

Sizzle

Beginnings

Oysters Rockefeller ^(D) 490.b

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

Phuket Tiger Prawn Cocktail 490.b

Herb poached Prawns chilled & paired

With a citrus, horseradish and tomato cocktail sauce

Seafood Grand Ravioli ^{(G) (D)} 450.b

Medley of lobster, shrimp and salmon mousse in house made pasta

Nestled in Boursan tomato herb cream sauce

Artichoke Heart Remoulade ^{(D)(G)(H)(V)} 350.b

Imported Jerusalem artichoke hearts, herb marinated

Cooked two methods: grilled & chilled, breaded & fried

Served with red bell pepper puree & tangy mustard sauce

Burrata Cheese ^{(D)(G)(H)(V)} 490.b

Burrata a fresh Italian cheese, the outer shell is solid mozzarella,

While the inside contains both mozzarella and cream. The cheese is coated

With basil pesto sauce, and serve with vine ripen Roma tomato dressed

With olive oil & balsamic reduction

Soups and Salads

Tom Yum Lobster Bisque ^(D) 420.b

Sizzle's house lobster bisque infused with Thai Herbs

Spanish Trio of Gazpacho Soup ^(V) 330.b

Lightly spiced blend of chilled fresh vegetable purée

Sizzle's Grilled Caesar Salad ^{(D)(G)} 350.b

Original Baja, California, dressing

Ice Berge Wedge Salad ^{(D)(G)} 330.b

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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Mains Fresh from the Sea

Grilled Phuket Lobster (700 grams) ^(D) 2,950.b

Fresh lemon & drawn butter or Thai chili lime mint sauce

Grilled Giant Twin Tiger Thai Prawns 2,450.b

Thai sauce of roasted garlic & black pepper

Grilled Andaman Seafood Platter (for Two) 3,950 b

One Phuket Lobster (700 g), two Rock lobsters (300 g), two Tiger Prawns (200 g)

Moonlight Squid (80g). Drawn Butter or Thai Chili Lime Mint Sauce

Grilled Phuket Seafood Plate (for One) 790 b

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

Two Grilled Korean Oysters, Drawn Butter or Thai Chili Lime Mint Sauce

Grilled Indonesian Butter Fish 790.b

Firm, moist, creamy textured fish served with a Mediterranean tomato,

Caper, olive and herb relish

Wild Atlantic Dijon Salmon ^(D) 790.b

Chef recommends salmon cooked medium rare for best texture in a light mustard cream sauce

Seared sesame seed crusted Pacific Tuna ^{(D)(N)} 790.b

Cooked rare and served with an Asian wasabi & roasted red pepper couils

Sizzle

Australian Black Angus Beef

Only Farm Raised & Grain Fed Beef is served, Grilled and Smoked to perfection
And served with your choice of one sauce

Beef Tenderloin (250g)

The Tenderness Cut

1,190.b

Beef Rib Eye (250g)

A Well-Marbled Prime Steak with Just enough fat for Peak flavor

1,190.b

Cajun Blackened Beef Rib Eye (250g)

Dusted with Cajun Spices & Blackened in a Sizzling hot cast iron skillet

1,190.b

Beef Strip Loin (250g)

This prime cut is a full bodied texture that is slightly firmer than rib eye,
Full flavor and very tender

990.b

Steak Sauces

Cafe De Paris Butter

Dijon Cream

Creamy Oxford Blue Cheese

Roasted Garlic Rosemary

Madagascar Peppercorn

Sizzle

Other Grilled Turf

New Zealand Lamb Chops 1,090.b
Marinated in Garlic, Rosemary & Thyme Served
With Roasted Garlic Rosemary Sauce

Grill Roasted Free Range Chicken 650.b
Marinated in olive oil garlic, & fresh garden herbs

BBQ Free Range Chicken 650.b
Baked in rustic garden fresh herbs, then smothered in our
Sizzle's Texas style hickory BBQ sauce

BBQ Basted Pork Ribs 790.b
Texas style hickory glazed, so tender the meat falls off the bone

Chefs Mixed Grill Plate 990.b
A meat lover's delight! Lamb chop, bbq pork ribs, herb roasted chicken

Surf & Turf

Beef Tenderloin (250 g) & One Giant Tiger Prawn (160g) 1,650.b
In a roasted garlic, black pepper corn, oyster Thai sauce
Augratin Parmesan Potatoe's & fresh asparagus

Sizzle

Sides

Sautéed Wild Forest Mushroom Medley ^{(V)(D)}

Creamed Spinage with Black Truffle Puree ^{(V)(D)}

Farm Fresh Grilled Asparagus with Garlic Chip ^{(V)(D)}

Augratin Parmesan Potatoes ^{(V)(D)}

Thick Cut Steak Fries ^(V)

.....All Sides 290.b and Enough for Two.....

Sweet Endings

Mango & Berry Sorbet ^(D)	290.b
Roasted Espresso Granita ^(V)	290.b
Kahlua Chocolate Mousse ^{(D)(V)}	290.b
Chocolate Sacher Torte ^{(D)(V)}	290.b
Phuket Passion Fruit Tart ^{(D)(V)}	290.b
Raspberry Vanilla Pana Cotta ^(D)	290.b
Classic Cherries Jubilee ^{(D)(V)}	290.b
Crème Glacée et de Liqueur ^{(D)(V)}	290.b

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Tea Selections

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

..... 100.b.....

Coffee

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

..... 120.b.....

Double Espresso

..... 150.b.....

Chocolate

Hot Chocolate

..... 120.b.....

Ice Chocolate

..... 120.b.....

Iced Coffee

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

..... 120.b.....

Specialty Coffee's

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

..... 275.b.....