



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.



TAPAS SMALL BITES

CRISPY PORK BELLY   200
Local Pork Belly | Thai Seafood Sauce

JAMÓN CON TOMATE   500
Spanish Ibérico Ham | Chiang Mai Tomatoes | Picual EVOO | Sourdough Bread

CHICKEN SKEWERS   1 Skewer | 200
Farm Chicken | Signature Spice | Fresh Salad 2 Skewers | 290

STARTERS

BEEF CARPACCIO   650
Australian Wagyu MB5 | Piquillo Pepper Mayonnaise | Piparra Gel

BEEF TARTARE   680
Australian Wagyu MB5 | Brioche | Egg Yolk | Grain Mustard | EVOO | Cornichons | Capers | Shallots

HONEY GLAZED CHICKEN BITES   380
Crispy Chicken | Wild Honey | Rice Vinegar | Sesame Seeds

TEMPURA ANDAMAN GROUPER   350
Lightly Battered Andaman Grouper | Tartar Sauce


IBERICO CROQUETAS    450
24-Month Aged Iberico Ham | Creamy Bechamel | Aioli

AGNOLOTTI     550
Spinach | Ricotta | Pistachio Agnolotti | Extra Virgin Olive Oil | Black Winter Truffle

 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.

JAPANESE SPECIAL CUTS

HITACHI JAPANESE BLACK WAGYU A5 TENDERLOIN FROM IBARAKI 	
300 gr	5,000
150 gr	2,600
HITACHI WAGYU A5 MB12 STRIPLOIN (GRAIN-FED 20 MONTHS)	4,500
350 gr	

AUSTRALIAN PREMIUM CUTS

PURE BRED WAGYU (GRAIN-FED MIN. 400 DAYS)	
RIBEYE MB 5 350 gr	2,800
BLACK ANGUS (GRAIN-FED 200 DAYS)	
RIBEYE MB 5 350 gr	2,500
STRIPLOIN MB 5 350 gr	2,000
CROSSBRED WAGYU (GRAIN-FED MIN. 300 DAYS)	
TENDERLOIN MB 5 200 gr	1,600
TENDERLOIN MB 5 250 gr	1,900
BLACK ANGUS TOMAHAWK MB 5	
1300 gr <i>GOOD FOR 2-3 PEOPLE PREPARATION TIME 30 MINUTES</i>	6,000

ADD ON : FOIE GRAS 50 GR	495
FRESH TRUFFLE	390

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FROM THE LAND

PICANHA

Black Angus Grain-Fed MB4

850

WAGYU BEEF CHEEK CANNELONI

Slow-Braised Wagyu Beef Cheek | Mushroom Sauce

1,000

LAMB LEG LINGOT

New Zealand Lamb Leg | Crispy Potato Pavé | Lamb Jus

1,000

BRAISED BEEF SHORT RIB

Braised Australian Beef | Thai Salad | Beef Jus

1,200

CONFIT LEEK

Confit Leek | Cauliflower Purée | Pistachio | Leek Demi-Glace

950

ADD ON : FOIE GRAS 50 GR

495

FRESH TRUFFLE

390

FROM THE SEA

TIGER PRAWNS "GAMBAS AL AJILLO"

Crispy Garlic | Paprika | Parsley

1,500

PULPO

Grilled Spanish Octopus | Mashed Potato | Extra Virgin Olive Oil | Paprika

1,000

GRILLED GROUPER

Local Grouper Fillet | White Wine Butter Sauce | Baby Spinach | Cauliflower Purée

1,350



VEGETARIAN



DAIRY



NUTS



GLUTEN



SEAFOOD



CHILLI



CHEF'S SPECIAL



PORK

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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 | **165**
Half-Dozen | **949**
Dozen | **1699**

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

BARRAMUNDI **1,000**
SNAPPER **1,250**






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SIZZLE SIGNATURE SIDES

ROAST BABY CARROTS  	200
GRILLED BROCCOLI	250
FRENCH FRIES 	250
MASHED POTATO 	290
FOCACCIA WITH EVOO & BALSAMIC 	250

SALADS

BOCCONCINI PANZANELLA   <i>Mozzarella Pearls Focaccia Croutons Kalamata Olives Shallots Cherry Tomatoes Basil</i>	450
GREEK SALAD   <i>Mixed Leaves Cucumber Kalamata Olives Feta Shallots</i>	250
TOMATO SALAD  <i>Heirloom Cherry Tomatoes Radish Picual EVOO</i>	300

SAUCES (100 EACH)

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

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DESSERTS

CHEESECAKE  	350
<i>Creamy Cheesecake Mixed Berries Mascarpone Milk Chocolate</i>	
CRÊPE SUZETTE <i>(Recommended For Two)</i>  	999
<i>Flambéed with Grand Marnier and a Spanish Touch of Carlos Brandy Fresh Orange Juice Orange Segments</i>	
CHURRO   	360
<i>Dulce De Leche Chocolate Sauce Vanilla Gelato</i>	
MILLE-FEUILLE  	399
<i>Crisp Caramelized Puff Pastry Crème Pâtissière Madagascar Vanilla Fresh Blueberries</i>	
ITALIAN GELATO / SORBET <i>(3 Scoops)</i>	290
<i>Vanilla Chocolate Pistachio Lime Sorbet</i>	

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