



BREAKFAST

DILMAH TEA: English Breakfast, Ceylon, Darjeeling, Earl Grey, Sencha, Jasmine
COFFEE: Cappuccino, Latte, Espresso, Americano, Doppio, Iced, Mocha Latte
JUICE: Orange Juice, Apple Juice, Coconut, Watermelon, Pineapple, Tropical Fruit

from the larder

Freshly cut tropical fruit / Fruit Salad / Croissant / Pain Au Chocolate / Cake of the day / Weetabix / Cornflakes / Granola / Muesli / All Bran / Cold Cuts / Cheese Selection / Plain + Fruit Yoghurt

SALA selection

Smoothie Bowl - banana, mixed berries with almond milk and açai served with chia seeds, pistachio, goji (v) (gf)

Oatmeal - chai spiced oats with whole milk, banana, dates + apricots and oat crumble clusters (v) (gf)

French Toast - served with a Granny Smith apple compote with Madagascan vanilla mascarpone (v)

Banana Bread - lightly grilled banana bread with espresso butter, Chiang Mai honey and garden mint (v)

Waffles - ripened mango served with treacle brown bread ice cream, cracked cashews and date syrup (v)

Crepes - 'cannoli' crepes with ricotta, orange, chocolate and raisins, toasted flaked almonds with passion fruit (v)

pad Thai - Wok fried rice noodles with egg, chicken and tamarind sauce, peanuts and chives

noodle soup - Rice or egg noodles with braised chicken and an aromatic soy sauce broth

pad grapow - Wok fried chicken, pork or beef with chilli and holy basil leaves, jasmine rice and a fried egg

pad pak - Wok tossed mixed vegetables with gluten free soy sauce and garlic chips (v) (gf)

eggs - Omelette, poached, boiled, scrambled, fried eggs served with sourdough toast (v)

Turkish Eggs - poached egg, garlic yoghurt, harissa with smoked paprika, herbs, leeks, focaccia crisps (v)

Breakfast Bowl - egg fried brown rice, poached egg, portobello mushroom, crisp shallots, chilli jam and bacon

Smashed Avocado - smoked salmon with avocado, roasted tomato, poached egg, charred bread and sesame

Eggs Benedict - poached eggs with streaky Bangkok bacon, hollandaise and toasted English muffin

Full & Proper - back bacon, roast tomato, portobello mushrooms, potato croquette, pork sausage, beans, egg

morning sides

Bacon / Pork Sausage / Beans (with or without pork) / Mushrooms / Grilled Tomatoes / Potato Croquette

(gf) gluten free | (v) vegetarian suitable | (h) halal certified | for other food allergy and intolerances please ask your server



CHAMPAGNE / SPARKLING FLOATING BREAKFAST

We will serve the following:

Tropical Fruit & Yoghurt, fruit, granola parfait
Croissant, salted butter, SALA preserves

And please select your drinks:

Dilmah teas (English breakfast, Earl Grey, Darjeeling, Ceylon, Sencha, Jasmine) or Douwe Egberts coffee (Cappuccino, Latte, Espresso, Americano, Doppio, Iced, Mocha Latte)

Orange Juice or Pineapple Juice or Apple Juice

And please ONE of the following:

Smoothie Bowl - banana, mixed berries with almond milk and açai served with chia seeds, pistachio, goji (v) (gf)

Oatmeal - chai spiced oats with whole milk, banana, dates + apricots and oat crumble clusters (v) (gf)

French Toast - served with a Granny Smith apple compote with Madagascar vanilla mascarpone (v)

Banana Bread - lightly grilled banana bread with espresso butter, Chiang Mai honey and garden mint (v)

Waffles - ripened mango served with treacle brown bread ice cream, cracked cashews and date syrup (v)

Crepes - 'cannoli' crepes with ricotta, orange, chocolate and raisins, toasted flaked almonds with passion fruit (v)

Turkish Eggs - poached egg, garlic yoghurt, harissa with smoked paprika, herbs, leeks, focaccia crisps (v)

Breakfast Bowl - egg fried brown rice, poached egg, portobello mushroom, crisp shallots, chilli jam and bacon

Smashed Avocado - smoked salmon with avocado, roasted tomato, poached egg, charred bread and sesame

Eggs Benedict - poached eggs with streaky Bangkok bacon, hollandaise and toasted English muffin

Full & Proper - back bacon, roast tomato, portobello mushrooms, potato croquette, pork sausage, beans, egg

Pad Thai - Wok fried rice noodles with egg, chicken and tamarind sauce, peanuts and chives

Floating pool Tray charge	1000++ (if ordered without sparkling wine / champagne)
Zardetto private cuvee Prosecco	1750++ (Includes floating tray charge)
Non-alcoholic sparkling beverage	1750++ (Includes floating tray charge)
Taittinger prestige brut Champagne	3800++ (Includes floating tray charge)



ALL DAY MENU 10:30 - 21:00 (last order 20:00)

Snacks + Sandwiches

- Deep fried vegetable spring rolls with a red pepper ginger marmalade, grilled cabbage and cucumber (v) 260
- Local fish cakes with green beans, kaffir lime leaf and red curry paste, served with chilli sauce 250
- Grilled in house made spicy sausage with pickled cucumber and charred cabbage 270
- Peanut marinated grilled chicken thigh & breast with pickled cucumber and a spiced peanut sauce (4 sticks) 290
- Crisp battered bass in a tortilla with salsa, red cabbage, avocado, sour cream and grated lime zest 370
- Sourdough 'SALA' club sandwich with bacon, chicken ham, egg, lettuce and tomato, smoked cheese 380
- Toasted sandwich of smoked Bangkok ham, Cheddar, Jack, Manchego with Maldon sea salt and fries 350

First Course

- Cos lettuce & poached egg with bread crisps, pancetta, Parmigiano, anchovy dressing and grilled chicken 350
- Soft Italian burrata 'caprese salad', ripe tomatoes, basil and balsamic with croutons and zucchini 350
- Lime cured tuna tartare with ginger, sesame and red chilli, finished with a soy yuzu dressing 320
- Pan fried mushroom carnaroli rice risotto, Parmigiano cheese, porcini powder and crispy onions 300
- Isaan 'laab' salad, choice of seafood, pork or chicken with lime, ground rice & mint with saw tooth coriander 320
- Rice congee with crab and crisp belly pork, roasted garlic shallot butter, grated bottarga + egg yolk 280
- Hot and sour shrimp lemongrass soup with galangal and a blast of chilli, lime, mushroom & coriander 300

Main Course

- Italian tomato and buffalo mozzarella pizza topped with fresh Italian basil and shaved Parmigiano (v) 380
(Additional toppings chicken, salami, bacon, beef, shrimp, ham, N'duja sausage 80 each)
- Almond and tomato Trapanese pesto with linguine, roasted cherry tomatoes, pecorino cheese (v) 350
- Wok fried rice noodles, mixed seafood, egg, tofu, tamarind sauce, chives and beansprouts 380
- Wok fried minced pork or chicken or beef with holy basil, chilli and a fried duck egg over jasmine rice 330
- Chicken and peanut coconut curry with potato, crisp shallots, cinnamon and spice (h) 390
- Green local bass + mackerel curry with young corn and Thai eggplants, wild ginger & picked Thai basil 370
- Steamed whole Asian sea bass with soy sauce, spring onion, shredded ginger and black pepper 550
- Roasted bass with soba noodles, pickled shimeji, deep fried pickles, bok choy and a soy ginger dashi broth 390
- Coriander + sumac spice crusted yellow fin tuna, crispy poached egg, sugar snaps + peas, saffron potato 400
- Pan fried lemon marinated duck breast with date purée, fondant potato, pickled and roasted beetroot's 450
- Soy sauce grilled Australian beef striploin, burnt onions, crispy potato and a red wine sauce 750

Side Dishes: chips 150 / potato croquettes 140 / wok fried vegetables 120 / jasmine rice 70 / carrots + ginger 120

Dessert

- Ripe mango with sticky rice and coconut ice cream salted coconut cream with crisp yellow beans 190
- Black treacle and Brown Bread / Organic Chiang mai honey / Coconut Rum / Clotted cream ice cream / Banana + crystalized ginger / Vanilla bean / Raspberry Sorbet 90 per scoop
- Warm Valrhona Manjari chocolate fondant with raspberry gel, sorbet and freeze dried powder cocoa nib tuille 290
- Banana and salted toffee 'pie' with clotted cream ice cream, raw cacao and shaved Valrhona chocolate 240



INNOCENCE

SUMMER CUP 165
Watermelon, elderflower, cucumber, basil, lime

TEA THYME 165
Dilmah earl grey tea, burnt lemon, rose, thyme

MANGO MULE 165
Mango, fig, ginger, ginger ale, lime

CLEANSING | HEALTHY

BERRY LASSIE 185
Mango, blueberry, blackberry, raspberry

MANGO MINT 185
Mango, mint, yoghurt, lime, spirulina

CCTV 185
Coconut water, carrot, turmeric, vanilla

GINGER C 185
Pomelo, lemon, ginger, honey

CUCUMBER 185
Spinach, cucumber, ginger, apple, spirulina

SIMPLY GREEN 185
Pear, kiwi, spinach, mint, apple

SO SMOOTH

PINE BASIL 185
Pineapple, Thai basil, lime

COFFEE CASHEW 185
Banana, oats, coffee, cardamom, sea salt

GOJI 185
Goji, pistachio milk, cacao, banana, dates

CHOCO BANANA 185
Dark chocolate, peanut butter, vanilla, banana, cacao, milk

SALA COLADA 185
Peach, pineapple, banana, coconut

TROPICAL 185
Mango, coconut, pineapple, granola

VANILLA MILKSHAKE 185
Vanilla ice cream, salted caramel, nutmeg

SOFT DRINKS

VOSS Mineral Water 800ml 290
Evian Mineral Water 750ml 250
Aqua Panna Mineral Water 750ml 230

Coke 330ml / Diet Coke 330ml 120
Red Bull 120
Fresh Thai Orange Juice 130
Fresh Squeezed Apple Juice 130
Fresh Coconut Water 130

San Pellegrino Sparkling Water 500ml 185
Perrier Sparkling Water 750ml 260

Fever Tree Indian Tonic Water 200ml 150
Fever Tree Elderflower Tonic Water 200ml 150
Fever Tree Mediterranean Tonic 200ml 150
Fever Tree Sicilian Lemonade 200ml 150
Fever Tree Ginger Beer 200ml 150

TEA

by Dilmah (premium loose leaf T-series) 150

Prince of Kandy (afternoon tea, delicate light flavour)
Brilliant Breakfast (strength and character, great with milk)
Nuwara Eliya Pekoe (sophisticated flavour, mild green finish)
Single Estate Darjeeling (grown 7,000 above sea level)
Earl Grey (rich with bergamot flavours)
Ceylon Young Hyson Green (elegant gentle brew)
Single Estate Oolong (mellow, delicate and mild tea)
Tie Guan Yin (gentle tastes of olive and herb)
Ceylon Silver Tips (very rare white tea, hand rolled)

TEA by Chaidim (organic Thai) 150

Premium organic tea produced in the Chiang Mai province of Northern Thailand

Green Dragon Jasmine
White Tiger Silver Needle
Dong Ding Oolong

COFFEE Piazza DORO

Espresso / Americano 150
Cappuccino / Latte / Mocha Latte 160
Doppio / Iced 170