

APPETIZER & ENTRIES

VEGETABLE SPRING ROLLS	280.-
<i>Sweet plum sauce</i>	
PRAWN SPRING ROLLS	350.-
<i>Sweet chili and mango sauce</i>	
● SATAY GAI	400.-
<i>Chicken satay, peanut sauce, sweet and sour cucumber sauce</i>	
CHICKEN WINGS	300.-
<i>BBQ glazed chicken wings</i>	
CRISPY CALAMARI	320.-
<i>Paprika &amp; lemon scented, lime aioli</i>	
FISH & CHIPS	650.-
<i>Battered seabass served with mash pea, lemon, tartare sauce and fries</i>	



SALAD

● ITALIAN BURRATA	350.-
<i>Rocket Salad, Tomato, Caramelized Walnuts, Aged Balsamic Reduction</i>	
ALEA CAESAR SALAD	360.-
<i>Heart of Romaine Lettuce, Worcestershire, Dijon Mustard, Anchovies, Garlic, Crispy Bacon, Extra Virgin Olive Oil, Parmigiano-Reggiano</i>	
TUNA NICQISE SALAD	380.-
<i>Cos lettuce, preserved tuna, green beans, tomato, shallots, potato, black olives, boiled egg and caper vinaigrette</i>	
BETROOT SALAD GOAT'S CHEESE	380.-
<i>Orange, *wild rocket, baby spinach, radish, balsamic dressing</i>	

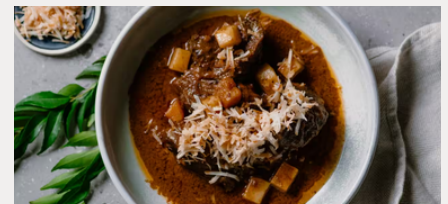
SOUP



TOM YUM GOONG	360.-
<i>Local Phuket *tiger prawns, spicy lemongrass broth</i>	
TOM KHA GAI	360.-
<i>Spicy chicken soup, coconut, lemongrass, galangal, coriander, lime, chili</i>	
FRENCH ONION SOUP	350.-
<i>Onion, Gruyère cheese</i>	
● LOBSTER BISQUE	400.-
<i>With sautéed slipper lobster meat</i>	

THAI LOCAL

PHAD THAI	
<i>Wok-fried noodles, bean curd, cage-free egg, bean sprouts, peanuts, condiments</i>	
Klong Pai Farm chicken or pork	300.-
● Andaman Tiger Prawn	600.-
PHAD KRA PROW	
<i>Wok-fried chili, Thai basil, steamed jasmine rice</i>	
Pork or chicken	280.-
Seafood	300.-
KHAO PAD	
<i>Thai fried rice, cage-free fried egg Your choice of</i>	
Pork or chicken	250.-
Crab meat	400.-
KHAO PAD MUN NUA	550.-
<i>Thai stir fried rice with beef fat, garlic, spring onion, grilled marinated Australian wagyu beef striploin, fried cage free egg</i>	



● MUSSAMAN WAGYU	550.-
<i>Braised Tajima Wagyu beef short-rib curry, potato, peanut, coconut milk, steamed jasmine rice</i>	
GAENG KIEW WAAN	
<i>Green curry, steamed jasmine rice</i>	
Chicken or pork	350.-
Wagyu Beef shot-rib	550.-
KHAO SOI	400.-
<i>Chicken northern style spicy chicken curry, egg noodles, shallots, coconut milk</i>	

Alfa  
FIRE & GRILL

# FOOD MENU

BEST FOOD IN PATONG

Come in we're

**OPEN**

EVERYDAY

11 AM - 3 PM

6 PM - 11 PM



## BURGER N SANDWISH

WAGYU BEEF BURGER 450.-

*Juicy beef burger, Bacon jam, Ceddar cheese, lettuce, tomato, onion, sesame seed bun*

KOREAN FRIED CHICKEN 420.-

*Double-Fried Chicken Thigh, Roast Chilli Mayo, Kimchi, Gem Lettuce*

CLUB SANDWICH 420.-

*White toast with chopped lettuce, sliced tomatoes, fried egg, grilled chicken and crispy bacon*

CROQUE MADAME 350.-

*grilled ham & cheese sandwich, fried egg French fries*

## PIZZA

CLASSIC MARGHERITA 420.-

*Tomato, mozzarella, basil, extra virgin olive oil, bocconcini*

DOUBLE PEPPERONI 500.-

*Italian pepperoni, mozzarella, tomato sauce*

QUATTRO FORMAGGI 500.-

*Gorgonzola, mozzarella, Brie cheese, Grana Padano*

PESCATORE 550.-

*tomato sauce, mozzarella, australian mussels, prawns, squid, fresh parsley, garlic, extra virgin olive oil*

## PASTAS

RIGATONI | PENNE | FETTUCCINE | ANGEL HAIR

CARBONARA 400.-

*Pork bacon, egg, pecorino cheese*

BOLOGNESE \*Signature 500.-

*Tomato beef ragu, parsley, parmesan cheese*

AGLIO E OLIO \*Signature 700.-

*Extra virgin olive oil, chili, garlic, flat leaf parsley, parmesan cheese locally sourced \*tiger prawns*

PESCATORA 550.-

*Mussels, squid, shrimps, tomato, chilli and basil*

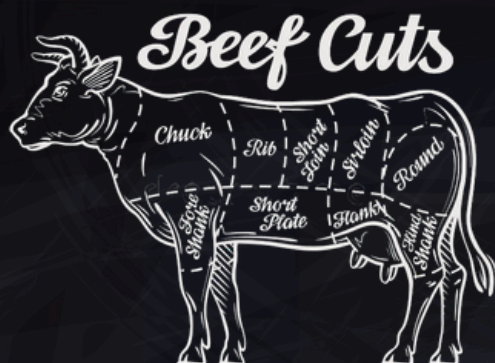
ALFA FIRE N' GRILL



# THE CUT

STEAK  
HOUSE

OPEN HOURS : 11 AM - 3 PM - LUNCH / 6 PM - 11 PM - DINNER



## FROM THE LAND

AUSTRALIAN BLACK ANGUS BEEF,  
GRAIN FED 150 DAYS

TENDERLOIN 250G	1,400.-
STRIPLOIN 300G	1,200.-
RIBEYE 300G	1,100.-

### MEAT SAUCE

GREEN PEPPERCORN SAUCE

RED WINE

BEARNAISE SAUCE

TRUFFLE MUSHROOM SAUCE

TAMARIND SAUCE  
( NAM-JIM-JEAW )

EXTRA SAUCE 80.-

SMOKE 24 HOURS BRAISED AUS  
BLACK ANGUS SHORT RIB GRAIN  
FED 350G

Roast potato, Baby broccoli, Beef jus

AUSTRALIAN GRASS FED LAMB  
CHOPS 250G

Pomme puree, Roasted Garlic, Lamb jus

### SPECIAL ADDITIONAL TO ANY STEAK

### STEAK TEMPERATURES

Rare :	Cool, Red Center
Medium rare :	Cool, Slightly Red center
Medium :	Worm pink / Red Center
Medium Well :	Warm, Slightly Pink center
Well Done :	Gray, Brown Tough Texture

FOIE GRAS ( 30g ) +420.-

TIGER PRAWN ( 200g ) +600.-

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

# FORM THE FARM

ROOTED IN FIRE, RAISE BY FLAVOUR

## POULTRY



### SOUS VIDE CHICKEN BREAST

400.-

Kong-Phai farm Chicken breast, Cauliflower cream, Sauteed Baby Potato and Corn with porcini cream sauce

### ROASTED BABY CHICKEN

HALF SIDE 250G

350.-

FULL SIDE 500G

650.-

Sauteed mushroom and Baby Potato, Green Salad and Creamy Tarragon sauce

### DUCK LEG CONFIT

450.-

Mashed Potato, Baby carrot and Kumquat Sauce



## SIDE DISH

ONION RING

150.-

POTATO WEDGES

150.-

EXTRA GREEN

100.-

EXTRA SAUCE

60.-

## SPECIALITY PORK BARBEQUE



### "SIRIN FARM" BABY BACK RIBS

650.-

350G BBQ Herb Crust, Potato Wedge, Green salad and Hot sauce

### "NAN PROVINCE" PORK CHOP

600.-

300g Pork chop, Caramelized Apple, Green salad and Creamy mushroom and thyme sauce

## SAUCE

PORCHINI CREAM SAUCE 60.-

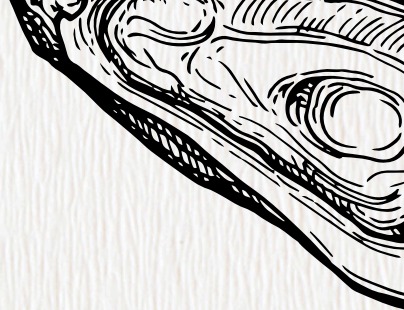
KORIAN HOT SAUCE 60.-

TEXUS BBQ SAUCE 60.-

CHIMICHURRI 60.-



# FROM THE OCEAN



## FISH

**GRILLED LABEL ROUGE SCOTTISH** 700.-

**SALMON FILLET (200g)**

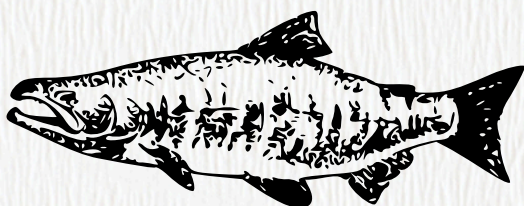
Green pea, Smoke bacon, Crispy leek and White wine cream sauce

**PAN FRIED ATLANTIC SNOW FISH 180g** 850.-

Mash potatoes, sauteed spinach, Baby carrot and Beurre Blanc sauce

**IKEJIME SONGKHA WHITE SNAPPER 200g** 680.-

Roasted fingerling potatoes, Ratatouille and Vierge sauce



## LOBSTER

**GRILLED CANADIAN LOBSTER 800g** 2,200.-

**THERMIDOR CANADIAN LOBSTER 800g** 2,400.-

**ALFA FIRE N GRILLED OCEAN TOWER** 4,200.-

1 Whole lobster, 2 tiger prawn, 150g snapper and 2 Scallops

## SIDE DISHES

MASHED POTATO 180.-

CREAMY SPINACH 180.-

SAUTEED MUSHROOM 180.-

TRUFFLE POTATO FRIED 200.-

GARDEN SALAD 180.-

GRILLED VEGETABLE 200.-

ROCKET SALAD, ALMOND SLICE AND 250.-

PARMESAN CHEESE

TRUFFLE MAC N CHEESE 300.-

## SEAFOOD SAUCE

WHITE WINE CREAM SAUCE

HOLLANDAISE SAUCE

COCKTAIL SAUCE

THAI MANGO SALSA SAUCE

THAI SPICY SEAFOOD SAUCE

EXTRA SAUCE 80.-





Alfa Fire n Grill

# DESSERT MENU

## MANGO PASSIONFRUIT PANNA COTTA

200.-

Passion fruit and mango sauce

## TIRAMISU

250.-

Mascarpone, espresso, ladyfingers, Amaretto

## WARM APPLE CRUMBLE

250.-

Berry compote, Muesli crumble and Vanilla Ice cream

## UP LEVEL BROWNIE

250.-

Caramelized Banana, 75% Crèmeux and Vanilla Ice Cream

## MANGO STICKY RICE

280.-

Mango, sticky rice, coconut milk

## FRESH FRUIT SLICED

250.-

## FRESH FRUIT SKEWER

180.-

## SUNDAE ICE CREAM

250.-

## ICE CREAM PER SCOOP

120.-

Chocolate, Vanilla, Strawberry

