



# Thai Menu



## Soups



### Tom Yam Seafood

Thai Shallots, Sustainable Seafood, Lemongrass, Lime Galangal

340



### Tom Kha Gai

Chicken Breast, Chilli Oil, Galandal, Coconut Milk, Coriander

290



### Pumpkin Soup

Pumpkin, Thai Herbs, Whipping Cream, Baguette

250

## Salads



### Som Tum Gai Yang

Green Papaya, Toasted Nuts, Lime, Palm Sugar

305



### Yum Talay

Seafood, Fried Fish, Organic Vegetables, Spicy Sauce

435



### Yum Poo Nim

Soft Shell Crab, Shallots, Chilli, Spicy Sauce

375



### Yum Som - O Tiger Prawn

Pomelo, Toasted Coconut, Tiger Prawns

595



### Khaoyai Avocado Tomato Salad

Local Avocado, Olive Oil, Sea Salt, Whole Kernels

330



### Caesar Salad

Crisp Organic Lettuce, Bacon, Croutons, Parmesan

330



**Tasmanian Salmon Salad**

Crisp Organic Lettuce, Thai Shallots, Spicy Thai Dressing

360



**Grilled Vegetable Salad**

Khaoyai Feta Cheese, Pumpkin Seeds, Olive Oil

305

Pasta



**Pad Kee Mao Talay**

Young Ginger, Green Peppercorns, Chilli. Choose between Spaghetti or Penne

395



**Parmesan Pesto**

Roasted Tomatoes, Shaved Parmesan, Olive Oil

360



**Truffle**

Mascarpone, Lemon, Parsley, Shaved Truffles

490



**Carbonara**

Bacon, Egg, Parmigiano, Fresh Herbs

375



**Arrabbiata**

Local Tomatoes, Garlic, Fresh Organic Basil. Choose between Spaghetti or Penne

310



## Appetisers



### **Kurobuta Kor Muu Yang**

Kurobuta Pork Neck, Nam Jim Jaew, Khao Naew

315



### **Sai Oua**

Northern Thai Sausage, Khao Niew, Nam Prik Num

285



### **Larb Muu Tord**

Pork Balls, Toasted Rice, Lime Juice, Chilli

260



### **Roasted Duck Tacos**

Flour Tortilla, Mixed Fruit Salsa, Avocado

425

## Main Course



### **Phag Mee Korat**

Local Rice Noodles, Pork, Prawns, Chinese Kale, Tamarind Sauce

325



### **Muu Hong**

Stewed Pork, Cinnamon, Phuket Style

345



### **Beef Massaman**

Tenderloin, Cinnamon, Coconut Milk, Cashew Nut

495



**Gaeng Som Pla Ka Pong**  
Seabass, Green Papaya, Spicy

395



**Pla Krapong Ob Samoon Prai**  
Baked Seabass, Crisp Organic Vegetables, Oyster Sauce, Black Pepper

395



**Fried Rice Seafood & Pineapple**  
Seafood, Raisins, Curry Powder, Pineapple

380



**Khao Pad Poo Maa**  
Southern Style Wok Fried, Blue Crab Meat, Yellow Curry Power, Fried Egg

385



**Tao Hoo Song Krueng**  
Soft Tofy, Oyster Sauce, Organic Vegetables

290



**Ped Yang Phad Cha**  
Roasted Duck, Wild Ginger, Chilli, Young Pappars

405



**Green Vegetable Curry**  
Tofu, Basil, Thai Eggplant, Coconut Milk

360



**Kana Muu Krop**  
Chinese Broccoli, Oyster Sauce, Pork Belly, Chilli

360



**Grilled Tasmanian Salmon**  
Tomato Salsa, Organic Herbs, Lemon

595



**Grilled Chicken Leg**

Grilled Chicken, Lemon, Rosemary, Nam Jim Jaew, Shredded Cabbage

385



**Pan Fried Seabass**

Pea Puree, Salted Eggs, Spicy Thai Sauce, Black Olives

345



**Mussel Pot**

Roasted Garlic, Parmesan Cream, White Wine, Organic Parsley

490



**Ginger Glazed Shrimps**

Charcoal Taro, Chilli Jam Dip, Green Eggplant Relish

395



**Kurobuta Pork Chop**

Black Olives, Mushrooms, Roasted Organic Vegetables

495



**Aubergine Parmigiana**

Homemade Tomato Sauce, Parmesan Cheese, Roasted Pumpkin Seeds

395

Side Orders



**Truffle Fries**

Served with Ketchup, Mayonnaise

170



**French Fries**

Dried Parsley, Sea Salt. Served with Ketchup

150



**Nua Moo Dad Diew**

Butter, Nutmeg, White Pepper

170



**Fish Popcorn**  
Lemongrass, Tartare Sauce,  
Togarashi Powder

260



**Peek Gai Tord**  
Shallow Fried, Dried Lemongrass,  
Thai Chilli Sauce

195



# Special Wagyu Menu





**Yum Neau Wagyu**  
Wagyu Sirloin, Organic Lettuce,  
Red Shallots

390



**Wagyu Krapow**  
Thai Basil, Oyster Sauce, Wagyu  
Beef, Chilli, Jasmine Rice, Onsen Egg

690



**Wagyu Khao Soi**  
Wagyu Beef, Northern Curry, Crispy  
Noodles, Condiments

690



**Kuay Tiew Neau Wagyu**  
Noodles, Organic Vegetables,  
Bean Sprouts

490



**Wagyu Steak Salad**  
Crispy Organic Salad, Tomatoes,  
Balsamic, Feta Cheese

390



**Wagyu Open Burger**  
Tajima Beef, Bacon, Cheddar  
Cheese, Carmalised Onions

490



**Wagyu Pasta**  
Wagyu Tenderloin, Toasted Cumin,  
Chunky Tomato Sauce, Parmesan  
Cream, Black Pepper

590



**Wagyu Sirloin Steak (250g)**  
Marbling 4-5, Homemade Beef Jus.  
One (1) Side of your Choice.

1,390



**Wagyu Rib-Eye (250g)**  
Marbling 6-7, Homemade Beef Jus  
One (1) Side of your Choice

1,590



**Wagyu Tenderloin (250g)**

Marbling 5-6, Homemade Beef Jus  
One (1) Side of your Choice

**1,590**



**Sides**

- |                     |             |
|---------------------|-------------|
| Truffle Fries       | <b>+170</b> |
| French Fries        | <b>+150</b> |
| Mashed Potatoes     | <b>+120</b> |
| Buttered Vegetables | <b>+120</b> |
| Wok Fried Kale      | <b>+120</b> |



# Desserts



**sala Signature Molten  
Chocolate Lava**  
Nut Brittle, Local Strawberries

285



**Tiramisu**  
Mascarpone, Espresso,  
Lady Fingers Boudoir Biscuits

275



**Chocolate Brownie**  
Callebaut Chocolate, Vanilla Ice  
Cream, Organic Berries

285



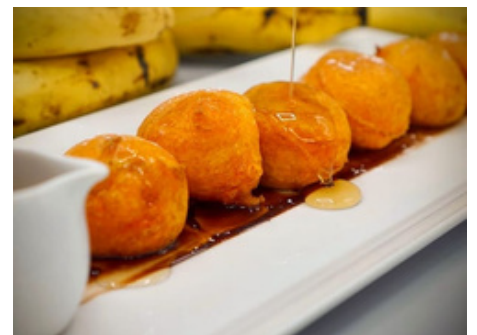
**Mango Panacotta**  
Mango, Double Cream, Nut Brittle

250



**Mango Sticky Rice**  
Sustainable Mango, Sweetened  
Coconut Cream, Toasted Yellow  
Bean Seeds

225



**Gluay Tord**  
Local Banana, Chocolate Sauce,  
Powdered Sugar

195



**Homemade Artisan Ice Cream**  
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

150



**Tropical Fruit Platter**  
Seasonal Fruits

190