

What's for lunch?

01.01.19

Soups to start

Roasted Pumpkin	250
Organically grown pumpkin slow roasted then blended with an array of Thai herbs and spices, topped with roasted coconut flakes	
Tom kha gai	255
Sliced chicken breast in a coconut broth infused with lemongrass, galangal, kaffir lime leaf	
Tom yam goong mea nam	305
Hot and Sour soup with river prawns, straw mushrooms, lemongrass, chili paste and kaffir lime leaf	
Tom Yam Hed	240
Hot and sour mixed mushroom broth infused with lemongrass, galangal, kaffir lime leaf	

Light and fresh

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, red onion, boiled egg, and feta cheese drizzled with our signature house dressing	
Prawn Skewers	515
Char-grilled tiger prawn skewers served with sweet chili sauce and coriander foam	
Yam talay	395
Prawns, baby squid, mussels and sliced market fish, poached and tossed with Thai celery, tomatoes and onions, chili and lime dressing	
Yellow fin tuna tartare	435
Tuna marinated in fresh herbs and lemon juice with avocado relish, sesame wonton crisps, lumpfish roe and kewpie mayonnaise	
Laab ped	290
Minced poached duck breast, tossed with mint, toasted rice, chili and lime dressing, served with long beans and green cabbage	
Por pia tord	205
Crispy spring rolls filled with glass noodles, jelly mushrooms and local vegetables, sweet plum dipping sauce	

What's for lunch?

Chicken spring rolls 255
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 fries*

Open Beef Burger 445
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 405
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 405
Shredded pork belly glazed with tamarind sauce then tossed with sugar and caramelized onions

Sala Club Sandwich 340
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 280
Minced pork loin stir-fried with hot basil, oyster sauce and chili, served with a wok fried egg

Gaeng kiew waan gai 295
Sliced chicken breast poached in green coconut curry with pea eggplants, kaffir lime and sweet basil

Phad phak kana muu krop 290
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 410
Wagyu beef sirloin stir fried with shitake mushrooms, spring onions, organic vegetables and supreme oyster sauce

Ped yang pad cha 330
Roasted duck stir fried with wild ginger, garlic, chili and young pepper

Gaeng panaeng neua 405
Wagyu beef sirloin cooked in red coconut curry, flavored with Thai basil and roast shallots and shredded kaffir lime

What's for lunch?

Oodles of noodles and rice with spice

Khow pad poo maa	380
Southern style wok-fried Jasmine rice with blue crab meat, spring onions and yellow curry powder topped with a fried egg	
Khow Pad Goong Mae Nam	405
Wok fried organic jasmine rice with chunks of shrimps, spring onion, Thai shallots, fried egg and accompanied by two blue river prawns	
Sen yai pad se-ew moo mak	270
Bangkok's specialty large flat noodle with fermented black soy wok fried with tender marinated pork loin and organic kale	
Phad thai goong	360
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	
Two way tomato pasta	325
Tossed in a sundried tomato and olive relish with a hint of chili and topped with parmesan cheese and confit vine tomatoes	
- with chicken	375
Spaghetti Carbonara	335
Spaghetti pasta tossed with smoked bacon, egg yolk, fresh cream, served with a soft poached egg and topped with crispy bacon	

From the grill

Fish & Chips	425
Dory fillets dipped in our signature batter and then shallow fried served with triple cooked fries and a small garden salad	
Chicken Roulade	485
Chicken supreme filled with goats cheese served with roast potato, seasonal vegetables and a parsley beurre blanc	
Kor muu yang	265
Char grilled marinated pork collar served with crispy local vegetables, sticky rice and smoked chili dressing	
Som tam, khow nwaow , gai yang	295
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	
Angus Beef Tagliata	1290
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	

What's for lunch?

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
Tripled cooked fries with maldon sea salt	160

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		
Ice Kachang	270	
A classical Thai favorite, crushed ice with various jellies, candies and condiments accompanied by flavored syrups.		
Double chocolate brownie	270	
Valrhona double chocolate brownie served with vanilla bean ice-cream and warm ganache sauce, Macadamia nut brittle		
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		