SALADS

Western salads

Burrata Salad
Italian burrata cheese with tomato three ways, Thai basil, watermelon & cucumber ribbons (v) 320

Crab Yuzu Salad
blue swimmer crab and shrimp with yuzukoshu paste & pomelo, herring roe, umami mayonnaise, yuzu daikon and sesame wonton 340

Thai salads

Pineapple Salad (yam sapparot)
grilled pineapple with cherry tomatoes, shallots and mint leaf with cucumber, chilli, peanuts and a tamarind caramel (v) 240

Seafood Salad (larb talay)
Isaan salad of squid, shrimp, Asian sea bass with lime juice, toasted ground rice & mint with saw tooth coriander 320

Pork Neck Salad (namtok kor muu)
grilled pork neck salad with shallots, toasted ground rice, chilli, mint, coriander and lime 280

Beef Salad (yam nua yang)
grilled Australian striploin salad, tomato, celery, chilli, onion, cucumber, shallot, mint, coriander (h) 320

SOUPS

Thai soups

Hot & Sour Soup (dtom yam kung nahm sai)
hot and sour shrimp lemongrass soup with galangal and a blast of chilli, lime, mushroom & coriander 300

STARTERS

Western starters

Crab Risotto
local blue swimmer crab with organic carnaroli, crab doughnuts, Parmigiano, lemon zest and shaved bottarga 420

Ocean Trout Gravlax
24 hour cured Tasmanian trout with herring roe, radish, lemon compressed apple and pickled cucumber with dill and shoots 350

King Scallop
pan seared king scallops with sweetcorn, roasted tomato jam, fried quail eggs, corn fritters and a shellfish sauce 440

Thai starters

Peanut Chicken Skewers (salay gai)
peanut marinated grilled chicken thigh and breast with pickled cucumber and spiced peanut sauce (4 skewer) 290

Thai For Two (kong ruam) perfect to share
green mango, grilled shrimp, fish cakes, turmeric squid, coconut, shrimp / pork belly relish, sun dried pork loin grilled Chiang Mai pork sausage 650

(v) vegetarian suitable | (h) halal certified | for other food allergy and intolerances please ask your server
Price in Thai Baht excluding service charge and tax
MAIN COURSE

Western seafood

Poached King Fish
local kingfish poached in butter with roasted & crisped carrots, herbed barley risotto, radish slices and a smooth carrot orange veloute with parsley oil 495

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

I’ve Got Sole
roasted fillets of local sole with yeasted cauliflower, crisp capers, golden raisins, pan roasted cauliflower, toasted almonds and mint 495

Ocean Salmon Trout
Tasmanian ocean trout with a burnt apple puree, crispy black organic rice, discs of green cabbage, asparagus spears and sugar snaps and Japanese soy dashi stock 590

(150ml 2017 Babich, Sauvignon Blanc, Marlborough, New Zealand 380)

Thai seafood

Pineapple Rice (kao pad sapparot)
jasmine rice through the wok with chunks of pineapple and shrimp, cashews and curry powder 300

Wok Noodles (pad thai)
famous rice noodle and tamarind wok fry with mixed seafood, egg, tofu, chives and fresh beansprouts 380

Hot Pan Fish (pla pad cha)
Asian sea bass & kingfish, wok fried with galangal, green pepper and chilli served on a sizzle pan with Thai basil 330

Steamed Fish (pla nueng king)
steamed whole Asian sea bass with soy sauce, spring onion, shredded ginger and black pepper 550

Baked Glass Noodles (kung op woonsen)
Baked shrimp, belly pork, glass noodle, ginger, celery, soy, onion 450

(150ml Villa Martina Pinot Grigio, Venezia, Italy 270)

Seafood Curry (gang chuu chee)
red curry of scallops, shrimp, mussels and fish with coconut milk, coriander & kaffir lime leaves, chilli 590

(150ml Pazo Senorans, Rias Baixas DO Albarino, Spain 450)
MAIN COURSE

Western meat

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 pink peppercorn pork sauce 580

Duck Breast
sous vide Thai duck breast with a 5-spice glaze, feta cheese, fruity date puree and beetroot discs with a buttered fondant potato, roquette leaves and an organic oolong black tea sauce 490

Lamb Rack
grilled Australian lamb rack with potato puree, tomato, garden peas and zucchini, braised cos, minted chimichurri and a lamb sauce (h) 1100

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
(150ml 2011 Salomon Merlot & Co. merlot/cabernet, S. Australia 410)

Wagyu Rib
grilled wagyu beef rib with onion tarte tatin, cabbage, coriander root, bacon, potato croquette & Portobello mushrooms and red wine (h) 1400
(150ml 2018 Emilio Moro Finca Resalso Tempranillo, Spain 430)

Thai meat

Pork Holy Basil (pad grapow)
wok fried minced organic pork with hot holy basil and chilli served with a fried duck egg over jasmine rice 330

Chicken Cashew (gai pad met)
succulent chicken thigh and cashew nuts wok tossed with red pepper, tomato, onion and chilli casings 350

Beef Oyster Sauce (nua pad nam man hoy)
Australian striploin and straw mushrooms with brown & spring onion, oyster sauce, soy (h) 400

Green Curry (gang keaw waan)
green organic chicken curry with young corn and Thai eggplants, wild ginger & picked Thai basil 370

Veal Curry (gang mussaman)
signature slow roasted Australian veal shank spiced peanut curry with coconut potato and crisp shallots (h) 575

Duck Curry (gang deng bpel)
sliced duck breast in a red curry sauce with charred pineapple, cherry tomatoes, pea eggplants and Thai basil 390

Western vegetarian

Mushroom Arancini
crisp deep fried black truffle mushroom, carnaroli rice arancini with Parmigiana, charred asparagus and pan roasted mixed local mushrooms (v) 290

Grilled Avocado
Japanese soba noodles with fine sliced carrots, sugar snap peas, charcoal grilled avocado dressed with a ponzu sauce and togarashi spice & soy beans (v) 290

*also available extensive vegetarian Thai options, please ask for our chef
MAIN COURSE
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 (for 2) 2800
(for 1) 1500

- 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 Sole 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 salt and malt vinegar (v) 150
- Chips with black truffle, Parmigiano and truffle oil (v) 180

**SAUCES (choose one for charcoal grill)**
- Barbecue 80
- Thai chilli & coriander 80
- Minted chilli sauce 80
- Garlic Butter 80
- Tomato, basil, shallot 80
- Hollandaise 95
- Béarnaise 95
- Red wine 95
- Cognac with mixed peppercorn 95

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Price in Thai Baht excluding service charge and tax
THAI SET MENUS

Our Thai set menus start with three appetizers followed by main course ‘Thai style’ a lovely table full of delicious food, followed by dessert and an organic Chiang Rai tea by our friends at Chaidim

Isigar (Thai set for two to share) 1975

first course

(miang kung) Chillied shrimp, pomelo, betel leaf, shallot
(pong neng) Chiang Mai pork sausage doughnut
(mamuang nahmplatwan) Unripe mango slices, fish sauce, shallots

main course

(muu pad nam phrik pao) Wok fried grilled pork neck, chilli jam, string bean
(yam sapparot) Charred pineapple salad, tamarind, mint, chilli
(otom som pla) Clear soup, king fish, lime, spring onion
(pla lord nahmplai) Deep fried Asian sea bass, fish sauce, mango
(gang keaw waan) Green beef curry, young corn, eggplant, wild ginger

served ‘family’ style with Jasmine rice

dessert

(kanom waan) Black rice, coconut jam, mango l Banana Soup
(cha ron) Chaidim Thai ‘white tiger’ silver needle tea, peanut brittle candy

Irīsa (Thai set for two to share) 3700

first course

(miang hoi shell) Chillied scallop, pomelo, betel leaf, shallot
(pong neng) Blue swinmer crab doughnut
(looab lobster) poached lobster with garden mint, chilli and ground rice

main course

(wagyu pad nam phrik pao) Wok fried wagyu beef, chilli jam, string bean
(yam sapparot) Charred pineapple salad, tamarind, mint, chilli
(otom maprow) coconut water soup, thai basil, organic chicken
(ped yang) grilled duck breast, peanut, coconut potato, shallots

dessert

(kanom waan) chilli poached pineapple, palm sugar, toasted coconut
(cha ron) Chaidim ‘white tiger’ silver needle tea, peanut brittle candy

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Price in Thai Baht excluding service charge and tax
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
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 cremeux, 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

Coffee
Piazza DORO coffee, Italy 150

Teas
Dilmah - Prince of Kandy, Brilliant Breakfast, Nuwara Eliya Pekoe,
Darjeeling, Earl Grey, Hyson Green, Single Estate Oolong,
Silver Tips, Tie Guan Yin 150

Chaidim (organic Thai) - Green Dragon Jasmine,
White Tiger Silver Needle, Dong Ding Oolong

Sherry / Port / Grappa
Bodegas Gutierrez Pedro Jimenez sherry 350
Cockburn’s 10-year-old tawny 390
Villa Sandi Grappa Bianca 260

Dessert Wine
Monsoon Valley Muscat, Hua Hin, Thailand 350

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