

sala bang pa-in eatery and bar

SOUPS

TOM YUM GOONG MAENAM ***	390
River Prawn – Lemongrass – Kaffir Lime Leaves	
TAEK PLA KHANG	320
Catfish – Lemongrass – Hot Basil	
TOM KHA NONG GAI	310
Chicken Thighs – Lemongrass – Galangal	
TOM YUM TALAY ***	390
Sustainable Seafood – Thai Celery – Spicy Dressing	
GAENG JUED TOFU MOO SUB	320
Chinese Cabbage – Minced pork – Eggs - Tofu – Onion	
TAEK PLA KRAPONG	390
Seabass – Lemongrass - Onion	

APPETISERS AND SALADS

KRATHONG THONG LAAB MUU ***	250
Minced Pork – Roasted Rice – Thai Shallot	
PEEK GAI TORD KUE	260
Chicken Wings – Sweet Chili Sauce – Dried Chili	
TORD MAN GOONG	375
River Prawns – Pork Lard – Plum Dipping Sauce	
YUM TALAY	340
Sustainable Seafood – Organic Lettuce – Spicy Thai Dressing	
POR PIA TORD (V)	270
Glass Noodles – Local Vegetables – Sweet Chili Sauce	
SOM TAM – GAI YANG ***	330
Green Papaya – Garlic – Chicken Thighs - Sticky Rice – Chili – Lime	
LAAB MOO TORD	290
Minced Pork – Thai Shallot – Spring Onion	
SPICY BANANA BLOSSOM SALAD	395
Toasted Coconut – Shallot – Shrimps – Coconut Milk	

NAM TOK KOR MOO YANG	370
Pork Neck – Roasted Rice – Parsley -Shallot	
KOR MOO YANG JIM JAEW	340
Pork Neck – Parsley – Roasted Rice – Nam Jim Jaew	
MOO DAD DAEW	290
Pork Tenderloin – Soy Sauce – Palm Sugar – Chili Sauce	
YUM POO NIM	475
Soft Shell Crab – Green Mango – Shallot – Spicy Sauce	
BATTERED CALAMARI	330
Deep Fried Calamari – Lemon Wedges –Tartare Sauce	
CRAB & AVOCADO SALAD	420
Blue Crab Meat – Lime – Herbs From Our Garden	
ROASTED VEGETABLE SALAD	370
Organic Mixed Vegetables – Feta Cheese – Toasted Pumpkin Seeds	
TASMANIAN SALMON SALAD	590
Onsen Egg – Avocado – Thai Shallots – Lemon Vinaigrette	
CHICKEN CAESAR SALAD	330
Romaine Lettuce – Crispy Bacon –Anchovies	
NOODLES, CURRIES & RICE	
KHAO PAD POO MAA ***	310
Blue Crab – Jasmine Rice – Fried Egg	
KHAO PAD PLA SALID HOR KAI	320
Salted Fish – Hot Basil – Thai Omelette	
PLA KA PONG TORD NAM PLA	690
Fried Whole Fish – Thai Fish Sauce	
POO NIM PHAD PONG KAREE	475
Soft Shell Crab – White Onion – Yellow Curry	
THAI FAVOURITES	
POO NIM TORD KRATIEM	455
Soft Shell Crab – Crispy Garlic –Oyster Sauce	
WAGYU MASSAMAN ***	795
Wagyu Beef Cheeks – Roasted Cashew Nuts – Cinnamon	

(V) VEGETARIAN *** CHEF'S RECOMMENDATION

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WAGYU PHAD PRIK THAI DAM	795
Wagyu Beef Sirloin – Black Pepper – Oyster Sauce	
WAGYU KRAPOW WITH ONSEN EGG ***	1190
200g Wagyu Sirloin – Thai Basil - Chillies	
PHAD CHA PLA KANG	490
Asian Catfish – Finger Root – Green Pepper Corn - Basil	
PHAD CHA TALAY	590
Prawns /Squid / Mussels – Finger Root – Green Pepper Corn - Basil	
PLA CHON LUI SUAN	540
Snakehead Fish – Mixed Herbs – Nuts	
GAI PHAD MED MAMUANG	365
Chicken Thighs – Bell Peppers – Cashew Nuts	
GAENG PHED PET KROB ***	365
Crispy Duck Leg – Red Curry – Coconut Milk	
GAENG SOM PLA SALID	345
Spicy Orange Curry – Salted Fish – Fresh Vegetables	
GAENG POO BAI CHA PLU	590
Crab Meat – Red Chili Paste – Betel Leaf – Coconut Milk	
SEE KRONG MOO OB NAM PUENG	690
Pork Ribs - Pineapple – Cinnamon – Honey	
PAD YOD MARA (V)	290
Oyster Sauce – Chili – Stir-Fried	
PHAD PAK RUAM MITR	290
Mixed Vegetables – Oyster Sauce – Mushroom	
KANA NUM MUN HOI	220
Kale – Carrot – Stir Fried – Oyster Sauce	
PHAD PREW WAAN	
Bell pepper – Pineapple – Carrot – Tomato Sauce	
Add:	
Tofu	410
Chicken	440
Pork Tenderloin	490
Seabass	490
Prawn	590
Seafood	590
HERB MARINATED SEA BASS	690
Lemongrass – Kaffir Lime Leaves – Lemon	

LOCAL FAVOURITES

YUM PLA CHON TORD KROB	325
Mango Salad – Thai Shallots – Snakehead Fish	
NAM PRIK LONG RUA ***	345
Sweet Pork – Crispy Catfish – Local Vegetables	
NAM PRIK JONE & KAI TOM ***	365
Shrimp paste – Organic Vegetables – Boiled Egg	

PASTAS

SPAGHETTI PLA SALID	365
Salted Fish – Green Peppercorns – Dried Chili	
SPAGHETTI OLIO	390
Bacon – Dried Chili – Black Pepper	
SPAGHETTI SEAFOODS ARABIATA	520
Mussel / Squid / Shrimp – Tomato Cherry Basil Leaf – Parmesan Cheese	
PAD KEE MAO ***	335
Young Ginger – Green Peppercorns – Chili	
TRUFFLE *** (V)	440
Double Cream – Shaved Parmesan – Shaved Truffle	
CARBONARA	375
Bacon – Egg – Parsley	
BASIL PESTO (V)	365
Toasted Nuts – Parmesan Cheese – Olive Oil	
SUNDRIED TOMATO (V)	345
Kalamata Olives – Red Peppers – Roasted Garlic	

WESTERN FAVOURITES

MUSHROOM SOUP	440
Whipping Cream – Truffle Oil – Thyme – Black pepper	
QUINOA SALAD	490
Pumpkin – Tomato – Honey – Rocket	
BARLEY RICE SALAD	440
Carrot – Avocado – Feta Cheese – Pesto Sauce	
BEET ROOT SALAD	420
Almond Slices – Rocket – Feta Cheese - Parmesan	

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MUSHROOM RISOTTO	740
White Wine – Whipping Cream – Mushroom – Truffle Oil	
GRILLED SEABASS	675
Cauliflower – Lemongrass – Carrot – Whipping Cream	
SEARED TASMANIAN SALMON	895
Mushroom – Spinach – Mashed Potato - Butter	
FISH N' CHIPS	535
Seabass Fillets – Fried Potatoes – Tartare Sauce	
WAGYU BEEF BURGER	515
Organic lettuce – Roasted tomato – Melted Cheddar	
KUROBUTA PORK CHOP	595
Grilled Mushrooms – Carrot Puree – Red Wine Sauce	
DUCK LEG CONFIT	695
Mixed Berries – Potato – Butter- Whipping Cream	
LAMB RACK	1190
Potato – Red Wine Sauce – Cherry Tomato Parmesan Cheese	
WAGYU STEAKS 250g (all steaks are served with a home-made beef jus)	
SIRLOIN MARBLING 4-5	1590
TENDERLOIN MARBLING 4-5	1590
RIB EYE MARBLING 6-7	1690

Select any of the following sides to accompany your steaks

Truffle Fries	175
French Fries	160
Mashed Potatoes	160
Buttered Vegetables	160
Wok Fried Kale	160

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DESSERTS

MOLTEN CHOCOLATE LAVA	285
Nut Brittle – Fresh Berries – Powdered Sugar	
TIRAMISU	275
Mascarpone – Espresso – Ladyfingers	
CHOCOLATE BROWNIE	285
Callebaut Chocolate – Vanilla Ice Cream – Organic Berries	
CREPE SUZETTE	270
Orange Zest – Citrus Liqueur – Caramel Syrup	
MANGO STICKY RICE	225
Sustainable Mango Cheeks – Sweetened Coconut Broth – Toasted Sesame Seeds	
CHEF ARH's KANOM PEEKPOON	275
Custard Coconut – Edible Flowers -Pandan	
LOD-CHONG NAM KA-TI	175
Pandan -Coconut – Chilled	
LOCAL HANDICRAFTED ICE CREAM	105
Choice of the day – (please enquire with our service ambassadors)	
TROPICAL FRUIT PLATE	190
Sustainable – Organic	

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GOONG MAE NAM GIANT RIVER PRAWNS SPECIALS

TOM YUM GOONG MAENAM	390
River Prawn – Lemongrass – Kaffir Lime Leaves	
CHUU CHEE GOONG MAE NAM	590
River Prawns – Chili – Coconut – Kaffir Lime	
GRILLED GOONG MAE NAM (350G)	1490
Nam Jim Jaew – Spicy Thai Dressing	
YUM SOM O GOONG MAENAM	1590
Palm Sugar – Fish Sauce – Crispy Thai Shallot	
KHAO PHAD GOONG MAE NAM	1590
Giant River Prawn – Jasmine Rice – Fried Egg	
KHAO PHAD TOM YUM GOONG MAE NAM	1590
Galangal – Lemon grass – Kaffir Lime – Chili Paste	
GOONG MAE NAM PHAD PRIK KUE	1590
Red Chili – Black Pepper – Spring Onion – Fried Garlic	
PHAD THAI GOONG MAE NAM	1590
Giant River Prawn – Rice Noodles – Peanuts	