

CANAPES - 300 (3 selections) 400 (4 selections) 450 (5 selections) per person
all canapes are served with togarashi and Sancho pepper dusted potato chips

CHILLED

Tartlet of baked goats cheese with red onion salted capers (v)
Cheddar + apple scone, cream cheese and thyme (v)
Beetroot, goats cheese, rye, peas n shoots (v)
Quail egg with brioche, soy mayo (v)

Sushi with gluten free soy sauce (gf)

Ceviche of sea trout, pomelo, avocado & ginger
Watermelon with crab and coconut
Scallop tartare, herring roe, pickled apple, poppy seed
Sea trout and smoked salmon rillettes with rye

Thai scented breast of chicken with sticky rice and crisp shallots
Seared beef, parsnip, peppered wonton (h)
Duck breast, green mango, soy, basil
Confit pork rillettes with seaweed powder

WARM

Truffled pizza, shitake, Parmigiano (v)
Crisp cauliflower and Parmesan risotto balls (v)
Salt roasted new potatoes, caramelised onion, goats cheese (v)
Cauliflower cheese beignet

Salt baked new potatoes, smoked salmon (gf)

Rock lobster spring rolls, ginger, Thai basil
Coconut crusted fishcake, curried mayonnaise
Tempura shrimp with ponzu mayonnaise
Lobster and papaya Thai spiced coconut soup

Sesame crusted chicken with chilli jam
Chicken & pork 'laab' scotch quail eggs
Ox cheek pie, potato and shallot
BBQ lamb with mint and pickled cucumber

LIVE STATIONS - (minimum 20 guests)

can be used for stand up events or to enhance one of our other packages with a live station that your guests can enjoy

NOODLES - 350 per person

Bowls of hot broth with egg or rice noodles and beef and rock lobster

TACOS x NACHOS - 300 per person

Chilli con carne, roasted fish with soft shall tacos or crisp nachos complete with spice and garnishes

BURGER BAR - 500 per person

Wagyu / lamb / chicken burgers with sauces and condiments

FISH + CHIP SHOP - 400 per person

Deep fried fish and pork sausages with chips, peas and curry sauce

PASTA STATION - 400 per person

Choice of pastas with selection of sauces and proteins

PEKING DUCK STAND - 500 per person

In-house marinated and roasted duck, served with pancakes, hoi sin sauce and spring onions

OYSTER + SHELLFISH - 650 per person

Oysters, shrimp with mussels, clams + roes

RISOTTO - 400 per person

Various risottos with Parmigiano

HOT DOG - 350 per person

Truffled dogs and chilli dogs

POKE BOWL - 300 per person

Jasmine rice with seafood and condiments

SEAFOOD BUFFET BBQ - 1500 per person

Seafood amuse bouche and SALA signature selection of fine breads for all guests

FIRST COURSE (served to the table to share)

Palm sugar and fish sauce cured salmon
Poached shrimp with spiced dip
French oysters with traditional Thai garnish

FROM THE BUFFET

- Charcoal: Rock lobster XO sauce
 Sea bass with coconut + lemongrass
 Chilli shrimp
 Peanut satay barracuda
 Turmeric squid
- Salad: Seafood laab
 Green mango
 Pomelo + water chestnut
- Hot Dish: Aromatic red curry of seafood
 Fried rice with shrimp
 Wok fried vegetables
 Chinese kale with crispy fish + oyster sauce
- Sauces: Seafood sauce, minted spice, devilled tartare, marie-rose,
 sweet chilli, harissa, hollandaise, sriracha
- Roasted: Whole barramundi
- Dessert: Banana and salted caramel tart with kaffir lime leaf
 Tamarind + Valrhona milk chocolate tart with coconut soil
 Palm sugar and lime leaf burnt custard
 Coconut ice cream with sticky rice and garnish
 Compressed watermelon with Thai basil
 Banana soup with toasted sesame
 Green mango with dipping sauce
 Grilled pineapple pops
 Pandan leaf custard aged doughnuts

PLATED WESTERN - 1400 per person (4 courses) 1300 per person (no intermediate course)

Amuse bouche and SALA signature selection of fine breads for all guests

FIRST COURSE (choose one)

Potato terrine with burnt onion powder, braised leeks, soured dill cream, charred spring onion, confit garlic (v)

Cured beef pastrami with celeriac remoulade, pickled onion, toast, quail egg and spice

Lobster & blue swimmer crab salad with roasted apple + coriander puree, ginger roquette salad, rye bread crisps

INTERMEDIATE COURSE (choose one)

Truffled onion veloute with roasted onions and tarragon beignets (v)

Salt cured ocean trout with edamame, herring roe, pickled apple

Scallop and pomelo tartar with crisp shallot, spice and tamarind

MAIN COURSE (choose one)

Oven roasted cauliflower yeasted puree, pickled grapes, toasted almonds and garden mint, preserved lemon (v)

Duck with pumpkin and 5 spice, date puree, burnt onion with dong ding oolong tea sauce

Sea bass with confit chicken wings lollipops, roasted cabbage, crispy potato spaghetti and chicken sauce

DESSERT (choose one)

baked apple 'mille feuille' with caramel cremeux, cinnamon apple gel, puff pastry, streusel with spiced cider ice cream

Lemon set cream, yuzu curd, pistachio cake, salted honey yoghurt, sugared bread crisps, tarragon leaf

Valrhona chocolate delice with apricot gel, mango ice cream, dulcify snow and chocolate soil

Selection of tea and coffee with petit fours for all guests

THAI to share - 1100 per person

FIRST COURSE

Crispy pork & chicken 'isaan laab', saw tooth coriander, charred cabbage

Scallop chu chee curry, kaffir, basil, chilli

Betel leaf, shrimp, coconut, ginger

Blue swimming crab, beans sprout, tofu, chili oil

MAIN COURSE

Smoked fish & tamarind soup, lemongrass, holy basil

Green mango salad, pomelo, mint, tamarind, palm sugar

Roasted fish and dill relish, steamed vegetables

Pineapple fried rice with cashew nuts and shrimp

Rock lobster 'chuu chee' curry, coconut, spice and kaffir lime leaf

Wok fried wagyu beef, basil, curry paste, coriander, deep fried shallots

DESSERT

Sticky black rice, coconut jam, mango

Burnt coconut slice with wok dried coconut oil

Water chestnuts with jackfruit and crushed ice

Watermelon with lime and Thai basil

Our Thai to share menu comprises of the four starters served to each guest followed by the selection of main courses served as family style arriving at the same time followed by desserts to share

WEST to share - 1200 per person

FIRST COURSE

Chicken liver pate with quince and toast

Yellowfin tuna, orange + fennel crudo, lemon olive oil

Lamb shoulder croquettes, sea salt, minted mayonnaise

Portobello mushrooms on toast, blue cheese, lamb sauce

MAIN COURSE

Charcoal grilled rock lobsters

Sea bass 'en papillote' with dill and preserved lemon

Slow roasted pork belly with pickled cucumber

BBQ beef brisket, wholegrain mustard

Charred greens with peanut dressing and pomegranate seeds

Cos leaves with caesar dressing and smoked chicken

Salt roasted new potatoes, malt vinegar

DESSERT

Valrhona chocolate cheesecake

Salted lemon caramel doughnuts / vanilla milkshake

Orange pavlova with mint and vanilla cream

Sticky toffee pudding, salted toffee custard

Our West to share menu comprises of the four starters served to the table to share followed by the selection of mains and side dishes served as family style arriving at the same time followed by desserts to share

COFFEE break - 350 per person

SWEET

All butter croissant
Pain au chocolate
Orange + star anise marmalade muffin
Salted chocolate chip cookies

SAVOURY

Grilled peanut basted chicken skewers
Leek, cheese + potato pies
Cucumber sandwiches

DRINKS

Dilmah range of fine teas and Douwe Egberts coffee

BEVERAGE PACKAGES

	3 hours	extra hour
Non-Alcohol: Juices, soft drinks, iced teas and smoothies	500	150
Local Beers and Cocktails: Local beers, 2 cocktails, juices, soft drinks, iced teas and smoothies	950	250
House Wines: Wine, local beers, 2 cocktails, juices, soft drinks, iced teas and smoothies	1100	300
Spirits: Spirits, wine, local beers, 2 cocktail, juices, soft drinks, iced teas and smoothies	1500	450
Premium: Premium wine, spirits, artisan beers, 2 cocktails juices, soft drinks, iced teas and smoothies	2000	450

Juices - Orange, pineapple, apple, coconut, watermelon

Soft Drinks - Coke light, Sprite, Coke, Ginger Ale, Tonic

Iced Teas - Earl grey, Jasmine, Ginger + Lemongrass

Smoothie - Choice of one from the “cleansing healthy” or “so smooth” menus

Local Beers - Chang, Singha (draft or bottled), Heineken

Spirits - Smirnoff Vodka, Gordons Gin, Captain Morgan Rum, El Jimador Tequila,
Johnnie Walker red label, Evan Williams bourbon

Cocktails - Mojito, Mai Tai, Woo Woo, Daiquiri, Caipirinha, Pina Colada

House Wine - Echeverria Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir Rose

PREMIUM

Premium Wine - Pascal Jolivet pinot noir + sauvignon blanc

Spirits - Ketel One Vodka, Bombay Sapphire Gin, Diplomatico Mantuano Rum, Don Julio
Blanco Tequila, Jack Daniels Bourbon

Artisan Beers - Chalawan and Bussaba craft beers

Cocktails - Ananas Carpano, Sabai, Passion For Jasmine, Pineapple Julep, SALA
Spiked Tea