



SALADS

Western salads

Burrata Salad

Italian burrata cheese with tomato three ways,
Thai basil, watermelon & cucumber ribbons (v) 320

Classic Caesar

romaine cos lettuce leaves & poached egg with bread crisps,
pancetta, Parmigiano, anchovy dressing and smoked chicken 350

Thai salads

Pomelo Salad (yam som o)

southern Thai salad of juicy pomelo and water chestnut with dry roasted
coconut, fresh mint leaf and a touch of chilli, shallots and peanuts (v) 270

Seafood Salad (larb talay)

Isaan salad of squid, shrimp, Asian sea bass with lime
juice, toasted ground rice & mint with saw tooth coriander 320

Waterfall Chicken Salad (namtok gai yang)

sliced grilled chicken with shallots, ground toasted
rice, spice, local Thai herbs and touch of lime juice 280

Beef Salad (yam nua yang)

grilled Australian striploin salad, tomato,
celery, chilli, onion, cucumber, shallot, mint, coriander (h) 320

SOUPS

Thai soups

Hot & Sour Soup (dtom yam kung)

hot and sour shrimp lemongrass soup with galangal
and a blast of chilli, lime, mushroom & coriander 300

STARTERS

Western starters

Crab Risotto

local blue swimmer crab with organic carnaroli, crab
doughnuts, Parmigiano, lemon zest and shaved bottarga 420

Ocean Trout Gravlax

24 hour cured Tasmanian trout with herring roe, radish, lemon
compressed apple and pickled cucumber with dill and shoots 350

King Scallop

pan seared king scallops with sweetcorn, chorizo jam,
fried quail eggs, corn fritters, bacon and a shellfish sauce 440

Thai starters

Peanut Chicken Skewers (satay gai)

peanut marinated grilled chicken thigh and breast with
pickled cucumber and spiced peanut sauce (4 skewer) 290

Thai For Two (kong ruam) perfect to share

green mango, grilled shrimp, fish cakes, turmeric squid, coconut, shrimp
/ pork belly relish, sun dried pork loin grilled Chiang Mai pork sausage 650



MAIN COURSE

Thai seafood

Pineapple Rice (kao pad sapparat) jasmine rice through the wok with chunks of pineapple and shrimp, cashews and curry powder	300
Tamarind Seafood Noodle (pad thai) wok fried rice noodles, mixed seafood, egg, tofu, tamarind sauce, chives and beansprouts	380
Hot Pan Fish (pla pad cha) Asian sea bass & kingfish, wok fried with galangal, green pepper and chilli served on a sizzle pan with Thai basil	330
Steamed Fish (pla nueng king) steamed whole Asian sea bass with soy sauce, spring onion, shredded ginger and black pepper	550
Baked Glass Noodles (kung op woonsen) Baked shrimp, belly pork, glass noodle, ginger, celery, soy, onion	450
Seafood Curry (gang chuu chee) red curry of scallops, shrimp, mussels and fish with coconut milk, coriander & kaffir lime leaves, chilli	590

MAIN COURSE

Thai meat

Holy Basil (pad grapow) wok fried minced organic pork or chicken with hot holy basil and chilli served with a fried duck egg over jasmine rice	330
Chicken Cashew (gai pad met) succulent chicken thigh and cashew nuts wok tossed with red pepper, tomato, onion and chilli casings	350
Beef Oyster Sauce (nuu pad nahm man hoy) Australian striploin and straw mushrooms with brown & spring onion, oyster sauce, soy (h)	400
Green Curry (gang keaw waan) green organic chicken curry with young corn and Thai eggplants, wild ginger & picked Thai basil	370
Veal Curry (gang mussaman) signature slow roasted Australian veal shank spiced peanut curry with coconut potato and crisp shallots (h)	575
Duck Curry (gang deng bpet) sliced duck breast in a red curry sauce with charred pineapple, cherry tomatoes, pea eggplants and Thai basil	390



MAIN COURSE

from the grill

Choose your grilled item and select your choice of one complimentary side dish and one sauce to create that perfect dish

SALA Signature seafood platter for TWO guests

Grilled Canadian lobster, Salmon Trout, Asian sea bass and Scallops on hot rocks with poached king shrimp, mussels, blue swimmer crab, smoked salmon pate & crab mayonnaise, garlic toasts and charred lemon 3700

Canadian Lobster 600g 1700

Tasmanian Ocean Salmon Trout Fillet 150g 590

Whole local Asian Sea Bass wrapped in banana leaf 500g 550

Local King Fish Fillet 150g 495

Local Asian Sea Bass Fillet 150g 495

Australian black angus beef rib eye (h) 240g 1400

Australian lamb rack (h) 230g 1100

Australian veal tenderloin (h) 160g 1100

Duck Breast 200g 480

Chicken thigh & breast 300g 440

SALA SIDES (choose one complimentary for charcoal grill)

Organic Jasmine white rice from "Raitong Organics Farm" 70

Organic Brown rice from "Raitong Organics Farm" 70

Wok fried local vegetables with oyster sauce 120

All green salad with preserved lemon yoghurt (v) 120

Tomato salad with red onion, basil and crouton (v) 120

Roasted baby carrots, cumin coriander leaf butter, sesame (v) 120

Sweet potato with yuzu and togarashi Japanese pepper (v) 120

Charred broccoli with almonds, bacon and a pinch of chilli 130

Mushrooms with spinach and truffled cream (v) 140

Olive oil mashed potatoes (v) 140

Deep fried potato croquettes (v) 140

Chips with Maldon sea salt and malt vinegar (v) 150

Black truffle and Parmigiano chips and truffle oil (v) 180

SAUCES (choose one complimentary for charcoal grill)

Barbecue 80

Thai chilli & coriander 80

Minted chilli sauce 80

Garlic Butter 80

Tomato, basil, shallot 80

Hollandaise 95

Béarnaise 95

Red wine 95

Mixed peppercorn 95



MAIN COURSE
Western vegetarian

Mushroom Arancini
crisp deep fried black truffle mushroom, carnaroli rice arancini with Parmigiana, charred asparagus and pan roasted mixed local mushrooms (v) 290

Grilled Avocado
Japanese soba noodles with fine sliced carrots, sugar snap peas, charcoal grilled avocado dressed with a ponzu sauce and togarashi spice & soy beans (v) 290

Leek Risotto
leek, spring onion and horseradish risotto with lemon, charred asparagus, confit egg, Parmigiano, peppered ricotta (v) 300

Eggplant
soy and miso paste roasted eggplants with eggplant puree, sesame seed and oil, spring onions and fresh garden mint (v) 290

MAIN COURSE
Thai vegetarian

Young Banana Curry (gang gluay orn)
young banana and griddled pineapple red coconut curry with kaffir lime leaf and coconut jasmine rice (v) 300

Wok Fried Fern Shoots (pad pak kood)
fiddlehead ferns wok fried with soy sauce, shallots and mild green chillies, topped with crisp shallots (v) 230

Rice Noodles & Kale (Pad See lew)
wide rice noodles with soy sauce wok tossed Chinese kale, egg and bean curd, garlic chips (v) 260

Young Coconut Soup (gang juet maprow orn)
sweet young coconut water and meat with shitake and shimeji mushrooms, soy sauce, Thai basil, garlic and shallots (v) 250



THAI SET MENUS

Our Thai set menus start with three appetizers followed by main course 'Thai style' a lovely table full of delicious food, followed by dessert and an organic Chiang Rai tea by our friends at Chaidim

Isigar (Thai set for two to share)

1975

first course

(miang kung) Chilled shrimp, pomelo, betel leaf, shallot
(pong neng) Chiang Mai pork sausage doughnut
(mamuang nahmplawan) Unripe mango slices, fish sauce, shallots

main course

(muu pad nam phrik pao) Wok fried grilled pork neck, chilli jam, string bean
(yam sapparat) Charred pineapple salad, tamarind, mint, chilli
(dtom som pla) Clear soup, king fish, lime, spring onion
(pla tord nahmpla) Deep fried Asian sea bass, fish sauce, mango
(gang keaw waan) Green beef curry, young corn, eggplant, wild ginger

served 'family' style with Jasmine rice

dessert

(kanom waan) Black rice, coconut jam, mango | Banana Soup
(cha ron) Chaidim Thai 'white tiger' silver needle tea, peanut brittle candy

Irisa (Thai set for two to share)

3700

first course

(miang hoi shell) Chilled scallop, pomelo, betel leaf, shallot
(pong neng) Blue swimmer crab doughnut
(laab lobster) poached lobster with garden mint, chilli and ground rice

main course

(wagyu pad nam phrik pao) Wok fried wagyu beef, chilli jam, string bean
(yam sapparat) Charred pineapple salad, tamarind, mint, chilli
(dtom maprow) coconut water soup, thai basil, organic chicken
(ped yang) grilled duck breast, peanut, coconut potato, shallots

dessert

(kanom waan) chilli poached pineapple, palm sugar, toasted coconut
(cha ron) Chaidim 'white tiger' silver needle tea, peanut brittle candy



DESSERTS

Western desserts

Tarte Tatin	baked puff pastry with salted caramel & banana. black treacle brown bread ice cream and toasted pecans	280
The Samui Mess	meringue with sable biscuit, compressed mango and mango lemongrass jam, whipped kaffir lime cream, mango mousse	280
Coconut Brulee	burnt coconut set cream - compressed rum pineapple with passion fruit cremaux, Thai basil, coconut rum ice cream	275
Apple Crumble	Slow cooked apple with ginger and a crumble of oats, sunflower seed and cinnamon with vanilla bean ice cream	260
Valrhona	salted milk chocolate ganache with chocolate soil, apricot fluid gel and opalys mousse, cocoa sable and an earl grey tea ice cream	290
Chocolate Fondant	warm soft centered Valrhona Manjari chocolate fondant with raspberry gel, sorbet and freeze dried powder cocoa nib tuille	290
Cheese Board	Manchego, Brie, Gorgonzola, Saint Paulin, oat cracker, fruit & celery	440
House Made Ice Cream	Treacle Brown Bread - Mango - Maldon Sea Salted Palm Sugar Vanilla - Minted Chocolate Chip - Coconut Rum Raspberry Sorbet - Earl Grey Tea	90

Thai desserts

Mango Sticky Rice	ripe mango with sticky rice and mango ice cream salted coconut cream with crisp yellow beans	190
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Coffee

Piazza DORO coffee, Italy	150
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Teas

<i>Dilmah</i> - Prince of Kandy, Brilliant Breakfast, Nuwara Eliya Pekoe, Darjeeling, Earl Grey, Hyson Green, Single Estate Oolong, Silver Tips, Tie Guan Yin	150
<i>Chaidim (organic Thai)</i> - Green Dragon Jasmine, White Tiger Silver Needle, Dong Ding Oolong	

Sherry / Port / Grappa

Bodegas Gutierrez Pedro Jimenez sherry	350
Cockburn's 10-year-old tawny	390
Villa Sandi Grappa Bianca	260

Dessert Wine (90ml)

Monsoon Valley Muscat, Hua Hin, Thailand	350
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