

What's for Lunch?

SOUP FOR START

Mushroom soup - ซุปเห็ด ๖ A blend of mixed forest mushrooms infused with local Thai herbs and topped with cream	320
Pumpkin soup - ซุปฟักทอง ๖ Organically grown pumpkin slow roasted then blended with an array of Thai herbs and spices, topped with roasted coconut flakes	260
Tom kha gai - ต้มข่าไก่ Sliced chicken breast in a coconut broth infused with lemongrass, galangal and kaffir lime leaves	280
Tom yum goong - ต้มยำกุ้ง Hot and sour soup with ocean prawns, straw mushrooms, lemongrass, chili paste and cherry tomatoes	420
Tom yum mushroom - ต้มยำเห็ด ๖ Hot and sour mixed mushroom broth infused with shallots, Chinese coriander and Thai chili	260

SALAD AND APPERTIZER

Yum puu nim tod mamuang - ยำปูนิ่ม Tempura-fried soft shell crab and green mango salad with roasted cashew nuts, Thai herbs and a chili & lime dressing	390
Yum talay - ยำทะเล Prawns, baby squid, mussels and sliced market fish, poached and tossed with Thai celery, tomatoes and onions, chili and lime dressing	490
Yum pla salmon - ยำปลาแซลมอน 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	490
Som tam-Gai yang - ส้มตำ ไก่ย่าง 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	320
Chicken Caesar salad - ซีซาร์สลัดไก่ Grilled Caesar salad with smoked chicken breast and crispy croquettes, prosciutto crumble Lightly grilled romaine lettuce, parmesan cheese, quails egg and Spanish anchovy	420

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Sa-tae ruam - สะเต๊ะรวม	390
Skewers of chicken, pork and beef, marinated in yellow curry sauce then chargrilled and served with cucumber relish and roasted peanut sauce	
Prawn skewers - กุ้งลายเสือย่างเสริฟพร้อมน้ำจิ้มไก่ และโฟมผักชี	550
Five succulent tiger prawn skewers, served with sweet chili sauce and coriander foam that resembles the pagodas of our famous neighbour, Wat Arun	
Tuna ceviche - ทูน่าเซวีนเซ่	520
Cured AAA Tuna ceviche with torched avocado and chilled watermelon gaspacho	

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 a 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	990
- 300g	1390
Kana muu krop - ค่าน้ำหมูกรอบ	390
Crispy pork belly stir-fried with Chinese broccoli, chili and oyster sauce	
Kana Hongkong sauce poo - ค่าน้ำซอสปู	390
Chinese broccoli stir-fried with oyster sauce, crab meat and topped with crispy garlic	
Ped yang phad cha - เป็ดย่างผัดฉ่า	390
Roasted duck stir-fried with wild fingerroot, garlic, chili and young peppers	
Chuu chee ruam mitr - ฉู่ฉี่รวมมิตร	690
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	

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Gaeng kiew waan gai - แกงเขียวหวานไก่	320
Sliced chicken breast poached in green curry sauce with pea eggplants, kaffir lime, coconut milk and sweet basil	
Gaeng panaeng muu - แกงแพนงหมู	350
Pork loin cooked in red coconut curry sauce, flavoured with Thai basil, roast shallots and shredded kaffir lime leaves	
Phad pak ruam - ผัดผักรวม ⑤	220
Stir-fried mixed vegetables in oyster sauce with crispy garlic	
Thai wok oyster omelette - ไข่เจียวหอยนางรม	420
Four eggs well beaten and mixed with quartered Korean oysters, shallots, spring onions and a hint of chili	
Gaeng som goong kai tod cha-om - แกงส้มกุ้งไข่ทอดชะอม	550
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	620
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	420
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	350
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	

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PASTA

Truffle - สปาเกตตี้ทรัฟเฟิล	550
Spaghetti with fresh truffle, lemon zest, mixes mushroom and mascarpone cheese	
Carbonara - คาร์บอนาร่า	390
Spaghetti tossed with lardo, egg yolk and fresh cream, served with a soft sous-vide egg and topped with crispy bacon	
Parmesan pesto - พาเมซาลเพสโต	390
Traditional Italian sauce from Genoa tossed with spaghetti and sundried cherry tomato	
Two-way tomato pasta - พาสต้าซอสมะเขือเทศชั้นดราย ⑤	390
From the chef's days in Italy: pasta tossed with sundried tomatoes and olive relish, topped with confit tomatoes	
Spaghetti aglio olio - สปาเกตตี้ไอลิโอ	320
Traditional Italian pasta from Naples with garlic, olive oil and chili flakes	
- Bacon	350
- Seafood	390

FRIED AND GRILL

Kor muu yang - คอหมูย่าง	350
Char-grilled marinated pork collar served with sticky rice and a smoked chili dressing	
Goong tord kratium - กุ้งทอดกระเทียม	490
Deep fried ocean prawns with garlic, coriander and oyster sauce	
Fish & chips - ฟิช แอนด์ ชิป	490
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	350
Banana squid dusted with black pepper and crystal salt flakes then perfectly fried until golden, served with fresh lime and sweet chili aioli	
Wagyu Beef burger - เบอร์เกอร์เนื้อวากิว	690
Wagyu Beef patty grilled to perfection and served with cheddar cheese, organic vegetables and caramelized onion on a soft toasted bun and French fries	

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SALA SIDES

Organic jasmine	45
French fries with garlic aioli	180
Peppery rocket salad with signature onion dressing	200
Steamed vegetables	130
Triple-cooked fries with Meldon sea salt	180
Sticky rice	45
Grilled asparagus	200

SOMETHING SWEETS

Tiramisu - ทิรามิสุ	290
A classic Italian dessert made with whipped mascarpone coffee soaked savoiardi biscuits and laced with a double espresso reduction	
Double chocolate Callebaut brownie - คับเบิลชีอคโกแลตบราวน์	290
Double chocolate brownie served with vanilla bean ice-cream and chocolate ganache sauce	
Sala signature molten lava - ช็อกโกแลตลาวา	390
Molten chocolate lava cake, the ultimate chocolate lover's dessert which has the elements of a chocolate cake and soufflé	
Crème brûlée - ครีมบุลเล่	290
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	
Sticky rice and mango with coconut panna cotta – ข้าวเหนียวมะม่วงพานาคอตต้า	350
Fresh mango, sticky rice, mango sorbet, toasted coconut panna cotta, crispy mung beans, and mango coconut macaron	
Tropical fruit plate - ผลไม้รวม	220
Freshly-cut tropical seasonal fruits, served with a wedge of fresh lime	
Italian gelato - ไอศกรีม	120 /scoop
Vanilla	
Chocolate	
Fresh Coconut	
Mango	
Strawberry	

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Mushroom soup - ซุปเห็ด ⑤	320
A blend of mixed forest mushrooms infused with local Thai herbs and topped with cream	
Tom kha gai - ต้มข่าไก่	280
Sliced chicken breast in a coconut broth infused with lemongrass, galangal and kaffir lime leaves	
Tom yam goong - ต้มยำกุ้ง	420
Hot and sour soup with ocean prawns, straw mushrooms, lemongrass, chili paste and cherry tomatoes	
Tom yam mushroom - ต้มยำเห็ด ⑤	260
Hot and sour mixed mushroom broth infused with shallots, Chinese coriander and Thai chili	

FOR THE LOVER OF OYSTER

Plar oyster - ปลาหอยนางรม	590
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	420
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 APPERTIZERS

Prawn skewers - กุ้งลายเสือย่างเสริฟพร้อมน้ำจิ้มไก่ และโฟมผักชี	550
Five succulent tiger prawn skewers, served with sweet chili sauce and coriander foam that resembles the pagodas of our famous neighbour, Wat Arun	
Tuna ceviche - ทูน่าเซวินเซ่	520
Cured AAA Tuna ceviche with torched avocado and chilled watermelon gaspacho	
Salt 'n' pepper squid - ปลาหมึกชุบแป้งทอด	350
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	420
Grilled Caesar salad with smoked chicken breast and crispy croquettes, prosciutto crumble Lightly grilled romaine lettuce, parmesan cheese, quails egg and Spanish anchovy	

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Peppery rocket salad - ร็อคเก็ตสลัด	390
With roasted beetroot, feta cheese, orange segments, pistachio nuts and roasted onion dressing	
Sa-tae ruam - สะเต๊ะรวม	390
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	290
Golden fried pastry shell filled with minced pork, roasted rice and Thai shallots, with a mint, chili & lime dressing	
Tod man pla - ทอดมันปลา	290
White fish fillet with red curry paste, snake beans and kaffir lime leaves, served with a cucumber, shallot & chili relish	
Chicken spring rolls - ปอเปี๊ยะไส้ไก่	290
House-made Thai chicken curry with fresh vegetables, served with tamarind & peanut and sweet chili sauce dips	
Yam pla salmon pak chee ruam - ยำปลาแซลมอน	490
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	390
Tempura-fried soft shell crab and green mango salad with roasted cashew nuts, Thai herbs and a chili & lime dressing	
Kor muu yang - คอหมูย่าง	350
Chargrilled marinated pork collar served with sticky rice and a smoked chili dressing	

SUCCULENT SEAFOOD

Chilean sea bass - ปลาหิมะย่างหมักซอสส้มและมิโซะ	990
Marinated with orange and miso, sautéed spinach, baby potatoes and tomato salsa	
Tikka spiced salmon fillet - สเต็กปลาแซลมอน	650
Tasmanian salmon dusted with tikka spices, served with a green lentil salad, cucumber slivers and cherry tomatoes, laced with a ginger yoghurt and topped with an asparagus spear and charcoal tuile	
Chuu chee ruam mitr - ชูชีรวมมิตร	690
An aromatic dry red chili curry of ocean prawns, market fish and mussels, with coconut cream and kaffir lime	
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	

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<p>Phad thai goong mae nam - ผัดไทกุ้งแม่น้ำ</p> <p>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</p>	1750
<p>Pla sam rod / Pla kratiem prik Thai - ปลาสามรส / ปลากระเทียม</p> <p>Whole sea bass fried in a golden crispy batter, served with caramelized garlic and chili, sautéed onions, peppers and coriander leaves</p> <p>Or</p> <p>With garlic and black peppercorn sauce</p>	620
<p>Puu nim phad pong karee - ปูนิ่มผัดผงกะหรี่</p> <p>Stir-fried soft shell crab with yellow curry powder, white onions, coconut milk and Chinese celery</p>	490

MAIN SELECTION

<p>Confit leg of duck - ย่ำส้มโอน่องเปิด</p> <p>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</p>	690
<p>Twice-cooked crispy pork belly - หมูสามชั้นนอบกรอบ</p> <p>Served with roast pumpkin purée and sautéed spinach, topped with an apple & young ginger marmalade</p>	690
<p>Chicken supreme - ไก่ราดซอสเกรวี่</p> <p>Cooked sous vide and served with a truffle mashed potato, mixed forest mushrooms, a goat's cheese croquette and vine cherry tomatoes</p>	690
<p>Massaman kha gae - มีสมันขาแกะ</p> <p>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</p>	690
<p>Gaeng phed ped yang - แกงเผ็ดเปิดย่าง</p> <p>Local Thai duck roasted for four hours then sliced and cooked in a red curry coconut sauce with lychees, sweet basil and chili</p>	390
<p>Gaeng khua neua kam wua - แกงคั่วเนื้อแก้มวัว</p> <p>Fragrant red coconut curry with slow-braised beef cheeks, acacia leaves, Asian mushrooms and crispy betel leaves.</p>	590

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<p>Gaeng som goong kai tod cha-om - แกงส้มกุ้งไข่ทอดชะอม</p> <p>A southern-style sour orange curry made with tamarind, white prawns and a Thai-style omelette</p>	550
<p>Kao soi gai - ข้าวซอยไก่</p> <p>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</p>	350
<p>Phad pak ruam - ผัดผักรวม ⑤</p> <p>Stir-fried mixed vegetables in oyster sauce with crispy garlic</p>	220
<p>Giant Ayutthaya river prawn - กุ้งแม่น้ำย่าง</p> <p>+/- 350g giant Ayutthaya river prawn grilled to perfection and served with our very own home-made Thai spicy red sauce and fresh lime wedge</p>	1650
<p>Lamb ragout - พาสต้าราดซอสแกะ</p> <p>Lamb braised for six hours in an apple & port wine sauce until wonderfully tender, Served with your choice of pasta (<i>penne, spaghetti or risotto</i>)</p>	690
<p>Wagyu krapao - กะเพราเนื้อวากิว</p> <p>Slices of Wagyu beef striploin MB5-6 stir-fried with hot basil, oyster sauce and chili, topped with a crispy basil</p>	
	890
	1290
<p>Truffle - สปาเกตตี้ทรัฟเฟิล</p> <p>Spaghetti with fresh truffle, lemon zest, mixes mushroom and mascarpone cheese</p>	550
<p>Two-way tomato pasta - พาสต้าซอสมะเขือเทศชั้นดราย ⑤</p> <p>From the chef's days in Italy: pasta tossed with sundried tomatoes and olive relish, topped with confit tomatoes</p>	390
<p>- With chicken - พาสต้าไก่ซอสมะเขือเทศชั้นดราย</p>	450

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Organic jasmine	45
French fries with garlic aioli	180
Peppery rocket salad with signature onion dressing	200
Steamed vegetables	130
Triple-cooked fries with Meldon sea salt	180
Sticky rice	45
Grilled asparagus	200

SOMETHING SWEETS

<p>Tiramisu - ทีรามิสุ 290</p> <p>A classic Italian dessert made with whipped mascarpone coffee soaked savioardi biscuits and laced with a double espresso reduction</p>
<p>Double chocolate Callebaut brownie - ดับเบิ้ลช็อคโกแลตบราวนี่ 290</p> <p>Double chocolate brownie served with vanilla bean ice-cream and chocolate ganache sauce</p>
<p>Sala signature molten lava – ช็อคโกแลตลาวา 390</p> <p>Molten chocolate lava cake, the ultimate chocolate lover's dessert which has the elements of a chocolate cake and soufflé</p>
<p>Crème brûlée - ครีมบูเล่ 290</p> <p>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</p>
<p>Sticky rice and mango with coconut panna cotta - ข้าวเหนียวมะม่วงพานาคอตต้า 350</p> <p>Fresh mango, sticky rice, mango sorbet, toasted coconut panna cotta, crispy mung beans, and mango coconut macaron</p>
<p>Tropical fruit plate - ผลไม้รวม 220</p> <p>Freshly-cut tropical seasonal fruits, served with a wedge of fresh lime</p>
<p>Italian gelato - ไอศกรีม 120/scoop</p> <p>Vanilla</p> <p>Chocolate</p> <p>Fresh coconut</p> <p>Mango mango</p> <p>Strawberry</p>

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