

What's for Dinner?

01.01.19

Soups to start

Roasted Pumpkin 250
Organically grown pumpkin slow roasted then blended with an array of herbs and spices, served with parmesan croutons

Tom yam goong mea nam 305
Hot and Sour soup with river prawns, straw mushrooms, lemongrass, chili paste and kaffir lime

Tom kha gai 255
Sliced chicken breast in a coconut broth infused with lemongrass, galangal and kaffir lime leaf

Tom Yam Hed 240
Hot and sour mixed mushroom broth infused with lemongrass, galangal and kaffir lime

Delicious appetizers

Prawn Skewers 515
Char-grilled tiger prawn skewers served with sweet chili sauce and coriander foam

Yellowfin tuna tartare 435
Marinated in fresh herbs and lemon juice, topped with avocado relish crispy wonton skin, Japanese mayo and lumpfish caviar

Salt 'n' pepper squid 285
Banana squid dusted with black pepper and sea salt flakes then golden fried, served with fresh lime and sweet chili aioli

Modern Caesar Salad 355
Locally farmed romaine lettuce wrapped in rice paper with classic Caesar dressing, parmesan cheese and topped with quail egg, bacon, white anchovies and garlic croutons

- with chicken 385
- with river prawn 405

Sala House Salad 255
Mixed organically grown lettuce, shredded red cabbage, cherry tomatoes, cucumber, carrot strips, red onion, boiled egg with our signature house dressing

Sa-tae ruam 285
Yellow curry marinated and char-grilled skewers of chicken, pork and beef with cucumber relish and roasted peanut sauce

Krathong thong laab muu 255
Golden fried pastry shell filled with minced pork, roasted rice, Thai shallots with a mint chili lime dressing

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Tod man pla	260
White fish fillet blended with red curry paste, snake beans and kaffir lime leaf, served with cucumber and chili relish	
Chicken spring rolls	255
Thai chicken curry and fresh vegetables, served with tamarind peanut and sweet chili sauce dips	
Yam Pla Salmon Pak Chee Ruam	375
Seared fillet of Norwegian salmon with a salad of mixed coriander, crispy shallots, roasted cashews, toasted coconut, chili and lime dressing, crispy pork	
Yam puu nim tod mamuang	360
Tempura fried soft shell crab and green mango salad with roasted cashews, Thai herbs, chili and lime dressing	
Yam gai gati	300
Hand shredded chicken breast poached in coconut and red chili paste with a dressing of lemongrass, mint, coriander, cashew nuts	
Yam Tua Pu Goong Mae Nam	375
A local salad of sliced wing beans, poached chicken breast, peanuts, toasted coconut, chili paste and coconut milk, serve with a grilled freshwater Ayutthaya river prawn and hard-boiled egg	

Succulent seafood

Marinated tiger prawns with chorizo	775
Pan roasted tiger prawns with green pea, spring onion and parmesan risotto, chorizo and smoked paprika relish	
Yellow fin tuna	580
Seared and served rare with warm Nicoise vegetables, soft yolk quails eggs and sweet basil pesto	
Sautéed sea scallops	560
tossed in penne pasta with smoked roasted bacon, fresh tomato, Italian basil, a touch of chili and parmesan shavings	
Tikka spiced salmon fillet	610
Tasmanian salmon dusted with Tikka spices served with a chilled green lentil, tomato and mint salad, gingered yoghurt and crispy poppadum	
Mediterranean seafood stew	815
Tiger prawn, Spanish mackerel, sea scallops, blue mussels, squid and baby potato poached in a rich prawn, crab and tomato bisque served with a grilled olive bread and garlic aioli	

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Chuu chee ruam mitr Aromatic dry red chili curry of scallops, tiger prawns, grouper fish and mussels, coconut cream and kaffir lime	685
Khow pad Goong Mae Nam Wok fried organic jasmine rice with chunks of shrimps, spring onion, Thai shallots, fried egg and accompanied by two blue river prawns	405
Khow pad nam prik pla tu Wok fried Jasmine rice with shrimp paste, accompanied by deep fried local mackerel fish, sour green mango and sliced Thai omelet	330
Pla sam rod/Kratiem Prik Thai Whole white snapper golden fried in crispy batter and served with caramelized garlic and chili, sautéed onions peppers and coriander leaves Or Garlic and fresh green peppercorn	580
Poo nim phad pong karee Stir-fried soft shell crab with yellow curry powder, white onions, coconut milk and Chinese celery	475
Main selection	
Moroccan Lamb Meatballs Baked in a fresh tomato and coriander sauce, served with apricot and pistachio cous cous, spiced Harissa and lemon yoghurt	540
Slow cooked confit leg of duck On herb potato gnocchi with spring green vegetables and parmesan and truffle fondue	620
Twice cooked crispy pork belly Glazed with tamarind and served with roast pumpkin puree, stir-fried morning glory, apple and young ginger marmalade	655
Chicken Roulade Chicken supreme filled with goats cheese served with roast potato, seasonal veggies and a parsley beurre blanc	475
Angus Beef Tagliata Beef tenderloin medallions served in a hot cast iron pan glazed with basil pesto, teriyaki and balsamic syrup topped with rocket salad and accompanied with French fries	1,290
Massaman kha gae A mildly spiced Southern curry of slowly braised lamb shank with potato, shallots, roasted peanuts and a rich aromatic sauce and steamed Jasmine rice	570

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Gaeng phed pet yang Local Thai duck that has been roasted for 4 hours then sliced and cooked in a red curry coconut sauce with lychee, sweet basil and chili	390
Gaeng Khua Neau Kam Wua Fragrant red coconut curry with slowly braised beef cheeks ,Acacia leaves, Asian mushrooms and crispy betel leaf, served with steamed Jasmine rice	570
Gaeng Som Goong Kai Tod Cha-Om A southern sour orange curry made with tamarind, white prawns and Thai style omelet	455
Kao soi gai Delicately spiced soup of boneless chicken thighs and soft noodles, garnished with crispy noodles, accompanied by four different condiments to perfect the taste. This dish originates from the northern city of Chiang Mai	330
Gai Pad Med Mamuang Himmaman Sliced chicken thigh wok-fried with bell peppers, cashew nuts, spring onion and sweet chili paste	305
Neua nam man hoy Wagyu beef sirloin stir fried with shitake mushrooms, spring onions, organic vegetables and supreme oyster sauce	410
Fettucini With porcini mushrooms, fresh herbs, black truffle paste and aged parmesan shavings	410
Two way tomato pasta Tossed in a sundried tomato and olive relish with a hint of chili and topped with parmesan cheese and confit vine tomatoes	325
- with chicken	375

Sala sides

Organic Jasmine or healthy brown rice	45
French Fries with garlic aioli	130
Sala house salad, signature house dressing	130
Steamed vegetables with garlic butter and parsley	125
Triple cooked fries with maldon sea salt	160
Sticky rice	45

What's for Dinner?

Something sweet

Mango sticky	235	
Chilled mango cheeks with sweetened sticky rice, kaffir lime infused coconut sauce and toasted sesame seeds		
Tiramisu	275	
The classic Italian dessert made with whipped mascarpone cheese, coffee soaked Savioardi biscuits, double espresso reduction		
Lemon Phyllo Tarts	270	
Phyllo baskets filled with berries, seasonal fruits, lemon curd and topped with whipped cream		
Lod-Chong Nam Ka-Ti	180	
Sweetened pandanus noodles poached in coconut milk		
Double chocolate brownie	270	
Valrhona double chocolate brownie served with vanilla bean ice-cream and warm ganache sauce, Macadamia nut brittle		
Chocolate Lava Cake <i>(please allow 15 minutes cooking time)</i>	275	
Served with coconut ice-cream and passion fruit puree, white chocolate crumble		
Ice Kachang	270	
A classical Thai favorite with flavored syrups and 8 condiments		
Tropical Fruit Plate	205	
Freshly cut tropical seasonal fruits served with a wedge of fresh lime		
Ice Cream	Sorbet	105/scoop
French Vanilla bean	Supreme mango	
Dark Belgian chocolate	Young coconut	
Strawberry	Fresh lemongrass	
Green Tea	Raspberry	
Thai milk tea		