

What's for Dinner?

Soups to start

Roasted Pumpkin	240
Organically grown pumpkin slow roasted then blended with an array of herbs and spices, served with parmesan croutons	
Tom yam goong mea nam	290
Hot and Sour soup with river prawns, straw mushrooms, lemongrass, chili paste and kaffir lime	
Tom kha gai	240
Sliced chicken breast in a coconut broth infused with lemongrass, galangal and kaffir lime leaf	
Tom Yam Hed	220
Hot and sour mixed mushroom broth infused with lemongrass, galangal and kaffir lime	

Delicious appetizers

Prawn Skewers	490
Char-grilled tiger prawn skewers served with sweet chili sauce and coriander foam	
Yellow fin tuna tartare	410
Marinated in fresh herbs and lemon juice , topped with avocado relish crispy wonton skin, Japanese mayo and lumpfish caviar	
Salt 'n' pepper squid	270
Banana squid dusted with black pepper and sea salt flakes then golden fried, served with fresh lime and sweet chili aioli	
Modern Caesar Salad	340
Organically grown romaine lettuce wrapped in rice paper, garlic croutons, classic Caesar dressing and parmesan shavings	
- with chicken	370
- with river prawn	390
Sala House Salad	240
Mixed organically grown lettuce, shredded red cabbage, cherry tomatoes, cucumber, carrot strips, red onion, boiled egg, with our signature house dressing	
Sa-tae ruam	270
Yellow curry marinated and char-grilled skewers of chicken, pork and beef with cucumber relish and roasted peanut sauce	
Krathong thong laab muu	240
Golden fried pastry shell filled with minced pork, roasted rice, Thai shallots with a mint chili lime dressing	

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Tod man pla White fish fillet blended with red curry paste, snake beans and kaffir lime leaf, served with cucumber and chili relish	250
Deep fried spring rolls Filled with Thai chicken curry and fresh vegetables, served with tamarind peanut and sweet chili sauce	240
Yam Pla Salmon Pak Chee Ruam Seared fillet of Norwegian salmon with a salad of mixed coriander, crispy shallots, roasted cashews, toasted coconut, chili and lime dressing, crispy pork	360
Yam puu nim tod mamuang Tempura fried soft shell crab and green mango salad with roasted cashews, Thai herbs, chili and lime dressing	340
Yam gai gati Hand shredded chicken breast poached in coconut and red chili paste with a dressing of lemongrass, mint, coriander, cashew nuts	290
Yam Tua Pu Goong Mae Nam A local salad of sliced wing beans, poached chicken breast, peanuts, toasted coconut, chili paste and coconut milk, serve with a grilled freshwater Ayutthaya river prawn and hard-boiled egg	360

Succulent seafood

Marinated tiger prawns with chorizo Pan roasted tiger prawns with green pea, spring onion and parmesan risotto, chorizo and smoked paprika relish	750
Yellow fin tuna Seared and served rare with warm Nicoise vegetables, soft yolk quails eggs and sweet basil pesto	550
Sauteed sea scallops tossed in penne pasta with smoked roasted bacon, fresh tomato, Italian basil, a touch of chili and parmesan shavings	540
Tikka spiced salmon fillet Tasmanian salmon dusted with Tikka spices served with a chilled green lentil, tomato and mint salad, gingered yoghurt and crispy poppadum	590
Mediterranean seafood stew Tiger prawn, Spanish mackerel, sea scallops, blue mussels, squid and baby potato poached in a rich prawn, crab and tomato bisque served with a grilled olive bread and garlic aioli	790

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Chuu chee ruam mitr Aromatic dry red chili curry of scallops, tiger prawns, grouper fish and mussels, coconut cream and kaffir lime	650
Khow Pad Goong Mae Nam Wok fried organic jasmine rice with chunks of shrimps, spring onion, Thai shallots, fried egg and accompanied by two blue river prawns	380
Khow pad nam prik pla tu Wok fried Jasmine rice with shrimp paste, accompanied by deep fried local mackerel fish, sour green mango and sliced Thai omelet	320
Ped yang pad cha Roasted duck stir fried with wild ginger, garlic, chili and young pepper	310
Pla sam rod/Kratiem Prik Thai Whole white snapper golden fried in crispy batter and served with caramelized garlic and chili, sautéed onions peppers and coriander leaves Or Garlic and fresh green peppercorn	550
Poo nim phad pong karee Stir-fried soft shell crab with yellow curry powder, white onions, coconut milk and Chinese celery	450
Main selection	
Moroccan Lamb Meatballs Baked in a fresh tomato and coriander sauce, served with apricot and pistachio cous cous, spiced Harissa and lemon yoghurt	520
Slow cooked confit leg of duck On herb potato gnocchi with spring green vegetables and parmesan and truffle fondue	590
Twice cooked crispy pork belly Glazed with tamarind and served with roast pumpkin puree, stir-fried morning glory, apple and young ginger marmalade	620
Chicken Roulade Chicken supreme filled with goats cheese served with roast potato, seasonal vegetables and a parsley beurre blanc	460
Angus Beef Tagliata Angus Beef tenderloin medallions served in a hot cast iron pan glazed with basil pesto, teriyaki and balsamic syrup topped with rocket salad and accompanied with French fries	1,250
Massaman kha gae A mildly spiced Southern curry of slowly braised lamb shank with potato, shallots, roasted peanuts and a rich aromatic sauce and steamed Jasmine rice	540

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Gaeng phed pet yang Local Thai duck that has been roasted for 4 hours then sliced and cooked in a red curry coconut sauce with lychee, sweet basil and chili	370
Gaeng Khua Neau Kam Wua Fragrant red coconut curry with slowly braised beef cheeks ,Acacia leaves, Asian mushrooms and crispy betel leaf, served with steamed Jasmine rice	550
Gaeng Som Goong Kai Tod Cha-Om A southern sour orange curry made with tamarind, white prawns and Thai style omllet	440
Kao soi gai Delicately spiced soup of boneless chicken thighs and soft noodles, garnished with crispy noodles, accompanied by four different condiments to perfect the taste. This dish originates from the northern city of Chiang Mai	320
Gai Pad Med Mamuang Himmaman Sliced chicken thigh wok-fried with bell peppers, cashew nuts, spring onion and sweet chili paste	280
Neua nam man hoy Wagyu beef striploin stir-fried with shitake mushrooms, spring onions, organic vegetables and supreme oyster sauce	390
Fettucini With porcini mushrooms, fresh herbs, black truffle paste and aged parmesan shavings	390
Two way tomato pasta Tossed with our homemade sundried tomato and olive paste, parmesan cheese , and topped with confit vine tomatoes - with chicken	310 360

Sala sides

Organic Jasmine or healthy brown rice	40
French Fries with garlic aioli	120
Sala house salad, signature house dressing	120
Steamed vegetables with garlic butter and parsley	120
Triple cooked fries with maldon sea salt	150
Sticky rice	40

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Something sweet

Mango sticky	220
Chilled mango cheeks with sweetened sticky rice, kaffir lime infused coconut sauce and toasted sesame seeds	
Tiramisu	250
The classic Italian dessert made with whipped mascarpone cheese, coffee soaked Savioardi biscuits, double espresso reduction	
Lemon Phyllo Tarts	260
Phyllo baskets filled with berries, seasonal fruits, lemon curd and topped with whipped cream	
Lod-Chong Nam Ka-Ti	170
Sweetened pandanus noodles poached in coconut milk	
Double chocolate brownie	250
Valrhona double chocolate brownie served with vanilla bean ice-cream and warm ganache sauce, Macadamia nut brittle	
Chocolate Lava Cake <i>(please allow 15 minutes cooking time)</i>	260
Served with coconut ice-cream and passion fruit puree, white chocolate crumble	
Ice Kachang	260
A classical Thai favorite with flavored syrups and 8 condiments	
Tropical Fruit Plate	190
Freshly cut tropical seasonal fruits served with a wedge of fresh lime	

Ice Cream

French Vanilla bean
Dark Belgian chocolate
Strawberry
Green Tea
Thai milk tea

Sorbet

Supreme mango
Young coconut
Fresh lemongrass
Raspberry

95/scoop