

# What's for lunch?

10.11.18

## Soups to start

<b>Roasted Pumpkin</b>	240
Organically grown pumpkin slow roasted then blended with an array of Thai herbs and spices, topped with roasted coconut flakes	
<b>Tom kha gai</b>	240
Sliced chicken breast in a coconut broth infused with lemongrass, galangal, kaffir lime leaf	
<b>Tom yam goong mea nam</b>	290
Hot and Sour soup with river prawns, straw mushrooms, lemongrass, chili paste and kaffir lime leaf	
<b>Tom Yam Hed</b>	220
Hot and sour mixed mushroom broth infused with lemongrass, galangal, kaffir lime leaf	

## Light and fresh

<b>Modern Caesar Salad</b>	340
Locally farmed romaine lettuce wrapped in rice paper, croutons, white anchovies, classic Caesar dressing, quail egg, bacon and parmesan shavings	
- with chicken	370
- with river prawn	390
<b>Sala House Salad</b>	240
Mixed organically grown lettuce, shredded red cabbage, cherry tomatoes, cucumber, carrot, red onion, boiled egg, and feta cheese drizzled with our signature house dressing	
<b>Prawn Skewers</b>	490
Char-grilled tiger prawn skewers served with sweet chili sauce and coriander foam	
<b>Yam talay</b>	380
Prawns, baby squid, mussels and sliced market fish, poached and tossed with Thai celery, tomatoes and onions, chili and lime dressing	
<b>Yellow fin tuna tartare</b>	410
Tuna marinated in fresh herbs and lemon juice with avocado relish, sesame wonton crisps, lumpfish roe and kewpie mayonnaise	
<b>Laab ped</b>	280
Minced poached duck breast, tossed with mint, toasted rice, chili and lime dressing, served with long beans and green cabbage	
<b>Por pia tord</b>	190
Crispy spring rolls filled with glass noodles, jelly mushrooms and local vegetables, sweet plum dipping sauce	

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**Chicken spring rolls** 240  
Thai chicken curry and fresh vegetables, served with tamarind peanut and sweet chili sauce dips

### Handcrafted sandwiches *All our sandwiches are served with Dutch imported French fries*

**Open Beef Burger** 420  
Angus beef patti grilled to perfection with brie cheese layered on top of soft toasted bun, rocket lettuce, grilled mushrooms, confit tomato and topped with caramelized onion

**Smoked Beef Brisket** 390  
36 hour slow cooked, roasted and smoked beef brisket served with confit capsicum and melted cheddar cheese inside a trio of lightly toasted mini sesame bun

**Pork Belly Sliders** 390  
Shredded pork belly glazed with tamarind sauce then tossed with sugar and caramelized onions

**Sala Club Sandwich** 320  
Char-grilled chicken mixed with tangy and light mayonnaise, bacon, cheddar cheese, egg and sliced tomato on white toast

### From the wok and curry pot

**Phad krapao muu** 270  
Minced pork loin stir-fried with hot basil, oyster sauce and chili, served with a wok fried egg

**Gaeng kiew waan gai** 280  
Sliced chicken breast poached in green coconut curry with pea eggplants, kaffir lime and sweet basil

**Phad phak kana muu krop** 280  
Crispy pork belly stir-fried with Chinese broccoli, chili and oyster sauce, served with Jasmine rice and a Thai fried egg

**Neua nam man hoy** 390  
Wagyu beef sirloin stir fried with shitake mushrooms, spring onions, organic vegetables and supreme oyster sauce

**Ped yang pad cha** 310  
Roasted duck stir fried with wild ginger, garlic, chili and young pepper

**Gaeng panaeng neua** 390  
Wagyu beef sirloin cooked in red coconut curry, flavored with Thai basil and roast shallots and shredded kaffir lime

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## Oodles of noodles and rice with spice

<b>Khow pad poo maa</b>	360
Southern style wok-fried Jasmine rice with blue crab meat, spring onions and yellow curry powder topped with a fried egg	
<b>Khow Pad Goong Mae Nam</b>	380
Wok fried organic jasmine rice with chunks of shrimps, spring onion, Thai shallots, fried egg and accompanied by two blue river prawns	
<b>Sen yai pad se-ew moo mak</b>	260
Bangkok's specialty large flat noodle with fermented black soy wok fried with tender marinated pork loin and organic kale	
<b>Phad thai goong</b>	340
Classic Thai dish of stir-fried rice noodles with fresh shrimp, roasted bean curd, tamarind sauce, bean sprouts, garnished with Chinese chives and topped with river prawn	
<b>Two way tomato pasta</b>	310
Tossed with our homemade sundried tomato and olive paste, fresh tomato sauce , Italian basil, and parmesan cheese	
- with chicken	360
<b>Spaghetti Carbonara</b>	320
Spaghetti pasta tossed with smoked bacon, egg yolk, fresh cream, served with a soft poached egg and topped with crispy bacon	

## From the grill

<b>Fish &amp; Chips</b>	410
Dory fillets dipped in our signature batter and then shallow fried served with triple cooked fries and a small garden salad	
<b>Chicken Roulade</b>	460
Chicken supreme filled with goats cheese served with roast potato, seasonal vegetables and a parsley beurre blanc	
<b>Kor muu yang</b>	250
Char grilled marinated pork collar served with crispy local vegetables, sticky rice and smoked chili dressing	
<b>Som tam, khow nwaow , gai yang</b>	280
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	
<b>Angus Beef Tagliata</b>	1250
Certified Angus Beef tenderloin medallions served in a hot cast iron pan with garlic, basil pesto and teriyaki with rocket leaves, parmesan, confit tomatoes and served with a side order of fries	

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## Sala sides

Organic Jasmine or healthy brown rice	40
French Fries with garlic aioli	120
Sala house salad, signature house dressing	120
Steamed vegetables with garlic butter and parsely	120
Tripled cooked fries with maldon sea salt	150

## Something sweet

<b>Mango sticky</b>	220	
Chilled mango cheeks with sweetened sticky rice, kaffir lime infused coconut sauce and toasted sesame seeds		
<b>Tiramisu</b>	260	
The classic Italian dessert made with whipped mascarpone cheese, coffee soaked Savioardi biscuits, double espresso reduction		
<b>Lemon Phyllo Tarts</b>	260	
Phyllo baskets filled with berries, seasonal fruits, lemon curd and topped with whipped cream		
<b>Ice Kachang</b>	260	
A classical Thai favorite, crushed ice with various jellies, candies and condiments accompanied by flavored syrups.		
<b>Double chocolate brownie</b>	250	
Valrhona double chocolate brownie served with vanilla bean ice-cream and warm ganache sauce, Macadamia nut brittle		
<b>Tropical Fruit Plate</b>	190	
Freshly cut tropical seasonal fruits served with a wedge of fresh lime		
<b>Ice Cream</b>	<b>Sorbet</b>	95/scoop
French Vanilla bean	Supreme mango	
Dark Belgian chocolate	Young coconut	
Strawberry	Fresh lemongrass	
Green Tea	Raspberry	
Thai milk tea		