




# lo sala

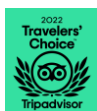
Authentic Thai Cuisine

Flavorful. Thai cuisine is often characterized by 5 flavor profiles: sweet, sour, bitter, salty, and spicy.

Regional. From north to south, east to west, Thai cuisine is very diverse, each region has its own signature dishes, defining the pride of their people.

Varied. From “tom” (boiled dishes) to “yam” (spicy salads), from “tam” (pounded foods) to “gaeng” (curries), discover what Thai cuisine has to offer in its different forms.

 team really wish you a wonderful culinary discovery.



# Appetizers



Satay Ruam - 450

Marinated chicken, pork and beef skewers served with peanut sauce and cucumber relish

Por Pia Poo Thod - 420

Deep-fried crab spring roll served with sweet chili and plum sauce

Por Pia Pak Sod - 370

Fresh spring rolls with glass noodles, cucumber, avocado, carrot, mint leave, sweet corn served with sweet tamarind sauce and chili lime sauce

Por Pia Goong Sod - 420

Fresh spring rolls with shrimp, glass noodles, cucumber, avocado, carrot, mint leave, sweet corn served with sweet tamarind sauce and chili lime sauce

# Salads

Som Tum Thai Gai Yang- 450

Green papaya salad, string beans, peanut, tomatoes, dried shrimp served with grilled marinated chicken thigh

Yam Som-O - 370

Thai pomelo salad with tamarind dressing served  
With grilled marinated river prawns - 470

Yam Woon Sen Talay - 550

Glass noodle salad with squid, prawns, mussels, tomatoes and Thai celery

Yam Ma Muang - 350

Spicy green mango salad, carrot, shallot, chilli, tomato with sweet and sour dressing  
With soft shell crab - 540

Yam Makuea Yao - 350

Grilled Thai eggplant salad, chili, shallot, coriander  
With crab meat - 450

# Soups

Tom Yum Goong Nam Kon - 470

Signature Thai soup with prawns, mushrooms, milk, kaffir lime and lemongrass

Tom Kha Gai - 420

Coconut milk soup with chicken, mushroom and galangal



Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax  
Vegan Vegetarian Spicy Dishes Contain Pork Locally Sourced Dish   
Gluten Free Lactose Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations

## Mains - Seafood

    **Goong Phad Char - 920**  
Wok-fried Andaman tiger prawns with Thai herbs and hot basil


  **Talay Phad Phong Karee - 890**  
Stir-fried mix seafood with onion, bell pepper, celery, curry powder and egg

  **Phad Pak Miang - 410**  
Wok-fried melinjo leaves, glass noodles, dried shrimp and egg

**Pla Rad Prik - 1090**     
Crispy whole seabass with sweet chili sauce, shallot, pineapple and coriander

**Pla Grapong Yang - 920**    
Grilled seabass with Thai herbs served with 3 selection of sauce

**Pla Neung See Ew - 650**    
Steamed seabass fillet with black soya sauce, ginger, spring onion

**Pla Phad Praew Waan - 650**   
Stir-fried seabass, tomato, onion, capsicum, cucumber, sweet and sour sauce

## Mains - Meat

  **Gai Phad Med Mamuang - 530**  
Stir-fried chicken, cashew nuts, water chestnuts, carrots, onions and dry chili

  **Nue Phad Prik Tai Dam - 750**  
Stir-fried beef with capsicum, carrot, onion, mushroom and black pepper sauce

   **Phad Kraprao**  
Wok-fried with chili, garlic and hot basil leaves  
With chicken or pork - 510  
With minced beef - 560

## La Sala Favorites


**Phuket Moo Hong - 670**      
Slow cooked pork belly with black sweet soy sauce, palm sugar and cinnamon sticks

**Goong Phad Naam Ma-Kham - 920**     
Stir fried tiger prawns with tamarind sauce

   **Gaeng Kiew Waan Gai - 580**  
Signature Thai green curry with chicken, eggplant

   **Gaeng Poo Bai Cha-Ploo - 750**  
Crab meat curry, betal leaves served with vermicelli

    **Nam Prik Goong Sod - 450**  
Southern chili dip with prawn, shrimp paste and organic vegetables

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax  
 Vegan  Vegetarian  Spicy Dishes  Contain Pork  Locally Sourced Dish   
 Gluten Free  Lactose Free 

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
 Please inquire with senior management if you have any dietary restrictions, allergies or special considerations



# Curries

   Gaeng Phed Ped Yang - 690

Thai red curry with roasted duck, lychee, eggplant, basil and pineapple

   Gaeng Pha Nue - 750

Spicy southern beef curry with eggplant, long bean, finger root

    Gaeng Som Pla - 690

Southern yellow curry with grouper and coconut shoots

# Vegetarian

Phad Pak Boong Fai Daeng - 370    

Wok fried morning glory with mushroom sauce

Phad Pak Ruam - 380   

Stir fried mix vegetables with mushroom sauce

Hed Phad Khing - 380    

Stir fried mix mushroom with ginger, onion and spring onion

Laab Thord Jay - 390    

Spicy fried plant-based minced meat with Thai herbs

Phad Kapraow Jay - 470     

Wok fried plant-based minced meat, garlic, chili and hot basil

Gaeng Kiew Waan Pak - 450    

Signature Thai green curry with vegetables and tofu



# Rice

Khao Phad 

Thai-style fried rice with carrot, onion and tomato

With chicken or pork - 390 

With crab - 420

With prawns - 420

Phuket Fried Rice - 490  

Thai style wok-fried rice with prawns, curry powder, egg, raisins and cashew nuts in pineapple

# Noodles

  Phad Thai Goong Sod - 570

Stir-fried rice noodles with prawns, tofu, dried shrimp, shallots, chives and tamarind sauce

  Phad See Ew Gai / Moo - 510

Wok fried flat noodles, vegetables with choice of chicken or pork and dark soya sauce

   Sen Yai Ki Mao Talay - 590




Wok fried flat noodles, mix seafood, peppercorn, finger root, chili, basil

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax  
Vegan  Vegetarian  Spicy Dishes  Contain Pork  Locally Sourced Dish   
Gluten Free  Lactose Free 

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations

# Sweets

Khao Niew Ma Muang - 350     
Mango with sticky rice and coconut cream

Tub Tim Grob Kab I Tim Ka Ti - 350     
Water chestnut, coconut milk  
with coconut ice-cream deep white chocolate

Chocolate Mousse Tart - 350  
Chocolate mousse with passionfruit,  
salty caramel and chocolate cachnet praline tart

Phuket Pineapple Caramelized  
Crème Brûlée - 350  
Vanilla crème brûlée, sweet & sour Phuket pineapple  
caramelized top with vanilla ice-cream

Kluay Thod Kab I Tim - 350  
Deep fried banana spring roll and coconut ice-cream

Polamai Ruam - 290     
Assorted seasonal fruits

