



lo sala

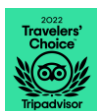
Authentic Thai Cuisine

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 leaf, mint leaf, sweet corn served with sweet tamarind sauce and spicy mayo sauce

Por Pia Goong Sod - 420

Fresh spring rolls with shrimp, glass noodles, cucumber, carrot, sweet basil leaf, mint leaf, sweet corn served with sweet tamarind sauce and spicy mayo 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, tomatoes, dried shrimp served with marinated chicken thigh

Yam Som-O - 370

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

Yam Nuea Yang - 550

Grilled angus strip loin with Thai spicy dressing mint leaves and lemon grass

Pla Lui Suan - 450

Crispy fish salad with lemon glass, mint chili lime dressing

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

Tom Kathi Pak Miang Goong Sod - 470





Coconut soup with Melinjo leave and prawn



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
Contain Peanut 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
Finger root, hot basil and Thai herbs


 **Talay Phad
Phong Karee - 890**
Stir-fried 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   
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 Muk Khai Neung Manow - 790
   
Steamed whole squid with chili lime 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 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

la sala Favorites

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

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

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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

  Panzang 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

  Spaghetti Ki Mao Talay - 590

Wok fried spaghetti, seafood, peppercorn, finger root, chili and basil

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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

Kluay Thod Kab I Tim - 350

Deep fried banana spring roll and coconut ice-cream

Polamai Ruam - 290

Assorted seasonal fruits



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