

What's for lunch?

Soups to start

Mushroom cappuccino - ซุปเห็ด	285
A blend of mixed forest mushrooms infused with local Thai herbs and topped with a light truffle foam	
Tom kha gai - ต้มข่าไก่	270
Sliced chicken breast in a coconut broth infused with lemongrass, galangal and kaffir lime leaves	
Tom yam goong mae nam - ต้มยำกุ้งแม่น้ำ	305
Hot and sour soup with blue river prawns, straw mushrooms, lemongrass, chili paste and cherry tomatoes	
Tom yam hed - ต้มยำเห็ด	240
Hot and sour mixed mushroom broth infused with shallots, Chinese coriander and Thai chilis	

Light and fresh

Modern Caesar salad - ซีซาร์สลัด	365
Locally farmed romaine lettuce wrapped in rice pepper with classic Caesar dressing and parmesan cheese, topped with quail's egg, bacon, white anchovies and garlic croutons	
- With chicken - ซีซาร์สลัดไก่	385
- With river prawns - ซีซาร์สลัดกุ้ง	405
Peppery rocket salad - ร็อคเก็ตสลัด	390
With roasted beetroot, feta cheese, orange segments, pistachio nuts and roasted onion dressing	
Prawn skewers - กุ้งย่าง	515
Chargrilled tiger prawn skewers served with sweet chili sauce and coriander foam	
Yam talay - ยำทะเล	395
Prawns, squid and mussels, poached and tossed with Thai celery, tomatoes, onions and chili & lime dressing, served with fried market fish	
Yellow fin tuna tartare - ทูน่าทาร์ทาร์	440
Tuna tossed with fresh herbs, lemon juice and sesame oil, topped with avocado relish, wonton crisps, lumpfish roe and Japanese mayonnaise	
Laab ped - ลาบเป็ด	295
Minced poached duck breast, tossed with grounded toasted rice, chili, spring onion and lime dressing, served with long beans, green cabbage and cucumber	

What's for lunch?

Por pia tord - ปอเปี๊ยะผัก	215
Crispy spring rolls filled with glass noodles, jelly mushrooms and local vegetables, served with a duo of sweet chili and plum sauce	
Chicken spring rolls - ปอเปี๊ยะไก่	265
House-made Thai chicken curry with fresh vegetables, served with tamarind & peanut and sweet chili sauce dips	

Handcrafted sandwiches *All served with imported Dutch fries*

Open beef burger - เบอร์เกอร์เนื้อ	445
Angus beef patty grilled to perfection and served with brie, rocket, grilled mushroom, roast tomato and caramelized onions on a soft toasted bun	
Crab meat & avocado slider - เบอร์เกอร์ปูกับอโวคาโด	445
Crab meat tossed with shallots, lime and Thai celery, topped with avocado relish and served in three lightly toasted sesame buns. Absolutely mouth-watering!	
Pork belly sliders - เบอร์เกอร์หมูสามชั้น	405
Pork belly glazed with tamarind sauce then tossed with caramelized onions, served in three lightly toasted sesame buns	
Sala chicken sandwich - ซาลาแซนวิช	345
Chunks of chicken mixed with light mayonnaise, cheddar cheese, sliced tomato and iceberg Lettuce, served on olive bread and topped with kai palo	

From the wok and curry pot

Phad krapao muu - ผัดกะเพราหมูราดข้าว พร้อมไข่ดาว	285
Minced pork loin stir-fried with hot basil, oyster sauce and chili, served with a wok-fried egg	
Gaeng kiew waan gai - แกงเขียวหวานไก่	295
Sliced chicken breast poached in green curry sauce with pea eggplants, kaffir lime, coconut milk and sweet basil	
Phad phak kana muu krop - ผัดคะน้าหมูกรอบราดข้าว พร้อมไข่ดาว	295
Crispy pork belly stir-fried with Chinese broccoli, chili and oyster sauce, served with jasmine rice and a Thai fried egg	
Nuea nam man hoy - เนื้อน้ำมันหอย	415
Argentinian beef sirloin sliced and stir-fried with shitake mushrooms, spring onions, organic vegetables and supreme oyster sauce, topped with crispy garlic	
Ped yang pad cha - เป็ดย่างผัดฉ่า	330
Roasted duck stir-fried with wild ginger, garlic, chili and young peppers	

What's for lunch?

Gaeng panaeng neua - แกงแพนงเนื้อ 405
Argentinian beef sirloin cooked in red coconut curry sauce, flavoured with Thai basil, roast shallots and shredded kaffir lime leaves

Oodles of noodles and rice with spice

Khow pad poo maa - ข้าวผัดปูม้า 385
Southern-style wok-fried jasmine rice with blue crab meat, spring onion and yellow curry powder, topped with a fried egg

Khow pad goong mae nam - ข้าวผัดกุ้งแม่น้ำ 425
Wok-fried organic jasmine rice with chunks of shrimp, spring onions, Thai shallots and a fried egg, accompanied by two blue river prawns

Sen yai pad se-ew moo mak - เส้นใหญ่ผัดซีอิ้วหมู 280
Bangkok's specialty large flat noodles with fermented black soy, wok-fried with tender marinated pork loin and organic kale, garnished with white pepper

Thai wok oyster omelette - ไข่เจียวหอยนางรม 340
Two eggs well beaten and mixed with quartered Korean oysters, shallots, spring onions and a hint of chili

Phad Thai goong - ผัดไทยกุ้งแม่น้ำ 385
Classic Thai dish of stir-fried rice noodles with fresh shrimp, roasted bean curd, tamarind sauce, beansprouts and roasted nuts, topped with fried river prawns

Two-way tomato pasta - พาสต้า 335
Pasta tossed in a sundried tomato and olive relish with a hint of chili, topped with parmesan cheese and confit vine tomatoes

- With chicken - พาสต้าไก่ 375

Spaghetti carbonara - คาโบนาร่า 335
Spaghetti tossed with lardo, egg yolk and fresh cream, served with a soft sous-vide egg and topped with crispy bacon

Lamb ragout - พาสต้าราดซอสแกะ 540
Slow-braised lamb with port wine, served with your choice of pasta (*fettuccini, penne, spaghetti or risotto*)

From the grill

Fish & chips - ปลาสดอลลิชูปแป้งทอด 485
Dory fillets dipped in our signature batter and then shallow-fried to perfection, served with triple-cooked fries, tomato ketchup and tartare sauce

What's for lunch?

Kor muu yang - คอหมูย่าง	325
Chargrilled marinated pork collar served with sticky rice and a smoked chili dressing	
Som tam, khow nwaow , gai yang - ส้มตำ ข้าวเหนียว ไก่ย่าง	305
Chargrilled marinated chicken thigh with a salad of green papaya, crushed garlic, chili, tomato, lime and palm sugar, served with sticky rice	
Angus beef tagliata - เนื้อย่างกะทะร้อน	1290
Certified Angus beef tenderloin medallions served in a hot cast iron pan with garlic, basil pesto and teriyaki sauce, served with rocket, parmesan, confit tomatoes and a side order of fries	

Sala sides

Organic jasmine or healthy brown rice	45
French fries with garlic aioli	130
Peppery rocket salad with signature onion dressing	190
Steamed vegetables	125
Tripled-cooked fries with Maldon sea salt	160

What's for lunch?

Something sweet

- Tiramisu** - ทิรามิสุ 275
A classic Italian dessert made with whipped mascarpone, coffee soaked savoiardi biscuits and laced with a double espresso reduction
- Lemon phyllo tarts** - แบริ่งฟิลโล่ซอสเลมอน 270
Phyllo baskets filled with lemon curd, topped with berries and served on a yogurt balsamic reduction
- Double chocolate Callebaut brownie** - ดับเบิลช็อคโกแลตบราวน์นี่ 270
Double chocolate brownie served with vanilla bean ice-cream and chocolate ganache sauce
- Crème brûlée** - ครีมบุลเล่ 275
JD's coconut crème brûlée infused with young roasted coconut flesh and topped with lavender sugar to give it a brittle crunch. Served on vanilla crumble with organic mixed berries
- Frozen rambutan** - เงาะหวานเย็น 275
Served with vanilla gelato, mixed berries, toasted almonds and drizzled with caramel sauce

sala rattanakosin is committed to sustainability by reducing our environmental impact

These desserts are created with locally sourced ingredients to cut our carbon footprint and support sustainable suppliers. Thank you for helping us save the planet - we hope you enjoy your dessert!

- Mango sticky rice** - ข้าวเหนียวมะม่วง 235
Chilled mango cheeks with sweetened sticky rice, kaffir lime infused coconut sauce and toasted sesame seeds
- Tropical fruit plate** - ผลไม้รวม 205
Freshly-cut tropical seasonal fruits, served with a wedge of fresh lime
- Italian gelato** - ไอศกรีม 105/scoop
Madagascar vanilla bean
Milk chocolate
Fresh coconut
Mango
Sweet strawberry