



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 grilled 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

Thai starters

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 Skewers (satay gai)

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



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
Green Curry (gang keaw waan) green "fish ball" curry with young corn and Thai eggplants, wild ginger & picked Thai basil	370
Fish + Long Beans (pad prik king) Asian sea bass & kingfish, wok fried with red curry paste, long green beans and kaffir lime leaf	380
Steamed Fish (pla nueng king) steamed whole Asian sea bass with soy sauce, spring onion, shredded ginger and black pepper	550
Deep Fried Fish (pla tord nam pla) Asian sea bass, steeped in fish sauce and deep fried served with a salad of green mango and chilli	550
Baked Glass Noodles (kung op woonsen) glass noodle, shrimp, belly pork, 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

Fried Rice (kao pad bai grapow) stir fried jasmine rice with minced pork, soy and oyster sauces, black pepper and holy basil	320
Holy Basil (pad grapow) wok fried minced organic pork or chicken or beef or seafood with hot holy basil and chilli served with a fried duck egg over jasmine rice	370
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 (nua pad nahm man hoy) Australian striploin and straw mushrooms with brown & spring onion, oyster sauce, soy (h)	400
Lamb Curry (gang mussaman) signature slow roasted Australian lamb 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 a perfect dish

SALA Signature seafood platter for TWO guests

Grilled rock lobster, Salmon, 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

Seafood Bucket for TWO guests

Steamed prawn and mussel with a sauce of chilli paste, topped with deep fried soft shell crab and bass served with loaded Thai fries, corn and wok fried yellow squid noodles 2200

Rock Lobster 600g 600

Salmon 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

[all sea dishes served with harissa paste + charred lemon]

Australian striploin (h) 180g 750

Duck Breast 200g 480

Chicken thigh & breast 300g 440

[all land dishes served with wholegrain mustard + confit garlic]

SALA SIDES (choose one complimentary for charcoal grill)

Organic Jasmine or Brown white rice from "Raitong Organics Farm" 70

Wok fried local vegetables with oyster sauce 120

Cos romaine lettuce with white anchovy and Parmigiano, pesto 120

BBQ sweet corn with miso butter and crisp Thai shallots (v) 120

Sweet potato with yuzu and togarashi + Sancho Japanese peppers (v) 120

Charred broccoli, cracked almonds, bacon, caper, ground chilli 130

Spinach and shallots with sesame and soy sauce (v) 140

Olive oil mashed potatoes (v) 140

Deep fried potato croquettes (v) 140

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

Loaded chips with mayo, spring onion, Parmigiano, sesame + spice (v) 150

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 vegan

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 vegan

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) vegan

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) vegan

fiddlehead ferns wok fried with soy sauce, shallots and mild green chillies, topped with crisp shallots (v)

230

Rice Noodles & Kale (pad see iew)

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) vegan

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) chillied 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 sapparot) 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 mixed Jasmine rice

dessert

(kanom waan) black rice, coconut jam, mango I 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) chillied scallop, pomelo, betel leaf, shallot
(pong neng) blue swimmer crab doughnut
(laab lobster) poached rock lobster with garden mint, chilli and ground rice

main course

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

served 'family' style with mixed Jasmine rice

dessert

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

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 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 + Sorbet

Black treacle and brown bread

Raspberry ripple

Coconut Rum

Clotted cream ice cream

Banana + crystalized ginger

Vanilla bean

Raspberry Sorbet 90 per scoop

Thai desserts

Mango Sticky Rice

ripe mango with sticky rice and coconut 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

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