

Canapes

Chilled

Tartlet of garden peas, red onion, salted capers (ve)
Cheddar + apple scone, cream cheese and thyme (v)
Beetroot, goats cheese, crisp focaccia (v)

Sushi with gluten free soy sauce (gf)

Ceviche of sea trout, pomelo, avocado & ginger
Watermelon with crab and coconut
Sea trout and smoked salmon rilletes with rye & roe

Thai scented breast of chicken with sticky rice and crisp shallots
Seared beef, onion, peppered wonton (h)
Duck breast, green mango, soy, basil
BBQ wagyu rump crostini, green olive

Warm

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

Roasted new potatoes, smoked salmon (gf)

Rock lobster spring rolls, ginger, Thai basil
Coconut crusted fishcake, curried mayonnaise
Tempura shrimp with ponzu mayonnaise

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

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

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

THB 350++ per person

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

BURGER BAR

THB 500++ per person

Wagyu / lamb / chicken burgers with sauces and condiments

PASTA STATION

THB 400++ per person

Choice of pastas with selection of sauces and proteins

OYSTER + SHELLFISH

THB 650++ per person

Oysters, shrimp with mussels, clams + roes

HOT DOG

THB 350++ per person

Truffled dogs and chilli dogs

CHEESE SHOP

THB 450++ per person

Selection of French cheeses with fruits breads and nuts and dried fruit

TACOS x NACHOS

THB 300++ per person

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

FISH + CHIP SHOP

THB 400++ per person

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

PEKING DUCK STAND

THB 500++ per person

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

RISOTTO

THB 400++ per person

Various risottos with Parmigiano

POKE BOWL

THB 300++ per person

Jasmine rice with seafood and condiments

Seafood Buffet BBQ

FIRST COURSE (served to the table to share)

Palm sugar and fish sauce cured salmon, coriander leaf
Poached shrimp with yuzu + togarashi mayo
Oysters, shallot vinegar, cucumber

FROM THE BUFFET

CHARCOAL

Rock lobster XO sauce
Sea bass with coconut + lemongrass
Kaffir lime + black pepper shrimp
Turmeric coriander leaf barracuda
Chilli jam squid

SALAD

Seafood laab
Green mango with crispy fish
Lemongrass + lime tuna ceviche
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

Compressed watermelon with Thai basil
Grilled pineapple pops
Mango & meringue pavlova verrine
Apple almond frangipane tart
Coconut macarons and macaroons
Chocolate, miso & toasted sesame cookie
Valrhona caramel tartlets

THB 1,500++ per person

Plated Western

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 herb 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 earl grey tea sauce

Sea bass with confit chicken wing lollipop, roasted cabbage, layered potato and chicken sauce

(side dishes served to share for all)
new potatoes, confit garlic and young kale, shallots

DESSERT (choose one)

Milk and dark Valrhona chocolate delice, cherry gel, pistachio ice cream

poached pear, toffee cream, salted caramel, puff pastry, apricot gel

Northern Thai cheese with toasted fruit bread, fig compote

Selection of tea and coffee with petit fours for all guests

THB 1,400++ per person (4 courses) THB 1,300++ per person (no intermediate course)
(the same menu should be pre-ordered for all guests)

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

Thai To Share

FIRST COURSE

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

Scallop chu chee curry, kaffir, basil, chilli

Bêtel 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

THB 1,100++ per person

West To Share

FIRST COURSE

Delicatessen cold cuts & olives with hummous
Yellowfin tuna, orange + fennel crudo, lemon olive oil
Ox cheek croquettes, sea salt, tarragon mayonnaise
Selection of bakery breads
Potato & egg mayo salad with spring onions

MAIN COURSE

Charcoal grilled shrimp, garlic butter
Sea bass 'en papillote' with dill and preserved lemon
Slow roasted pork belly with pickled cucumber
Roasted beef striploin, 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 orange cheesecake
Strawberry meringue pavlova
Apple crumble tartlet
Sticky toffee pudding, toffee ganache

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.

THB 1,200++ per person

Coffee Break

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

range of premium teas and coffee

THB 350++ per person

Beverage Packages

(minimum 2hrs)

	per hour
NON-ALCOHOL Juices, soft drinks, iced teas and smoothies	THB 350++
LOCAL BEERS AND COCKTAILS Local beers, 2 cocktails, juices, soft drinks, iced teas and smoothies	THB 750++
HOUSE WINES Wine, local beers, 2 cocktails, juices, soft drinks, iced teas and smoothies	THB 850++
SPIRITS Spirits, wine, local beers, 2 cocktail, juices, soft drinks, iced teas and smoothies	THB 950++
PREMIUM Premium wine, spirits, artisan beers, 2 cocktails, juices, soft drinks, iced teas and smoothies	THB 1,100++

JUICES	Orange, pineapple, coconut, watermelon
SOFT DRINKS	Coke light, Sprite, Coke, Ginger Ale, Tonic
ICED TEAS	Choice of 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, Flor de Cana Rum, Jose Cuervo Tequila, JW Whisky, Jack Daniels bourbon
COCKTAILS	Mojito, Mai Tai, Woo Woo, Daiquiri, Caipirinha, Pina Colada
HOUSE WINE	Echeverria Sauvignon Blanc, Cabernet Sauvignon, Cabernet Franc Rose

Premium

PREMIUM WINE	Pascal Jolivet pinot noir + sauvignon blanc
SPIRITS	Ciroc Vodka, Bombay Sapphire Gin, Plantation Rum, Don Julio Blanco Tequila, Bulleit Bourbon
ARTISAN BEERS	Chalawan and Bussaba craft beers
COCKTAILS	Ananas Carpano, Sabai, Passion For Jasmine, Pineapple Julep, SALA Spiked Tea