

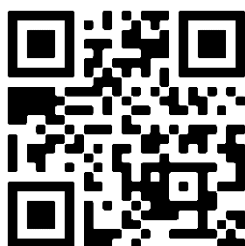


SOUPS

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| TOM YUM SEAFOOD (CLEAR OR CREAMY) | 340 |
| Thai shallots – sustainable seafood – lemongrass - lime galangal | |
| TOM KHA GAI | 270 |
| Chicken breast – chili oil – galangal – coconut milk – coriander | |
| PUMPKIN SOUP *** | 250 |
| Pumpkin – Thai herbs – whipping cream - baguette | |

SALADS

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| SOM TUM THAI - GAI YANG | 305 |
| Green papaya – toasted nuts – lime – palm sugar | |
| YUM TALAY | 435 |
| Seafood – fried fish – organic vegetables – spicy sauce | |
| YUM POO NIM | 375 |
| Soft-shell crab – shallot – chili – spicy sauce | |
| YUM SOM-O TIGER PRAWN | 595 |
| Pomelo – toasted coconut – tiger prawns | |
| KHAOYAI AVOCADO TOMATO SALAD *** | 330 |
| Local avocado – olive oil – crystal salt – whole kernels | |
| CAESAR SALAD | 330 |
| Crisp organic lettuce – bacon – croutons – parmesan | |
| TASMANIAN SALMON SALAD | 360 |
| Crisp organic lettuce – Thai shallots – spicy Thai dressing | |
| GRILLED VEGETABLE SALAD *** | 305 |
| Goat's cheese – pumpkin seeds – olive oil | |



PASTA (choice of spaghetti or penne)

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| TRUFFLE *** | 490 |
| Mascarpone – lemon – parsley – shaved truffle | |
| CARBONARA | 375 |
| Bacon – egg – Parmigiano – fresh herbs | |
| PARMESAN PESTO | 360 |
| Roasted tomatoes – shaved parmesan – olive oil | |
| PAD KEE MAO TALAY *** | 395 |
| Young ginger – green peppercorns - chili | |
| ARRABIATA | 310 |
| Local tomatoes – garlic – fresh organic basil | |

APPETIZERS

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| KUROBUTA KOR MUU YANG | 315 |
| Kurobuta pork neck – nam jim jaew – khao naew | |
| SAI OUA | 285 |
| Northern Thai sausage – nam prik num | |
| LARB MUU TORD | 260 |
| Pork balls – toasted rice – lime juice & chili | |
| ROASTED DUCK TACOS *** | 425 |
| Flour tortilla – mixed fruit salsa – spicy - avocado | |

MAIN COURSES

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| PHAD MEE KORAT *** | 325 |
| Local rice noodles - pork – prawns- kale - tamarind | |
| MUU HONG *** | 345 |
| Stewed pork – cinnamon – Phuket style | |
| BEEF MASSAMAN | 495 |
| Tenderloin – cinnamon - coconut milk - cashew nut | |
| GAENG SOM PLA KA PONG | 395 |
| Sea bass – green papaya – spicy | |
| PLA KRAPONG OB SAMOON PRAI | 395 |
| Baked seabass – crisp organic vegetables – oyster sauce – black pepper | |
| FRIED RICE SEAFOOD & PINEAPPLE | 380 |
| Seafood – raisins - curry powder – pineapple | |

① VEGETARIAN *** CHEF'S RECOMMENDATION



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| KHAO PAD POO MAA | 385 | SIDE ORDERS | |
| Southern style wok fried – blue crab meat – yellow curry powder – fried egg | | TRUFFLE FRIES | 170 |
| | | Crystal salt – ketchup – mayonnaise | |
| TAO HOO SONG KREUNG | 290 | FRENCH FRIES | 150 |
| Soft tofu – oyster sauce – organic vegetables | | Dried parsley – sea salt - ketchup | |
| PED YANG PHAD CHA | 405 | MOO / NUA DAD DIEW | 170 |
| Roasted duck- wild ginger –chili – young peppers | | Butter – nutmeg – white pepper | |
| GREEN VEGETABLE CURRY | 360 | FISH POPCORN | 260 |
| Tofu – basil – Thai eggplant – coconut milk | | Lemongrass – tartare sauce – togarashi powder | |
| KANA MUU KROP | 360 | PEEK GAI TORD | 195 |
| Chinese broccoli – Oyster sauce – Pork belly – Chili | | Shallow fried – dried lemongrass – Thai chili sauce | |
| GRILLED TASMANIAN SALMON | 595 | JASMIN STEAM RICE | 40 |
| Tomato salsa – organic herbs – lemon | | KHAI JEAU | 40 |
| ROSEMARY GRILLED CHICKEN LEG | 385 | BOILED EGG | 40 |
| Grilled chicken – lemon – rosemary - nam jim jaew shredded cabbage | | FRIED EGG | 40 |
| PAN FRIED SEABASS *** | 345 | | |
| Pea puree – eggs – spicy Thai sauce – black olive | | | |
| MUSSEL POT *** | 490 | | |
| Roasted garlic – parmesan cream – white wine – organic parsley | | | |
| GINGER GLAZED SHRIMP | 395 | | |
| Charcoal taro – chili jam dip – eggplant relish | | | |
| KUROBUTA PORK CHOP *** | 495 | | |
| Black olive – mushrooms – roasted organic – vegetables | | | |
| AUBERGINE PARMIGIANA *** | 395 | | |
| Homemade tomato sauce – parmesan cheese – roasted pumpkin seeds | | | |

Ⓥ VEGETARIAN *** CHEF'S RECOMMENDATION



WAGYU ON THE MOUNTAIN

Yum nua wagyu 390
Wagyu sirloin – organic lettuce - red shallot

Krapow wagyu with onsen egg 690
Thai basil – oyster sauce – chili – jasmine rice – Onsen egg

Khao soi wagyu 690
Wagyu beef – northern curry - crisp noodles condiments

Kuay tiew nua wagyu 490
Noodle – organic vegetables – bean sprouts

Wagyu steak salad 390
Organic Rocket – tomatoes– balsamic– feta cheese

Wagyu open burger 490
Tajima beef – bacon – cheddar cheese - caramelized onion

Wagyu pasta 590
Wagyu tenderloin – toasted cumin – tomatoes – parmesan

Wagyu steaks (Steaks are served with home-made beef jus)

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| Sirloin marbling 250 g, A4-A5 | 1,390 |
| Rib eye marbling 250 g, A4-A5 | 1,590 |
| Tenderloin marbling 250 g, A4-A5 | 1,590 |

Select any of the following sides to accompany your steaks

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| Truffle fries | 170 |
| French fries | 150 |
| Mashed potatoes | 120 |
| Buttered vegetables | 120 |
| Wok fried kale | 120 |



DESSERTS

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| SALA SIGNATURE MOLTEN LAVA | 285 |
| Nut brittle – local berries – delicious - vanilla ice cream | |
| TIRAMISU | 275 |
| Mascarpone – segafredo espresso – ladyfingers/ biscuits | |
| CHOCOLATE BROWNIE | 285 |
| Callebaut chocolate – vanilla ice cream – organic berries | |
| CREPE SUZETTE | 270 |
| Orange zest – citrus liqueur – caramel syrup | |
| CHEF NOOM's MANGO PANACOTTA | 250 |
| Mango Cheeks – double Cream – Nut Brittle | |
| MANGO STICKY RICE | 225 |
| Mango cheeks – coconut broth – toasted sesame seeds | |
| GLUAY TORD | 195 |
| Local banana – maple syrup – powdered sugar | |
| TROPICAL FRUIT PLATE | 190 |
| Sustainable – organic – refreshing | |
| HOMEMADE ARTISAN ICE CREAM | 150 |
| Freshly churned in-house, using only grass-fed Khao Yai dairy, and seasonal produce from local fruit Orchards and neighbouring farms. | |
| <ul style="list-style-type: none">• Local Vanilla Bean• Chocolate Thai Cacao• Khaoyai Strawberry• Ripe Black Fig with Fig Leaf• Custard Apple• Mango Nam Dok Mai• Young Coconut and Coco Cream• Bamboo Sticky Rice• Khaoyai Avocado | |