

## Saturday Brunch at SALA Phuket Mai Khao Beach Resort

Saturday 28 September 2024 | 1,990\* per guest includes free flow signature cocktails

### ***Appetizer platters served to your table***

Chilled seafood

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

Laab Pla Gow

Local golden fried crispy Grouper fillet tossed with roasted rice, shallots, mint, chili, fish sauce and lime dressing

Wagyu Beef Cheek slider

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

Massaman Lamb Benedict

Braised lamb ragout, soft poached duck egg on toasted olive sourdough, Massaman Hollandaise

### ***From the charcoal BBQ***

Aussie Angus Rib-eye

Grilled over charcoal then sliced and served with sweet basil Bearnaise and Chimichurri

Piri Piri Chicken

Chicken leg marinated in Portuguese herbs and spices, served with spicy Piri Piri sauce

### ***Live Thai station***

Goong Tod Nam Makam

Deep fried tiger prawns dressed with tamarind, chili and crispy shallots

Pad Thai Gang

Wok-fried rice noodles with rock lobster, home laid duck egg, bean sprouts, tofu, Chives and tamarind sauce

### ***Platters of little desserts served fresh from the kitchen***

Sticky toffee pudding, butterscotch sauce

Classic Lemon Posset Granola crumble

Raspberry cheesecake, raspberry compote

Chocolate and orange crème Brulee

Subject to 10% service charge and 7% value added tax.

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 Miguel Light

### **Mocktails and more**

Ginger Beer

Homemade ginger beer with ginger jam, and fresh Lime Juice

### **Fruit Shakes**

Pineapple, mango, watermelon, orange

Subject to 10% service charge and 7% value added tax.