

# What's for Dinner?

17.05.19

## Soups to start

<b>Roasted Pumpkin</b>	260
Organically grown pumpkin slow roasted then blended with an array of herbs and spices, served with parmesan croutons	
<b>Tom yam goong mea nam</b>	305
Hot and Sour soup with river prawns, straw mushrooms, lemongrass, chili paste and kaffir lime	
<b>Tom kha gai</b>	255
Sliced chicken breast in a coconut broth infused with lemongrass, galangal and kaffir lime leaf	
<b>Tom Yam Hed</b>	240
Hot and sour mixed mushroom broth infused with lemongrass, galangal and kaffir lime	

## Delicious appetizers

<b>Prawn Skewers</b>	515
Char-grilled tiger prawn skewers served with sweet chili sauce and coriander foam	
<b>Yellowfin tuna tartare</b>	440
Marinated in fresh herbs and lemon juice, topped with avocado relish crispy wonton skin, Japanese mayo and lumpfish caviar	
<b>Salt 'n' pepper squid</b>	285
Banana squid dusted with black pepper and sea salt flakes then golden fried, served with fresh lime and sweet chili aioli	
<b>Modern Caesar Salad</b>	365
Locally farmed romaine lettuce wrapped in rice paper with classic Caesar dressing, parmesan cheese and topped with quail egg, bacon, white anchovies and garlic croutons	
- with chicken	385
- with river prawn	405
<b>Peppery Rocket Salad</b>	390
With roasted beets, feta cheese, sweet oranges, pistachios and roasted onion dressing	
<b>Sa-tae ruam</b>	285
Yellow curry marinated and char-grilled skewers of chicken, pork and beef with cucumber relish and roasted peanut sauce	
<b>Krathong thong laab muu</b>	265
Golden fried pastry shell filled with minced pork, roasted rice, Thai shallots with a mint chili lime dressing	

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<b>Tod man pla</b>	260
White fish fillet blended with red curry paste, snake beans and kaffir lime leaf, served with cucumber and chili relish	
<b>Chicken spring rolls</b>	265
Thai chicken curry and fresh vegetables, served with tamarind peanut and sweet chili sauce dips	
<b>Yam Pla Salmon Pak Chee Ruam</b>	385
Seared fillet of Norwegian salmon with a salad of mixed coriander, crispy shallots, roasted cashews, toasted coconut, chili and lime dressing, crispy pork	
<b>Yam puu nim tod mamuang</b>	375
Tempura fried soft shell crab and green mango salad with roasted cashews, Thai herbs, chili and lime dressing	
<b>Yam gai gati</b>	300
Hand shredded chicken breast poached in coconut and red chili paste with a dressing of lemongrass, mint, coriander, cashew nuts	
<b>Yam Tua Pu Goong Mae Nam</b>	380
A local salad of sliced wing beans, poached chicken breast, peanuts, toasted coconut, chili paste and coconut milk, serve with a grilled freshwater Ayutthaya river prawn and hard-boiled egg	

## Succulent seafood

<b>Marinated tiger prawns with chorizo</b>	775
Pan roasted tiger prawns with green pea, spring onion and parmesan risotto, chorizo and smoked paprika relish	
<b>Yellow fin tuna</b>	585
Seared and served rare with warm Nicoise vegetables, soft yolk quails eggs and sweet basil pesto	
<b>Sautéed sea scallops</b>	575
tossed in penne pasta with smoked roasted bacon, fresh tomato, Italian basil, a touch of chili and parmesan shavings	
<b>Tikka spiced salmon fillet</b>	610
Tasmanian salmon dusted with Tikka spices served with a chilled green lentil, tomato and mint salad, gingered yoghurt and crispy poppadum	
<b>Mediterranean seafood stew</b>	815
Tiger prawn, Spanish mackerel, sea scallops, blue mussels, squid and baby potato poached in a rich prawn, crab and tomato bisque served with a grilled olive bread and garlic aioli	

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<b>Chuu chee ruam mitr</b>	685
Aromatic dry red chili curry of scallops, tiger prawns, grouper fish and mussels, coconut cream and kaffir lime	
<b>Khow pad Goong Mae Nam</b>	425
Wok fried organic jasmine rice with chunks of shrimps, spring onion, Thai shallots, fried egg and accompanied by two blue river prawns	
<b>Khow pad nam prik pla tu</b>	355
Wok fried Jasmine rice with shrimp paste, accompanied by deep fried local mackerel fish, sour green mango and sliced Thai omelet	
<b>Pla sam rod/Kratiem Prik Thai</b>	595
Whole white snapper golden fried in crispy batter and served with caramelized garlic and chili, sautéed onions peppers and coriander leaves Or Garlic and fresh green peppercorn	
<b>Poo nim phad pong karee</b>	475
Stir-fried soft shell crab with yellow curry powder, white onions, coconut milk and Chinese celery	
<b>Phad thai goong</b>	365
Classic Thai dish of stir-fried rice noodles with fresh shrimp, roasted bean curd, tamarind sauce, bean sprouts, garnished with Chinese chives and topped with river prawn	
<b>Main selection</b>	
<b>Moroccan Lamb Meatballs</b>	540
Baked in a fresh tomato and coriander sauce, served with apricot and pistachio cous cous, spiced Harissa and lemon yoghurt	
<b>Slow cooked confit leg of duck</b>	635
On herb potato gnocchi with spring green vegetables and parmesan and truffle fondue	
<b>Twice cooked crispy pork belly</b>	675
Glazed with tamarind and served with roast pumpkin puree, stir-fried morning glory, apple and young ginger marmalade	
<b>Chicken Roulade</b>	475
Chicken supreme filled with goats cheese served with roast potato, seasonal veggies and a parsley beurre blanc	
<b>Angus Beef Tagliata</b>	1,290
Beef tenderloin medallions served in a hot cast iron pan glazed with basil pesto, teriyaki and balsamic syrup topped with rocket salad and accompanied with French fries	

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<b>Massaman kha gae</b>	585
A mildly spiced Southern curry of slowly braised lamb shank with potato, shallots, roasted peanuts and a rich aromatic sauce and steamed Jasmine rice	
<b>Gaeng phed pet yang</b>	390
Local Thai duck that has been roasted for 4 hours then sliced and cooked in a red curry coconut sauce with lychee, sweet basil and chili	
<b>Gaeng Khua Neau Kam Wua</b>	570
Fragrant red coconut curry with slowly braised beef cheeks ,Acacia leaves, Asian mushrooms and crispy betel leaf, served with steamed Jasmine rice	
<b>Gaeng Som Goong Kai Tod Cha-Om</b>	455
A southern sour orange curry made with tamarind, white prawns and Thai style omelet	
<b>Kao soi gai</b>	345
Delicately spiced soup of boneless chicken thighs and soft noodles, garnished with crispy noodles, accompanied by four different condiments to perfect the taste. This dish originates from the northern city of Chiang Mai	
<b>Gai Pad Med Mamuang Himmaphan</b>	305
Sliced chicken thigh wok-fried with bell peppers, cashew nuts, spring onion and sweet chili paste	
<b>Neua nam man hoy</b>	415
Wagyu beef sirloin stir fried with shitake mushrooms, spring onions, organic vegetables and supreme oyster sauce	
<b>Fettucini</b>	410
With porcini mushrooms, fresh herbs, black truffle paste and aged parmesan shavings	
<b>Two way tomato pasta</b>	335
Tossed in a sundried tomato and olive relish with a hint of chili and topped with parmesan cheese and confit vine tomatoes	
- with chicken	375

## Sala sides

Organic Jasmine or healthy brown rice	45
French Fries with garlic aioli	130
Peppery rocket salad, signature onion dressing	190
Steamed vegetables with garlic butter and parsley	125
Triple cooked fries with maldon sea salt	160
Sticky rice	45

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## Something sweet

<b>Tiramisu</b>	275
The classic Italian dessert made with whipped mascarpone cheese, coffee soaked Savoiardi biscuits, double espresso reduction	
<b>Lemon Phyllo Tarts</b>	270
Phyllo baskets filled with berries, seasonal fruits, lemon curd and topped with whipped cream	
<b>Double chocolate brownie</b>	270
Valrhona double chocolate brownie served with vanilla bean ice-cream and warm ganache sauce, Macadamia nut brittle	
<b>Chocolate Lava Cake <i>(please allow 15 minutes cooking time)</i></b>	275
Served with coconut ice-cream and passion fruit puree, white chocolate crumble	

**Sala Rattanakosin is committed to sustainability by reducing its environmental impact, The below desserts are produced from locally sourced ingredients to eliminate the carbon foot print, Thank you for helping us help the planet, we do wish you enjoy dessert**

<b>Mango sticky</b>	235
Chilled mango cheeks with sweetened sticky rice, kaffir lime infused coconut sauce and toasted sesame seeds	
<b>Pineapple crumble</b>	255
Offcuts of organically grown pineapple slow cooked with cinnamon, Thai palm sugar, toasted crumble, fluffy meringue and topped with inhouse produced ice cream	
<b>Lod-Chong Nam Ka-Ti</b>	180
Sweeened pandanus noodles poached in coconut milk	
<b>Tropical Fruit Plate</b>	205
Freshly cut tropical seasonal fruits served with a wedge of fresh lime	

<b>Ice Cream</b>	<b>Sorbet</b>	105/scoop
French Vanilla bean	Supreme mango	
Dark Belgian chocolate	Young coconut	
Strawberry	Fresh lemongrass	
Green Tea	Raspberry	
Thai milk tea		