

sala rattanakosin  
Eatery and Bar

# Dinner Menu





## Monthly Specials



ข้าวหน้าเป็ด

### CHINATOWN DUCK RICE

Wild honey-glazed duck breast with confit leg rice and foie gras, finished with a spiced foie gras sauce, stir-fried pak choi and pickled radish.

**THB 990**

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



## Monthly Specials



หอยนางรม เทมปุระ

### **OYSTER TEMPURA**

Fin de Claire French oysters in  
crispy Tempura with crispy shallots,  
sea vegetables and nam-prik pao hollandaise

**THB 490**

All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.



# Chef Recommends

พะแนงกุ้งแม่น้ำ

## PANANG RIVER PRAWN

Giant grilled Ayutthaya river prawn with a rich and spicy red "Panang curry", kaffir lime leaf and coconut cream.

**THB 1,890**

*Contains Shellfish · Tree Nuts*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*





เซิร์ฟ แอนด์ เทิร์ฟ

## SURF & TURF

Ayutthaya river prawn 350g,  
Wagyu Striploin 300g,  
house jus and seafood sauce.

**THB 3,300**

*Contains Shellfish · Gluten · Dairy*

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



กุ้งแม่น้ำเผา

## GRILLED RIVER PRAWN 350G

Ayutthaya river prawn with seafood sauce.

**THB 1,890**

*Contains Shellfish*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



## Thai Salad & Soups



น้ำพริกกุ้งเสียบ

### **NAM PRIK GOONG SIAB**

Spicy & sweet relish of shrimp & chilli paste accompanied by fresh organic vegetables.

**THB 350**

*Contains Shellfish*

ยำปูนิ่ม

## YAM POO NIM

Tempura-fried soft shell crab and green mango salad tossed with roasted cashew nuts, Thai herbs and a zesty chilli & lime dressing.

**THB 400**

*Contains Shellfish · Pork · Gluten · Tree Nuts*



ยำปลาแซลมอน

## YAM SALMON

Seared Norwegian salmon, accompanied by a vibrant salad of mixed coriander, crispy shallots, roasted cashews and toasted coconut. Drizzled with a zesty chilli & lime dressing and served alongside slices of crispy pork.

**THB 490**

*Contains Shellfish · Gluten · Tree Nuts*



ลาบเห็ดออร์แกนิก

## WOOD MUSHROOM & HERB LAAB

Oyster maitake, enoki and shitake mushrooms with laab dressing, shallots, sawtooth coriander and puffed rice.

**THB 360**

*Contains Gluten · Soy*



สลัดโรลสมุนไพรเสิร์ฟ  
กับซอสมะขาม

## SUMMER ROLL

Soft spring rolls with basil, mint, carrot, jicama, beetroot and a peanut & mango dressing.

**THB 340**

*Contains Gluten · Peanut*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



ต้มข่าไก่

## TOM KHA GAI

The classic soup of chicken and coconut milk fragrant with fresh galangal, lemongrass, lime leaf, mild chilli, fresh lime juice and a touch of coriander.

**THB 370**

*Contains Tree Nuts*



ต้มยำกุ้ง

## TOM YAM GOONG

Spicy, bold and umami-rich prawn broth with fresh prawns, roasted red chilli, and aromatic roots and leaves, enriched with a touch of evaporated milk.

**THB 490**

*Contains Dairy · Shellfish*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



แกงเหลืองปลากะพง

## GAENG SOM SEABASS

A sour and spicy yellow fish curry soup native to Southern Thailand. Made with tamarind, fish sauce, chilies, turmeric, palm sugar, seabass and coconut shoots.

**THB 350**

*Contains Tree Nuts*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



## Bites

ข้าวญี่ปุ่นทอดหน้าแซลมอนสไปซี่

### SPICY SALMON CRISPY RICE

Crispy salmon with wild betel leaf, pickled chilli and caviar on crispy sticky rice.

**THB 390**

*Contains Shellfish · Gluten · Soy*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



ปอเปี๊ยะไส้ไก่

## CHICKEN CURRY SPRING ROLL

Spring rolls filled with the comforting flavors of our homemade Thai chicken curry and fresh vegetables, elevated with a tangy tamarind & peanut and sweet chili dipping sauce.

**THB 320**

ปลาหมึกชุบแป้งทอด

## SALT "n" PEPPER SQUID

Andaman squid dusted with fresh cracked black pepper kampot pepper, salt flakes, perfectly fried until golden, served with fresh lime and aioli mayo.

**THB 420**

*Contains Shellfish · Gluten · Soy · Dairy*

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



# Curries

แกงปูใบชะพลู

## CRAB COCONUT CURRY

A fragrant Southern crab meat coconut curry infused with wild pepper leaf with noodles and fresh organic vegetables.

**THB 750**

*Contains Shellfish · Tree Nuts*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



แกงเผ็ดเปิดอย่าง

## RED CURRY ROASTED DUCK

Local Thai duck cooked in a red  
curry coconut sauce with lychees,  
sweet basil and chilli.

**THB 400**

*Contains Shellfish · Tree Nuts*



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แกงกะทิฟักทองกับเต้าหู้

## BUTTERNUT SQUASH & TOFU RED CURRY

Spicy coconut vegan curry,  
fragrant Thai basil and lime leaf.

**THB 340**

*Contains Soy · Tree Nuts*



जूचीरवमित्र

## CHUU CHEE SEAFOOD

An aromatic dry chilli curry with tiger prawns, fish and  
scallops, finished with coconut cream and kaffir lime.

**THB 990**

*Contains Shellfish · Gluten · Tree Nuts*

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*





แกงฮังเล

## HANG LAE CURRY PORK SHOULDER

Slow braised cuts of pork shoulder & belly with pickled garlic ginger.

**THB 490**

*Contains Pork · Gluten · Soy*



มัสมั่นขาแกะ

## MASAMAN LAMB SHANK

A mildly spiced southern-style curry of slow braised lamb shank with potatoes, shallots, roasted cashew nuts and a rich aromatic sauce served with rice.

**THB 695**

*Contains Shellfish · Tree Nuts*

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



# Rice & Noodles

กึ่งอบวุ้นเส้น

## GOONG OB WOSEN

Classic local Chinatown speciality, fresh Tiger prawn cooked with fresh glass noodle and a special blended of peppers & aromatic herb.

**THB 750**

*Contains Shellfish · Pork · Gluten*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



ผัดไทยกุ้งแม่น้ำ

## PAD THAI GOONG MAE NAM

Classic Thai dish of stir-fried rice noodles, roasted bean curd, tamarind sauce, beansprouts and roasted nuts, accompanies by +/-350g giant Ayutthaya river prawn.

**THB 1,895**

*Contains Shellfish · Peanuts*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*





ข้าวผัดปู

## CRAB FRIED RICE

Wok fried jasmine rice with jumbo crab meat, spring onion and yellow curry powder, topped with a Thai scramble egg.

**THB 695**

*Contains Shellfish · Gluten*



ข้าวซอยไก่

## KAO SOI GAI

Delicately spiced soup featuring chicken thighs and soft noodles garnished with crispy noodles. Originates from Chiang Mai.

**THB 420**

*Contains Shellfish · Gluten · Soy*

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



# Wok Fried & Grilled

คอหมูย่าง

## KUROBUTA GRILLED PORK

Succulent chargrilled marinated pork collar, served with aromatic sticky rice and finished with a tantalising smoked chilli dressing.

**THB 400**

*Contains Shellfish · Pork · Gluten*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



วากิวพริกไทยดำ

## WAGYU PHAD PRIK THAI DAM

Slices of Wagyu beef grade MB 5-6 stir-fried  
with onions, and organic vegetables.

**THB 990**

*Contains Shellfish · Soy*



ผัดผักรวม

## PAD PAK RUAM

Stir-fried mixed vegetables in oyster  
sauce topped with crispy garlic.

**THB 260**

*Contains Shellfish · Soy · Gluten*



ปลาทอด

## PLA TOD

Whole crispy fried seabass fried with your choice of dressing:

PLA SAM ROD - fish with caramelised garlic & sweet & sour sauce.

PLA PRIK GLUEA - fish with with seasoning garlic & chilli.

**THB 690**



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หมูกรอบผัดพริกเกลือ

## CRISPY PORK WITH CHILLI & GARLIC

Twice cooked crunchy pork belly, seasoned with a mix of 3 different kinds of Thai chilli and sea salt.

**THB 400**

*Contains Shellfish · Soy · Gluten*



หอยผัดน้ำพริกเผา

## MUSSEL & CLAMS

Wok flamed Mekhong whisky with chilli jam and sweet basil.

**THB 490**

*Contains Pork · Soy · Gluten*

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*





ผัดผักแม้วกุ้ง

## WOK FIRED CHAYOTE

With white prawn in oyster sauce with crispy garlic.

**THB 460**

*Contains Shellfish · Soy · Gluten*



เสีอร่องให้

## WAGYU STRIPLOIN "SIRONGHAI"

Chargrilled Wagyu Striploin 300g, Roasted ground rice, smoked chilli dressing served with sticky rice.

**THB 1,950**

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*





วากิวกะเพรา

## WAGYU KRAPOW

Slices of Wagyu beef striploin MB 5-6 stir-fried with hot basil, oyster sauce and chilli, topped with crispy basil.

**THB 990**

*Contains Shellfish · Soy · Gluten*

ปูนิ่มผัดผงกะหรี่

## SOFTSHELL CRAB - PHAD PONG KAREE

Stir-fried soft shell crab with yellow curry powder, white onions, evaporated milk and Chinese celery.

**THB 540**

*Contains Shellfish · Soy · Gluten*





Steamed

ปลากระพงนึ่ง

## SEABASS STEAMED

Whole seabass steamed with your choice of dressing:

SOY GINGER CELERY *Contains Soy · Gluten*

LIME AND CHILLI. *Contains Soy*

**THB 695**



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# International Salads

สลัดเนื้อปู

## CRAB APPLE SALAD

Blue swimmer crab meat, pomelo,  
yuzu pickled apple, dill and yuzu dressing.

**THB 490**

*Contains Shellfish · Dairy*



All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.





สลัดชีสบูราต้า

## **FRESH BURATTA**

Creamy cheese sphere with heirloom tomato salad, mask melon gazpacho.

**THB 490**

*Contains Dairy*

All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.



# Mains

ทรัฟเฟิลริซอตโต

## TRUFFLE RISOTTO

Carnaroli rice Truffle, parmesan, roasted chicken jus.

**THB 660**

*Contains Dairy*



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พาร์เมซานเพสโต

## PARMESAN PESTO

Traditional Italian sauce from Genoa tossed with spaghetti and sundried cherry tomatoes.

**THB 395**

*Contains Dairy · Tree Nuts · Gluten*

พาสต้าปู

## CRAB LINGUINI

Pickled blue swimmer crab linguini with tarragon, dill, lemon zest, semi-fried tomatoes and our spicy brown crab hollandaise dressing.

**THB 520**

*Contains Shellfish · Dairy · Gluten*





พาสต้าหอยเชลล์ผัดซอสเอ็กซ์โอ

## XO SCALLOP PASTA

Hokkaido scallops, linguine, bell peppers, asparagus, edamame pickled red radish, XO sauce.

**THB 990**

*Contains Shellfish · Dairy · Gluten*



แลมบ์รากู

## LAMB RAGU

Braised lamb shoulder, sundried cherry tomato, tomatoes sauce with parmesan cheese, herbs.

**THB 790**

*Contains Dairy · Gluten*



หมูสามชั้นอบกรอบ  
**PORK BELLY**

Roasted pork belly with crackling, butternut squash fondant with fresh herb, red wine braised cabbage apple cider reduction.

**THB 690**

*Contains Pork · Dairy*



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ปลากระพงเสิร์ฟพร้อมเบอว์บล็องซอส

## SEABASS SAFFRON BEURRE BLANC

Roasted seabass, potato, celeriac, ikura  
and saffron beurre blanc.

**THB 760**

*Contains Dairy · Gluten*



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อกไก่ราดซอสเห็ดล้ำจีน

## CHICKEN TRUFFLE

Roasted chicken supreme with black truffle, celeriac puree, "Hen of the woods" mushroom roasted in garlic and thyme butter, mash, Shaoxing chicken jus.

**THB 695**

*Contains Dairy*



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วากิวสตริปลอยด์เสิร์ฟ  
พร้อมร็อกเก็ตสลัด

## WAGYU STRIPLOIN & ROCKET SALAD

Wagyu Striploin, Balsamic Reduction, Feta Cheese.

**THB 1,350**

*Contains Dairy*



วากิวสตริปลอยด์

## WAGYU STRIPLOIN

Wagyu Striploin 300g

**THB 1,890**

*Contains Gluten*



วากิวริบอาย

## WAGYU RIBEYE

Wagyu Ribeye 300g

**THB 1,760**

*Contains Gluten*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



## Dessert



พุดดิ้งเค้กอินทผลัมกับซอสคาราเมล  
เสิร์ฟคู่กับไอศกรีมวานิลลา

### **STICKY TOFFEE PUDDING**

Classic sponge pudding made with Medjool dates and hot salted caramel, served with Madagascan vanilla ice cream.

**THB 350**

*Contains Dairy*

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



ทีรามิสุ

## TIRAMISU

A classic Italian dessert made with whipped mascarpone, coffee-soaked ladyfinger biscuits and laced with an espresso reduction.

**THB 300**

*Contains Tree Nuts · Dairy*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



ช็อกโกแลตเชอร์รี่

## DARK CHOCOLATE & CHERRY

Dark chocolate cremeaux with amerena cherry gel, served alongside a pistachio crispy cake and refreshing yoghurt sorbet.

**THB 380**

*Contains Tree Nuts · Dairy*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



ทาร์ตสมุนไพร

## CITRUS TART

Citrus brûlée tart infused with lemon and yuzu, complemented by som saa and kaffir lime zest. Served with lemongrass gelato and garnished with fresh dill, mint, and sorrel.

**THB 320**

*Contains Gluten · Dairy*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



ข้าวเหนียวมะม่วง

## MANGO STICKY RICE

Fresh mango, sticky rice, mango sorbet and sweet coconut sauce.

**THB 360**

*Contains Tree Nuts - Dairy*



*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



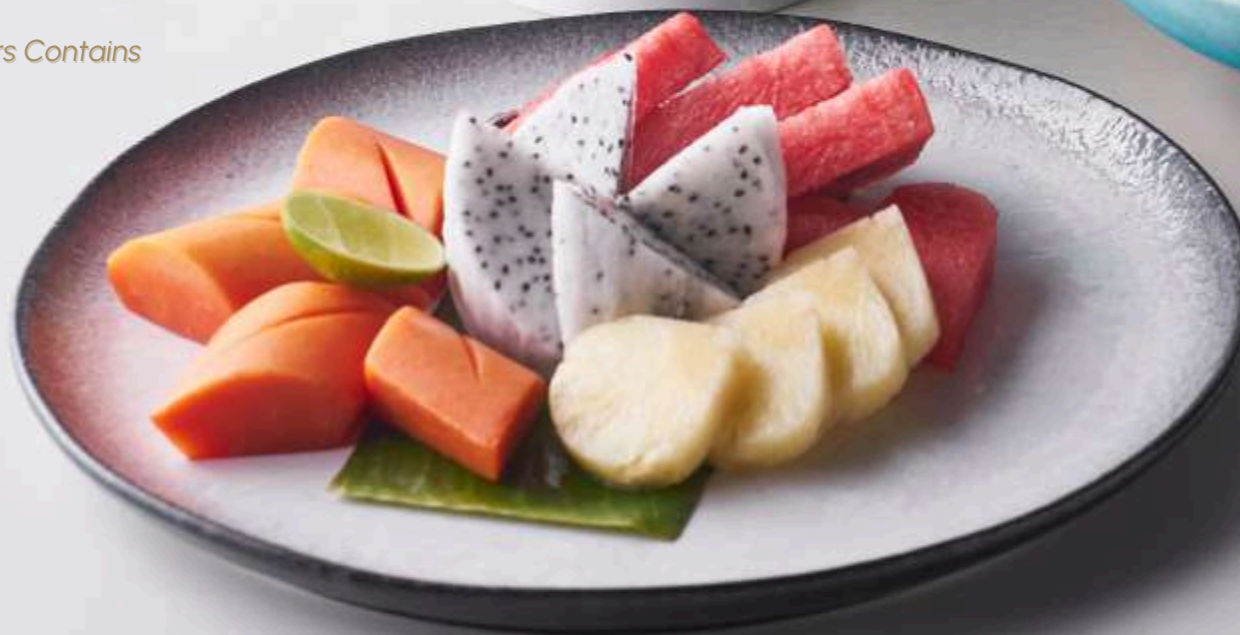
ไอศกรีม

## GELATO

Choice of: Vanilla, Chocolate,  
Fresh coconut, Mango, Strawberry,  
Lemongrass, Yoghurt.

**THB 120**

*Selected Flavours Contains  
Gluten · Dairy*



ผลไม้รวม

## TROPICAL FRUIT PLATE

Freshly cut tropical seasonal fruits served with a wedge of lime.

**THB 220**

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