

**SOUP FOR START**

Mushroom soup – ซุปเห็ด ๖	295
A blend of mixed forest mushrooms infused with local Thai herbs and topped with cream	
Pumpkin soup – ซุปฟักทอง ๖	260
Organically grown pumpkin slow roasted then blended with an array of Thai herbs and spices, topped with roasted coconut flakes	
Tom kha gai – ต้มข่าไก่	270
Sliced chicken breast in coconut broth infused with lemongrass, galangal and kaffir lime leaves	
Tom yum goong – ต้มยำกุ้ง	385
Hot and sour soup with ocean prawns, straw mushrooms, lemongrass, chili paste and cherry tomatoes	
Tom yum mushroom – ต้มยำเห็ด ๖	240
Hot and sour mixed mushroom broth infused with shallots, Chinese coriander and Thai chili	

**SALAD AND APPERTISER**

Yum puu nim tod mamuang – ยำปูนิม	375
Tempura-fried soft shell crab and green mango salad with roasted cashew nuts, Thai herbs and a chili & lime dressing	
Yum talay – ยำทะเล	415
Prawns, baby squid, mussels and sliced market fish, poached and tossed with Thai celery, tomatoes, onions, chili and lime dressing	
Yum pla salmon – ยำปลาแซลมอน	455
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	
Som tam- Gai yang – ส้มตำ ไก่ย่าง	305
Char grilled marinated chicken thigh with a salad of green papaya with crushed garlic, chili, tomatoes, lime and palm sugar served with crispy local vegetables, sticky rice and smoked chili dressing	
Chicken Caesar salad – ซีซาร์สลัดไก่	325
Grilled chicken thigh with crisp lettuce, classic Caesar dressing, topped with quail egg, bacon, white anchovies and parmesan cheese	
Sa-tae ruam – สะเต๊ะรวม	365
Skewers of chicken, pork and beef, marinated in yellow curry sauce then chargrilled and served with cucumber relish and roasted peanut sauce	
Prawn skewers – กุ้งลายเสือย่างเสิร์ฟพร้อมน้ำจิ้มไก่ และโฟมผักชี	515
Five succulent tiger prawn skewers, served with sweet chili sauce and coriander foam that resembles the pagodas of our famous neighbour, Wat Arun	

# What's for Lunch?

Yellow fin tuna tartare – ทูน่าทาร์ทาร์ 440  
Fresh yellow fin tuna with avocado and wonton crackers, Japanese mayonnaise and caviar

## WOK AND CURRY

Australian Wagyu krapow – กะเพราเนื้อวากิว  
Slices of Wagyu beef striploin MB5-6 stir-fried with hot basil, oyster sauce and chili, topped with crispy basil

- 200g 890  
- 300g 1290

Australian Wagyu nam man hoy – เนื้อวากิวผัดน้ำมันหอย  
Slices of Wagyu beef grade 5-6 stir-fried with shitake mushrooms, spring onions, organic vegetables and supreme oyster sauce, topped with crispy garlic

- 200g 890  
- 300g 1290

Kana muu krop – คะน้าหมูกรอบ 330  
Crispy pork belly stir-fried with Chinese broccoli, chili and oyster sauce

Kana Hong Kong sauce poo – คะน้าฮ่องกงซอสปู 345  
Chinese broccoli stir-fried with oyster sauce, crab meat and topped with crispy garlic

Ped yang phad cha – เป็ดย่างผัดฉ่า 355  
Roasted duck stir-fried with wild fingerroot, garlic, chili and young peppers

Chuu chee ruam mitr – ชูชีรวมมิตร 685  
An aromatic dry red chili curry of ocean prawns, market fish and mussels, with coconut cream and kaffir lime

Gaeng phed ped yang – แกงเผ็ดเป็ดย่าง 390  
Local Thai duck roasted for four hours then sliced and cooked in a red curry coconut sauce with lychees, sweet basil and chili

Gaeng kiew waan gai – แกงเขียวหวานไก่ 295  
Sliced chicken breast poached in green curry sauce with pea eggplants, kaffir lime, coconut milk and sweet basil

Gaeng panaeng muu – แกงพะนางหมู 330  
Pork loin cooked in red coconut curry sauce, flavoured with Thai basil, roast shallots and shredded kaffir lime leaves

Phad pak ruam – ผัดผักรวม 220  
Stir-fried mixed vegetables in oyster sauce with crispy garlic

Thai wok omelette – ไข่เจียวหอยนางรม 380  
Four eggs well beaten and mixed with quartered Korean oysters, shallots, spring onions and a hint of chili

# What's for Lunch?

Gaeng som goong kai tod cha-om – แกงส้มกุ้งไข่ทอดชะอม	485
A southern-style sour orange curry made with tamarind, white prawns and a Thai-style omelette	
Pla sam rod / Pla kratiem prik Thai – ปลาสามรส / ปลากระเทียม	595
Whole sea bass fried in a golden crispy batter, served with caramelized garlic and chili, sautéed onions, peppers and coriander leaves	

## RICE AND NOODLES

Khow pad goong mae nam – ข้าวผัดกุ้งแม่น้ำ	1750
Wok-fried organic jasmine rice with chunks of shrimp, spring onions, Thai shallots and a fried egg, accompanied by +/- 350g giant Ayutthaya river prawn	
Phad thai goong mae nam – ผัดไทกุ้งแม่น้ำ	1750
Classic Thai dish of stir-fried rice noodles with fresh shrimp, roasted bean curd, tamarind sauce, beansprouts and roasted nuts, accompanied by +/- 350g giant Ayutthaya river prawn	
Khow pad poo – ข้าวผัดปู	385
Southern-style wok-fried jasmine rice with blue crab meat, spring onion and yellow curry powder, topped with a fried egg	
Kao soi gai – ข้าวซอยไก่	345
Delicately spiced soup of boneless chicken thigh 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	

## PASTA

Truffle – สปาเกตตีทรัฟเฟิล	490
Spaghetti with fresh truffle, lemon zest, mixed mushroom and mascarpone cheese	
Carbonara – คาร์บอนาร่า	375
Spaghetti tossed with lardo, egg yolk and fresh cream, served with a soft sous-vide egg and topped with crispy bacon	
Parmesan pesto – พาเมซาลเพสโต้	360
Traditional Italian sauce from Genoa tossed with spaghetti and sundried cherry tomato	
Two-way tomato pasta – พาสต้าซอสมะเขือเทศชั้นดราย ⑤	335
From the chef's days in Italy: pasta tossed with sundried tomatoes and olive relish, topped with confit tomatoes	
Spaghetti aglio olio – สปาเกตตีไอลิโอ	305
Traditional Italian pasta from Naples with garlic, olive oil and chili flakes	
-Bacon	350
-Seafood	390

All prices are in Thai Baht and subject to 10% service charge and 7% value added tax

# What's for Lunch?

## FRIED AND GRILL

Kor muu yang – คอหมูย่าง	325
Chargrilled marinated pork collar served with sticky rice and a smoked chili dressing	
Goong tord kratium – กุ้งทอดกระเทียม	465
Deep fried ocean prawns with garlic, coriander and oyster sauce	
Fish & chips – ปลา แอนด์ ชีฟ	485
Barramundi dipped in our signature batter and then shallow-fried to perfection, served with triple-cooked fries, tomato ketchup and tartare sauce	
Salt 'n' pepper squid – ปลาหมึกชุบแป้งทอด	310
Banana squid dusted with black pepper and crystal salt flakes then perfectly fried until golden, served with fresh lime and sweet chili aioli	

## SALA SIDES

Organic jasmine rice	45
French fries with garlic aioli	180
Peppery rocket salad with signature onion dressing	190
Steamed vegetables	125
Triple-cooked fries with Meldon sea salt	180
Sticky rice	45
Grilled asparagus	180

## SOMETHING SWEET

Tiramisu – ทิรามิสุ	275
A classic Italian dessert made with whipped mascarpone, coffee soaked savioardi biscuits and laced with a double espresso reduction	
Double chocolate Callebaut brownie – ดับเบิลช็อคโกแลตบราวนี่	285
Double chocolate brownie served with vanilla bean ice-cream and chocolate ganache sauce	
Sala signature molten lava – ช็อคโกแลตลาวา	285
Molten chocolate lava cake, the ultimate chocolate lover's dessert which has the elements of a chocolate cake and soufflé	
Crème brûlée – ครีมนูว์เล่	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	
Tropical fruit plate – ผลไม้รวม	205
Freshly-cut tropical seasonal fruits, served with a wedge of fresh lime	
Italian gelato – ไอศกรีม	105/scoop
Vanilla / Chocolate / Fresh Coconut / Mango / Strawberry	

All prices are in Thai Baht and subject to 10% service charge and 7% value added tax

**SOUP FOR START**

Mushroom soup – ซุปเห็ด ๖	295
A blend of mixed forest mushrooms infused with local Thai herbs and topped with cream	
Tom kha gai – ต้มข่าไก่	270
Sliced chicken breast in a coconut broth infused with lemongrass, galangal and kaffir lime leaves	
Tom yam goong – ต้มยำกุ้ง	385
Hot and sour soup with ocean prawns, straw mushrooms, lemongrass, chili paste and cherry tomatoes	
Tom yam mushroom – ต้มยำเห็ด ๖	240
Hot and sour mixed mushroom broth infused with shallots, Chinese coriander and Thai chili	

**FOR LOVERS OF OYSTERS**

Plar oyster – ปลาหอยนางรม	575
Thai-style, served with a spicy herb salad of lemongrass, kaffir lime leaves, chili paste, local shallots and lime dressing	
Thai wok oyster omelette – ไข่เจียวหอยนางรม	380
Four 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 APPERTISERS**

Prawn skewers – กุ้งลายเสือย่างเสริฟพร้อมน้ำจิ้มไก่ และโฟมผักชี	515
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	440
Fresh yellow fin tuna with avocado and wonton crackers, Japanese mayonnaise and caviar	
Salt 'n' pepper squid – ปลาหมึกชุบแป้งทอด	310
Banana squid dusted with black pepper and crystal salt flakes then perfectly fried until golden, served with fresh lime and sweet chili aioli	
Chicken Caesar salad – ซีซาร์สลัดไก่	325
Grilled chicken thigh with crisp lettuce, classic Caesar dressing, topped with quail egg, bacon, white anchovies and parmesan cheese	
Peppery rocket salad – ร็อคเก็ตสลัด	390
With roasted beetroot, feta cheese, orange segments, pistachio nuts and roasted onion dressing	

# What's for dinner?

Sa-tae ruam – สะเต๊ะรวม	365
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	265
Golden fried pastry shell filled with minced pork, roasted rice and Thai shallots, with a mint, chili & lime dressing	
Tod man pla – ทอดมันปลา	260
White fish fillet with red curry paste, snake beans and kaffir lime leaves, served with a cucumber, shallot & chili relish	
Chicken spring rolls – ปอเปี๊ยะไก่	265
House-made Thai chicken curry with fresh vegetables, served with tamarind & peanut and sweet chili sauce dips	
Yam pla salmon pak chee ruam – ยำปลาแซลมอน	455
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	375
Tempura-fried soft shell crab and green mango salad with roasted cashew nuts, Thai herbs and a chili & lime dressing	
Laab tuna – ลาบทูน่า	440
Diced yellowfin tuna mixed with Thai herbs and rice powder, served with burnt cucumber	
Kor muu yang – คอหมูย่าง	325
Chargrilled marinated pork collar served with sticky rice and a smoked chili dressing	

## SUCCULENT SEAFOOD

Marinated tiger prawns with chorizo – กุ้งลายเสือหมักเสริฟพร้อมข้าวรีซอตโต้ซอสโชริโซ่	775
Grilled tiger prawns with a green pea, spring onion & parmesan risotto, served with chorizo and smoked paprika relish	
Chilean sea bass – ปลาหิมะย่างหมักซอสส้มและมิโซะ	965
Marinated with orange and miso, sautéed spinach, baby potatoes and tomato salsa	
Tikka spiced salmon fillet – สเต็กปลาแซลมอน	610
Tasmanian salmon dusted with tikka spices, served with a green lentil salad, cucumber slivers and cherry tomatoes, laced with ginger yoghurt and topped with an asparagus spear and charcoal tuile	
Chuu chee ruam mitr – ชูชีรวมมิตร	685
An aromatic dry red chili curry of ocean prawns, market fish and mussels, with coconut cream and kaffir lime	

# What's for dinner?

Khow pad goong mae nam – ข้าวผัดกุ้งแม่น้ำ 1750  
Wok-fried organic jasmine rice with chunks of shrimp, spring onions, Thai shallots and a fried egg, accompanied by +/- 350g giant Ayutthaya river prawn

Pla sam rod / Pla kratiem prik Thai – ปลาสามรส / ปลากระเทียมพริกไทย 595  
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

Puu nim phad pong karee – ปูนิ่มผัดผงกะหรี่ 475  
Stir-fried soft shell crab with yellow curry powder, white onions, coconut milk and Chinese celery

## MAIN SELECTION

Confit leg of duck – ยำส้มโอน่องเบ็ด 665  
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 675  
Served with roast pumpkin purée and sautéed spinach, topped with an apple & young ginger marmalade

Chicken supreme – ไก่ราดซอสเกรวี่ 550  
Cooked sous vide and served with a truffle mashed potato served with mixed forest mushrooms, a goat's cheese croquette and vine cherry tomatoes

Massaman kha gae – มัสมันขาแกะ 585  
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 390  
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 570  
Fragrant red coconut curry with slow-braised beef cheeks, acacia leaves, Asian mushrooms and crispy betel leaves, served with steamed jasmine rice

Gaeng som goong kai tod cha-om – แกงส้มกุ้งไข่ทอดชะอม 455  
A southern-style sour orange curry made with tamarind, white prawns and a Thai-style omelette

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Kao soi gai – ข้าวซอยไก่	345
Delicately spiced soup of boneless chicken thigh 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 ๖	220
Stir-fried mixed vegetables in oyster sauce with crispy garlic	
Giant Ayutthaya river prawn – กุ้งแม่น้ำย่าง	1550
+/- 350g giant Ayutthaya river prawn grilled to perfection and served with our very own home-made Thai spicy red sauce and fresh lime wedge	
Lamb ragout – พาสต้าราดซอสแกะ	540
Lamb braised for six hours in an apple & port wine sauce until wonderfully tender, Served with your choice of pasta <b>penne, spaghetti or risotto,</b>	
Wagyu krapao – กะเพราเนื้อวากิว	
Slices of Wagyu beef striploin MB5-6 stir-fried with hot basil, oyster sauce and chili, topped with crispy basil	
- 200g	890
- 300g	1290
Truffle – สปาเกตตี้ทรัฟเฟิล	490
Spaghetti with fresh truffle, lemon zest, mixed mushroom and mascarpone cheese	
Two-way tomato pasta – พาสต้าซอสมะเขือเทศชั้นดราย ๖	335
From the chef's days in Italy: pasta tossed with sundried tomatoes and olive relish, topped with confit tomatoes	
- With chicken – พาสต้าไก่ซอสมะเขือเทศชั้นดราย	375



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French fries with garlic aioli	180
Peppery rocket salad with signature onion dressing	190
Steamed vegetables	125
Triple-cooked fries with Meldon sea salt	180
Sticky rice	45
Grilled asparagus	180

## SOMETHING SWEET

Tiramisu – ทีรามิสุ	275
A classic Italian dessert made with whipped mascarpone, coffee soaked savioardi biscuits and laced with a double espresso reduction	
Double chocolate Callebaut brownie – ดับเบิลช็อคโกแลตบราวน์	285
Double chocolate brownie served with vanilla bean ice-cream and chocolate ganache sauce	
Sala signature molten lava – ช็อคโกแลตลาวา	285
Molten chocolate lava cake, the ultimate chocolate lover's dessert which has the elements of a chocolate cake and souffle	
Crème brûlée – ครีมบูเล่	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	
Tropical fruit plate – ผลไม้รวม	205
Freshly-cut tropical seasonal fruits, served with a wedge of fresh lime	
Italian gelato – ไอศกรีม	105/scoop
Vanilla	
Chocolate	
Fresh coconut	
Mango mango	
Strawberry	