



## SALADS

### Western Salads

Peas & Sugar Snap Salad	
lightly blanched peas and snaps, zucchini & charred asparagus, crisp lettuce, oranges, Greek feta and toasted almonds with mint & lemon (v)	300
The Pumpkin	
oven roasted pumpkin & tomato salad, with goat's cheese, pumpkin seeds, basil pesto and red onion (v)	300
Classic Caesar	
romaine cos lettuce leaves & poached egg with bread crisps, pancetta, Parmigiano, anchovy dressing and smoked chicken	350
Chicken and Bacon	
char grilled avocado with oven dried tomatoes, mixed lettuce leaves, creamy mozzarella and rosemary leaves	360

### Thai Salads

Pomelo Salad (yam som o)	
southern Thai salad of juicy pomelo and water chestnut with dry roasted coconut, fresh mint leaf and a touch of chilli, shallots and peanuts (v)	270
Green Mango Salad (yam mamuang)	
young sour green mango and cherry tomatoes with dry shrimp, peanut, cashew nuts, coriander, chilli & crisp deep fried Asian sea bass	280
Young Papaya Salad (som tam)	
the famous muddled green papaya and spice with cherry tomato, garlic, snake beans, peanuts and dried shrimp	280
Glass Noodle Seafood Salad (yam woonsen)	
delicately spiced mixed seafood and minced pork with glass noodles, celery, onion, tomato and wood mushrooms	300
Waterfall Chicken Salad (namtok gai yang)	
sliced grilled chicken with shallots, ground toasted rice, spice, local Thai herbs and touch of lime juice	280



## SOUPS

### Thai Soups

Coconut Soup (dtom kha) roasted chicken wings in a coconut and lemongrass soup with galangal, kaffir lime, chilli, mushroom, shallots and spring onion	280
Tamarind Bass Soup (dtom klong pla) soup of Asian sea bass and lemongrass with tamarind water, coriander and dry roasted chillies	290

## STARTERS

### Western Starters

Fish Tartare lime cured Asian sea bass with freshly grated coconut and compressed mango, roasted chilli flakes & lime leaf with coriander	350
Cured Meat Board to share Serrano ham, mortadella, pastrami, salami with olives, pickles, Manchego cheese, mozzarella, grissini & toast with tapenade	650 (400 for one)

### Thai Starters

Spring Rolls (popia pak) deep fried vegetable spring rolls with a red pepper ginger marmalade, grilled cabbage and cucumber (v)	260
Curried Grilled Shrimp (ngob kung) banana leaf wrapped & grilled Shrimp with curry paste and toasted coconut, coriander	280
Peanut Chicken (satay gai) peanut marinated grilled chicken thigh & breast with pickled cucumber and a spiced peanut sauce (4 sticks)	290
Curried Wings (peek gai tord) twice cooked curried chicken wings with crisp kaffir lime leaves and a sweet chilli sauce, cucumber	290



## SANDWICHES

### Western Sandwiches

(with a choice of fries or chips)

#### Singha Taco

crispy beer battered Asian sea bass with a tomato & cucumber salsa, red cabbage, avocado, sour cream and grated lime zest 370

#### Tent Clubhouse

roasted chicken triple decker house brown or white sandwich, paprika mayonnaise, bacon, smoked cheese and roquette 380

#### Chicken Miso

shredded smoked chicken mixed with garlic miso mayonnaise and garlic chips, roquette & romaine cos lettuce, grilled pitta 370

#### Pastrami & Onion

Joe Sloane's pastrami with cheddar, onion marmalade, wild roquette and horseradish sauce on charcoal charred brioche 380

#### Angus Burger

Australian beef 'chuck & rib' on our toasted brioche bun with caramelised onions, aged cheddar, bacon and gherkins 450



## MAIN COURSE

### Western seafood

Beer Battered Fish Asian sea bass dipped in singha beer batter served with steakhouse chips, lemon tartare sauce, crushed minted peas	450
Saffron Asian Sea Bass pan roasted local sea bass with a sauce of capers, king shrimp, clams, cucumber ribbons and roasted saffron potatoes, spring onion mayonnaise and lemon butter	495

### Thai seafood

Crab Fried Rice (kao pad puu) jasmine rice and blue swimmer crab wok fried with Chinese chive, coriander, duck egg and spring onion	360
Tamarind Seafood Noodle (pad thai) wok fried rice noodles, mixed seafood, egg, tofu, tamarind sauce, chives and beansprouts	380
Crab Curry (gang puu) aromatic local curry of blue swimming crab and coconut laced with turmeric and finished with betel leaf & Thai basil	400
Curried Asian Sea Bass (pad pet pla) wok fried Asian sea bass with curry paste, green peppercorns, red chilli and kaffir lime leaf	390
Squid Holy Basil (pad grapow pla meuk) wok fried local market squid and hot holy basil and chilli served with a fried duck egg over organic jasmine rice	380

### Western meat

Serrano Pizza Italian tomato and buffalo mozzarella topped with Parmigiano, Serrano ham and roquette leaves	400
It's The Pig's Cheek 8-hour slow roasted pig's cheek glazed with red wine sauce and served with pan fried scallops, celeriac puree, black truffle, lemon pickled apple and red wine sauce with pink peppercorn	580
Veal Tenderloin grilled Australian veal tenderloin with "anna potatoes" burnt onion, pickled shimeji mushrooms, butter confit leeks, ox cheek croquette and a red wine sauce (h)	1100

## Thai meat

Beef Soy Sauce (nua pad sii uuu) wide rice noodle with soy sauce and beef striploin, garden fresh kale, oyster sauce, egg and garlic crisps	350
Rice Noodle Gravy (rad nar mee krob) pork neck and organic chicken with kale and tapioca, soy sauce and topped with crisp yellow noodles	350
Beef Peanut Curry (gang penang nua) grilled Australian striploin and peanut coconut curry with kaffir lime leaf, Thai basil (h)	450
Aromatic Kaffir Lime Beef (khua kling nua) minced Australian beef loin with lemongrass, curry paste, red chilli and kaffir lime leaf	390

## Western vegetarian

Buffalo Pizza Italian tomatoes and buffalo mozzarella topped with fresh Italian basil and shaved Parmigiano (v)	380
chicken, salami, bacon, beef, shrimp, ham, N'duja sausage (add additional toppings to your pizza)	80 each
Garlic Truffle White Pizza garlic and black truffle butter with pan fried mushrooms and sliced Parmigiano & Pecorino, thyme leaves and pepper mascarpone (v)	390
Four Cheese Pizza Gorgonzola, buffalo mozzarella, goats cheese and Parmigiano with Italian tomatoes, thyme leaves (v)	380
Pecorino Pesto Pasta almond and tomato Trapanese pesto with linguine, roasted cherry tomatoes, pecorino cheese and organic olive oil (v)	350
Truffle, Porcini Tagliatelle Pasta pan fried mushrooms with black truffle, porcini over tagliatelle pasta with lemon mascarpone and parsley (v)	390

## Thai vegetarian

Vegetable Fried Rice (kao pad pak) wok fried jasmine rice with mixed vegetables, mushroom, egg white, tofu, soy sauce and a fried duck egg (v)	290
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\*also available extensive vegetarian Thai options, please ask for our chef

## from the grill

Choose your grilled item and select your choice of one complimentary side dish and one sauce to create that perfect dish

### SALA Signature seafood platter for TWO guests

Grilled Canadian lobster, Salmon Trout, Asian sea bass and Scallops on hot rocks with poached king shrimp, mussels, blue swimmer crab, smoked salmon pate & crab mayonnaise, garlic toasts and charred lemon 3700

### SALA Surf and Turf for TWO guests

Grilled Canadian lobster 600g with Australian veal tenderloin 160g 2800  
1500 (for 1)

Canadian Lobster 600g 1700  
Tasmanian Ocean Salmon Trout Fillet 150g 590  
Whole local Asian Sea Bass wrapped in banana leaf 500g 550  
Local King Fish Fillet 150g 495  
Local Asian Sea Bass Fillet 150g 495

Australian wagyu beef rib (h) 240g 1400  
Australian lamb rack (h) 230g 1100  
Australian veal tenderloin (h) 160g 1100  
Chicken thigh & breast 300g 440  
Joe Sloane's Cumberland sausages 200g 430

### SALA SIDES (choose one for charcoal grill)

Organic Jasmine white rice from "Raitong Organics Farm" 70  
Organic Brown rice from "Raitong Organics Farm" 70  
Roasted baby carrots, cumin coriander leaf butter (v) 120  
Wok fried vegetables with oyster sauce 120  
Siamese watercress wok tossed with soy and yellow beans (v) 120  
Celeriac, fennel, red cabbage slaw with lemon yoghurt (v) 120  
Rocket, baby spinach, dried tomato & oregano salad with olive oil (v) 120  
Tomato salad with red onion, basil and crouton (v) 120  
Charred zucchini with mint, ricotta and ras el hanout (v) 130  
Mushrooms with spinach and truffled cream (v) 140  
Olive oil mashed potatoes (v) 140  
Deep fried potato croquettes (v) 140  
Steakhouse chips or fries with Maldon sea salt and malt vinegar (v) 150  
Chips with black truffle, Parmigiano and truffle oil (v) 180

### SAUCES (choose one for charcoal grill)

Barbecue / Thai chilli & coriander 80  
Hollandaise / Béarnaise / Truffled hollandaise 95  
Red wine / Cognac, peppercorn 95  
Minted chilli sauce / Garlic Butter / Tomato, basil, shallot 80

## DESSERTS

### Western desserts

Tarte Tatin (please allow 20 minutes' cook time) baked puff pastry with salted caramel & banana, black treacle brown bread ice cream and toasted pecans	280
The Samui Mess Balinese meringue with sable biscuit, compressed mango and mango lemongrass jam, whipped kaffir lime cream, mango mousse	280
Coconut Brulee burnt coconut set cream - compressed rum pineapple with passion fruit cremaux, Thai basil, coconut rum ice cream	275
Apple Crumble Slow cooked apple with ginger and a crumble of oats, sunflower seed and cinnamon with vanilla bean ice cream	260
Valrhona salted milk chocolate ganache with chocolate soil, apricot fluid gel and opalys mousse, cocoa sable and an earl grey tea ice cream	290
Chocolate Fondant warm soft centered Valrhona Manjari chocolate fondant with raspberry gel, sorbet and freeze dried powder cocoa nib tuille	290
Cheese Board Manchego, Brie, Gorgonzola, Saint Paulin, oat cracker, fruit & celery,	440
House Made Ice Cream Treacle Brown Bread - Mango - Maldon Sea Salted Palm Sugar Vanilla - Minted Chocolate Chip - Coconut Rum Raspberry Sorbet - Earl Grey Tea	90

### Thai desserts

Mango Sticky Rice ripe mango with sticky rice and mango ice cream salted coconut cream with crisp yellow beans	190
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### Coffee

Piazza DORO coffee, Italy	150
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### Teas

<i>Dilmah</i> - Prince of Kandy, Brilliant Breakfast, Nuwara Eliya Pekoe, Darjeeling, Earl Grey, Hyson Green, Single Estate Oolong, Silver Tips, Tie Guan Yin	150
<i>Chaidim (organic Thai)</i> - Green Dragon Jasmine, White Tiger Silver Needle, Dong Ding Oolong	130