |

 VEGETARIAN  DAIRY  NUTS  GLUTEN  SEAFOOD  CHILLI  CHEF'S SPECIAL  PORK

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE TAXES  
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES, FOOD INTOLERANCE, DIETARY REQUIREMENTS, OR RESTRICTIONS THAT YOU OR ANY OF YOUR PARTY MAY HAVE. MENU IS SUBJECT TO CHANGE.

# AUSTRALIAN PREMIUM CUTS

## PURE BRED WAGYU (GRAIN-FED MIN. 400 DAYS)

Ribeye MB5 | 350 gr 2,800

## BLACK ANGUS (GRAIN-FED MIN 230 DAYS)

Ribeye MB5 | 350 gr 2,500

Striploin MB5 | 350 gr 2,200

## CROSSBRED WAGYU (GRAIN-FED MIN. 300 DAYS)

Tenderloin MB5 | 200 gr 1,800

Tenderloin MB5 | 250 gr 2,100

## BLACK ANGUS TOMAHAWK MB5

1,400 gr | Good for 2-3 people | Preparation time 30 minutes 6,000

## BLACK ANGUS T-BONE ANGUS (GRAIN-FED MIN 230 DAYS)

T-Bone MB5 | 800gr 4,000

## ADD ON

FOIE GRAS 50 GR 495

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# FROM THE LAND

## SIZZLE MEATBALLS

Inhouse blend | Bordelaise sauce | Straw Potatoes 1,500

## LAMB RACK

New Zealand Lamb Rack | Crispy Polenta | Lamb Jus 1,350

## BRAISED BEEF SHORT RIB

Australian Beef Short Rib | Cucumber Salad | Beef Jus 1,300

## SHALLOT TARTE TATIN

Caramelized Si Sa Ket Shallots | Crème Fraîche | Fresh Salad 900



VEGETARIAN



DAIRY



NUTS



GLUTEN



SEAFOOD



CHILLI



CHEF'S SPECIAL



PORK

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## FROM THE SEA

### TIGER PRAWNS "GAMBAS AL AJILLO"

Crispy Garlic | Paprika | Parsley

1,500

### LOBSTER GNOCCHI

Lobster | Potato Gnocchi | Thermidor Sauce

1,500

### ANDAMAN BARRAMUNDI

Grilled Barramundi | Brown Butter Carrot Purée | Spinach | Lemon Butter Sauce

1,300

## SIZZLE SEAFOOD TOWER

5,900

- OYSTERS
- PHUKET SLIPPER LOBSTER
- OCTOPUS TENTACLE
- SMOKED SALMON
- MUSSELS
- TIGER PRAWNS
- KING CRAB LEGS

Served with Thai dressing and yuzu kosho mignonette.

## LIVE LOBSTER

Tender lobster meat sautéed in a fragrant shallot and vermouth reduction, enveloped in a silky white wine sauce delicately infused with tarragon, chives, parsley, chervil, and Parmigiano Reggiano cheese gratin.

### LOBSTER THERMIDOR (700-800 GRAMS)

4,999

## LIVE OYSTERS

### CELINE No. 2

Served with Lemon Wedges | Thai Dressing | Yuzu Kosho Mignonette

|            |       |
|------------|-------|
| Per Piece  | 175   |
| Half-Dozen | 999   |
| Dozen      | 1,990 |

## SUSTAINABLE FISH

Savour eco-friendly fresh dining with 100% sustainable fish from our live seafood tanks. Our fish are sourced locally and raised without harming the ocean, thanks to innovative feeding methods. They're healthy, delicious, and environmentally responsible, ensuring a guilt-free dining experience.

### ANDAMAN FISH - BILBAÍNA STYLE (800-1,000 GRAMS)

Basque-style Bilbaína with EVOO | Garlic | Red chilli | Parsley

### SNAPPER

1,400

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## SIZZLE SIGNATURE SIDES

|                                                                                                                                                                                        |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| ROAST BABY CARROTS   | 200 |
| SMOKED BABY CRUSHED POTATOS                                                                                                                                                            | 250 |
| GRILLED BROCCOLLINI                                                                                                                                                                    | 250 |
| FRENCH FRIES                                                                                          | 250 |
| MASHED POTATO                                                                                         | 290 |
| FOCACCIA WITH EVOO & BALSAMIC                                                                         | 250 |

## SALADS

|                                                                                                                                                                                                                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>BOCCONCINI PANZANELLA</b>  <br><i>Mozzarella Pearls   Focaccia Croutons   Taggiasca Olives   Shallots   Cherry Tomatoes   Basil</i> | 400 |
| <b>GREEK SALAD</b> <br><i>Cherry Tomatoes   Mixed Leaves   Cucumber   Kalamata Olives   Feta   Shallots</i>                                                                                                             | 250 |
| <b>BABY GEM SALAD</b>  <br><i>Baby Gem   Goat Cheese Mousse   Crispy Bacon</i>                                                       | 350 |

## SAUCES (120 EACH)

|                                                                                                              |                                                                                                  |                                                                                                      |
|--------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------|
| • BLUE CHEESE GORGONZOLA  | • PEPPERCORN  | • BORDELAISE    |
| • MUSHROOM                                                                                                   | • BÉARNAISE   | • JAPANESE BBQ  |

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# DESSERTS

- TRIO OF BANANA**  

*Smoked Banana & Chocolate Cake | Banana Ice Cream | Caramelized Banana*

350
- MANGO PASSIONFRUIT ENTREMET**  

*Mango Passionfruit Bavaois | Dragon Fruit Confit | Mango Sorbet | Passion Curd*

380
- APPLE CRUMBLE CHEESECAKE**  

*Philadelphia Cream Cheese | Apple Compote | Cinnamon Crumble | Whipped Salted Caramel | Mint Oil*

350
- PHUKET FLAMBÉED PINEAPPLE (TABLESIDE)** 

*Grand Marnier | Coconut Sorbet | Passion Fruit Coulis | Macadamia Crumble*

699
- ITALIAN GELATO / SORBET (3 Scoops)**  

*Vanilla | Chocolate | Pistachio | Lime Sorbet*

290