

Let us introduce you to our truly unique breakfast concept. Our gourmet breakfast includes a daily selection of cold cuts, cheese, fresh fruits, sweet and savoury breads. Help yourself at the buffet to a variety of breads, cereal, milk & juices. We also offer an "a la carte" menu, with an extensive selection of fresh preparations. This includes your favourite egg recipes, healthy dishes, baked delicacies and Phuket specialties.



Kanom Jeen Phuket – mild yellow curry served with your choice of chicken breast or crab meat, served with fresh rice noodles, boiled egg, pickled vegetables and local greens.

SALA Breakfast – two eggs any style served with pork sausage, Sloanes smoked bacon, potato hash brown, roasted cherry tomatoes and sautéed buttered mushrooms.

Spanish Scramble – eggs scrambled with roasted potatoes, pork chorizo, grilled sweet peppers, cheddar cheese and herbs, topped with tomato salsa, lime sour cream and grilled flour tortilla.

Pulled Pork Eggs Benedict – pork spare ribs, cured for 24 hours, slow smoked and shredded, served on a toasted croissant topped with poached eggs and Hollandaise.



Avocado Toast – thick cut toasted rye bread with freshly smashed avocado, softly poached eggs, extra virgin olive oil and smoked paprika.

The Omelette – three eggs stuffed with diced ham, cheddar cheese, tomato, onion, and spring onion, served with chicken sausage patty and potato hash brown.



Eggs Shakshuka – classic Middle Eastern dish of eggs baked in a rich tomato sauce with red peppers, black olives, crumbled feta cheese and fresh coriander

Thai Wok Omelette – three eggs filled with blue crab and prepared in the wok, served with stir-fried morning glory, jasmine rice and clear chicken soup.



Smoked Salmon Bagel – toasted sesame bagel filled with dill cream cheese, Tasmanian smoked salmon, peppery rocket, tomato, shallots, capers and fresh lemon.

Croissant Bread Pudding – chopped croissants, in vanilla custard, baked, then sliced and pan fried, topped with vanilla whipped cream, dark chocolate shavings, bananas and maple syrup.

Mango Maple Pancakes – we began making the batter yesterday, allowing it to rest over night, we whipped the egg whites this morning and gently fold them in, giving you tender feather light pancakes. 3 pieces topped with vanilla whipped cream, diced mango and maple syrup.

SALA Signature Waffle – the yeast batter is allowed to rest and develop its flavour for 24 hours. Giving you a waffle that's crispy on the outside, tender in the center with a complex flavour. Topped with cream, bananas, toasted coconut and maple syrup.

Sides

"Sloanes" smoked streaky bacon

"Sloanes" pork sausage

Roasted cherry tomatoes

Buttered mushrooms

Hash brown potatoes



If you have an allergy please let your waitress know.