



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.

 team really wish you a wonderful culinary discovery.



Appetizers

Satay Ruam - 400

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

Por Pia Poo Thod - 400

Deep-fried crab spring roll served with sweet chili sauce

Por Pia Goong Sod - 400

Fresh spring rolls with shrimp, glass noodles, mushroom, cucumber and mint leaves, served with sweet and sour sauce

Salads

Som Tum Thai - 400

Green papaya salad, green beans, lemongrass tiger prawns

Yam Som-O - 390

Thai pomelo salad, marinated river prawns, Tamarind dressing

Yam Woon Sen Talay - 520

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

Soups

Tom Yum Goong Nam Kon - 430

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

Tom Kha Gai - 380

Coconut milk soup with chicken, mushroom and Thai herbs



Mains

Ped Yang Naam Ma-Kham - 570

Grilled duck breast with Tamarind sauce and crispy shallots

Pla Muk Thod Kratiam Prik Tai - 510

Deep-fried squid with crispy garlic and pepper

Phad Kraprao - 490

Choice of chicken or pork wok fried with chili, garlic and hot basil leaves

Goong Pad Char - 890

Wok-fried Andaman tiger prawns with Thai herbs and hot basil

La sala Favorites

Phuket Moo Hong - 650

Slow cooked pork belly with black sweet soy sauce, palm sugar and cinnamon sticks

Gai Phad Med Mamuang - 495

Stir-fried chicken, cashew nuts, water chestnuts, carrots, onions and dry chili

Gaeng Kiew Waan Gai - 540

Chicken with Thai spices with signature Thai green curry

Pla Grapong Yang - 890

Grilled whole sea bass wrapped in banana leaf with a selection of Thai sauces

Curries

Gang Phed Ped Yang - 650

Roasted duck in mild Thai red curry, lychee, eggplant, basil and pineapple

Gang Kalee Goong - 670

Southern Thai curry with andaman prawns and potatoes

Kaeng Poo Bai Cha-Ploo - 690

Crab meat curry in coconut milk served with small rice noodles and crispy garlic

Massaman Nuea - 720

Slow cooked beef cheek in Massaman curry, sweet potatoes, crispy tempura flowers

Vegetarian

 **Phad Pak Miang Khai Woosen- 390**
Wok-fried melinjo leaves, glass noodles, dried shrimp with egg

  **Phad Pak Boong Fai Daeng - 350**
Morning glory with oyster sauce

  **Laab Thord Jay - 350**
Spicy fried plant-based minced meat with fresh herb

  **Phad Kapraow Jay - 350**
Wok-fried plant-based minced meat, garlic, chili and hot basil



Rice

Khao Phad

Thai-style fried rice with carrot, onion and tomato

With chicken or pork - 350

With crab - 390

With prawns - 370

Phuket Fried Rice - 470

Wok-fried rice, prawns, curry powder, egg, raisins and cashew nuts in pineapple

Noodles

Phad Thai Goong Sod - 530

Stir-fried rice noodles with prawns, tofu, shallots, chives and sweet Tamarind sauce

Phad See Ew Gai - 480

Wok-fried flat noodles with vegetables and chicken

Sweets

Khao Niew Ma Muang - 320
Mango with sticky rice and coconut cream



I Tim Ruam Mit - 320
3 scoops of Thai ice cream with a selection of garnishes

Polamai Ruam - 270
Assorted seasonal fruits



Phuket Pineapple Crumble - 300
Caramelized pineapple from Phuket, vanilla sauce, coconut ice cream