

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 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

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

CHEESE SHOP - 450 per person
Selection of French cheeses with fruits
breads and nuts and dried fruit

SEAFOOD BUFFET BBQ - 1500 per person

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

PLATED WESTERN - 1400 per person (4 courses) 1300 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

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

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

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 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

range of premium teas and coffee

BEVERAGE PACKAGES (minimum 2hr)

	per hour
Non-Alcohol: Juices, soft drinks, iced teas and smoothies	350
Local Beers and Cocktails: Local beers, 2 cocktails juices, soft drinks, iced teas and smoothies	750
House Wines: Wine, local beers, 2 cocktails juices, soft drinks, iced teas and smoothies	850
Spirits: Spirits, wine, local beers, 2 cocktail, juices, soft drinks, iced teas and smoothies	950
Premium: Premium wine, spirits, artisan beers, 2 cocktails juices, soft drinks, iced teas and smoothies	1100

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