



# Lunch

# 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



**Peek Gai Tord Kleua**

Chicken Wings, Sweet Chili Sauce,  
Salt

260



**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 Sea**

Scallops, Green Asparagus, Shitake Mushrooms, Crispy Garlic

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



**Rad Na Talay**

White Prawns, Squid, New Zealand Mussels, Local Market Fish, Rice Noodle, Hong Kong Kale

390



**Pad Yod Mara Wan**

Chayote, Mushroom, Oyster Sauce, Crispy Garlic

200

Curries, Stir Fries, Noodles & Mains



**Khao Pad Poo Ma**

Crabmeat, Jasmine Rice, Fried Egg

260



**Pad Krapraw Muu Sub Rad Khao**

Minced Pork Loin, Hot Basil, Chilli,  
Oyster Sauce, Jasmine Rice,  
Fried Egg

270



**Pad See Eaw Gai Yang**

Chicken Thighs, Rice Noodles,  
Hong Kong Kale, Egg

260





# Lunch Western Offerings



## Soups



### Roasted Pumpkin Soup

Seared 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

## Handcrafted Sandwiches, Served with French Fries



### Charcoal Australian Angus Burger

Australian Angus Beef, Bacon, Tomato, Lettuce, Melted Cheddar Cheese

350



### Panko Crusted Seabass Burger

Seabass, Tomato, Lettuce, Cheddar Cheese, Tartare Sauce

330



### sala Club Sandwich

Chicken Thigh, Bacon, Tomato, Lettuce, Fried Egg, Herb Mayonnaise

260



## 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 Gnocchii



### **Truffle**

Mascarpone Cheese, Mushroom Shimeji, Shaved Truffle

490



### **Carbonara**

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

375



### **Arrabbiata**

Cherry Tomatoes, Chilli, Sweet Basil, Tomato Sauce, Parmesan Cheese

285



**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 Cheese

360



# Vegetarian Menu

## 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



# Lunch 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 I 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