



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 - 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 served
With marinated river prawns - 470

Yam Nuea Yang - 550 

Grilled Angus strip loin with Thai spicy dressing and mint leaves

Pla Lui Suan - 450 

Crispy fish salad with lemongrass, ginger, cashew nut and 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  Gluten Free  Lactose Free  Contain Peanut

 Locally Sourced Dish  Locally Sourced Fish




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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, 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

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 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

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

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

Phuket Pineapple Caramelized Crème Brûlée - 350

Vanilla crème brûlée, sweet & sour
Phuket pineapple caramelized with vanilla ice-cream

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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