

For inclusive breakfast, all dishes are accompanied by a fresh & crisp garden salad with our signature dressing, bread basket, selection of cheese and cold cuts, locally produced jams, butter, organic fresh fruit, laab gai, water, fresh squeezed orange juice or smoothie of the day, and coffee or tea.

Coffee Selection : Americano/ Regular/ Espresso/ Double Espresso/ Cappuccino/ Latte/ Mocha

Tea Selection : English Breakfast/ Earl Grey/ Chamomile/ Peppermint/ Jasmine Green 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 (ฟูลอิงลิช)

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

Locally Sourced Mushrooms – Chicken Sausage & Pork Sausage – Tomato – Rosemary Potatoes –

Baked Beans – Bacon

Smoked Salmon Eggs Benedict (ไข่เบเนดิก-แซลมอนรมควัน)

Poached Eggs – Organic Baby Spinach – Avocado – Hollandaise Sauce

Eggs Florentine (ไข่ฟลอเรนทีน)

Sustainable Country Ham – English Muffins – Herb Tomatoes – Hollandaise Sauce

French Toast (เฟรนช์โทสต์)

Wholegrain Bread – Powdered Sugar – Fresh Berries

Croffles (ครอฟเฟิล)

Powdered Sugar – Chocolate Sauce – Mango Ragout

Bread Pudding (เบรดพุดดิ้ง)

Croissant – Vanilla Sauce – Fresh Fruit

Chao Phraya Jok Moo or Gai or Goong (โจ๊ก หมู/ไก่ หรือกุ้ง)

Jasmine Rice Porridge – Onsen Egg – Ginger – Spring Onion

Chao Phraya Boiled Rice Moo or Gai or Goong (ข้าวต้ม หมู/ไก่ หรือกุ้ง)

Wok Fried Kale - Crispy Fish Salad – Fried Garlic

Thai Wok Omelet with Crab Meat (ข้าวไข่เจียวปู)

Steamed Jasmine Rice - Wok Fried Kale- Crab Meat

Kuay Tiew Nam Nua Toon (ก๋วยเตี๋ยวเนื้อตุ๋น)

Beef Broth – Bean Sprouts – Chinese Coriander

Kuay Tiew Nam Ayutthaya Moo or Gai or Goong (ก๋วยเตี๋ยวน้ำอยุธยา หมู/ไก่/กุ้ง)

Rice Noodle Soup – Dehydrated Garlic – Bean Sprouts



**For pictures, please visit
above QR code**



BREAKFAST

SALA Hospitality Group is committed to healthy and sustainable living. These protein-packed breakfast dishes will energize your body for the day ahead.

Grilled Pork Skewers (ข้าวเหนียวหมูมิ่ง)

Marinated Pork – Spicy Tamarind Sauce – Sticky Rice

Croque Madame (ครอกมาตาม)

Country Ham – Cheddar Cheese – Bechamel Sauce – Fried Egg

Kaikata (ไข่กะทะ)

Chinese & Vietnamese Chicken Sausage – Eggs – Spring Onion

Bento Set (ชุดเบนโตะ ใ้กัย่างเทอริยากิ หรือแซลมอนย่าง)

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

HEALTHY BREAKFAST SET (ชุดอาหารเช้าเพื่อสุขภาพ)

Gluten Free Pancakes (แพนเค้กแป้งกลูเตนฟรี)

Berries – Powdered Sugar – Natural Honey

Muesli Yoghurt (มูสลี่โยเกิร์ต)

Banana – Mango – Fresh Yoghurt

Smoothie Bowl (สมูทตี้โบลว์)

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

Soft Tofu (สแควมเบิ้ลเต้าหู้)

Scrambled – Eringi Mushroom – Roasted Tomato – Rosemary Potatoes