

Sizzle

ROOFTOP BAR | STEAK | SEAFOOD



A stylish yet casual rooftop steak and seafood restaurant in the Patong Hills near Freedom Beach. Showcasing premium Wagyu, live lobster, and the sustainable Andaman Sea catch of the day, every dish is kissed by the BBQ grill's flames. Complement your dining experience with our curated selection of fine wines, chosen to pair beautifully with both land and sea. Sizzle is the perfect place to enjoy sunset cocktails that flow into grazing plates and evolve into a spontaneous evening of sociable dining. Choose to mingle with the crowd or reserve a private dining sala for a relaxed dinner under the stars.



Starters

RAW BAR

TUNA TARTARE 🐟🌿🐟

600

AKAMI CHUTORO BLUEFIN TUNA ON CRISPY RICE
AVOCADO PURÉE | MARINATED IN SOY AND LEMON

BEEF TARTARE 🐮🌿

680

CLASSIC BEEF TARTARE ON BRIOCHE | EGG YOLK | GRAIN MUSTARD
EVOO | CORNICHONS | CAPERS | SHALLOTS

HAMACHI CEVICHE 🐟

500

CLASSIC TIGER'S MILK | MANGO DICE | RED ONION
CRISPY CORN AND CORIANDER LEAF

HAMACHI TIRADITO 🐟

550

AMARILLO SAUCE | PIPARRAS | CRISPY SHALLOTS

HOT

HONEY GLAZED CHICKEN BITES 🌿🍗

350

CRISPY CHICKEN | WILD HONEY | RICE VINEGAR
LIGHT SOY | FRESH GARLIC | GINGER | SESAME SEEDS

FOREST MUSHROOM SOUP 🌿🍄

350

ASSORTED MUSHROOMS

IBERICO CROQUETAS 🐷🌿🍷

400

CREAMY BECHAMEL | 24-MONTH IBERICO HAM | AIOLI

SCALLOPS ON THE SHELL 🍷🐚🐟

400

BAKED SCALLOPS WITH ROASTED HAZELNUTS AND CHIVE BUTTER

COLD

BURRATA PANZANELLA SALAD 🍷🌿🍄

500

CREAMY BURRATA | FOCACCIA CROUTONS
MARINATED OLIVES | SHALLOTS | MIXED CHERRY TOMATOES | BASIL

CRAB SALAD GAZPACHO 🐟🍷

450

CRAB MEAT | SPANISH TOMATO SOUP | TOMATO GEL



VEGETARIAN



DAIRY



NUTS



GLUTEN



SEAFOOD



CHILLI



CHEF'S SPECIAL



PORK

WAGYU

SIZZLING CHEF'S SPECIAL



OKAYAMA BLACK BEAN SIGNATURE TENDERLOIN STEAK A5



SWEET POTATO PUREE | FOIE GRAS

300 GRAMS **6200**

150 GRAMS **3500**

GOLDEN JAPANESE WAGYU INDULGENCE

WAGYU GRAIN FED MIN. 20 MONTHS

WAGYU STRIPLOIN MB 12 A5 350 GRAMS **5500**

AUSTRALIAN ELEGANCE

PURE BRED WAGYU GRAIN FED MIN. 400 DAYS

RIB EYE MB 6/7 300 GRAMS **2877**

BLACK ANGUS GRAIN FED 270 DAYS

RIB EYE MB 5 300 GRAMS **2500**

STRIPLOIN MB 5 300 GRAMS **2200**

BLACK ANGUS TOMAHAWK MB 5 1400 GRAMS **6000**

GOOD FOR 2 TO 3 PEOPLE, PREPARATION TIME 30 MINUTES

CROSSBRED WAGYU GRAIN FED MIN. 300 DAYS

TENDERLOIN MB 6/7 220 GRAMS **2300**

WAGYU T-BONE MB 4/5 800 GRAMS **5100**

ADD ON : FOIE GRAS 50 GRAMS **495**



VEGETARIAN



DAIRY



NUTS



GLUTEN



SEAFOOD



CHILLI



CHEF'S SPECIAL



PORK

Seafood

LIVE OYSTERS

CELINE N2  

949 (HALF-DOZEN) / 1699 (DOZEN)

SERVED WITH LEMON WEDGES, CHIMICHURRI,
THAI DRESSING, YUZU KOSHO MIGNONETTE

FROM THE SEA

TIGER PRAWNS "GAMBAS AL AJILLO" 1300 

CRISPY GARLIC | PAPRIKA | PARSLEY

SPANISH OCTOPUS 1500 

GRILLED OCTOPUS | PARMENTIER POTATOES
CHORIZO | MOJO ROJO

LIVE LOBSTER

LOBSTER THERMIDOR

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

(700 - 800 GRAMS)
4999



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.

CATCH OF THE DAY
BARRAMUNDI | SNAPPER
(800-1000 GRAMS)

1800



VEGETARIAN



DAIRY



NUTS



GLUTEN



SEAFOOD



CHILLI



CHEF'S SPECIAL



PORK

Sizzle Seafood Tower

5900

OYSTERS

SCALLOP

PHUKET SLIPPER LOBSTER

TIGER PRAWNS

OCTOPUS TENTACLE

KING CRAB LEGS

SMOKED SALMON

LEMON WEDGES, CHIMICHURRI, THAI DRESSING, YUZU KOSHO MIGNONETTE

FROM THE LAND

BBQ HALF BABY CHICKEN

1000

JAPANESE BBQ GLAZED ROASTED CHICKEN

PORK CHOP 

1600

APPLE PURÉE | CRISPY POTATO | RED WINE JUS

NEW ZEALAND LAMB RACK (400 GRAMS)

2100



VEGETARIAN



DAIRY



NUTS



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SEAFOOD



CHILLI



CHEF'S SPECIAL



PORK

Sizzle Signature Sides

(199 EACH)

ROAST BABY CARROTS  

GRILL BROCCOLINI  

FRENCH FRIES  

TRUFFLE POTATO PUREE  

MIXED SALAD 

GREEK SALAD 

SAUCES

(85 EACH)



BLUE CHEESE GORGONZOLA / MUSHROOM SAUCE
PEPPER JUS / BÉARNAISE / BORDELAISE / JAPANESE BBQ

DESSERTS

SKILLET COOKIE  

360

CHOCOLATE CHIPS | VANILLA ICE CREAM

STICKY TOFFEE PUDDING   

350

DATE PUDDING | TOFFEE SAUCE

TIRAMISU (TABLESIDE)   

390

OUR AUTHENTIC ITALIAN RECIPE FINISHED AT
THE TABLE WITH A DASH OF AMARETTO LIQUEUR

BURNT BASQUE CHEESECAKE 

320

AUTHENTIC ITALIAN GELATO / SORBET

(3 SCOOPS) 290

ASK OUR SERVER FOR TODAY'S FLAVOURS

GRAND FINALE   

(GOOD FOR 2 PEOPLE) 799

CHOCOLATE BROWNIE | CHEESECAKE | KEY LIME TART
RASPBERRY SORBET | TROPICAL FRUITS
TIRAMISU | COOKIE

THAI COCONUT ICE CREAM   

300

CINNAMON ROASTED PINEAPPLE | HAZELNUT



VEGETARIAN



DAIRY



NUTS



GLUTEN



SEAFOOD



CHILLI



CHEF'S SPECIAL



PORK