

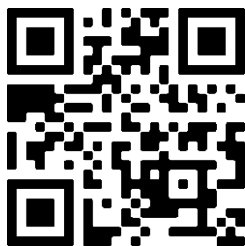


SOUPS

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	290
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)

TRUFFLE *** Mascarpone – lemon – parsley – shaved truffle	490
CARBONARA Bacon – egg – Parmigiano – fresh herbs	375
PARMESAN PESTO Roasted tomatoes – shaved parmesan – olive oil	360
PAD KEE MAO TALAY *** Young ginger – green peppercorns - chili	395
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	385	SIDE ORDERS	
Southern style wok fried – blue crab meat – yellow curry powder – fried egg		TRUFFLE FRIES	170
		Crystal salt – ketchup – mayonnaise	
TAO HOO SONG KREUNG	290	FRENCH FRIES	150
Soft tofu – oyster sauce – organic vegetables		Dried parsley – sea salt - ketchup	
PED YANG PHAD CHA	405	MOO / NUA DAD DIEW	170
Roasted duck- wild ginger –chili – young peppers		Butter – nutmeg – white pepper	
GREEN VEGETABLE CURRY	360	FISH POPCORN	260
Tofu – basil – Thai eggplant – coconut milk		Lemongrass – tartare sauce – togarashi powder	
KANA MUU KROP	360	PEEK GAI TORD	195
Chinese broccoli – Oyster sauce – Pork belly – Chili		Shallow fried – dried lemongrass – Thai chili sauce	
GRILLED TASMANIAN SALMON	595	JASMIN STEAM RICE	40
Tomato salsa – organic herbs – lemon		KHAI JEAW	40
ROSEMARY GRILLED CHICKEN LEG	385	BOILED EGG	40
Grilled chicken – lemon – rosemary - nam jim jaew shredded cabbage		FRIED EGG	40
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			



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 – tomatoes – 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	
CHOCOLATE BROWNIE	285
Callebaut chocolate – vanilla ice cream – organic berries	
CHEF NOOM's MANGO PANACOTTA	250
Mango Cheeks – double Cream – Nut Brittle	
MANGO STICKY RICE	225
Mango cheeks – coconut broth – toasted sesame seeds	
GLUAY TORD	195
Local banana – maple syrup – powdered sugar	
TROPICAL FRUIT PLATE	190
Sustainable – organic – refreshing	
HOMEMADE ARTISAN ICE CREAM	150
Freshly churned in-house, using only grass-fed Khao Yai dairy, and seasonal produce from local fruit Orchards and neighbouring farms.	
<ul style="list-style-type: none">• Local Vanilla Bean• Chocolate Thai Cacao• Khaoyai Strawberry• Ripe Black Fig with Fig Leaf• Custard Apple• Mango Nam Dok Mai• Young Coconut and Coco Cream• Bamboo Sticky Rice• Khaoyai Avocado	