

What's for dinner?

Soups to start

Mushroom cappuccino - ซุปเห็ดทรัฟเฟิลโฟม	355
A blend of mixed forest mushrooms infused with local Thai herbs and topped with a light truffle foam	
Tom kha gai - ต้มข่าไก่	340
Sliced chicken breast in a coconut broth infused with lemongrass, galangal and kaffir lime leaves	
Tom yam goong – ต้มยำกุ้ง	425
Hot and sour soup with ocean prawns, straw mushrooms, lemongrass, chili paste and cherry tomatoes	
Tom yam hed - ต้มยำเห็ด	300
Hot and sour mixed mushroom broth infused with shallots, Chinese coriander and Thai chili	

For the love of oysters

Plar oyster - พล่าหอยนางรม	720
Thai-style, served with a spicy herb salad of lemongrass, kaffir lime leaves, chili paste, local shallots and lime dressing	
Tempura oysters - หอยนางรมชุบแป้งทอด	720
Shallow-fried in our signature batter and served with pickled ginger, avocado-infused wasabi and Kikkoman soya sauce, on top of rock salt with star anise and dry chili	
Thai wok oyster omelette - ไข่เจียวหอยนางรม	425
Two eggs well beaten and mixed with quartered Korean oysters, shallots, spring onions and a hint of chili	

***Oysters are served by the half-dozen (6) only, except the oyster omelette
All oysters are imported from South Korea***

Delicious apertizers

Prawn skewers - กุ้งลายเสือย่างเสริฟพร้อมน้ำจิ้มไก่ และโฟมผักชี	645
Five succulent tiger prawn skewers, served with sweet chili sauce and coriander foam that resembles the pagodas of our famous neighbour, Wat Arun	
Yellow fin tuna tartare - ทูน่าทาร์ทาร์	550
Fresh yellow fin tuna with avocado and wonton crackers, Japanese mayonnaise and caviar	
Salt 'n' pepper squid - ปลาหมึกชุบแป้งทอด	385
Banana squid dusted with black pepper and crystal salt flakes then perfectly fried until golden, served with fresh lime and sweet chili aioli	

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Modern Caesar salad - ซีซาร์สลัด	455
An old classic in a new jacket; crisp lettuce wrapped in rice pepper, topped with quail's egg, bacon, white anchovies and garlic croutons	
- With chicken - ซีซาร์สลัดไก่	480
- With ocean prawns - ซีซาร์สลัดกุ้ง	505
Peppery rocket salad - ร็อคเก็ตสลัด	485
With roasted beetroot, feta cheese, orange segments, pistachio nuts and roasted onion dressing	
Sa-tae ruam - สะเต๊ะรวม	355
Skewers of chicken, pork and beef, marinated in yellow curry sauce then chargrilled and served with cucumber relish and roasted peanut sauce	
Krathong thong lab muu - กระทงทองลาบหมู	330
Golden fried pastry shell filled with minced pork, roasted rice and Thai shallots, with a mint, chili & lime dressing	
Hokkaido scallops - หอยเชลล์ญี่ปุ่นเสิร์ฟพร้อมซอสเลมอนเนยขาว	1110
Seared to perfection and served with an intensely flavoured lemon butter sauce, water chestnut purée, caper berries and organic cherry tomatoes on the vine	
Tod man pla - ทอดมันปลา	325
White fish fillet with red curry paste, snake beans and kaffir lime leaves, served with a cucumber, shallot & chili relish	
Chicken spring rolls - ปอเปี๊ยะใส่ไก่	330
House-made Thai chicken curry with fresh vegetables, served with tamarind & peanut and sweet chili sauce dips	
Yam pla salmon pak chee ruam - ยำปลาแซลมอน	480
Seared fillet of Norwegian salmon with a salad of mixed coriander, crispy shallots, roasted cashews, toasted coconut and chili & lime dressing, served with crispy pork	
Yam puu nim tod mamuang - ยำปูนิ่ม	470
Tempura-fried soft shell crab and green mango salad with roasted cashew nuts, Thai herbs and a chili & lime dressing	
Laab tuna - ลาบทูน่า	550
Diced yellowfin tuna mixed with Thai herbs and rice powder, served with burnt cucumber	
Spicy banana blossom salad - ยำห้วปลีกุ้ง	480
Shreds of banana blossom tossed with toasted coconut, dehydrated shallots, white shrimp, Thai chili jam and coconut milk	

What's for dinner?

Succulent seafood

Marinated tiger prawns with chorizo - กุ้งลายเสือหมักเสริฟพร้อมข้าวรีซอตโต้ซอสโชริโซ Grilled tiger prawns with a green pea, spring onion & parmesan risotto, served with chorizo and smoked paprika relish	970
Chilean sea bass - ปลาทะเลหมักซอสมิโซะย่าง Marinated with orange and miso, spinach purée, baby potatoes and tomato salsa	1205
Tikka spiced salmon fillet - สเต็กปลาแซลมอน Tasmanian salmon dusted with tikka spices, served with a green lentil purée, cucumber slivers and cherry tomatoes, laced with a ginger yoghurt and topped with an asparagus spear and charcoal tuile	765
Chuu chee ruam mitr - ซูฉีรวมมิตร An aromatic dry red chili curry of scallops, ocean prawns, market fish and mussels, with coconut cream and kaffir lime	855
Khow pad goong mae nam - ข้าวผัดกุ้งแม่น้ำ Wok-fried organic jasmine rice with chunks of shrimp, spring onions, Thai shallots and a fried egg, accompanied by +/- 350g giant Ayutthaya river prawn	1810
Pla sam rod / Pla kratiem prik Thai - ปลาสามรส / ปลากระเทียม Whole sea bass fried in a golden crispy batter, served with caramelized garlic and chili, sautéed onions, peppers and coriander leaves Or With garlic and black peppercorn sauce	745
Puu nim phad pong karee - ปูนิ่มผัดผงกะหรี่ Stir-fried soft shell crab with yellow curry powder, white onions, coconut milk and Chinese celery	595

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Main selection

Confit leg of duck - ยำส้มโอบน่องเป็ด	830
Served on a bed of yum som-o, a traditional Thai salad consisting of fresh pomelo, crushed toasted nuts, lime and a hint of chili, to create a sweet & sour flavour	
Twice-cooked crispy pork belly - หมูสามชั้นอบกรอบ	845
Served with roast pumpkin purée and sautéed spinach, topped with an apple & young ginger marmalade	
Chicken supreme – ไก่ราดซอสเกรวี่	685
Cooked sous vide and served with a truffle mashed potato, mixed forest mushrooms, a goat's cheese croquette and vine cherry tomatoes	
Wagyu striploin - เนื้อวากิวย่าง	2060
300g Australian M5-6 wagyu striploin steak, grilled and topped with roasted organic vegetables and served with a nam jim jaew sauce	
Massaman kha gae - มัสมันขาแกะ	730
A mildly spiced southern-style curry of slow-braised lamb shank with potatoes, shallots, roasted peanuts and a rich aromatic sauce, served with steamed jasmine rice	
Gaeng phed ped yang - แกงเผ็ดเป็ดย่าง	485
Local Thai duck roasted for four hours then sliced and cooked in a red curry coconut sauce with lychees, sweet basil and chili	
Gaeng khua neua kam wua - แกงคั่วเนื้อแก้มวัว	715
Fragrant red coconut curry with slow-braised beef cheeks, acacia leaves, Asian mushrooms and crispy betel leaves, served with steamed jasmine rice	
Baby chicken – ไก่กะทงหมักสมุนไพร	1080
Slow-cooked half baby chicken marinated for 24 hours in locally farmed Thai herbs and spices, served with a nam jim jaew sauce on the side	
Gaeng som goong kai tod cha-om - แกงส้มกุ้งไข่ทอดชะอม	570
A southern-style sour orange curry made with tamarind, white prawns and a Thai-style omelette	
Kao soi gai - ข้าวซอยไก่	430
Delicately spiced soup of boneless chicken thighs and soft noodles, garnished with crispy noodles and accompanied by four different condiments to perfect the taste. This dish originates from the northern city of Chiang Mai	
Phad pak ruam - ผัดผักรวม	275
Stir-fried mixed vegetables in oyster sauce with crispy garlic	

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Giant Ayutthaya river prawn – กุ้งแม่น้ำย่าง +/- 350g giant Ayutthaya river prawn grilled to perfection and served with our very own home-made Thai spicy red sauce and fresh lime wedge	1615
Lamb ragout - พาสต้าราดซอสแกะ Lamb braised for six hours in an apple & port wine sauce until wonderfully tender, Served with your choice of pasta <i>(fettuccini, penne, spaghetti or risotto)</i>	675
Angus beef tagliata - เนื้อสันในย่างกะทะร้อน 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	1615
Wagyu krapao - กะเพราเนื้อวากิว Slices of Wagyu beef striploin MB5-6 stir-fried with hot basil, oyster sauce and chili, topped with a crispy basil	
- 100g	615
- 200g	1115
- 300g	1615
Fettuccini - เฟตตุดินี With porcini mushrooms, fresh herbs, black truffle paste and aged parmesan shavings	510
Two-way tomato pasta - พาสต้าซอสมะเขือเทศชั้นดราย From the chef's days in Italy: pasta tossed with sundried tomatoes and olive relish, topped with confit tomatoes	420
- With chicken - พาสต้าไก่ซอสมะเขือเทศชั้นดราย	470

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
Sticky rice	45
Mixed bread basket	95

What's for dinner?

Something sweet

Tiramisu - ทิรามิสุ 345
A classic Italian dessert made with whipped mascarpone, coffee soaked savoiardi biscuits and laced with a double espresso reduction

Lemon phyllo tarts - แป้งฟิลโลใส่ซอสเลมอน 340
Phyllo baskets filled with lemon curd, topped with berries and served on top of a yogurt balsamic reduction

Double chocolate Callebaut brownie - ดับเบิลช็อคโกแลตบราวนี่ 340
Double chocolate brownie served with vanilla bean ice-cream and chocolate ganache sauce

Crème brûlée - ครีมบุลเล่ 345
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

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 300
Chilled mango cheeks with sweetened sticky rice, kaffir lime infused coconut sauce and toasted sesame seeds

Pineapple crumble - พายแอปเปิ้ลครีมเบิ้ล 320
Pieces of organically grown pineapple slow-cooked with cinnamon, Thai palm sugar, toasted crumble and fluffy meringue, topped with vanilla bean ice-cream

Lod-chong nam ka-ti - ลอดช่องน้ำกะทิ 225
Sweetened pandanus noodles poached in coconut milk

Tropical fruit plate - ผลไม้รวม 255
Freshly-cut tropical seasonal fruits, served with a wedge of fresh lime

Italian gelato - ไอศกรีม 130/scoop
Madagascar vanilla bean
Milk chocolate
Fresh coconut
Mango mango
Sweet strawberry