

Saturday Brunch at SALA Phuket Mai Khao Beach Resort

Saturday 27 July 2024 | 1,990* per guest includes free flow signature cocktails

Appetizer platters served to your table

Fin De Claire Oysters with Shallot vinegar fresh lemon and Thai herbs, Rock lobster, Chilean mussels, poached Tasmanian salmon fillet, Andaman white prawns, nam jim seafood and red wine shallot vinegar

Cold cuts and cheeses

Serrano ham, Mortadella Sicilliana, Salami Napoli, Gorgonzola, Manchego de Mancha, French Brie

Breads: Onion Brioche, Rosemary sourdough, Pretzel rolls, Cheese Lavosh

Small plate a-la-carte offerings

Mini Mezze

Labneh with Za'atar and roasted almonds, Baba Ghanoush, Hummus, Grilled Haloumi and Kalamata olives served with grilled flatbread

Yam Pla Salmon Bai Cha Plu

Crispy fried salmon tossed with organic garden herbs, fresh vegetables, chili lime dressing, tempura Betel leaf

Wagyu Beef Cheek slider

Low and Slow cooked Wagyu beef cheek, served in a soft Brioche bun with mature Cheddar cheese and pickles

Porcini Risotto

Creamy Porcini mushroom Arborio risotto with black truffle, fresh herbs and parmesan

Duck Benedict

Braised duck ragout, softly poached organic duck egg on toasted sourdough, duck egg Hollandaise

From the Grill

Aussie Angus Rib-eye

Grilled over charcoal then sliced and served with Sweet basil Bearnaise and Green peppercorn sauce

Korean Smoked Pork Spare *Ribs*

Tender smoky pork spare ribs glazed with Korean sweet and sour sauce, spring onions and sesame

From the Wok

Goong Pad Kratiem Prik Thai

Andaman tiger prawns wok-fried and dressed with garlic and black pepper sauce

Pad Thai Gang

Wok-fried rice noodles with rock lobster, duck egg, bean sprouts, roasted tofu, Chives

Dessert platters served to your table

Greek lemon cake, honey Greek yoghurt

Pina Colada Panna Cotta, roasted pineapple and mint

Chocolate and praline cheesecake, Dulce de Leche

Strawberry Pavlova with vanilla whipped cream and white chocolate

Beverage Package | 1,650* per guest includes 3 hours of free flow

Wine

Echeverria Sauvignon Blanc, Chile
Echeverria Cabernet Sauvignon, Chile
Zardetto Private Cuvee Brut, Italy

Cocktails

Come Rain or Shine

Plantation white rum, silpin jasmine rice syrup, lime juice, apple juice, lychee juice and egg white

No Rain No Rainbow

Plantation dark rum, pineapple syrup homemade and lime juice

Espresso Martini

Vodka, espresso and coffee liqueur

Sangria

Red wine, Brandy, Orange juice, Tropical fruit

Beer

Singha
Heineken
Tiger
Asahi Super Dry
San Migule Light

Mocktails and more

Ginger Beer

Homemade ginger beer with ginger jam, and fresh Lime Juice

Fruit Shakes

Pineapple, mango, watermelon, orange