



BEGINNINGS

**Oysters Rockefeller** 🍷 540  
Classic New Orleans tradition of oysters baked in herbed spinach purée finished with parmesan cheese and essences of Pernod

**Phuket Tiger Prawn Cocktail** 540  
Herb poached prawns chilled and paired with a citrus, horseradish and tomato cocktail sauce

**Seafood Ravioli** 🍷 🍷 500  
Medley of lobster, shrimp and salmon mousse in a home made pasta, nestled in Boursin herb cream sauce

**Artichoke Heart Remoulade** 🍴 🍷 350  
Herb marinated, imported artichoke hearts cooked two methods: grilled and chilled, breaded and fried served with red bell pepper purée and tangy remoulade sauce

**Burrata** 🍴 🍷 490  
Fresh Italian cheese, the outer shell is solid mozzarella, while the inside contains mozzarella and cream, the cheese is topped with balsamic caviar and served with vine ripened tomato coated basil pesto sauce, dressed with basil olive oil.

SOUPS & SALADS

**Tom Yum Lobster Bisque** 🍷 470  
Sizzle’s house lobster bisque infused with Thai herbs

**Vichyssoise** 🍴 370  
Potato and leek soup served cold with tropical sea bass ceviche

**Sizzle’s Caesar Salad** 🍷 390  
Original Sizzle recipe

**Iceberg Wedge Salad** 🍷 330  
A crisp wedge of iceberg greens layered with creamy stilton blue cheese dressing, smoked bacon, Burma shallots, ripe tomatoes and capsicum

MAINS FRESH FROM THE SEA

**Grilled Lobster (750 grams)** 🍷 3,190  
Fresh lemon, drawn butter and Thai chili lime mint sauce

**Two Grilled Giant Twin Tiger Thai Prawns (160g each)** 🍷 2,690  
In a oyster sauce of lime, roasted garlic and black pepper

**Grilled Andaman Seafood Platter (for two)** 🍷 4,350  
One lobster (750g), two rock lobsters (300g), two tiger prawns (160g) moonlight squid (80g), drawn butter and thai chili lime mint sauce

**Grilled Phuket Seafood Plate (for one)** 🍷 870  
Rock lobster (150g), tiger prawn (80g) moonlight squid (80g), two grilled Korean oysters served with drawn butter, Thai chili lime mint sauce with vegetables relish

**Wild Atlantic Dijon Salmon (200g)** 🍷 870  
Grilled Atlantic salmon served with rice pilaf and light Dijon mustard cream sauce

**Seared Sesame Seed Crusted Pacific Tuna** 🍴 870  
Cooked rare and served with wasabi cream sauce and salmon caviar.

**Cobia Black Salmon (200g)** 🍷 750  
From Thailand’s Phang Nga province also known as black king fish, a firm white flaky fish served with roasted Burma shallot and tomato salsa in a savory tropical passion fruit volute

AUSTRALIAN BLACK ANGUS BEEF

**Beef Tenderloin (200g)** 🍷 1,290  
Beef fillet served with grilled vegetables

**Beef Rib Eye (250g)** 🍷 1,290  
A well-marbled prime steak with just enough fat for peak flavor served with grilled vegetables

**Cajun Blackened Beef Rib Eye (250g)** 🍷 1,290  
Dusted with cajun spices and blackened in a sizzling hot cast iron skillet, served with grilled vegetable relish

**Porter House T-bone Steak (500g)** 🍷 2,500  
Has two of the best cuts separated by T-Bone with the unmitigated flavor of the strip loin and the tenderness of the tenderloin served with gratin potato and grilled vegetables

**Tomahawk Steak for Two (1,300g)** 🍷 7,500  
Is a bone-in rib-eye, the bone is Frenched to give the steak its distinctive “handle” grilled and oven roasted to perfection. Your choice of two side dishes

• STEAK SAUCES •

Dijon Cream  
Café de Paris Butter  
Oxford Blue Cheese  
Roasted Garlic Rosemary  
Madagascar Peppercorn

Wasabi and Soya Sauce  
Teriyaki Demi-glace  
Merlot Mushroom  
Horseradish Cream  
Thai Nam Jim

OTHER GRILLED TURF

**Wagyu Rump Steak (250g)** 🍷 1,600  
From Jacks creek Australia a high quality breed of Wagyu one the most desired cuts of meat with intense fat marbling score of 4-5  
Choice of one vegetable side

**Kurobuta Pork Chop (300g)** 🍷 700  
Kurobuta pork the highest quality of pork served around the world. This pork breed comes from the Berkshire pig which produces more flavorful and tenderer pork

**New Zealand Lamb Chops (300g)** 🍷 1,190  
Marinated in garlic, rosemary and thyme served with gratin parmesan potatoes, grilled corn and roasted garlic rosemary sauce

**Oven Baked Free Range Chicken Breast** 🍷 690  
Marinated in butter, garlic and fresh garden herbs served with rice pilaf and grilled vegetables

**Oven Baked BBQ Free Range Chicken Breast** 🍷 720  
Baked in rustic garden fresh herb butter, then smothered in our Sizzle hickory BBQ sauce served with rice pilaf and grilled vegetables

**BBQ Basted Pork Ribs** 🍷 870  
Texas style hickory glazed, so tender the meat falls off the bone, served with coleslaw and grilled corn

**Chefs Mixed Grill Plate** 🍷 1,090  
A meat lover’s delight! rosemary lamb chop, BBQ pork ribs, grilled herb chicken breast with grilled vegetables

**Merguez Lamb Sausage** 🍷 850  
Delicate blend of minced lamb in Moroccan spices, served with saffron rice pilaf, caramelized onions and grilled vegetables

**Asian Style Pork Ribs** 🍷 870  
Glazed in a ginger, soya, chili sauce and served with grilled corn and kimchi

SURF & TURF

**Beef Tenderloin (200g) & One Giant Tiger Prawn (160g)** 🍷 1,820  
In a roasted garlic, black pepper corn, oyster Thai sauce comes with gratin parmesan potatoes, fresh asparagus and grilled vegetables

• SIDES FOR THB 320 •

Sautéed Wild Forest Mushroom Medley  
Creamed Spinach with Black Truffle Purée  
Grilled Asparagus with Sautéed Garlic  
Sugar Snap Peas Sautéed in Bacon and Onion  
Gratin Parmesan Potatoes  
Thick Cut Steak Fries

SWEET ENDINGS

**Mango & Wild Berry Sorbet** 🍷 290  
Created with fresh mangoes and a blend of imported berries

**Banoffee** 🍴 🍷 290  
Layers of shortbread crust, sliced banana, caramel, chocolate and whip cream

**Kahlua Chocolate Mousse** 🍴 🍷 290  
Belgium chocolate with coffee liquor

**Chocolate Sacher Torte** 🍴 🍷 290  
Chocolate sponge cake with apricot chocolate glaze and vanilla bean ice cream

**Phuket Passion Fruit Tart** 🍴 🍷 290  
Pasion fruit curd in a sweet pastry crust and laced with white chocolate

**Apple Crumble** 🍴 🍷 290  
Caramelized green apples and baked in brown sugar, cinnamon and streusel served with vanilla bean ice cream

**Passion Fruit Crème Brulée** 🍷 290  
A classic with Phuket passion fruit

**Crème Glacée et de Liqueur** 🍴 🍷 290  
Vanilla bean ice cream drizzled with your choice of liquor

CHEF’S SEASONAL MENU

THB 2,200 per person  
3 course set menu

THB 2,999 per person  
Paired with 3 glass of house wine

• Amuse-bouche •

STARTERS

New England Shrimp Chowder  
Baby bay shrimps simmered in a vegetable, potato, herb creamed broth

Classic Caesar Salad  
Crispy romaine lettuce tossed in Caesar dressing shaved parmesan

Tomato & Basil Burrata  
Fresh Italian cheese served with vine ripened tomatoes coated basil pesto

• Sorbet •  
Single scoop refreshing homemade seasonal sorbet

MAIN COURSE

Beef Rib Eye (250g)  
Creamy peppercorn sauce, roasted vegetables, pommes hasselback

Pan Fried Atlantic Salmon  
Saffron rice, virgin sauce, aioli, baked garlic

BBQ New Zealand Rack of Lamb  
Honey mustard red wine sauce, sugar snaps, grilled tomato, crushed potato with herbs and feta cheese

DESSERTS

Banoffee  
Layers of shortbread crust, sliced banana, caramel, chocolate and whip cream

Phuket Passion Curd Tart  
Thailand passion fruit creamed and served in a sweet pastry shell

Duo of Sorbets  
Created with fresh mangoes and a blend of imported berries



# BEVERAGE LIST

## • STILL & SPARKLING WATERS •

Voss still, small	190
Voss sparkling, small	180
Voss still, large	280
Voss sparkling, large	290
Santa Vittoria sparkling, large	280

## • SOFT DRINKS •

Coca cola, coke light,	130
Fanta orange, sprite, ginger ale	130
Tonic water, soda water, redbBull	130

## • JUICES •

Orange, pineapple, mango, apple, lime	140
---------------------------------------	-----

## • TROPICAL FRUITS BLENDED •

Mango, banana, pineapple	160
watermelon, apple	160

## • SMOOTHIES •

Paradise Sand Beach	200
Green apple, melon, milk, honey, plain yogurt and strawberry syrup	

Golden Sand	200
Ripe mango, strawberry syrup, milk, honey and plain yogurt	

Tri Fruit Salsa	200
Banana, ripe mango, orange juice, mango juice,plain yogurt and honey	

## • MOCKTAILS •

Tornado Twist	160
Cranberry juice, lime juice, syrup, topped with soda water	

Shirley Temple	160
Lime juice, filled up with sprite, topped with red grenadine	

Fruit Punch	160
Orange juice, pineapple juice, lime juice, grenadine	

## • SELECTION OF TEAS & COFFEES •

Teas	90
English breakfast, strawberry, oolong, earl grey, darjeeling, green tea, peppermint, peach and lemon	

Coffees	120
Regular, espresso, macchiato, americano, latte, cappuccino and mocha	

Double espresso	150
-----------------	-----

Specialty Coffees	250
Siamese coffee, Irish coffee, Amaretto coffee, American coffee	

## • BUBBLE COCKTAILS •

Tropical Cobble	550
Sparkling wine, pineapple juice and lychee juice	

Kir Royal	550
Sparkling wine and crème de cassis	

## • SIZZLE SIGNATURE COCKTAIL •

Majesty Dusk	350
Vodka, midori, cranberry juice, pineapple purée, pineapple juice, lime juice	

## • SIZZLE SPECIAL COCKTAILS •

Little Piece of Heaven	250
Malibu, cranberry juice, lime juice, orange juice, pineapple juice and sugar syrup	

Illusion	250
Vodka, blue Curacao, midori, pineapple juice, lime juice and sugar syrup	

The Hill Calypso	250
Rum,Tequila, malibu, lime juice, pineapple juice, grape juice and sugar syrup	

The Beach	260
Rum, crème de cassis, crushed ice, mint leaves, cranberry juice, lime juice and sugar syrup	

The Hideaway Angel	260
Vodka, crème de banana, blue curacao, lychee juice, orange juice lime luice and sugar syrup	

Blue Ocean	260
Vodka, triple sec, blue curacao,lychee juice, lime juice, topped with grenadine and salt rimmed glass	

## • CLASSIC COCKTAILS •

Sex on the Beach	250
Vodka, triple sec, orange juice, cranberry juice, lime juice, grenadine and sugar syrup	

Mojito	250
Rum, lime wedge, brown sugar, mint leafs, topped with soda water	

Dry Martini	250
Gin, dry martini, green olives	

Margarita	250
Tequila, triple sec, lime juice, simple syrup and salt rimmed glass	

Long Island Iced Tea	250
Gin, rum, vodka, tequila, triple sec, lime juice, topped with Coca-Cola	

Pina Colada	250
Light Rum, malibu, pineapple juice, lime juice, coconut cream, syrup	

Mai Tai	250
Light rum, dark rum, orange curacao, pineapple juice, orange juice, lime juice, grenadine	

Cosmopolitan	250
Vodka, triple sec, cranberry juice, lime juice, simple syrup	

## • COLD BEERS •

Singha (Thailand)	140
Chang (Thailand)	140
Tiger (Singapore)	150
Heineken (Netherlands)	150
San Miguel Light (Philippines)	150
Asahi (Japan)	170
Corona Extra (Mexico)	240

## • SPIRITS •

### APERITIFS

Martini extra dry	190
Martini bianco, Martini rosso, Ricard	190
Pernod, Campari	260
Fernet branca	470

### VODKA

Smirnoff	190
Stolichnaya	190
Absolute (citron, raspberry, vanilla)	220
Ketel one	350
Grey goose	450

### GIN

Gordon's, Beefeater	190
Bombay sapphire	250
Tanqueray	240

### TEQUILA

Tres tequila, Jose Cuervo gold	190
Omeca gold	290
Don Julio reposado	650

### RUM

Pampero, Bacardi light	190
Captain Morgan dark	190
Havana Club 7 years	320
Pyrat X.O reserve, Caribbean	240

### SINGLE MALT SCOTCH WHISKY

Glenmorangie 10 years	420
Glenfiddich 12 years	420
Glenlivet 12 years	420
Glenlivet 15 years	920

### BLENDED SCOTCH WHISKY

Johnnie Walker red label	190
Johnnie Walker black label	350
Johnnie Walker gold Label reserve	490
Chivas regal 18 years	740
Chivas regal 12 years	340
Johnnie Walker blue label	2,000

### BLENDED IRISH WHISKEY

John Jameson	290
--------------	-----

### BOURBON

Jack Daniel's	320
Jim Beam, Southern comfort	240
Marker's Mark	410

### COGNAC

Martell Cordon bleu	1,300
Hennessey X.O	1,900
Hennessey V.S.O.P.	590
Remy Martin V.S.O.P.	520

### PORT & SHERRY

Taylor's Ruby port	220
Tio Pepe Fino	300

### LIQUEURS

Amaretto, Malibu, Sambuca white	190
Apple pucker, crème de banana	190
Triple sec, Midori, Lychee liqueur	190
Kahlua, Bailey's	270
Cointreau, Midori	290
Drambuie	360