



Traditional local cuisine

Delights & appetizers... to share

“Thord”, golden & crispy bites with chili & plum sauce

Por pia thord - seasonal vegetables spring rolls. (V / γ)	240
Thord man pla - golden fish cakes with curry paste & side cucumber relish.	250

“Nam prik”, traditional dip served with raw vegetables

Noom - grilled & pounded purple eggplant, green chili & garlic relish. (V)	240
Ong - slow cooked plum tomatoes, minced pork, tamarind & palm sugar relish.	260

“Yang”, traditional & convivial grills with sauces & condiments:

Satay - Southern marinated prawn or chicken skewers & peanut sauce.	260 / 270
Sai kro ruam - barbecued sour rice pork ball & Chiangmai spicy sausage.	280

Exotic salads... are divided in three main styles

“Yam” with traditional fish sauce & fresh lime dressing

Yam polamai - light sweet & sour refreshing seasonal local fruits. (The vegetarian option of this dish is available on request)	260
Som-o - grained pomelo & king prawns with coco-tamarind foam.	330
Som tam - green papaya salad - plain or crispy pork.	240 / 300
Pla thord yam mamuang - shaved green mango & crispy snapper.	340
Yam woonsen talay - glass noodles; fish, prawn & squid; tomato, onion & celery.	350

“Laarb”, minced with mint, ground rice & chili powder

Laarb pla dook foo - crispy river fish, shallots & kaffir lime.	250
Laarb gai - light warm minced chicken salad - SALA classic.	260

“Nam tok”, sliced with mint, ground rice & chili powder

Nam tok ped - marinated & grilled duck breast; pickled garlic & crispy kaffir lime.	320
Nam tok neua - marinated & grilled beef - in the authentic North Eastern style.	360

more traditions & mains

Soups... hot &, fragrant

Tom yum goong, Lightly sour & spicy soup with king prawns & lemongrass.	290
Tom kha gai Mild coconut soup with chicken, galangal & Thai herbs.	270

Curries... mild & luscious

Gaeng kiew waan With Thai round eggplant & sweet basil leaves. Coconut green curry with tofu & vegetables (V) or beef.	230 / 360
Gaeng kari Coconut yellow curry with chicken or “Spanish” mackerel. Potato & Thai sweet basil to garnish.	280 / 320
Choo chee Giant king prawn or Atlantic scallops in coconut red curry reduction with kaffir lime.	500 / 560
Gaeng phed ped yang Marinated & roasted duck breast in coconut red curry. Sweet grapes & pineapple with basil leaves.	320
Gaeng mussaman Southern mild peanut infused curry with potato & onion. With braised chicken or beef; topped with crispy shallots.	280 / 360

Local specialties... instinctive & spontaneous

Phad kana, sautéed Asian kale with oyster sauce & garlic. (V).	220
Pak boong fai deng, wok fried morning glory with bean sauce & garlic. (V)	240
Neung manaow, steamed sea bass fillet “in the bag” with lime & garlic. (Please allow minimum 20 minutes of preparation)	470
Pla sam rod, crispy black pomfret fish in sweet chilli sauce & tiny vegetables.	350
Phad king, wok stir chicken or sea bass with ginger & oyster sauce.	290 / 340
Goong thord kratiem, giant king prawns with garlic & fresh green peppercorns.	500
Gai phad med mamuang, sautéed chicken with cashew nuts in oyster sauce	290
Neua phad nam mun hoy, stir fried beef with oyster sauce, onions & peppers.	340

Rice & noodles...rich & earthy

Nasi ruam mitr Fried rice with mild shrimp paste with kaffir lime leaf. Prawn satay & crisps. Sweet & sour veggie egg pocket. Chinese sausage; green mango & condiments.	370
Phad Thai Wok stir fried rice noodles with tamarind sauce. Vegetarian (V) / chicken / prawn.	280 / 290 / 340

Last but not least... few delicacies from the land of smile

“Souvenir from a Samui childhood”

Simple coconut ice cream topped with candied peanuts & fresh coconut shavings.
190

“Khao niew mamuang”

Classic sticky rice cooked in coconut cream. Ripe fresh mango & fruity sorbet.
220

“Fak tong sankaya”

Steamed coconut custard in sweet pumpkin & homemade ice cream.
240

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