



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 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 brûlée, 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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