



sala

khaoyai

Food Menu

THAI APPETISERS

TOM YUM SEAFOOD <i>Thai shallots, sustainable seafood, lemongrass, lime galangal</i> <i>Choice of clear or creamy</i>	390
TOM KHA GAI <i>Chicken, coconut milk, fresh galangal soup</i>	350
SOM TUM GAI YANG <i>Korat-style grilled chicken, spicy papaya salad, sticky rice</i>	350
YAM PUU NIM <i>Softshell crab, green mango, seafood sauce</i>	450
YAM SALMON <i>Roasted salmon, herbs, mixed leaves, chilli-lime dressing, crispy salmon skin</i>	450
CRISPY CHICKEN WINGS <i>Sticky rice, fried shallots, fish sauce caramel</i>	350
GRILLED PORK NECK <i>With sticky rice, Nam Jim Jaew sauce</i>	390
CRISPY MUSHROOM LAAB TORD Vegetarian <i>Crispy mushroom, toasted rice, lime chilli</i>	350

CURRIES

BRAISED BEEF MASSAMAN <i>Tender beef, potatoes, cinnamon, peanut</i>	495
MUU HONG PHUKET STYLE <i>Slow braised pork belly, cassia bark</i>	390
GAENG SOM PLA KA PONG <i>Southern spicy fish curry, turmeric, papaya</i>	390
GREEN CURRY VEGETABLE Vegetarian <i>Tofu, pumpkin, Thai eggplant</i>	360

THAI WOK & GRILL

PHAD KEE MAO TALAY <i>Spicy seafood, spaghetti with wild ginger</i>	390
PHAD MEE KORAT <i>Fried rice noodles, pork, prawns, kale, tamarind</i>	370
WAGYU BEEF KHAO PHAD KLUCK GRAPAO <i>Wagyu ribeye, confit egg yolk, Thai holy basil, corn</i>	950
KHAO PHAD PUU MAA <i>Blue crabmeat, fried rice with curry powder, lime, fried egg</i>	590
KHAO OB SAPAROT <i>Mixed seafood, fried rice, pineapple, cashew nuts</i>	395
GAI PHAD MED MAMUANG <i>Chicken, cashew nuts, chilli paste</i>	490
MIANG PLA - SALT BAKED SNAPPER <i>Seabass grilled with salt crust, mixed leaves, rice noodles, seafood sauce</i>	690
PAD SEE IEW NUEA <i>Stir fried noodles, Wagyu beef</i>	490
KANA MUU KROP <i>Pork belly, kale, oyster sauce</i>	360
CRISPY TURMERIC FISH <i>Crispy garlic, turmeric, seafood sauce</i>	690
STIR FRIED VEGETABLES <i>Oyster sauce, crispy garlic</i>	290

INTERNATIONAL SOUPS & SALADS

ROAST PUMPKIN SOUP <i>Garlic, olive oil, pizza bread</i>	250
CHICKEN CAESAR SALAD <i>Romaine, sourdough, bacon, Parmigiano</i>	450
KHAOYAI AVOCADO TOMATO SALAD <i>Vegetarian</i> <i>Rocket, olive oil, lemon, sea salt</i>	390
SMOKED TASMANIAN SALMON SALAD <i>Salmon, local avocado, pickled ribbons of cucumber and shallots, wild rocket, olive oil, lemon, black olives, dill, capers</i>	490

GRILL

BLACK ANGUS RIBEYE 300G	1,690
WAGYU TENDERLOIN 300G	1,890
KING PRAWNS 200G	980
GRILLED SALMON FILLET	550
KURABUTA PORK CHOP	650
ROSEMARY GRILLED CHICKEN LEG	385

SAUCES

RED WINE	90
HOLLANDAISE	90
JAEW	50
SEAFOOD	50

SIDES

FRENCH FRIES	180	STEAMED RICE	50
TRUFFLE FRIES	250	EGG FRIED RICE	120
MASHED POTATOES	180	STICKY RICE	80
GRILLED VEGETABLES	150	FRIED EGG	50
BUTTERED ASPARAGUS	150	THAI OMELETTE	100
ROCKET SALAD	180	THAI OMELETTE WITH PORK	150
HALF-FRESH AVOCADO	150	KALE WITH CHILLI GARLIC	150

All prices are in Thai baht and subject to 10% service charge and 7% value added tax.
ราคาทั้งหมดเป็นสกุลเงินบาทและไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%

PIZZAS & PASTAS

MARGHARITA <i>San Marzano tomatoes, Fior Di Latte, parmesan, basil</i>	450
PROSCIUTTO <i>Prosciutto, burrata, wild rocket</i>	590
SEAFOOD <i>Shrimp, squid, mussels, garlic, chilli, pickled shallots, lemon</i>	590
DIAVOLA <i>Spicy salami, chorizo jalapeño</i>	590
FOUR CHEESE <i>Mozzarella, parmesan, brie gorgonzola</i>	550
SPAGHETTI CARBONARA <i>Bacon, egg, Parmigiano</i>	450
CRAB LINGUINE <i>Blue crab, mascarpone, lemon and dill, semi-dried tomatoes, spicy brown crab hollandaise dressing</i>	590

DESSERT

MANGO STICKY RICE	225
<i>Sweet coconut sticky rice, fresh mango and toasted yellow bean seeds.</i>	
GLUAY TORD	250
<i>Tempura banana, honey, coconut flakes, black sesame ice cream</i>	
COCONUT BASQUE CHEESECAKE	290
<i>With young coconut and coconut gelato</i>	
CHOCOLATE BROWNIE	250
<i>Vanilla Ice cream, strawberries</i>	
FRESH SEASONAL FRUITS	290
<i>Freshly cut seasonal tropical fruit</i>	
MOLTEN LAVA CAKE	285
<i>Berries, vanilla Ice cream</i>	
SALA GELATO	150
<i>Choice of Vanilla, Chocolate, Black Sesame, Coconut, Mango, Strawberry</i>	
	<i>per scoop</i>