

SALA Phuket Sample Menus

The following is a sample of our mouthwatering menus prepared by Chef Jan and his culinary team. Menus do vary due to seasonal availability and what is fresh at the market on the day.

Breakfast

Croissant French toast pudding with vanilla whip cream and diced mangoes	200
Angus beef sirloin with sautéed mushroom and onions with roast potatoes and a fried egg	650
Poached eggs served on a toasted croissant with crab meat and hollandaise	290

Lunch

Larb gai, moo rue nuea – minced chicken, pork or beef with shallots, lime juice and fresh mint served with crunch vegetables	240
Baby greens tossed with rose apples, cashew nuts, feta cheese and sesame dressing	220
Kuiy tiew tom yam – spicy noodle soup with lemon grass and your choice of chicken, prawns or selected mixed seafood	260
Raad naa goong rue talay – large flat rice noodles stir-fried with kale in thick soy sauce and your choice of prawns or selected mixed seafood	240
Shredded smoked duck breast with cheddar cheese, onion, coriander and spring onions	220
Grilled daily fish filet with Creole tartar sauce, arugula and tomato served on focaccia	270

Dinner

Suratthani green lip mussels steamed in a broth of Erdinger dark beer, red curry paste and coconut milk	220
Lamb meat balls slowly braised in Massaman curry, garnished with goat cheese-sour cream	250
Tord man pla – curried fish cakes with sweet chili and plum sauce	250
Light creamy sea scallop chowder with white truffle oil	220
Tom kha gai – chicken breast poached in coconut milk infused with galangal, kaffir lime leaf, garnished with roast chili oil	240
Wok seared sea scallops on a bed of sautéed Chinese cabbage and bacon with herb potato crisp and lemon butter cream	650
Pla neung manow – daily fish filet steamed with limes, garlic, chili, coriander and palm sugar	400
Massaman Gai – chicken thigh slowly braised in a mild coconut and peanut curry with potato and onions	260
Angus beef tenderloin stuffed with blue cheese and wrapped with bacon, served with whisky jus and country style mashed potatoes	850
Char-grilled Australian lamb chops with mint-plum sauce, served with minced lamb and toasted rice cous cous	800

Thai Tapas

Gai takrai - minced chicken wrapped around lemon grass, breaded and deep fried	40
Ahi shai nim pla - raw yellow fin tuna with chili lime dressing	50
Goong tong - won ton shell filled with minced pork, corn and plum sauce	40
Larb phed - sliced duck breast with mint and toasted rice dressing	40
Chue che hoi shell - grilled sea scallop in a light red curry and coconut broth	100
Tapas Taster - a mixed plate of gai tarkrai, ahi shai nim pla, popia tod, chue che hoi shell and goong tong	220