

## What's for lunch?

**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 chilis	

**Light and fresh**

Modern Caesar salad - ซีซาร์สลัด	455
An old classic in a new jacket; crisp lettuce wrapped in rice paper, 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	
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	
Yam talay - ยำทะเล	495
A spicy seafood salad of blanched prawns, squid, mussels and fried white fish, served with organic vegetables	
Yellow fin tuna tartare - ทูน่าทาร์ทาร์	540
Fresh yellow fin tuna with avocado and wonton crackers, Japanese mayonnaise and caviar	
Laab ped - ลาบเป็ด	370
Minced poached duck breast, tossed with grounded toasted rice, chili, spring onion and lime dressing, served with long beans, green cabbage and cucumber	

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Por pia tord - ปอเปี๊ยะผัก 270  
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 330  
House-made spring rolls filled with a delicious Thai chicken, served with tamarind & peanut sauce and sweet chili sauce dips

## Handcrafted sandwiches *All served with imported Dutch fries*

Open beef burger - เบอร์เกอร์เนื้อ 555  
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 555  
A light burger of crab meat tossed with shallots, lime and Thai celery, topped with avocado and served in three lightly toasted sesame buns, Great to Share!

Pork belly sliders - เบอร์เกอร์หมูสามชั้น 505  
Pork belly glazed with tamarind sauce then tossed with caramelized onions, served in three lightly toasted sesame buns

## From the wok and curry pot

Phad krapao muu - ผัดกะเพราหมูราดข้าว พร้อมไข่ดาว 355  
Minced pork loin stir-fried with hot basil, oyster sauce and chili, served with a wok-fried egg

Gaeng kiew waan gai - แกงเขียวหวานไก่ เสิร์ฟพร้อมข้าวสวย 370  
Sliced chicken breast poached in green curry sauce with pea eggplants, kaffir lime, coconut milk and sweet basil with steamed jasmine rice

Phad phak kana muu krop - ผัดคะน้าหมูกรอบราดข้าว พร้อมไข่ดาว 370  
Crispy pork belly stir-fried with Chinese broccoli, chili and oyster sauce, served with jasmine rice and a Thai fried egg

Wagyu krapao - กะเพราเนื้อวากิว  
Slices of Wagyu beef striploin MB5-6 stir-fried with hot basil, oyster sauce and chili, topped with a crispy basil  
- 100 g 615  
- 200g 1115  
- 300g 1615

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Ped yang pad cha - เบ็ดย่างผัดฉ่า 415  
Roasted duck stir-fried with wild ginger, garlic, chili and young peppers

Gaeng panaeng neua - แกงแพนงเนื้อเสริฟพร้อมข้าวสวย 505  
A Thai classic from Rattanakosin era, made with Argentinian striploin beef cooked in a red coconut curry sauce served with steamed jasmine rice

## Oodles of noodles and rice with spice

Khow pad poo maa - ข้าวผัดปูม้า 480  
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 1810  
Wok-fried organic jasmine rice with chunks of shrimp, spring onions, Thai shallots and a fried egg, accompanied by +/- 350g giant Ayutthaya river prawn

Thai wok oyster omelette - ไข่เจียวหอยนางรม 425  
Two eggs well beaten and mixed with quartered Korean oysters, shallots, spring onions and a hint of chili

Phad Thai goong mae nam - ผัดไทยกุ้งแม่น้ำ 1735  
Classic Thai dish of stir-fried rice noodles with fresh shrimp, roasted bean curd, tamarind sauce, beansprouts and roasted nuts, +/- 350g giant Ayutthaya river prawn

Two-way tomato pasta - พาสต้าซอสมะเขือเทศชั้นดราย 420  
From the chef's days in Italy: pasta tossed with sundried tomatoes and olive relish, topped with confit tomatoes

- With chicken - พาสต้าไก่ซอสมะเขือเทศชั้นดราย 470

Spaghetti carbonara - คาโบนาร่า 420  
Spaghetti tossed with lardo, egg yolk and fresh cream, served with a soft sous-vide egg and topped with crispy bacon

Lamb ragout - พาสต้าราดซอสแกะ 675  
Lamb braised for six hours in an apple & port wine sauce until wonderfully tender, Served with your choice of pasta  
**(fettuccini, penne, spaghetti or risotto)**

# What's for lunch?

## From the grill

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
Fish & chips - ปลาสดอลดีชุบแป้งทอด Dory fillets dipped in our signature batter and then shallow-fried to perfection, served with triple-cooked fries, tomato ketchup and tartare sauce	605
Kor muu yang - คอหมูย่าง Chargrilled marinated pork collar served with sticky rice and a smoked chili dressing	405
Som tam, khow nwaow , gai yang - ส้มตำ ข้าวเหนียว ไก่ย่าง Chargrilled marinated chicken thigh with a salad of green papaya, crushed garlic, chili, tomato, lime and palm sugar, served with sticky rice	380
Angus beef tagliata - เนื้อสันในย่างกะทือร้อน 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

## 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 – ทีรามิสุ 345  
A classic Italian dessert made with whipped mascarpone, coffee soaked savoiardi biscuits and laced with a double espresso reduction

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

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

Crème brûlée - ครีมนูเด่ 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

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  
Sweet strawberry