



Starter & Salads

COLD

SIZZLE DIPS & FLAT BREAD 380    

HUMMUS | SPINACH & RICOTTA | BABA GHANOUJ

SIZZLE CAESAR 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 599    

HONEY AND WASABI SAUCE

CRISPY FRIED TOFU 390   

SMOKED AUBERGINE | SWEET MISO GLAZED

CHARRED OCTOPUS SALAD 610     

AVOCADO | JALAPEÑO | RED ONION | PURPLE CORN |
CHIMICHURRI | MANGO

 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

CRISPY TUNA TACOS 559

TUNA TARTAR | PONZU MAYO | HABENARO YUZU DRESSING |
BLACK TRUFFLE | CAVIAR

BEEF TARTARE 650

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

SALMON TIRADITO 549

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



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Brick Charcoal Grill

FROM THE SEA

SALMON STEAK (200 GRAMS) 820

JUMBO TIGER PRAWNS (5 PCS) 1750

FROM THE LAND

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

AUSTRALIAN BLACK ANGUS RIBEYE MB4/5 (300 GRAM) 1690

BBQ PORK SHORT RIBS : CORN ON THE COB | NAM JIM JAO 899

JAPANESE SENDAI A5 RIBEYE (180 GRAM) 2500

USA BONE IN PRIME RIB (1500 GRAM) 4500
GOOD FOR 2 TO 3 PEOPLE, PREPARATION TIME 30 MINUTES

AUSTRALIAN EBONY BLACK ANGUS TOMAHAWK MB4/5 (1400 GRAM) 5500
GOOD FOR 2 TO 3 PEOPLE, PREPARATION TIME 30 MINUTES

FROM THE FARM

KLONG PHAI FARM ORGANIC FREE RANGE BABY CHICKEN (HALF) 650

NEW ZEALAND LAMB RACK (400 GMS) 2100

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 / BLACK PEPPER / MUSHROOM
- GARLIC AND HERB BUTTER
- CHIMICHURRI RED / GREEN
- HOUSE PHUKET SEAFOOD SAUCE
- NAM JIM JAEW SPICY THAI SAUCE

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

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DESSERT

FAKE COCONUT 365



PASSION FRUIT CRÈME | COCONUT GRANITA | MALIBU CREMEUX

CHURROS 290



WARM NUTELLA | CINNAMON SUGAR | VANILLA ICE CREAM

TIRAMISU (ON THE TABLE) 390



OUR AUTHENTIC ITALIAN RECIPE MADE AT THE TABLE WITH A DASH OF AMARETTO LIQUOR

BAILEYS NO BAKE CHEESE CAKE 290



RASPBERRY SORBET

AUTHENTIC ITALIAN GELATO / SORBET 250

(3 SCOOPS)

ASK OUR SERVER FOR THE FLAVOURS

GRAND FINALE 799

(GOOD FOR 2 TO 4 PEOPLE)



SELECTION OF OUR CHEFS SPECIALTY DESSERTS, CHOCOLATE PRALINES, LOCAL THAI FRUITS AND AUTHENTIC GELATO

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 PASSION 350

Fresh passionfruit churned with a decent measure of vodka, fresh lime, apple juice & a splash of soda

MINT JULEP 350

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

TIKIS

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)

SNEAKYTIKI 315

Our rum punch concoction of Malibu, Passionfruit, rum and a mix of tropical juices.

Light & Refreshing Tiki

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

ENDLESS SUMMER 330

Perfect Thirst quencher made with Rum and your favorite summer flavor
Pick your flavour : Passion fruit & Vanilla/ Raspberry & Rhubarb/ Strawberry & Sriracha

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
HOEGAARDEN 350 | HOEGAARDEN ROSEE 350

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

HIDE AWAY BERRIES 220
A mix of raspberries, strawberries and blueberries with apple and cranberry juices

SUMMERY MELON 220
Freshly diced watermelon shaken with a splash of apple & cranberry juices,
slapped mint & a touch of fresh lime.

SIZZLE SAWAROT 220
An all-time favourite, fresh passion fruit mixed with fresh lime,
apple juice & a splash of soda. Served tall.

SOFT BEVERAGES

SOFT DRINKS 150

Coca Cola Ginger Ale
Diet Coke Tonic Water
Fanta Sprite

FRESH JUICES 190

Watermelon
Fresh lime

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
MANCINO ROSSO (*Italy*) 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 (*handcrafted from Scotland*) 550
BEEFEATER 24 (*England*) 350
SANEHA (THAILAND) 350
IRON BALLS (VIETNAM) 550

RUM

PAMPERO BLANCO (*Venezuela*) 290
CAPTAIN MORGAN (*Jamaican*) 290
SAILOR JERRY (*Caribbean*) 350
APPLETON ESTATE (*Jamaica*) 350

BACARDI SUPERIOR (*Cuba*) 290
HAVANA 3 YEAR OLD (*Cuba*) 350
PLANTATION PINEAPPLE 350
CANA RIO (*Brazil*) 300

TEQUILA

DON JULIO 790
DON JULIO REPOSADO 650

CASCO VIEJO SILVER 300
JOSE' CUERVO 190

VODKA

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

ABSOLUT (*Sweden*) 290
SMIRNOFF (*Russia*) 290

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

JOHNNIE WALKER BLUE LABEL (*Highland*) 1200

CHIVAS REGAL 12 YEAR OLD (*Speyside*) 390

HONG THONG (*Thailand*) 220

BOURBON, CANADIAN & RYE

JACK DANIEL'S (*USA*) 350

JIM BEAM (*USA*) 350

CANADIAN CLUB (*Canada*) 350

JOHN JAMESON (*Ireland*) 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

GOLDEN FALERNUM 350

DISARONNO ORIGINALE 390

KAHLUA 350

JÄGERMEISTER 290

ELDERFLOWER 350

VIOLETTE 300

CRÈME DE BANANA 290

MARASCHINO 350

COINTREAU 290

GALLIANO 300

ROOFTOP BAR | STEAK | SEAFOOD

Sizzle

White Wine

	GLASS	BTL
MOSCATO GANO NEGRO, <i>Chile</i>	430	1799
PORTILLO SAUVIGNON BLANC, <i>Argentina</i>		2499
TERAPACA RESERVE CHARDONNAY, <i>Chile</i>	420	1999
ITINERA PINOT GRIGIO, TRENTINO ALTO ADIGE, <i>Italy</i>	410	1999
FRESCOBALDI POMINO BIANCO CHARDONNAY, PINOT BIANCO, <i>Italy</i>		3699
MAISON CASTEL GEWURZTRAMINER, <i>France</i>		3499
LOUIS POUILLY FUISSE', <i>France</i>		6999
YALUMA SAUVIGNON BLANC, <i>Australia</i>		2499
MOSEL RIESLING SPÄTLESE, <i>Germany</i>		2499
DONNA FUGATA ANTHILIA SICILIA, <i>Italy</i>		2995

Red Wine

	GLASS	BTL
COHELITA DAO TOURIGA NATIONAL, <i>Portugal</i>	450	2200
30 SOUTH SHIRAZ, AUSTRALIA	430	2100
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
LACRIMA DI MORRO D'ALBA, <i>Italy</i>		2599
LA CAPRA PINOTAGE, <i>South Africa</i>		2699
DOMINO JASCI RISERVA MONTEPULCIANO, <i>Italy</i>		3600
PROXIMO RIOJA, <i>Spain</i>		2650
TALL DARK STRANGER MALBEC, <i>Argentina</i>		2799

CHAMPAGNE & SPARKLING WINE

	GLASS	BTL
PROSECCO VILLA SANDI	510	2700
LANSON BLACK LABEL BRUT, NV		8999
LANSON ROSÉ LABEL, NV		9999
CHAMDEVILLE ROSÉ		1699

Rose Wine

	GLASS	BTL
DOMINIO DE PUNCTUM PABLO CLARO ROSADO, <i>Spain</i>		2300

Dessert Wine

	GLASS	BTL
DONNA FUGATA KABIR, MOSCATO DI PANTELLERIA, <i>Italy ml 375</i>		2499