

What's for breakfast?

From the kitchen

Full English	305
Pork sausage, smoked streaky bacon, garlic tomato, baked beans, roasted portobello mushrooms, hash brown potato and your choice of fried, scrambled or poached eggs, served with whole-wheat or white toast	
Messy Breakfast	305
Mushrooms, tomato, bacon, sausage, baked beans and hash browns all mixed together and compressed in a waffle iron, then topped with a poached egg	
Classic Eggs Benedict	285
Two poached eggs on a single toasted buttered muffin with country ham, fluffy hollandaise sauce and roasted herb tomatoes	
Salmon Benedict	305
Two poached eggs on a single toasted buttered muffin with smoked salmon, chili & garlic wok-fried morning glory, topped with fluffy hollandaise sauce and roasted herb tomatoes	
Khao Pad Gai Nam Daeng	250
Slow-braised chicken thigh in tomato sauce, galangal and xiao jing rice wine, served with wok-fried rice combined with seasonal vegetables, raisins and turmeric, green chili sauce and a soya boiled egg	
The Chao Phraya Breakfast	275
Jasmine rice porridge with a choice of chicken, pork or shrimps, served with traditional Chinese pork sausage salad, wok-fried morning glory, salted duck egg and pickled garlic	
Thai Wok Omelette with Blue Crab	275
Served with stir-fried morning glory and steamed jasmine rice	

Breakfast sides

Grilled pork sausage	90
Smoked bacon	90
Hash brown potato	65
Grilled tomatoes	55
Roasted portobello mushrooms	65
Tropical fresh fruit plate with coconut Cream dip	200

Breakfast beverages

Orange juice	125
Selection of Dilmah teas	120
Selection of Segafredo coffees	120

What's healthy?

SALA Hospitality Group is committed to healthy and sustainable living. These protein-packed breakfast dishes will energise your body for the day ahead...

Peanut Butter French Toast	280
Slices of wholegrain bread coated in coconut milk infused with crunchy peanut butter, topped with roasted granola, fresh seasonal berries and drizzled with organic honey	
Sala Tofu Wonton Chip	290
Plum tomato cubes, capsicum tofu and coriander sautéed with ground cumin, topped with avocado relish, served in crispy wonton chips	
Gluten-Free Pancakes	285
A perfectly cooked gluten-free pancake stack topped with sliced banana, mixed berries and pistachio nuts, drizzled with maple syrup and accompanied by coconut mascarpone <i>(All our breakfast are freshly prepared – please allow 15-20 minutes for your pancake)</i>	
Chia Seed and Goji Berry Granola	280
Served with fresh tropical fruits, natural yoghurt, roasted pumpkin seeds and slices of banana	
Boiled Eggs	240
Served on fried lemongrass and accompanied by a chili & avocado relish on whole-wheat toast <i>(Choose between 3, 5, 7 or 9 minutes boiled)</i>	