



BREAKFAST

For inclusive breakfast, all dishes are accompanied by a fresh & crisp garden salad with our signature dressing, bread basket, locally produced jams, butter, organic fresh fruit, laab gai, peanut cookie, water, orange juice and coffee or tea.

SALA hospitality group is committed to healthy & sustainable living. These protein-packed breakfast dishes will energize your body for the day ahead

Full English

Choice of eggs: scrambled, omelet, fried eggs, poached eggs or boiled eggs

Locally Sourced Mushrooms – Chicken Sausage & Pork Sausage – Tomato – Hash Brown – Baked Beans

Smoked Salmon Eggs Benedict

Poached Eggs – Organic Baby Spinach – Hollandaise

Eggs Florentine

Sustainable Country Ham – Wholewheat Muffins – Herb Tomatoes - Hollandaise

French Toast

Wholegrain Bread – Powdered Sugar – Fresh Berries

Croffles

Powdered Sugar – Chocolate Sauce - Berries

Chao Phraya Jok Moo or Gai or Goong

Jasmine Rice Porridge – Soft Egg – Ginger – Spring Onion

Chao Phraya Boiled Rice Moo or Gai or Goong

Wok Fried Kale - Crispy Fish Salad – Salted Duck Egg

Thai Wok Omelet with Crab Meat

Steamed Jasmine Rice - Wok Fried Kale

Kuay Tiew Nam Nua

Beef Broth – Bean Sprouts – Chinese Coriander

Kuay Tiew Nam Ayutthaya Moo or Gai or Goong

Rice Noodle Soup – Dehydrated Garlic – Bean Sprouts

Grilled Pork Skewers

Marinated Pork – Spicy Tamarind Sauce – Sticky Rice

Croque Madame

Country Ham – Cheddar Cheese – Bechamel Sauce – Fried Egg

Kaikata

Chinese & Vietnamese Chicken Sausage – Eggs – Spring Onion

Japanese Bento Set

Choice of Chicken Teriyaki or Grilled Salmon – Miso Soup – Pickles – Japanese Salad



BREAKFAST

Healthy Breakfast Selection

Gluten Free Pancakes

Berries – Powdered Sugar – Natural Honey

Muesli Yoghurt

Banana – Mango – Fresh Yoghurt

Smoothie Bowl

Exotic Fruits – Fresh Berries – Toasted Pumpkin Seeds – Mango & Strawberry Yoghurt

Soft Tofu

Scrambled – Eryngii Mushroom – Roast Tomato – Hash Brown