

Sizzle

BEGINNINGS

Oysters Rockefeller (D) 540

Classic New Orleans tradition of oysters baked in herbed spinach puree finished with parmesan cheese & essences of Pernod

Phuket Tiger Prawn Cocktail 540

Herb poached prawns chilled & paired with a citrus, horseradish and tomato cocktail sauce

Seafood Grand Ravioli (G) (D) 500

Medley of lobster, shrimp and salmon mousse in house made pasta Nestled in Boursin cheese herb cream sauce

Artichoke Heart Remoulade (D)(G)(H)(V) 350

Imported Jerusalem artichoke hearts, herb marinated then grilled & chilled & breaded & fried served with red bell pepper puree & tangy mustard sauce

Burrata Cheese (D)(G)(H)(V) 490

Fresh imported Italian Burrata with basil pesto sauce, served with Vine-ripened Roma tomato dressed with olive oil & balsamic reduction.

SOUPS AND SALADS

Tom Yum Lobster Bisque (D) 470

Sizzle's house lobster bisque infused with Thai Herbs

Spanish Trio of Gazpacho Soup (V) 370

Lightly spiced blend of chilled fresh vegetable purée

Sizzle's Grilled Caesar Salad (D) (G) 390

Original Baja, California, dressing

Iceberg Wedge Salad (D) (G) 330

A crisp chunk of Ice berg greens layered with creamy Stilton blue cheese dressing, smoked bacon, Burma shallots, ripe tomato and capsicum

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SEAFOOD MAINS

Grilled Phuket Lobster (700 grams) ^(D) **3190**

Fresh lemon & drawn butter or Thai chili lime mint sauce

Grilled Giant Twin Tiger Thai Prawns **2690**

Thai oyster sauce of roasted garlic & black pepper

Grilled Andaman Seafood Platter (for Two) **4350**

One Phuket lobster (700 g), two Rock lobsters (300 g),
Two Tiger Prawns (200 g) moonlight Squid (80g).

Drawn butter & Thai Chili Lime Mint Sauce

Grilled Phuket Seafood Plate (for One) **870**

Rock lobster (150g), tiger prawn (100g) moonlight squid (80g),

Two grilled Korean oysters, drawn butter & Thai chili lime mint sauce

Grilled Indonesian Butter Fish **870**

Firm, moist, creamy textured fish served with a Mediterranean tomato,
capers, olives and herb relish.

Wild Atlantic Dijon Salmon ^(D) **870**

Served with a light mustard-cream sauce.

Chef recommends salmon cooked medium rare for best texture.

Seared Sesame Seed-Crusted Pacific Tuna ^{(D) (N)} **870**

Cooked rare and served with Wasabi & roasted red pepper coulis.

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AUSTRALIAN BLACK ANGUS BEEF

Only farm raised & grass fed beef is served, grilled to perfection
Served with your choice of one sauce

Beef Tenderloin (250g)

The tenderness cut

1290

Beef Rib Eye (250g)

A well-marbled prime steak with just enough fat for peak flavour

1290

Cajun Blackened Beef Rib Eye (250g)

Dusted with 10 Cajun spices & blackened in a sizzling hot cast iron skillet.

1290

Beef Strip Loin (300g)

This prime cut is a full bodied texture that is slightly firmer than the Rib Eye, full flavor and very tender

1090

STEAK SAUCES

Cafe de Paris Herb Butter
Dijon Cream
Creamy Oxford Blue Cheese
Roasted Garlic Rosemary
Madagascar Peppercorn

Sizzle

OTHER GRILLED TURF

New Zealand Lamb Chops

Marinated in garlic, rosemary & thyme
served with roasted garlic rosemary sauce

1190

Grill Roasted Free Range Chicken

Marinated in olive oil garlic, & fresh garden herbs

690

BBQ Free Range Chicken

Baked in rustic garden fresh herbs, then smothered in our
Sizzle's Texas style Hickory BBQ sauce

720

BBQ Basted Pork Ribs

Texas style Hickory glazed, so tender the meat falls off the bone

870

Chefs Mixed Grill Plate

A meat lover's delight! Lamb chop, BBQ pork ribs,
herb roasted chicken

1090

SURF & TURF

Beef Tenderloin (250 g) & One Giant Tiger Prawn (160g)

In a roasted garlic, black pepper corn, oyster Thai sauce
Au gratin parmesan potatoes & fresh asparagus

1820

SIDE DISHES

All sides THB320

Sautéed Wild Forest Mushroom Medley (V) (D)

Creamed Spinach with Black Truffle Puree (V) (D)

Farm Fresh Grilled Asparagus with Garlic Chip (V) (D)

Au gratin Parmesan Potatoes (V) (D)

Thick Cut Steak Fries (V)

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SWEET ENDINGS

Mango & Berry Sorbet ^(D)

290

Made from fresh island grown fruit

Roasted Espresso Granita ^(V)

290

Shaved espresso ice light and refreshing

Kahlua Chocolate Mousse ^{(D) (V)}

290

Belgium chocolate with coffee liquor

Chocolate Sacher Torte ^{(D) (V)}

290

Chocolate sponge cake with apricot chocolate glaze

Phuket Passion Fruit Tart ^{(D) (V)}

290

Sweet and sour passion curd in a sweet pastry dough

Crème Glacée et de Liqueur ^{(D) (V)}

290

Vanilla bean ice cream drenched with your choice of liquor;

Crème de menthe, Grand Marnier or Kahlua

Apple Crumble ^{(D) (V)}

290

Tart green apples baked in brown sugar and cinnamon and streusel

Passion Fruit Crème Brulee ^{(D) (V)}

290

Passion Fruit French Custard

Sizzle

SELECTION OF FINE TEAS

Strawberry, Oolong, Earl Grey, Darjeeling, Green Tea, Peppermint,
Peach, English-Breakfast and Lemon

THB100

SELECTION OF COFFEES

Regular, Espresso, Double Espresso, Macchiato,
Americano, Latte, Cappuccino, Mocha

THB120

Double Espresso

THB150

Hot Chocolate

THB120

Iced Chocolate

THB120

Iced Coffee

Iced Coffee, Iced Café Latte,
Iced Cappuccino, Ice Mocha

THB120

Specialty Coffees

Irish Coffee, Amaretto Coffee, Siamese Coffee,
American Coffee, Roman Coffee

THB275