



Extra
Size

Extra
Flavors

APPETIZER



Crispy Crab Roll

Crispy rolls filled with succulent crab meat and vegetables, served with a house dipping sauce. **650**



Golden Crab Toast

Crispy golden toast topped with seasoned crab meat, Minced Pork and aromatic herbs, served hot and crunchy **620**



Spring Roll

- Taro Spring Roll

Crispy golden spring rolls filled with smooth, lightly seasoned taro and crab meat for a delicate sweetness and satisfying texture **350**

- Vegetable Sprig Roll

Crispy spring rolls filled with a savoury mix of vegetables and glass noodle, lightly seasoned and fried until golden. **260**



Chive Cake

Deep-fried chive cakes with a crisp exterior and soft, fragrant chive filling. **260**



Deep-Fried Shrimp

Plump shrimp coated in a light crispy batter and deep-fried until golden **520**



Chicken Wings

Crispy fried chicken wings marinated with house seasoning and served with dipping sauce **380**



Mango Salad with Grilled Tiger Prawns

Fresh green mango tossed in a spicy, sweet and tangy Thai dressing with grilled tiger prawns

580



Spicy Paco Fern Salad with Tiger Prawns

Tender paco fern and tiger prawns tossed with herbs in a spicy Thai-style dressing

650



Seared Hokkaido Scallops & Tropical Fruits

Seared Hokkaido scallops served with tropical fruits and a refreshing citrus dressing

550



Handcrafted Steamed Shrimp Wontons

Delicate handmade wontons filled with seasoned shrimp, minced pork and gently steamed

370

All price are subject to 7% Vat and 10% service charge



OYSTER

French Ronce Oysters

Premium French Ronce oysters served chilled
with classic condiments

990



"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

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RAINBOW LOBSTER

Rainbow Lobster cook to your selection, either grilled with our homemade garlic butter or baked with cheese or our signature Half & Half Lobster

Char-Grilled Rainbow Lobster with Garlic Herb Butter

Fresh rainbow lobster char-grilled and brushed with fragrant garlic herb butter

Small	1,850
Medium	2,150
Large	2,450
Jumbo	3,300

Char-Grilled Rainbow Lobster with Mozzarella Cheese

Fresh rainbow lobster char-grilled and topped with melted mozzarella cheese

Small	1,950
Medium	2,250
Large	2,550
Jumbo	3,300

Char-Grilled Rainbow Lobster with Mixed Cheese & Garlic Herb Butter

Fresh rainbow lobster char-grilled with garlic herb butter and a rich blend of melted cheeses

Small	1,950
Medium	2,250
Large	2,550
Jumbo	3,300



*Rainbow Lobster Jumbo size, price is calculated by actual weight

*Canadian Lobster price is Baht 3,300/KG (available only in Jumbo size)

All price are subject to 7% Vat and 10% service charge

RAINBOW LOBSTER A LA CARTE MENU



Rainbow Lobster Tom Yum with Instant Noodles

Rainbow lobster in a traditional spicy and sour tom yum broth with instant noodles

2,650

Rainbow Lobster with Homemade Spicy Sauce & Golden Buns

Rainbow lobster cooked in homemade spicy sauce, served with deep-fried golden buns

2,550

Rainbow Lobster Stir-Fried with Yellow Curry & Egg

Rainbow lobster wok-fried with aromatic yellow curry powder, onion and egg

2,450

Rainbow Lobster with Wok-Fried Longevity Noodles

Rainbow lobster served over wok-fried Chinese longevity noodles with savory house sauce

2,350

Rainbow Lobster Wok-Fried with Chili & Garlics

Rainbow lobster wok-fried with fresh chili, garlic and savory seasoning

2,350

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LIVE CANADIAN LOBSTER A LA CARTE MENU

Wok-Fried with Signature Spicy Sauce & Golden Buns

Canadian lobster wok-fried in signature spicy sauce,
served with deep-fried golden buns **3,600/kg**

Wok-Fried with Longevity Noodles

Canadian lobster served over wok-fried
Chinese longevity noodles in savory sauce **3,600/kg**

Stir-Fried with Yellow Curry & Egg

Canadian lobster stir-fried with aromatic
yellow curry powder, onion and egg **3,600/kg**

Wok-Fried with Chili & Garlic

Canadian lobster wok-fried with fresh chili,
garlic and savory seasoning **3,600/kg**



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LIVE CANADIAN LOBSTER

Jumbo size Canadian Lobster
3,600 per 1 kilogram
(minimum size - 1kg)

Cook as your choice

Sashimi
Grilled with garlic butter
Gratin with mozzarella cheese
Garlic Butter & Cheese Gratin

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FROM OUR GRILLED KITCHEN



Baked Scallops with Garlic Butter

Juicy scallops baked with fragrant garlic butter
until tender and aromatic

(2 Pieces) **230**



Baked Scallops with Cheese

Juicy scallops baked with creamy cheese
until golden and bubbling

(2 Pieces) **230**



Charcoal-Grilled Squid with Japanese Teppanyaki Sauce

Tender squid charcoal-grilled and glazed with
savory Japanese-style teppanyaki sauc

580

FROM OUR MAIN KITCHEN

River Prawn Tom Yum Noodles

River prawn in spicy and sour tom yum broth with instant noodles and minced pork

850

Tiger Prawn with Chili & Garlic

Tiger prawn wok-fried with chili, garlic and aromatic seasoning

1,250

River Prawns in Rich Shrimp Roe Sauce with Crab Meat

River prawns cooked in a rich shrimp roe sauce and topped with sweet lump crab meat

1,250

River Prawns Stir-Fried with Chili & Garlic

River prawns wok-fried with chili, garlic and aromatic seasoning

1,250



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SOUP

Seafood Sour Soup with Pickled Cabbage

A comforting clear sour soup with assorted seafood and pickled cabbage

650

Clear Spicy Soup with River Prawns

River prawns served in a fragrant clear spicy broth with Thai herbs

850

Spicy Coral Grouper Soup with Thai Herbs

Coral grouper simmered in a spicy clear broth infused with fresh Thai herbs

1,520



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FROM OUR MAIN KITCHEN



Razor Clams Baked with Glass Noodles

Razor clams baked with glass noodles, ginger, garlic and savory soy seasoning

650



Razor Clams Sautéed with Garlic Butter & Black Pepper

Razor clams sautéed with garlic butter, cracked black pepper and spring onion

650



Squid Wok-Fried with Shrimp Chili Paste

Tender squid wok-fried with aromatic shrimp chili paste and vegetables

480

Squid Wok-Fried with Salted Egg Yolk

Tender squid wok-fried in a creamy, savory salted egg yolk sauce

480

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FROM OUR MAIN KITCHEN

Deep-Fried Sole with Spicy & Sour Sauce

Crispy deep-fried sole served with a vibrant spicy and sour sauce

680



Deep-Fried Sole with Crispy Garlic & Shrimp Roe Sauce

Crispy deep-fried sole topped with golden garlic and a rich shrimp roe sauce

680

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FROM OUR MAIN KITCHEN

Steamed Sole Fillet with Soy Sauce

Delicate sole fillet steamed with light soy sauce and aromatic herbs

620



Steamed Coral Grouper Fillet with Soy Sauce

Premium coral grouper fillet steamed with soy sauce, ginger and scallion

1,520



Seared Salmon Fillet with Chili & Garlic

Seared salmon fillet served with a fragrant chili and garlic sauce

490

Seared Salmon Fillet with Fresh Mango & Aromatic Sauce

Seared salmon fillet paired with fresh mango and a light aromatic sauce

490



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CRAB

Lump Crab Meat with Signature Spicy Sauce & Golden Buns

Sweet lump crab meat cooked in signature spicy sauce, served with deep-fried golden buns
890

Lump Crab Meat with Yellow Curry & Egg

Sweet lump crab meat stir-fried with yellow curry powder, onion and egg
850



Lump Crab Meat Stir-Fried with Peppercorn

Sweet lump crab meat wok-fried with aromatic peppercorn and vegetables
850

Lump Crab Meat with Chili, Garlic & Onion

Sweet lump crab meat stir-fried with chili, garlic and onion
850

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VEGATABLES

Wok-Fried Morning Glory with Chili & Garlic

Morning glory wok-fried over high heat with chili, garlic
and savory seasoning

160

Wok-Fried Sliced Thai Morning Glory with Chili & Garlic

Sliced Thai morning glory wok-fried with chili, garlic
and light soy seasoning

160

Wok-Fried Water Mimosa with Chili & Garlic

Crisp water mimosa wok-fried with chili, garlic and savory sauce

220

Fresh Kale with River Prawn Claw Meat

Fresh kale wok-fried with tender river prawn claw meat
in savory sauce

420

Fresh Kale Wok-Fried with Marinated Salmon

Fresh kale wok-fried with marinated salmon and
aromatic seasoning

380

Wok-Fried French Beans with Shrimp Paste, Shrimp & Minced Pork

French beans wok-fried with shrimp paste, shrimp
and minced pork

280

Wok-Fried Cabbage with Fish Sauce & Fried Garlic

Cabbage wok-fried with fish sauce and topped
with fragrant fried garlic

220



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RICE & NOODLE

Fried Rice with Shrimp

Wok-fried jasmine rice with shrimp, egg and vegetables

S 460 L 900

Fried Rice with Crab Meat

Wok-fried jasmine rice with generous crab meat, egg and vegetables

S 580 L 1,150

Fried Rice with Salmon & Crispy Pork Rinds

Wok-fried rice with salmon, egg and crispy pork rinds for added texture
400

Fried Rice with Marinated Salmon

Wok-fried jasmine rice with marinated salmon, egg and vegetables
420

Stir-Fried Rice Vermicelli with Shrimp & Water Mimosa

Rice vermicelli wok-fried with shrimp, water mimosa and
savory seasoning
480

Wok-Fried Yellow Noodles with Seafood

Yellow noodles wok-fried with assorted seafood, vegetables
and savory house sauce
580

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RICE & NOODLE

Roasted Chicken Teppanyaki with Rice

Tender roasted chicken cooked teppanyaki-style and served with steamed rice

380



Teppanyaki Salmon with Rice

Teppanyaki-seared salmon served with steamed rice and vegetables

420



SIDE DISH

Truffle Fries

Crispy French fries tossed with fragrant truffle seasoning

150

Deep-Fried Golden Buns (5 pcs.)

Soft buns deep-fried until golden, crisp outside and fluffy inside

180

Mixed Green Salad

Fresh mixed greens served with a light house dressing

150

Steamed Jasmine Rice

Fragrant Thai jasmine rice steamed until soft and fluffy

40

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DESSERT

Salted Egg Lava Sesame Balls

Crispy sesame balls filled with warm,
creamy salted egg lava

160

Mango Sticky Rice

Sweet ripe mango served with coconut
sticky rice and coconut cream

220

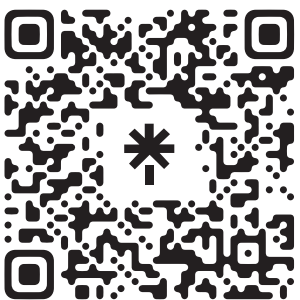
Mango Snowflake Ice

Fluffy shaved ice topped with ripe mango
and creamy mango sauce

240



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