



Dinner

Local Favourites



Ayutthaya River Prawn Specials



Grilled Ayutthaya River Prawn

Ayutthaya River Prawn, North Eastern Smoked Chilli Sauce, Tamarind Sauce, Spicy Chilli and Lime Dipping Sauce

1,650



Yam Tua Phu Ayutthaya River Prawn

Ayutthaya River Prawn, Wing Beans, Poached Chicken Breast, Roasted Peanuts, Chilli Paste, Coconut Milk, Boiled Egg

1,650



Yam Som-O Ayutthaya River Prawn

Ayutthaya River Prawn, Pomelo, Sweetcorn, Crispy Thai Shallots, Toasted Coconut

1,650



Pad Thai Ayutthaya River Prawn

Ayutthaya River Prawn, Rice Noodle, Bean Curd, Beansprouts, Chinese Chives, Peanut, Tamarind Sauce

1,650



Khao Pad Ayutthaya River Prawn

Ayutthaya River Prawn, Jasmine Rice, Spring Onion, Fried Egg

1,650



Rad Na Ayutthaya River Prawn

Ayutthaya River Prawn, Rice Noodle, Hong Kong Kale, Thai Style Sauce

1,650



Ayutthaya River Prawn Ob Cheese

Ayutthaya River Prawn, Mozzarella Cheese, Garlic, Parsley

1,650

Appetisers & Salads



Nam Prik Long Rua

Sweet Pork, Crispy Catfish, Local Vegetables, Salted Egg Yolk

290



Nam Prik Pla Too

Mackerel Chilli Paste, Boiled Egg, Boiled Local Vegetables

250



Yam Pla Chon Tord Krob

Local Snakehead Fish, Mango Salad, Thai Shallots, Peanuts

280

Thai Soups & Main Courses



Poh Taek Pla Khang

Local Ayutthaya Catfish, Lemongrass, Galangal, Kaffir Lime Leaves, Hot Basil

290



Gaeng Som Pla Salid

Salted Fish, Sour and Spicy Orange Curry, Local Vegetables

300



Pla Khang Pad Prik Khing

Local Ayutthaya Catfish, Red Curry, String Beans, Kaffir Lime Leaves

290



Pla Chon Pad Keun Chai

Local Snakehead Fish, Thai Celery, Oyster Sauce, Crispy Garlic

280



Spaghetti Pla Salid

Local Salted Fish, Spaghetti, Hot Basil, Oyster Sauce

350



Khao Pad Pla Salid Hor Kai

Local Salted Fish, Jasmine Rice, Chilli, Garlic, Hot Basil, Egg Net

275



Pak Plung Pad Pla Salid

Local Salted Fish, Ceylon Spinach,
Garlic, Oyster Sauce

250



Pad Fak Tong Pak Wan Nam Man Hoi

Pumpkin, Ayutthaya Vegetable,
Oyster Sauce, Crispy Garlic

200

Soups



Tom Yam Ayutthaya River Prawn

River Prawn, Lemongrass, Kaffir
Lime Leaves, Mushroom, Chilli

390



Tom Yam Talay

White Prawns, Squid, New Zealand
Mussels, Local Market Fish, Kaffir Lime
Leaves, Mushroom, Lemongrass, Chilli

390



Tom Kha Nong Gai

Chicken Leg, Coconut Milk,
Lemongrass, Galangal, Kaffir
Lime Leaves, Dried Chilli

290



**Gaeng Jued Tao Hoo Muu
Sab Pak Wan**

Minced Pork, Tofu, Celery, Local
Vegetables, Crispy Garlic

250

Appetisers



Yam Talay

White Prawns, Squid, New Mussels,
Local Market Fish, Spicy Thai
Dressing

350



Som Tum Gai Yang

Chicken Leg, Green Papaya,
Garlic, Chilli, Tomato, Peanut,
Dried Shrimp

350



Krathong Thong Larb Muu

Minced Pork, Roasted Rice, Chilli,
Shallots, Thai Parsley

240



Tord Man Ayutthaya River Prawn

River Prawn, Pork Lard, Bread
Crumbs, Plum Dipping Sauce

360



Larb Ped

Minced Duck Breast, Roasted Rice,
Thai Shallots, Thai Parsley, Chilli

270



Sa-tay Ruam

Chicken Thighs, Pork Loin Skewers,
Roasted Peanut Sauce, Cucumber
Relish

280



Kor Moo Yang Jim Jeaw

Pork Neck, Thai Parsley, Shallots,
Smoked Chilli Dipping Sauce

350



Our Daily Market Seafood



Chargrilled Seabass

Whole Seabass, North Eastern Smoked Chilli Sauce, Tamarind Sauce, Spicy Chilli and Lime Dipping Sauce

730



Pla Ka Pong Lui Suan

Whole Seabass, Mixed Herbs, Nuts, North Eastern Smoked Chilli Sauce

730



Pla Ka Pong Thod Nam Pla

Whole Seabass, Fish Sauce, Mango Salad

730



Ayutthaya River Prawn Sauce Makham

Ayutthaya River Prawns, Tamarind Sauce, Fried Shallot, Dried Chilli

900



Ayutthaya River Prawn Sam Rod

Ayutthaya River Prawns, Sweet and Chilli Sour Sauce

900



Poo Nim Tod Katiem

Soft Shell Crab, Crispy Garlic, Oyster Sauce

380



Poo Nim Pad Pong Karee

Soft Shell Crab, Yellow Curry, Egg, Thai Celery

380

Curries, Stir Fries, Noodles & Mains



Pad Cha Nong Ped Krob

Crispy Thai Duck Leg, Finger Root, Green Pepper Corn, Sweet Basil

370



Pad Hoy Shell Nor Mai Farang

Crispy Thai Duck Leg, Finger Root, Green Pepper Corn, Sweet Basil

500



Mussaman Nuea

Australian Beef Cheek, Coconut Milk, Sweet Potato, Shallots, Roasted Peanuts

490



Gaeng Phed Nong Ped Krob

Crispy Thai Duck Leg, Red Curry, Coconut Milk, Lychees, Sweet Basil

320



Gaeng Kiew Waan Nong Gai

Chicken Leg, Green Curry, Coconut Milk, Eggplants, Sweet Basil.

280



Gai Pad Med Mamuang Himaphan

Chicken Thighs, Bell Peppers, Onions, Cashew Nuts, Chinese Rice Wine

270



Pad Krapraw Talay

White Prawns, Squid, New Zealand Mussels, Local Market Fish, Hot Basil, Chilli, Oyster Sauce

390



Pad Krapraw Muu Sub

Minced Pork Loin, Hot Basil, Chilli, Oyster Sauce

270



Pad Yod Mara Wan

Chayote, Mushroom, Oyster Sauce, Crispy Garlic

200



Dinner Western Offerings



Soups



Roasted Pumpkin Soup

Searred Scallop, Organic Pumpkin, Pumpkin Seed, Garlic Bread

270



Truffle Soup

Ayutthaya River Prawn, Shaved Truffle, Mushrooms, Garlic Bread

490

Salads & Appetisers



Classic Caesar Salad with Chargrilled Thai Marinated Chicken

Chicken Breast, Bacon, Romain Lettuce, Parmesan Croutons, Anchovy Dressing

330



Smoked Salmon & Caper Salad

Smoked Salmon, Capers, Lettuce, Crispy Salmon Skin, Lime Vinaigrette

385



Crabmeat & Quinoa Avocado Salad

Crabmeat, Quinoa, Avocado, Tomatoes

350



Main Course



250g Charcoal Australian Rib Eye Steak

Australian Rib Eye, Potatoes, Tomato, Red Onion, Baby Carrots, Snow Peas, Esan Dipping Sauce

890



Herb Roasted Salmon

Tasmanian Salmon Fillet, Potatoes, Green Asparagus, Baby Carrots, Snow Peas, Champignon Mushroom, White Wine Sauce

580



sala Fish & Chips

Seabass Fillet, French Potato, Lemon, Duo of Sauces

370



Classic Calamari

Calamari Rings, Tartare Sauce, Lime

310

Pasta – Choose from Spaghetti, Penne or Gnocchi



Truffle

Mascarpone Cheese, Mushroom Shimeji, Shaved Truffle

490



Carbonara

Bacon, Egg Yolk, Cream, Poached Egg, Parmesan Cheese

375



Chicken Parmesan Pesto

Chicken Thighs, Toasted Nuts, Olive Oil, Parmesan Cheese

375



Medley of Seafood

White Prawns, Squid, New Zealand Mussels, Local Market Fish, White Wine, Cream Sauce

370



Pad Kee Mao

White Prawns, Squid, New Zealand Mussels, Local Market Fish, Chilli, Hot Basil

370



Smoked Salmon & Asparagus

Smoked Salmon, Green Asparagus, Garlic, Chilli, Parmesan Cheese

390



Bolognese

Traditional Homemade Beef Ragu Sauce, Parmesan

360



Dinner Vegetarian

Appetisers & Salads



Por Pia Tord

Glass Noodles, Local Vegetables,
Plum Dipping Sauce

220



Tord Man Khao Pod Kub

Tao Hoo Tord

Sweet Corn, Beancurd, Roasted
Peanuts, Plum Dipping Sauce

220



Larb Hed

Mixed Mushrooms, Toasted Rice,
Local Vegetables, Chilli & Lime
Dressing

240

Thai Soups & Main Courses



Tom Kha Hed

Mushrooms, Coconut Milk,
Lemongrass, Kaffir Lime Leaves,
Chilli Galangal

220



Gaeng Jued Tao Hoo Sarai

Seaweed, Beancurd, Black Jelly
Mushrooms, Local Vegetables

210



Gaeng Kiew Waan Fak Tong Kub Tao Hoo

Green Curry, Coconut Milk,
Pumpkin, Beancurd, Kaffir Lime,
Chilli, Sweet Basil

240



Pad Krapraw Pak Ruan

Mixed Vegetables, Chilli, Garlic,
Hot Basil Leaves

260



Dinner Desserts



Desserts



sala Signature Molten Lava
Nut Brittle, Fresh Berries

285



Tiramisu
Mascarpone, Espresso,
Lady Fingers

275



Chocolate Brownie
Callebaut Chocolate, Vanilla Ice
Cream, Fresh Berries

285



Crepe Suzette
Orange Zest, Citrus Liqueur,
Caramel Sauce

270



Mango Sticky Rice
Sustainable Mango, Sweetened
Coconut Cream, Toasted Yellow
Bean Seeds

225



Chef Tee's Tim Tad Boran
Chiffon Cake, Coconut Ice Cream,
Jackfruit

250



Lod Chong Nam Ka-Ti
Pandan, Coconut

175



Gluy Tord
Local Banana, Chocolate Ice Cream,
Powdered Sugar

195



Local Handcrafted Ice Cream
Choice of the day

105