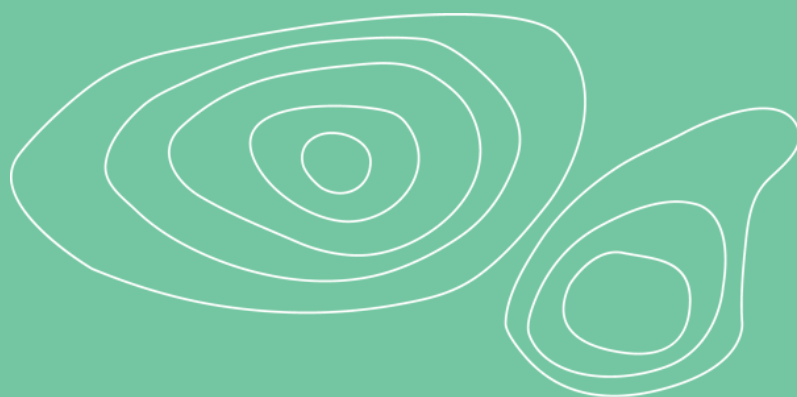




sala

khaoyai

Food Menu

SOUPS & SALADS

TOM YUM SEAFOOD <i>Thai shallots, sustainable seafood, lemongrass, lime galangal</i> <i>Choice of clear or creamy</i>	360
TOM KHA GAI <i>Chicken, coconut milk, fresh galangal soup</i>	290
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>	390

APPETISERS

CRISPY CHICKEN WINGS <i>Sticky rice, fried shallots, fish sauce caramel</i>	290
GRILLED PORK NECK <i>With sticky rice, Nam Jim Jaew sauce</i>	390
CRISPY MUSHROOM LAAB TORD <i>Vegetarian</i> <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 <i>Vegetarian</i> <i>Tofu, pumpkin, Thai eggplant</i>	360

RICE & NOODLES

PHAD KIE MAO TALAY <i>Spicy seafood, spaghetti with wild ginger</i>	390
PHAD MEE KORAT <i>Fried rice noodles, pork, prawns, kale, tamarind</i>	350
WAGYU 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

WOK FRIED AND GRILLED

GAJ PHAD MED MAMUANG <i>Chicken, cashew nuts, chilli paste</i>	490
GRILLED WHOLE FISH KORAT STYLE <i>Seabass, dill, spicy seafood sauce</i>	690
KUAY TEOW 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
CAESAR SALAD <i>Romaine, sourdough, bacon, Parmigiano</i>	390
KHAOYAI AVOCADO TOMATO SALAD <i>Vegetarian</i> <i>Rocket, olive oil, lemon, sea salt</i>	490
TASMANIAN SALMON SALAD <i>Salmon, lettuce, shallot, spicy dressing</i>	360

INTERNATIONAL MAINS

ROSEMARY GRILLED CHICKEN LEG <i>Grilled chicken, lemon, rosemary, sauerkraut, Nam Jim Jaew sauce</i>	385
SALA CHEESE BURGER <i>Angus Beef, cheddar, Café De Paris Sauce, pickled onions, French fries</i>	450

PASTA

SPAGHETTI CARBONARA <i>Bacon, egg, Parmigiano</i>	450
LAMB TENDERLOIN PICCI <i>Lamb, tomato, eggplant, garlic, thyme</i>	690

PIZZA

MARGHARITA <i>San Marzano tomatoes, Fior Di Latte, parmesan, basil</i>	450
RED PRAWN <i>Carabineros, roasted peppers, lemon</i>	990
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

STEAK

WAGYU RIBEYE 300GM <i>With confit garlic, Café De Paris butter, red wine sauce</i>	1,690
WAGYU TENDERLOIN 300GM <i>With confit garlic, Café De Paris butter, red wine sauce</i>	1,690

SIDES

MASHED POTATOES	220	PIZZETTE OLIVE OIL	190
FRENCH FRIES	200	STEAMED RICE	50
TRUFFLE FRIES	250	STICKY RICE	50
SPINACH	200	EGG	50
POTATO WEDGES	200	EGG FRIED RICE	250
ROCKET SALAD	250	HALF FRESH AVOCADO	150
BUTTERED ASPARAGUS	200	WOK FRIED KALE	150
GRILLED VEGETABLES	250		

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

DESSERT

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