



## In the beginning

### Salads

<b>Caprese &amp; mozzarella</b> Fresh tomato, basil & bocconcini with lime & extra virgin olive oil; simple pesto. (V)	270
<b>Virgin “niçoise” &amp; white balsamic dressing</b> Butterhead leaves, tomato, white radish, fennel, artichoke, asparagus, Peas & pods, broiled red peppers & black olives. Micro basil & boiled egg. (V)	290
<b>Rocket &amp; enoki, tandoori prawns &amp; hazelnut “kéfir”</b> Young leaves & button mushrooms; king prawns & yoghurt dressing; croûton. (γ)	370
<b>SALA caesar - classic / crab, chicken</b> Romaine leaves; grana padano, bread & pancetta crisps; anchovy egg cream. (γ)	300 / 350

### Cold entrées

<b>“All green”</b> In refreshing lemon basil foam with seasonal fresh herbs. Apple, artichoke, asparagus, avocado “haas” & celery sticks. But also cucumber, soy pods, sweet green, snow peas. (V)	210
<b>Salmon tartar “chlorophyll”</b> Slightly cured & seasoned with lemon basil emulsion. Apple & cucumber avocado guacamole. Thin bread lace. (γ)	370
<b>Mortadella di Bologna, ricotta &amp; “crostini”</b> Served with poached dried figs & light ricotta with chives. (γ)	450
<b>Angus beef carpaccio &amp; shaving of grada padano</b> Australian bred & taken from the striploin; arugula leaves. Fragrant white & black truffle seasoning with lime; pine nuts.	580

### Soups

<b>Classic gazpacho</b> , extra chilled raw tomato soup & “pan con tomate”. (V / γ)	180
<b>Shellfish soup</b> , rice starched & lightly creamed; parsley & bread laces. (γ)	260
<b>Double chicken</b> consommé with “micro” celery, young carrots & leek cylinders.	280

### Temperate dishes... as a starter or a main course

<b>Warm melting leeks</b> with shredded pomelo. White & black truffle vinaigrette. (V)	350
<b>Saku, hummus &amp; vegetables from a “niçoise”</b> Yellow fin tuna marinated with white balsamic & pan-fried - The chick pea relish.	490
<b>SALA lobster cocktail</b> Whole Phuket lobster tail cooked in vanilla infused butter. Passion fruit crisps Apple & cucumber avocado guacamole, butterhead. Tomato confit & essence. (γ)	1300
<b>Minute squids, chorizo &amp; lemon-enoki risotto</b> Dry grilled cuttlefish & savoury meat jus. Creamy Japanese rice with mushrooms.	360
<b>Pasta “alla Emiliana”</b> Italian sausage, onion & red wine - a children & Chef’s favorite. (γ)	390

## Main courses

### The garden... all following dishes are vegetarian

<b>A gathering treat</b> Light stewed green peas & soy with ginger & pomelo. Two purées - fennel & cauliflower; tandoori aubergine & “nametake”.	350
<b>Like a “couscous” of braised vegetables</b> The gluten free version of this North African classic with quinoa & ras-el-hanout.	320

### The sea

<b>“Spanish mackerel”, lemon butter &amp; vegetal stew</b> Grilled then steamed “in the bag” with leeks. Light creamed reduction. Casserole of young carrots & peas with ginger. Shredded Thai pomelo bits.	390
<b>Pomfret &amp; curry with tiny cucumber</b> Andaman sea fish simmered in infused butter & condiment. Cauliflower purée; broiled red pepper & “king oyster” mushrooms.	420
<b>Sea bass, fennel &amp; chorizo</b> A thick fillet oven baked fennel & star anise. Fine fennel purée. Young carrots with chorizo jus. Grilled squid & prawns with garlic & tomato confit.	480
<b>Atlantic salmon, leeks &amp; lemon</b> ½ salted “heart” of salmon just grilled. Young leeks with saffron oil & lemon- enoki risotto.	480
<b>King prawns &amp; scallops - tandoori</b> Plain & simple live charcoal grilled. Lemon butter sauce. Tandoori aubergine; red pepper & tomato tartar with lemon & fresh herbs.	620
<b>SALA mixed grill for two</b> The freshest local daily fishing naturally cooked & prepared. King prawns, squid, sea bass, mackerel & Phuket lobster tail. Quinoa –corn-avocado salad & romaine. Lemon butter & “nam jim seafood”.	2500

**Note: seafood items are subject to the weather & fishermen’s availability.**

### The earth

<b>Fresh thyme chicken &amp; carbonara</b> Slow pan roasted chicken breast with “bouquet garni”. Light creamed spaghetti with grana padano & bacon.	390
<b>Pork, mild spices &amp; chorizo</b> “Cloved” pork loin with garlic confit & anis pod. Braised onion & chorizo jus. Cauliflower purée & “king oyster” mushrooms with chiselled parsley.	430
<b>Duck, peppercorn &amp; pomelo</b> Pan roasted duck breast & traditional green peppercorn sauce. Light stewed carrots & peas with ginger. Shredded Thai pomelo.	470
<b>“Oriental” lamb - origin Australia</b> The fillet trimmed & marinated in yoghurt with saffron. A real tamarind jus. Fennel purée & young carrots. Tandoori aubergine with soft garlic & tomato confit.	990
<b>Premium grass fed beef tenderloin - origin Australia</b> Mash potato & sautéed snow peas with garlic confit Seasonal herbed béarnaise; red wine or green peppercorn sauce.	880

**Note: please allow minimum 20 minutes for preparation of each meat dish.**

### Sides... all following preparations are vegetarian

<b>Classic green</b> , simple & digestive salad with sherry vinegar & olive oil dressing.	150
<b>Lemon-mushroom creamy risotto</b> Japanese rice, lemon preserves & enoki button mushrooms.	220
<b>“Nametake” confit</b> Sautéed local “boletus” mushrooms with chiselled parsley.	220
<b>Assorted vegetables - steamed or sautéed</b> Young carrots, spring onions, sweet green, snow peas.	190
<b>The potato</b> Classic mashed or baked with spring onion & sour cream.	170

Many of these dishes listed here are based on a healthy & gluten free diet.  
Only fresh & daily produces are used with the minimum amount of fat required.  
Although some dishes do contain gluten, such as wheat flour items, we will be glad to substitute any preparations or ingredients as your convenience. Kindly ask our team service.

Prices are in Thai Baht and subject to 10% service charge & 7% VAT.  
(V) - vegetarian / (γ) - contains gluten