



SOUPS

TOM YUM SEAFOOD (CLEAR OR CREAMY) Thai shallots – sustainable seafood – lemongrass - lime galangal	340
TOM KHA GAI Chicken breast – chili oil – galangal – coconut milk – coriander	270
PUMPKIN SOUP *** Pumpkin – Thai herbs – whipping cream - baguette	250

SALADS

SOM TUM THAI - GAI YANG Green papaya – toasted nuts – lime – palm sugar	305
YUM TALAY Seafood – fried fish – organic vegetables – spicy sauce	435
YUM POO NIM Soft-shell crab – shallot – chili – spicy sauce	375
YUM SOM-O TIGER PRAWN Pomelo – toasted coconut – tiger prawns	595
KHAOYAI AVOCADO TOMATO SALAD *** Local avocado – olive oil – crystal salt – whole kernels	330
CAESAR SALAD Crisp organic lettuce – bacon – croutons – parmesan	330
TASMANIAN SALMON SALAD Crisp organic lettuce – Thai shallots – spicy Thai dressing	360
GRILLED VEGETABLE SALAD *** Goat's cheese – pumpkin seeds – olive oil	305

PASTA (choice of spaghetti or penne)

PAD KEE MAO TALAY *** Young ginger – green peppercorns - chili	395
CARBONARA Parmesan cheese – egg yolk - bacon	320
ARRABIATA Local tomatoes – garlic – fresh organic basil	310

APPETIZERS

KUROBUTA KOR MUU YANG Kurobuta pork neck – nam jim jaew – khao naew	315
SAI OUA Northern Thai sausage – nam prik num	285
LARB MUU TORD Pork balls – toasted rice – lime juice & chili	260
ROASTED DUCK TACOS *** Flour tortilla – mixed fruit salsa – spicy - avocado	425

MAIN COURSES

PHAD MEE KORAT *** Local rice noodles - pork – prawns- kale - tamarind	325
MUU HONG *** Stewed pork – cinnamon – Phuket style	345
BEEF MASSAMAN Tenderloin – cinnamon - coconut milk - cashew nut	495
GAENG SOM PLA KA PONG Sea bass – green papaya – spicy	395
PLA KRAPONG OB SAMOON PRAI Baked seabass – crisp organic vegetables – oyster sauce – black pepper	395
FRIED RICE SEAFOOD & PINEAPPLE Seafood – raisins - curry powder – pineapple	380
KHAO PAD POO MAA Southern style wok fried – blue crab meat – yellow curry powder – fried egg	385
TAO HOO SONG KREUNG Soft tofu – oyster sauce – organic vegetables	290
PED YANG PHAD CHA Roasted duck- wild ginger –chili – young peppers	405
GREEN VEGETABLE CURRY Tofu – basil – Thai eggplant – coconut milk	360
KANA MUU KROP Chinese broccoli – Oyster sauce – Pork belly – Chili	360
GRILLED TASMANIAN SALMON Tomato salsa – organic herbs – lemon	595
ROSEMARY GRILLED CHICKEN LEG Grilled chicken – lemon – rosemary - nam jim jaew shredded cabbage	385

⑤ VEGETARIAN *** CHEF'S RECOMMENDATION



PAN FRIED SEABASS ***	345
Pea puree – eggs – spicy Thai sauce – black olive	
MUSSEL POT ***	490
Roasted garlic – parmesan cream – white wine – organic parsley	
GINGER GLAZED SHRIMP	395
Charcoal taro – chili jam dip – eggplant relish	
KUROBUTA PORK CHOP ***	495
Black olive – mushrooms – roasted organic – vegetables	
AUBERGINE PARMIGIANA ***	395
Homemade tomato sauce – parmesan cheese – roasted pumpkin seeds	

SIDE ORDERS

TRUFFLE FRIES	170
Crystal salt – ketchup – mayonnaise	
FRENCH FRIES	150
Dried parsley – sea salt - ketchup	
MOO / NUA DAD DIEW	170
Butter – nutmeg – white pepper	
FISH POPCORN	260
Lemongrass – tartare sauce – togarashi powder	
PEEK GAI TORD	195
Shallow fried – dried lemongrass – Thai chili sauce	
JASMIN STEAM RICE	40
KHAI JEAU	40
BOILED EGG	40
FRIED EGG	40

Ⓟ VEGETARIAN *** CHEF'S RECOMMENDATION



WAGYU ON THE MOUNTAIN

Yum nua wagyu	390
Wagyu sirloin – organic lettuce - red shallot	
Krapow wagyu with onsen egg	690
Thai basil – oyster sauce – chili – jasmine rice – Onsen egg	
Khao soi wagyu	690
Wagyu beef – northern curry - crisp noodles condiments	
Kuay tiew nua wagyu	490
Noodle – organic vegetables – bean sprouts	
Wagyu steak salad	390
Organic rocket– tomatoes– balsamic– feta cheese	
Wagyu open burger	490
Tajima beef – bacon – cheddar cheese- caramelized onion	
Wagyu pasta	590
Wagyu tenderloin – toasted cumin – tomato – parmesan	
Wagyu steaks (Steaks are served with home-made beef jus)	
Sirloin marbling 250 g, A4-A5	1,390
Rib eye marbling 250 g, A4-A5	1,590
Tenderloin marbling 250 g, A4-A5	1,590

Select any of the following sides to accompany your steaks

Truffle fries	170
French fries	150
Mashed potatoes	120
Buttered vegetables	120
Wok fried kale	120



DESSERTS

SALA SIGNATURE MOLTEN LAVA	285
Nut brittle – local berries – delicious - vanilla ice cream	
TIRAMISU	275
Mascarpone – segafredo espresso – ladyfingers/biscuits	
BROWNIE	285
Callebaut chocolate – vanilla ice cream – organic berries	
CREPE SUZETTE	270
Orange zest – citrus liqueur – caramel syrup	
CHEF NOOM's MANGO PANACOTTA	250
Mango Cheeks – double Cream – Nut Brittle	
MANGO STICKY RICE	225
Mango cheeks – coconut broth – toasted sesame seeds	
LOD-CHONG NAM KA-TI	175
Pandan noodle – coconut milk – palm sugar – chilled	
GLUAY TORD	195
Local banana – chocolate sauce – powdered sugar	
LOCAL HANDICRAFTED ICE CREAM	105
Please enquire with our service ambassadors	
TROPICAL FRUIT PLATE	190
Sustainable – organic – refreshing	

Ⓥ VEGETARIAN *** CHEF'S RECOMMENDATION