



BEGINNINGS

OYSTERS ROCKEFELLER 540
洛克菲勒生蚝
经典的新奥尔良菠菜汁烤生蚝配帕玛森芝士和法国绿茵香酒

PHUKET TIGER PRAWN COCKTAIL 540
普吉岛老虎虾鸡尾酒
冰冻香草白灼虾配柑橘，山葵和番茄鸡尾酒酱

SEAFOOD RAVIOLI 500
海鲜意大利水饺
龙虾，小虾和三文鱼慕斯混合馅配番茄香草奶油酱

ARTICHOKE HEART REMOULADE 350
洋蓟心蛋黄酱
香草腌制，进口洋蓟心
两种做法：烤和冷藏，裹上面包屑和红椒泥油炸配芥末酱

BURRATA 490
布拉塔芝士
新鲜意大利芝士，外壳是固体的马苏里拉芝士，而里面包含了马苏里拉芝士和奶油，芝士涂上罗勒汁配罗马番茄，橄榄油和黑醋鱼子酱

SOUPS & SALADS

TOM YUM LOBSTER BISQUE 470
龙虾冬阴功汤
的龙虾配泰式香料

VICHYSOISE 370
（冷菜）
土豆韭菜酸橘汁腌海鲈鱼

SIZZLE'S CAESAR SALAD 390
凯撒沙拉
经典凯撒沙拉

ICEBERG WEDGE SALAD 330
冰山沙拉
新鲜的冰山绿色蔬菜配奶油蓝纹芝士，烟熏培根，缅甸葱，熟的番茄和辣椒

MAINS FRESH FROM THE SEA

GRILLED LOBSTER (750 GRAMS) 3,190
烤龙虾（750克）
新鲜柠檬和黄油 或 泰式青柠辣椒汁

2 GRILLED GIANT TWIN TIGER THAI PRAWNS 2,690
烤两只巨大泰式老虎虾
（每只160克）泰式香蒜和黑椒汁

GRILLED ANDAMAN SEAFOOD PLATTER (FOR TWO) 4,350
烤安达曼海鲜拼盘（2位）
一只龙虾（750克），两只岩龙虾（300克），两只老虎虾（160克），月光鱿鱼（80克）
配黄油和泰式青柠辣椒汁

GRILLED PHUKET SEAFOOD PLATE (FOR ONE) 870
烤普吉岛海鲜拼盘（1位）
岩龙虾（150克），老虎虾（80克），月光鱿鱼（80克），两只韩国生蚝配黄油，泰式青柠辣椒汁

WILD ATLANTIC DIJON SALMON (200G) 870
野生大西洋第戒三文鱼（200克）
烤大西洋三文鱼配芥末奶油酱

SEARED SESAME SEED CRUSTED PACIFIC TUNA 870
烧芝麻籽
陈年的大西洋金枪鱼
烹饪至两成熟配亚洲芥末酱

COBIA BLACK SALMON (200G) 750
军曹黑色三文鱼（200克）
来自泰国攀牙省，被称为黑王鱼，一块结实的白色片状鱼配烤缅甸葱和百香果番茄洋葱辣调味汁

含有面筋

AUSTRALIAN BLACK ANGUS BEEF

BEEF TENDERLOIN (200G) 1,290
牛里脊排（200克）
牛排配烤蔬菜

BEEF RIB EYE (250G) 1,290
牛肉眼排（250克）
肥瘦相间成大理石纹的牛排配烤蔬菜

CAJUN BLACKENED BEEF RIB EYE (250G) 1,290
路易斯安那州黑色牛肉眼排（250克）
用路易斯安那州的香料烹饪配烤蔬菜

PORTER HOUSE T-BONE STEAK (500G) 2,500
骨牛排（500克）
在T骨旁两块最好的切块
有着牛柳的香味和口感和柔软的牛里脊肉
配奶油烤土豆和烤蔬菜

TOMAHAWK STEAK FOR TWO (1,300G) 7,500
战斧牛排（2位，1300克）
是肉眼位置的支撑骨会给牛排一个独特的操作
通过烘烤达到一个完美的状态您可以选择两样小菜

• STEAK SAUCES 牛排酱汁 •

¹ 第戒奶油汁	⁶ 新鲜芥末和酱油汁
² 巴黎咖啡馆黄油汁	⁷ 照烧汁
³ 牛津蓝纹芝士奶油汁	⁸ 梅洛蘑菇汁
⁴ 蒜香迷迭香汁	⁹ 山葵奶油汁
⁵ 马达加斯加黑椒汁	¹⁰ 泰国南吉姆

OTHER GRILLED TURF

WAGYU RUMP STEAK (250G) 1,600
和牛尾部牛排（250克）
甄选来自澳大利亚高品质的和牛，此和牛切片肥瘦相间呈大理石纹，评级分数4-5. 可选择一款蔬菜配菜

KUROBUTA PORK CHOP (300G) 700
黑豚肉（300克）
黑豚肉是世界上最高级的猪肉。这款黑猪肉来自伯克郡，肉质更为可口和松软。

NEW ZEALAND LAMB CHOPS (300G) 1,190
新西兰羊排（300克）
蒜香，迷迭香和百里香烤羊排配奶油芝士烤土豆，烤蔬菜和蒜香迷迭香汁

OVEN BAKED FREE RANGE CHICKEN BREAST 690
香烤土鸡鸡胸肉
橄榄油，大蒜和新鲜香料烤整只童子鸡配米饭和烤蔬菜

OVEN BAKED BBQ FREE RANGE CHICKEN BREAST 720
BBQ烧烤土鸡鸡胸肉
先用新鲜香料烤制，再涂上我们特制的烧烤汁配米饭和烤蔬菜

BBQ BASTED PORK RIBS 870
式烤猪排
德克萨斯式山核桃木烧制，所以肉质柔软，易将骨头分离，配凉拌卷心菜

CHEFS MIXED GRILL PLATE 1,090
烤类拼盘
烤肉爱好者的首选！烤羊排，BBQ式烤猪排，烤鸡胸配烤蔬菜

MERGUEZ LAMB SAUSAGE 850
羊肉香肠
混合了摩洛哥香料的羊肉和牛肉，配藏红花米饭，焦糖洋葱和烤蔬菜

ASIAN STYLE PORK RIBS 870
亚洲式烤猪排
姜，酱油和辣椒酱烤猪排，配烤玉米和泡菜

SURF & TURF

BEEF TENDERLOIN (200G) & ONE GIANT TIGER PRAWN (160G) 1,820
牛里脊排（200克）&一个巨大的老虎虾（160克）
大蒜，黑椒，蚝油泰式酱烤制配奶油芝士烤土豆，新鲜芦笋和烤蔬菜

包含蔬菜 包含坚果 包含乳制品
所有的价格都需加收10%的服务费和7%的政府税。

• SIDES 配菜所有配菜 320 •

¹ 香煎杂菌菇

² 奶油菠菜配黑松露汁

³ 烤芦笋配香蒜

⁴ 焦糖豌豆煎培根和洋葱

⁵ 奶油芝士烤土豆

⁶ 厚切薯条

SWEET ENDINGS

MANGO & BERRY SORBET 290
芒果&浆果雪芭
由新鲜当季水果制成

BANOFFEE 290
英式蛋糕
酥饼配香蕉片，焦糖，巧克力和奶油

KAHLUA CHOCOLATE MOUSSE 290
巧克力慕斯
比利时巧克力配咖啡

CHOCOLATE SACHER TORTE 290
巧克力奶油蛋糕
巧克力海绵蛋糕配杏仁巧克力酱和香草冰激凌

PHUKET PASSION FRUIT TART 290
普吉岛百香果水果挞
酸甜百香果挞

APPLE CRUMBLE 290
烤苹果奶酥
黄糖，肉桂和糖粉奶油烤焦糖青苹果，配香草冰激凌

PASSION FRUIT CRÉME BRULÉE 290
百香果苏芙蕾
经典普吉岛百香果

CRÉME GLACÉE ET DE LIQUEUR 290
冰激凌配利口酒
香草味冰激凌配任选一款利口酒

CHEF'S SEASONAL MENU

2,200泰铢/位
3道菜套餐菜单

2,999泰铢/位
配送3杯红酒

• Amuse-bouche •

STARTERS

NEW ENGLAND SHRIMP CHOWDER
新英格兰鲜虾杂烩浓汤
香草奶油汤小火慢炖新鲜海虾，蔬菜, 土豆

CLASSIC CAESAR SALAD
经典凯撒沙拉
凯撒风味生脆罗马生菜配帕玛森奶酪碎

VICHYSOISE
土豆韭菜酸橘汁腌海鲈鱼

• Sorbet •
单球清凉自制雪芭

MAIN COURSE

BEEF RIB EYE (250G)
牛肉眼排（250克）
肥瘦相间成大理石纹的牛排配烤蔬菜

PAN FRIED ATLANTIC SALMON
烤大西洋三文鱼配芥末奶油酱

BBQ NEW ZEALAND RACK OF LAMB
蒜香，迷迭香和百里香烤羊排配奶油芝士烤土豆，烤蔬菜和蒜香迷迭香汁

DESSERTS

BANOFFEE
英式蛋糕
酥饼配香蕉片，焦糖，巧克力和奶油

PHUKET PASSION CURD TART
普吉岛百香果水果挞
酸甜百香果挞

DUO OF SORBETS
芒果&浆果雪芭
由新鲜当季水果制成

厨师推荐

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
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• 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
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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