la 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.

la sala 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, carrot, sweet basil leave, mint leave, sweet corn served with tamarind sauce and spicy basil sauce

Por Pia Goong Sod - 420
Fresh spring rolls with shrimp, glass noodles, cucumber, carrot, sweet basil leave, mint leave, sweet corn served with tamarind sauce and spicy basil sauce

Peek Gai Thod - 450
Deep fried marinated chicken wing served with Thai sweet chili sauce

Salads

Som Tum Thai Gai Yang- 450
Green papaya salad, string beans, peanut, tomato, dried shrimp
served with marinated chicken thigh

Yam Som-O - 370
Thai pomelo salad with tamarind dressing, cashew nut served
With marinated river prawns – 470

Nam Tok Nuea - 550
Thai spicy salad with grilled beef, mint, chili, lime and rice powder

Yam Gai Yang - 420
Thai spicy salad with grilled marinated chicken thigh

Yam Ma Maung Pla Grob - 490
Green mango salad with crispy seabass fillet

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, galangal, lemongrass and Thai herbs

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax

Vegan Vegetarian Spicy Dishes Contain Pork Gluten Free Lactose Free Contain Peanut
Locally Sourced Dish Locally Sourced Fish

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 Sauce Kratieam - 920
Crispy tiger prawn with garlic and pepper sauce

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

Lon Poo - 850
Crab meat in coconut dip and soybean paste stew served with crispy rice cracker and fresh vegetable

Pla Rad Prik - 1090
Andaman 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 Phad Praew Waan - 650
Stir-fried seabass, tomato, onion, capsicum, cucumber, sweet and sour sauce

Mains - Meat

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

Nuea Phad Prik Tai Dam - 750
Stir-fried beef with capsicum, carrot, onion, mushroom, water chestnuts and black pepper sauce

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

Kua Kling Gai - 510
Southern style Thai dry curry with minced chicken

la sala Favorites

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

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

Gaeng Kiew Waan Gai - 580
Chicken thigh with signature Thai green curry

Gaeng Poo Bai Cha Ploo - 750
Crab meat curry in coconut milk served with small rice vermicelli noodles and crispy garlic

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Curries

Gaeng Phed Ped Yang - 690
Roasted duck in Thai red curry, lychee, eggplant, basil and pineapple

Massaman Nuea 750
Thai Massaman curry with braised beef cheek

Paneang Gai - 550
Thai red curry with grilled chicken thigh, Thai eggplant and kaffir lime leaves

Vegetarian

Phad Pak Boong Fai Daeng - 370
Wok fried morning glory with mushroom sauce

Phad Pak Ruam - 380
Stir fried mix vegetable 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
Vegetables and tofu with signature Thai green curry

Rice

Khao Phad
Thai-style fried rice with egg, carrot, onion and tomato
With chicken or pork – 390
With crab – 420
With prawns - 420

Phuket Fried Rice - 490
Wok fried rice, prawns, curry powder, raisins and cashew nuts in pineapple

Noodles

Phad Thai Goong Sod - 570
Stir-fried rice noodles with prawns, tofu, dried shrimp, shallots, chives, egg and sweet tamarind sauce

Phad See Ew Gai / Moo - 510
Wok fried flat noodles, vegetables and egg with choice of chicken or pork

Hokkien Mee - 510
Phuket style stir-fried yellow noodle with seafood and poach egg

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Sweets

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

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

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

Kluay Buad Chee - 290
Bananas in Coconut Milk

Polamai Ruam - 290
Assorted seasonal fruits

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