



Traditional local cuisine

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

Delights & appetizers... to begin & 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

Soups & curries... hot, fragrant, mild & luscious

Tom yum goong - lightly sour & spicy soup with king prawns & lemongrass.	290
Tom kha gai - mild coconut soup with chicken, galangal & Thai herbs.	270
Poo phad pong kari - wok stir fried crabmeat with curry powder, onion & celery.	350
Gaeng kiew waan - coconut green curry with tofu & vegetables (V) or beef.	230 / 360
Gaeng kari - coconut yellow curry with chicken or “Spanish” mackerel.	280 / 320
Gaeng mussaman - Southern mild infused curry with braised chicken or beef.	280 / 360

Local specialties, rice & noodles... spontaneous, rich & earthy

Phad kana - sautéed Asian kale with oyster sauce & garlic. (V).	220
Phad pak boong fai deng - morning glory with Thai 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
Phad king - wok stir chicken or sea bass with ginger & oyster sauce.	290 / 340
Phad kapraow - wok fried minced chicken / prawn / beef with chili & hot basil.	270 / 350 / 370
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
Khao phad - classic fried rice as vegetarian (V) / chicken / prawn, crab, beef.	250 / 270 / 350
Nasi ruam mitr - shrimp paste fried rice; satay, sausage & condiments platter.	270
Phad si-iew - rice noodles with soy sauce. Vegetarian (V) / chicken / beef.	270 / 290 / 340
Phad Thai - rice noodles & tamarind sauce. Vegetarian (V) / chicken / prawn.	280 / 290 / 340

Western & International

Salads / hors d'oeuvre / starters

Classic, fresh tomato & cheese

“Caprese” with mozzarella & basil or “Greek” with feta, mint & parsley. (V)	270
“Virgin” (V) or tuna “niçoise” salad - white balsamic dressing Butterhead, tomato, cucumber, radish, fennel & artichoke, asparagus. Peas & pods, peppers & black olives. Basil & boiled egg. Anchovies on request.	290 / 350
Quinoa salad with corn & avocado, tomato & cilantro; honey dressing. (V)	290
SALA caesar salad - classic / crab, chicken Romaine, parmesan shavings & pancetta crisps. Anchovy egg cream. (γ)	300 / 350
Gazpacho - Spanish tomato soup served extra chilled & “pan con tomate”. (V)	180
Asparagus or leeks , with Dijon mustard vinaigrette. (V)	170
Mild gingered crab cake , red pepper & tomato tartar with lemon & herbs. (γ)	250
Serrano ham , melon & “pan con tomate” or Mortadella, figs & chive ricotta. (γ)	450

Garden / sea/ earth course

SALA refreshing “mezze” Aubergine caviar; homemade hummus; feta cheese & pita pockets. A “fattoush” salad; chick peas, soy & black Greek olives medley. (V / γ)	370
“Catch of the day” with thyme & garlic - grilled or steamed (min. 20’) Chilled aubergine purée; broiled red pepper & tomato tartar with lemon & herbs.	380
Three BBQ king prawns , rocket & enoki buttons with hazelnut “kéfir” dressing.	420
Slow pan roasted breast of chicken , with chilled quinoa-corn-avocado salad.	380
Australian premium cuts live char-grill Lamb chops ; chilled eggplant caviar; lemon herbed red pepper & tomato tartar. or Beef striploin - béarnaise sauce or anchovies; fries & salad (200 gr. / min. 15’)	450 550

Pasta / lunch pizza (γ)

Fettuccine, penne or spaghetti

“Napolitana” , simple homemade tomato sauce. (V)	360
“Ai frutti di mare” , prawn, squid & mussel with chili, garlic, basil & tomato .	430
“Bolognese” , the traditional & classic beef-tomato sauce.	380
“Carbonara” , bacon & parmesan - lightly creamed - raw egg yolk on request.	380
“Emiliana” , Italian “salciccia”, onion & red wine - a children & Chef’s favorite.	390

From the oven

Pizza “Margarita” , with fresh tomato, basil & bocconcini. (V)	270
Pizza “prawn & avocado” , with melted mozzarella cheese & prawn roe.	350
Pizza “double salciccia” , with Italian sausages , onion & parmesan cheese.	300

Breads & sandwiches... served with a rocket salad or fries (γ)

“Bruschetta” with fresh tomato, bocconcini & basil on tomato bread.	300
Scandinavian toast - “bio” bread; salmon, cream cheese, herbs & condiments.	300
Our burgers - Thai fish cake / chicken / beef The sesame bun, usual veggies & pickle - pancetta, cheddar & / or fried egg.	300 / 340 / 350
Tuna “tandoori” or chicken “masala” Homemade pita bread with tomato, onion & salad; hazelnut-yoghurt sauce.	340 / 350
Original SALA club brioche with roasted chicken & egg, tomato & pancetta.	300
Paris ham baguette butter, gherkins, Dijon mustard & Swiss Emmental cheese.	330
“Sauerkraut” spirited sandwich Grilled Italian sausage & cabbage “rémoulade” in dark “bio” bread.	330

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