




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

 Moo Dad Deaw - 420

Deep fried sundried pork with Thai herb

Salads

Som Tum Thai - 450   

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

Yam Som-O - 470  

Thai pomelo salad with tamarind dressing served with marinated river prawns

Yam Woon Sen Talay - 550  

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

Yam Neue Yang - 470  

Marinated beef salad with tomato, onion, cucumber, Thai celery, spring onion and Thai style spicy sauce

Soups

   Tom Yum Goong Nam Kon - 470

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

  Tom Kha Gai - 420

Coconut milk soup with chicken, mushroom and Thai herbs

 Tom Kati Saibua Goong - 420

Coconut milk soup with prawns, lotus stem and shrimp paste



Mains

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

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

 **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

Pla Gra-pong Yang - 920
Grilled seabass with Thai herbs served with 3 selection of sauce

Pla Phad Praew Waan - 650
Seabass, tomato, onion, capsicum, cucumber and sweet & sour sauce

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

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**
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

  **Choo Chee Pla Salmon - 750**
Southern Thai curry with Fresh salmon, Red chili, Kaffir lime leaves

Curries

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

 **Massaman Nuea - 750**
Slow cooked beef cheek in Massaman curry, sweet potatoes, onion and cashew nuts

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

  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 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, egg, raisins and cashew nuts in pineapple

Noodles

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

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

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