



SALADS

Western Salads

Classic Caesar

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

Burrata Caprese

char grilled zucchini with soft Italian burrata, ripe and oven dried tomatoes, basil with balsamic, capers and sourdough croutons 360

Tent Bowl

roasted pumpkin with chicken, paprika mayo, corn, red peppers, feta cheese, poppy seeds and smashed pistachios 340

Asian Bowl

black rice with edamame beans, pickled red cabbage, radish, chilli, seared tuna, carrot, avocado sesame yuzu dressing, nori, ginger 370

Veggie Bowl

quinoa with kale, poached egg, avocado, baby spinach, mint + broccoli, coriander charred spring onion, sugar snaps, lemon harissa dressing 260

SALADS

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

Green Mango Salad (yam mamuang)

young sour green mango and cherry tomatoes with dry shrimp, peanut, cashew nuts, coriander, chilli & crisp deep fried Asian sea bass 280

Young Papaya Salad (som tam)

the famous muddled green papaya and spice with cherry tomato, garlic, snake beans, peanuts and dried shrimp 280

Waterfall Chicken Salad (namtok gai yang)

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

SOUPS

Thai Soups

Coconut Soup (dtom kha)

organic chicken in a coconut and lemongrass soup with galangal, kaffir lime, chilli, mushroom, shallots and spring onion 280



STARTERS

Western Starters

Tuna Tartare

lime cured yellowfin tuna with grated ginger, sesame, roasted chilli flakes & lime leaf with coriander and a soy yuzu dressing 350

Thai Starters

Spring Rolls (popia pak)

deep fried vegetable spring rolls with a red pepper ginger marmalade, grilled cabbage and cucumber (v) 260

Fish Cakes (tord man pla)

Local fish cakes with green beans, kaffir lime leaf, red curry paste and a peanut chilli dressing 250

Peanut Chicken (satay gai)

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

SANDWICHES

Western Sandwiches (with complimentary chips)

Singha Taco

crispy beer battered Asian sea bass with a tomato & cucumber salsa, red cabbage, avocado, sour cream and grated lime zest 370

Toasted Cheese

Toasted sandwich of smoked Bangkok ham, Cheddar, Jack and Manchego cheeses with Maldon sea salt 350

Tent Clubhouse

sourdough 'SALA' club sandwich with bacon, chicken, egg, lettuce, tomato, paprika mayonnaise and smoked cheese 380

Chilli Chicken

shredded smoked chicken mixed with green curry mayonnaise and garlic chips, oven roasted baby corn, Thai basil in a grilled pitta 370

Angus Burger

Australian beef 'chuck & rib' on toasted brioche with soy miso onions, cheddar, bacon and bacon mayo, gherkins 450



PIZZA / PASTA

Western

Buffalo Pizza

Italian tomatoes and buffalo mozzarella topped with fresh Italian basil and shaved Parmigiano (v) 380

chicken, salami, bacon, beef, shrimp, ham, N'duja sausage 80 each

Garlic Truffle White Pizza

garlic and black truffle butter with pan fried mushrooms and sliced Parmigiano & Pecorino, thyme leaves and pepper mascarpone (v) 390

Four Cheese Pizza

Gorgonzola, buffalo mozzarella, goats cheese and Parmigiano with Italian tomatoes, thyme leaves (v) 380

Pecorino Pesto Pasta

almond and tomato Trapanese pesto with linguine, roasted cherry tomatoes, pecorino cheese and organic olive oil (v) 350

Truffle, Porcini Tagliatelle Pasta

pan fried mushrooms with black truffle, porcini over tagliatelle pasta with lemon mascarpone and parsley (v) 390

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

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



MAIN COURSE

Western seafood

Beer Battered Fish

Asian sea bass dipped in singha beer batter served with chips, lemon tartare sauce, crushed minted peas 450

Trout X Salmon

Smoked salmon, salmon pate & roasted trout, pomelo hollandaise, bread + butter, lemon and dressed leaves 480

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

Crab Curry (gang puu)

aromatic local curry of blue swimming crab and coconut laced with turmeric and finished with betel leaf & Thai basil 400

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

Beef Peanut Curry (gang penang nua)

grilled Australian striploin and peanut coconut curry with kaffir lime leaf, Thai basil (h) 450

Beef Oyster Sauce (nua pad nahm man hoy)

Australian striploin and straw mushrooms with brown & spring onion, oyster sauce, soy (h) 400



DESSERTS

Western desserts

Crème Caramel

set custard with caramel ginger cake, puff pastry, vanilla custard, apple fluid gel, brown bread + black treacle ice cream, toffee cream 280

Lemon Meringue

Yuzu and lemon curd with berry gel and burnt meringue, coconut crumble and toasted almonds, raspberry ripple ice cream 280

Coconut Brulee

burnt coconut set cream - compressed rum pineapple with passion fruit cremeux, Thai basil, coconut rum ice cream 275

Sticky Toffee

sticky toffee and date pudding with Cornish clotted cream ice cream, salted caramel sauce, lavender honeycomb 260

Valrhona Banana

milk and dark Valrhona delice with shortbread, banana cream, dulcey snow, burnt banana, crystalized ginger + banana 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

Black treacle and Brown Bread

Raspberry ripple

Coconut Rum

Clotted cream ice cream

Banana + crystalized ginger

Vanilla bean

Raspberry Sorbet 90

Thai desserts

Mango Sticky Rice

ripe mango with sticky rice and mango ice cream
salted coconut cream with crisp yellow beans 190

Coffee

Piazza DORO coffee, Italy 150

Teas

Dilmah - Prince of Kandy, Brilliant Breakfast, Nuwara Eliya Pekoe, Darjeeling, Earl Grey, Hyson Green, Single Estate Oolong, Silver Tips, Tie Guan Yin 150

Chaidim (organic Thai) - Green Dragon Jasmine, White Tiger Silver Needle, Dong Ding Oolong 130