



Starter & Salads

COLD

SIZZLE DIPS & FLAT BREAD 380

HUMMUS | SPINACH & RICOTTA | BABA GHANOUJ

SIZZLE CESAR 390

COS | KALE | CESAR DRESSING | CROUTONS
| QUAIL EGGS | PARMESAN | BACON

SIZZLE BRUSCHETTA 440

SOURDOUGH | BACON JAM | STRACCIATELLA & N'DUJIA

BURRATA & IBERICO 510

TAGGIASCA OLIVES | HEIRLOOM TOMATOES | RASPBERRY GLAZE
| VANILLA & CHILI JAM

10 KM SALAD 350

CHEF'S SPECIAL MADE WITH INGREDIENTS SOURCED AND GROWN LOCALLY
WITHIN 10 KM RADIUS OF SIZZLE

PHUKET TIGER PRAWN COCKTAIL 599

POACHED PRAWNS | COCKTAIL SAUCE | AVOCADO | OLD BAY SPICE

HOT

TOM YUM LOBSTER BISQUE 470

SIZZLE SIGNATURE LOBSTER BISQUE WITH THAI HERBS AND CHILI

BAKED SCALLOP 580

CHORIZO & SAGE BUTTER | WALNUTS CRUMBS

TEMPURA WASABI SHRIMP 485

HONEY AND WASABI SAUCE

CRISPY FRIED TOFU 390

SMOKED AUBERGINE | SWEET MISO GLAZED

 VEGETARIAN  DAIRY  NUTS  GLUTEN
 SEAFOOD  CHILLI  CHEF'S SPECIAL  INSPIRED BY HER

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.
ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE TAXES



LIVE LOBSTER TANK 2,999

(400 - 500 GRAMS SELECT YOUR COOKING STYLE)



OLD BAY REMOULADE

BLACK TRUFFLE BUTTER

AU - NATURALE

THAI SEAFOOD SAUCE

RAW BAR

LOBSTER & SCALLOP 569

PHUKET PINEAPPLE | CHILI | CORIANDER |
TAPIOCA PEARL CRACKERS

TUNA TATAKI 510

SOY SESAME CHILI DRESSING | FRIED GARLIC CHIPS |
POMELO | KEY LIME

BEEF TARTARE 650

GOLD | CAVIAR | SMOKED EGG | CAPERS | MUSTARD |
PICKLED SHALLOTS

SALMON TIRADITO 549

CHARRED AVOCADO | AMARILLO SAUCE | HIBISCUS |
BURNT TANGERINE | NAMA SHICHIMI

YELLOW TAIL SAMBA 589

HAMACHI | HABANERO CHILI | PONZU MAYO | BLACK GARLIC |
SPICY RAW MANGO



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Brick Charcoal Grill

FROM THE SEA

SALMON STEAK (200 GRAMS) 780

JUMBO TIGER PRAWNS (5 PCS) 1390

FROM THE LAND

AUSTRALIAN BLACK ANGUS TENDERLOIN MB4/5 (250 GRAM) 1590

AUSTRALIAN BLACK ANGUS RIBEYE MB2/3 (300 GRAM) 1690

BBQ PORK SHORT RIBS : CORN ON THE COB | NAM JIM JAO 650

Add ons

(199 EACH)

GREEN GARDEN SALAD

MIXED LEAVES, RADISH, CUCUMBER, SOFT HERBS AND LEMON DRESSING

ASPARAGUS

CHARGRILLED, TOSSED IN OLIVE OIL

CAJUN SPICED POTATO

CHEESE | CRISPY ONION | FRIED GARLIC | ROSEMARY

SAUTEED WILD MUSHROOM

CRISPY GARLIC, PARSLEY, THYME

CORN ON THE COB

LEMON & OLIVE OIL

TRUFFLE FRIES

STEAK FRIES | TRUFFLE OIL | PARMESAN CHEESE

SAUCES 85



HOME MADE JUS

GARLIC AND HERB BUTTER

CHIMICHURRI RED / GREEN

HOUSE PHUKET SEAFOOD SAUCE

NAM JIM JAEW SPICY THAI SAUCE



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DESSERT

EATON MESS 350



CHOCOLATE DOME | CRISPY MERINGUE | MARINATED FRUITS
| VANILLA BEAN CREAM | CHERRY BRANDY

CHURROS 290



WARM NUTELLA | CINNAMON SUGAR | VANILLA ICE CREAM

GELATO / SORBET (3 SCOOPS) 190

ASK OUR SERVER FOR THE FLAVOURS

CHEESE PLATTER

SELECTION OF CHEESES

(399)



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ROOFTOP BAR | STEAK | SEAFOOD

Sizzle

SUNDOWNERS

APEROL SPRITZ 350

An all time favourite. Aperol, prosecco, Orange slice

BUTTERFLY PEA SPRITZ 360

Bombay Sapphire, Butterfly Pea, Prosecco

FOREST FLORAL 355

Premium Gin, Elderflower Liqueur, a dash of violette liqueur & Kaffir Lime Leaves

SUNSET VIBES 330

Vodka, midori, Cointreau, muskmelon churned together & served tall.

MINT JULEP 350

Essential for the Kentucky Derby, this classic mix of Bourbon, fresh mint leaves, aromatic bitters (served on crushed ice)

TIKKIS

Classic Tikia

MELEMELE MANU 320

Rum, galliano, orange, fresh pineapple, crème de banana & fresh lime

TIKI STYLE MAI TAI 330

Homemade orgeat with white rum, dark rum, grand marnier, fresh lime & pressed pineapple chunks, The Tahitian way

DON THE BEACHCOMBER ZOMBIE 400

A tall mix of four Rums married with Maraschino liqueur, fresh grapefruit juice, green lime and bolstered with absinthe (served on ice)

Light & Refreshing Tikki

TIKI COLADA 320

Cold delicious, rum, coconut rum, cream liquor, pineapple juice shaken on the rocks

JAMESON MULE 360

An Irish mule with Jameson, fresh lime, and ginger beer

HIDEAWAY DAIQUIRI *Inspired by her* 315

A tasty twist on the classic blended drink, Very berry

ROOFTOP BAR | STEAK | SEAFOOD

Sizzle

CRAFT BEER COCKTAILS

PALE ALE MANHATTAN 400
Bourbon Whisky, Vermouth Rosso,
Grenadine, Orange Bitter

BUSSARITA 360
Tequila Blanco, Cointreau,
Bussaba Ex-Weisse Beer, Lime Juice

BEER BOTTLES

HEINEKEN 170 | CORONA 240

CRAFT BEERS ON DRAUGHT

CHALAWAN PALE ALE 240
The American pale ale with lychee,
floral, citrus bold & smooth flavours

BUSABA *Inspired by her* 250
Traditional Weissbier with East Asian
twist from Ginger Flower, Ripe tropical fruit
with clove and hint of floral

Mocktails

SUNSET PASSION ICE TEA 220
Passion Fruit, Earl Grey Tea, soda, Lemon

HIDE AWAY BERRIES 220
Cranberry, Grapefruit, muddled blueberry & Strawberries, Ginger ale

SOFT & HOT

SOFT DRINKS 150

Coca Cola Ginger Ale
Diet Coke Tonic Water
Fanta Sprite

FRESH JUICES 190

Lemon Mint Watermelon
Young Coconut Mango

Water

SAN PELLEGRINO 750 ML 245

SAN PELLEGRINO 500 ML 155

ACQUA PANNA 750 ML 220

ACQUA PANNA 500 ML 130

MONSOON TEA 160

We proudly serve Forest Friendly Tea from Northern Thailand, which is harvested from completely wild or planted tea that grows in harmony with forests.

Mint Green | Jasmine Green | Sweet Memory BOP | Thai Earl Grey
Monsoon Blend Oolong | Monsoon Lychee Green | Monsoon Jungle Oolong

COFFEE 180

AMERICANO | CAFÉ LATTE | CAPPUCINO | MACCHIATO | ESPRESSO



Spirits & Liqueurs

APÉRITIFS

APEROL (*Italy*) 250
PERNOD (*France*) 290

MARTINI BIANCO, ROSSO, DRY (*Italy*) 250
CAMPARI (*Italy*) 260

GIN

TANQUERAY (*Scotland*) 350
GORDON'S (*Scotland*) 290
BOMBAY SAPPHIRE (*England*) 350
THE BOTANIST (*Scotland*) 550

HENDRICKS 550
(*handcrafted from Scotland*)
BEEFEATER 24 (*England*) 350

RUM

PAMPERO BLANCO (*Venezuela*) 290
CAPTAIN MORGAN (*Jamaican*) 290

BACARDI SUPERIOR (*Cuba*) 290
HAVANA 7 YEAR OLD SPICED (*Cuba*) 350

TEQUILA

DON JULIO 790
DON JULIO REPOSADO 650

HERRADURA SILVER 450
JOSE' CUERVO 190

VODKA

KETEL ONE (*Netherlands*) 450
BELVEDERE (*Poland*) 450
GREY GOOSE (*France*) 450

ABSOLUT (*Sweden*) 290
CRYSTAL HEAD (*Canada*) 550



Spirits & Liqueurs

SINGLE MALT (SCOTLAND)

GLENFIDDICH 12 YEAR OLD (*Speyside*) 490

GLENLIVET 12 YEAR OLD (*Speyside*) 490

OBAN 14 YEAR OLD (*Highland*) 790

MACALLAN 12 YEAR OLD (*Speyside*) 790

BLENDED WHISKY

JOHNNIE WALKER RED LABEL (*Highland*) 290

JOHNNIE WALKER BLACK LABEL (*Highland*) 390

JOHNNIE WALKER GOLD LABEL (*Highland*) 490

CHIVAS REGAL 12 YEAR OLD (*Speyside*) 390

JOHN JAMESON (*Ireland*) 350

HONG THONG (*Thailand*) 220

BOURBON & RYE

JACK DANIEL'S (*USA*) 350

JIM BEAM (*USA*) 350

CANADIAN CLUB (*Canada*) 350

COGNAC

HENNESSY VSOP 990

REMY MARTIN VSOP 890

REMY MARTIN XO 2,490

Liqueur

LIMONCELLO 320

MALIBU 290

MIDORI 350

BAILEY'S IRISH CREAM 350

GRAND MARNIER 390

SOUTHERN COMFORT 290

KAHLUA 350

JÄGERMEISTER (GERMANY) 290

ELDERFLOWER

VIOLETTE

CRÈME DE BANANA

MARASCHINO

ROOFTOP BAR | STEAK | SEAFOOD

Sizzle

White Wine

	GLASS	BTL
OXFORD SAUVIGNON BLANC, <i>Australia</i>	320	1550
MOSCATO GANO NEGRO, <i>Chile</i>	340	1750
MONTES CLASSIC, CHARDONNAY, <i>Chile</i>	420	1995
PICPININI PINOT GRIGIO, TRENTINO ALTO ADIGE, <i>Italy</i>	410	1990
PICPININI VERMENTINO, TUSCANY, <i>Italy</i>		2299
FRESCOBALDI POMINO BIANCO CHARDONNAY, PINOT BIANCO, <i>Italy</i>		3600
GUSTANE LORENTZ GEWURZTRAMINER, <i>France</i>		4200
LOUIS POUILLY FUISSE', <i>France</i>		6550
CHATEAU DE LA CHESNAIE MUSCADET, <i>France</i>		2590
J. DE VILLEBOIS SAUVIGNON BLANC, <i>France</i>		2399
SCHLOSS RIESILING, <i>Germany</i>		3290
DELHEIM CHENIN BLANC, <i>South Africa</i>		2430

Red Wine

	GLASS	BTL
ALTIVO MALBEC, <i>Argentina</i>	450	1850
OXFORD MERLOT, <i>Australia</i>	450	1650
ANAKENA BIRDMAN CABERNET SAUVIGNON, <i>Chile</i>	400	1850
F DE FOURNIER, PINOT NOIR, <i>France</i>		3040
CISSAC CRU BOURGEOIS CABERNET SAUVIGNON, <i>France</i>		5100
HERITAGES CHATEAUNEUF DU -PAPE, <i>France</i>		6499
AMARONE DELLA VALPOLICELLA TOMMASI D.O.C.G, <i>Italy</i>		9999
CHIANTI CLASSICO RUFFINO RISERVA DUCALE D.O.C.G, TUSCANY, <i>Italy</i>		4999
MONTEPULCIANO JASCI, <i>Italy</i>		3600
FRANCIS COPPOLA ZINFANDEL, <i>California</i>		3690
NAUTILUS PINOT NOIR, <i>New Zealand</i>		5430

CHAMPAGNE & SPARKLING WINE

	GLASS	BTL
PROSECCO VILLA SANDI	499	2499
LANSON BLACK LABEL BRUT, NV		8999
LANSON ROSÉ LABEL, NV		9999
CHAMDEVILLE ROSÉ		1699

Rose Wine

	GLASS	BTL
GERARD BERTRAND BLANC ROSE' GRENACHE, GRENACHE GRIS, <i>France</i>	366	1830
WHISPERING ANGEL ROSE', GRENACHE, ROLLE, CINSULT SYRAH, MOURVEDRE, <i>France</i>		3564

Dessert Wine

	GLASS	BTL
CASTEL BLANC, <i>Muscat</i>		2300