# SALA THAI at SANTIBURI

DINNER MENU



# "SALA THAI" A THAI PAVILION OF CULINARY WISDOM AND HAPPINESS

Welcome to "Sala Thai at Santiburi," celebrating Thai Culinary Wisdom and Happiness guided by sustainability and the essence of Thai rice, Our journey is an exploration of ancient wisdom, embracing balanced flavours, fresh locally-sourced ingredients, and mindful preparation.

At our heart is cherished Thai rice - a symbol of unity, nourishment, and tradition. Meticulously selecting premium varieties like fragrant Jasmine and nutritious brown rice, each grain is cultivated to perfection. Supporting local producers and honouring the harvest of each season, we pay homage to the cultural significance of Thai rice.

Our menu showcases timeless wisdom, honouring ancestors' culinary traditions with dishes prepared with love and care. Sourcing locally, we support our community and foster a greener tomorrow.

At "Sala Thai at Santiburi," we cherish the artistry of Thai cooking, offering delightful dishes that preserve our identity. Sustainable practices and Handpicked ingredients craft an enriching dining experience.

Join us in savouring Thai Culinary Wisdom and Happiness - a celebration of life, nature, and profound wisdom in every dish. Experience the culinary tapestry of Thailand, nourished by our commitment to sustainability and the essence of Thai rice.

Bon Appetit!



### SAVOUR THE ESSENTIAL THAI RICE:

### 1. "KHAO HOM MALI"

### 100% ORGANICS THAI JASMINE RICE:

A fragrant and aromatic long-grain rice, known for its delicate floral scent and slightly sticky texture. The perfect accompaniment to a wide range of Thai dishes, enhancing the flavours with its subtle perfume.

### 2. "KHAO KLONG HOM MALI"

### 100% ORGANICS THAI BROWN JASMINE RICE:

A wholesome and nutritious variety of Thai rice, retaining the outer bran layer for added fibre and nutrients. This nutty and hearty rice pairs well with savoury curries and stir-fries, adding depth to every bite.

### 3. "KHAO NIEW KIEW NGOO"

### THAI STICKY RICE:

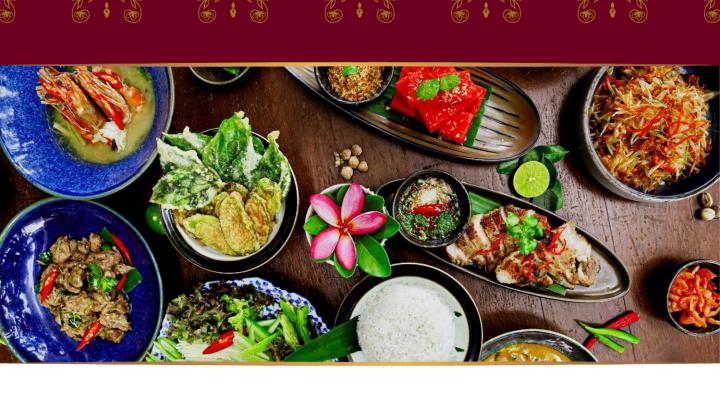
Also known as "glutinous rice," this sticky and chewy rice is a staple in many Thai desserts and snacks. Served in smallbaskets called "krathip," it complements sweet and savoury dishes alike, making for a delightful culinary adventure.

### 4. "KHAO NIEW SUNG YOD"

### SOUTHERN THAI LOCAL ORGANIC RED RICE FROM PHATTALUNG:

A prized local gem from the southern region of Thailand, this organic red rice showcases the true essence of Thai terroir. Grown with care in the fertile soils of Phattalung, this rice offers a rich, earthy flavour and a wholesome, chewy texture.





### "SUM RUP"

### AN ENCHANTING CULINARY JOURNEY THROUGH THAI SHARING MEALS

Embark on an enchanting culinary journey with "Sum Rup," the cherished Thai Sharing Meals tradition that epitomises family unity and an explosion of delectable flavours. Rooted in ancient Thai customs, this family sharing dining experience delights in a diverse array of meticulously prepared dishes, carefully orchestrated to create a symphony of taste.

"Savouring the taste of "Sum Rup," you'll encounter a gradual crescendo of flavours, starting with gentle delights like luscious fruits and progressing through sour, sweet, oily, and captivatingly salty dishes. As you take each bite, you'll discover the art of balance, with tangy flavours complemented By sweet notes and fiery spices finding harmony with comforting saltiness.

More than a mere feast, "Sum Rup" is a magical experience of laughter, stories, and heartfelt connections, binding families together in a shared appreciation for Thai hospitality. Whether simple or grand, the most delicious dish is one that seamlessly fits into the flavourful progression, leaving an enduring mark on your senses. Unite with your loved ones and Immerse yourself in the captivating charm of "Sum Rup," celebrating the essence of Thai culture and creating timeless memories that linger in your heart.



# SUM RUP SET MENU

- For 2 -THB 1,690 per Set

### THAI SUM-RUP THAN LEN

ทอดมันทะเล I THODMAN THALAY 🌠

Deep Fried Seafood Curry Cake

ข้าวยำปักษ์ใต้ I KHAO YAM PAK TAI

Southern Thai Style Rice Salad Mixed with Local Herbs and Dried Fish

### SOUP

แกงรัญจวน I KAENG RUNJUAN 🐉

Pork Rib in Southern Thai Style Shrimp Paste Soup

### THAI SUM-RUP

แกงกะทิเนื้อมะพร้าวอ่อน I KAENG KATHI NUEA MAPHRAO ON 📣

Southern Thai Style Beef Curry with Young Coconut, Thai Basil, and Chili

กุ้งลายเลือทอดราดชอสเสาวรส I GOONG LAI SUEA THOD SAUCE SAOWAROT 🗱

Sautéed Samui Tiger Prawns in Passion Fruit Sauce

ใบเทลียงผัด ใช่ I BAI LIANG PHAD KHAI 🗥

Stir-Fried Malindjo Leaves with Eggs and Oyster Sauce

### **DESSERT**

พลไม้ลอยแก้ว I PHOLLAMAI LOI KAEW

Seasonal Fruit in Thai Pandan Syrup with Lychee, Jujube, Ginkgo, Young Palm, Crushed Ice











Prices are in Thai Bath and subject to a 10% service charge and 7% tax.



# SUM RUP SET MENU

- For 4 -

THB 2,690 per Set

### THAI SUM-RUP THAN LEN

### ดอหมูย่างกะที I KOR MHOO YAANG KATHI

Grilled Coconut Marinated Pork Neck with Homemade Pickles and Chilli Dipping Sauce

### ย่าส้นโอ I YAM SOM O

Pomelo Salad with Kaffir Lime Leaves and Deep Fried Shallots

### แตงโมปลาแท้ง I TAENG MO PLA HAENG

Watermelon Bites with Dried Fish and Roasted Coconut

### THAI SAM-RUB

### น้ำพริกกุ้งเสียบ I NAM PHRIK GOONG SIAP 💞

Southern Thai Style Crispy Shrimp Chilli Paste, Served with Local Vegetables

### แกงคั่วเนื้อปูใบชะพลู I KAENG KHUA NUEA POOH BAI CHAPLU

Thai Southern Thai Crab Curry with Betel Leaves

### ทมพัดกะปิสะตอ I MOO PHAD KAPI SATOR 🧆

Stir Fried Pork with Stink Beans, Shrimp Paste, and Chili

# ต้มส้มกุ้งลายเสือ I TOM SOM GOONG LAI SUAE 🞏

Thai Tamarind Soup with Tiger Prawn

### **DESSERT**

### กล้วยทอดเสิร์ฟกับไอศครีมเสาวรส I GLUAY THOD

Deep Fried Samui Banana Fritter and Passion FruitIce Cream









Prices are in Thai Bath and subject to a 10% service charge and 7% tax.





# – THAI TAPAS –

# เครื่องว่าง "KREUNG WANG"

<mark>ปอเปี๊ยะผัก I POR PIA THOD </mark> ✓ 🌦 Vegetable Spring Rolls	290
<mark>กุงทองแกงเพ็ดเป็ดย่าง I THOONG THONG GAENG PHED PED YANG </mark> Crispy Duck Curry Wonton	320
<mark>สะเต๊ะ ไก่ หรือ หมู I SATAY GAI OR MOO </mark> Chicken or Pork Satay	390
ทุ้งโสร่ง I GOONG SARONG 🔗 🗳 🦾 Deep Fried Prawn Wrapped in Vermicelli	360
<mark>ปิกไก่ทอดสมุนไพร I GAI TOD SAMUNPRAI</mark> Fried Chicken Wings with Thai Refreshing Herbs	320
ดอ <b>หมูย่างกะทิ I KOR MHOO YAANG KATHI</b> Grilled Coconut Marinated Pork Neck with Pickles and Chilli Dipping Sauce	360
แตงโมปลาแท้ง I TAENG MO PLA HAENG 🍪 🦾 Summer Watermelon Bites with Sweet Dried Fish and Crispy Shallot	220
<mark>ข้าวเกรียบปากหม้อ I KHAO KRIAP PAK MOR Ø</mark> Steamed Rice Dumpling with Peanut Butter Minced Pork	360







# เครื่องว่างจากวัตกุดิบชั้นเลิศ

### SALA THAI - PREMIUM THAI TAPAS

สะเต๊ะ เนื้อวากิว I SATAY NUAE WAGYU 🔗	690
Premium A Grade Thai Wagyu Beef Satay	
แสร้งว่ากุ้งลายเสื้อย่าง <b>I SAENG WAA GOONG LAI SUAE YAANG (**)</b> Charcoal Grilled Tiger Prawn with Spicy Herb Salad	590

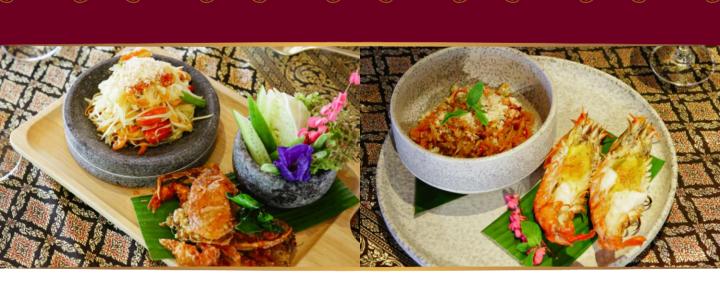












# กินเล่น "KIN LEN"

# จานย่า หรือ ต่า "YUM & TUM" **THAI SALADS**

<mark>ย่าเนื้อย่าง <b>I YAM NUEA YAANG</b> Grilled Beef Salad</mark>	420
<mark>ยำส้มโอกุ้งย่าง <b>I YAM SOM</b>-<b>O GOONG YAANG</b> 🍪 🕝 Pomelo Salad with Grilled Prawn</mark>	580
<mark>ลาบปลาทูน่า <b>I LAAB PLA TUNA</b> Spicy Tuna Salad</mark>	420
ส้มต่าปูนิ่ม <b>I SOM TAM POO NIM</b> 🆾 💝 Thai Papaya Salad with Crispy Soft-Shell Crab	390
ย่าทั่วพลูเนื้อปูม้า <b>I YAM THUA PLU POO MAR</b> 💸 🦾 ( <i>Western inspired 2 Michelin Stars</i> ) Spicy Wing Bean Salad with Crab Meat	420

# จานย่า หรือ ต่า จากวัตกุดิบชั้นเลิศ "YUM & TUM" - SALA THAI - PREMIUM THAI SALADS

ย่าส้มโอตับห่าน I YAM SOM-O TUB HAAN 💸 🖉 690 Pomelo Salad with Pan Seared Foie Gras











# <mark>สำรับกับข้าว</mark> "SUM RUM KUB KHAO"

#### - THAI SHARING MEALS -

# ข้าว "KHAO" **THAI RICE**

ข้าวหอมมะลิ	ĺ	KHAO	ном	MALI

100% Organics Thai Jasmine Rice

### ข้าวกล้องหอมมะลิ I KHAO KLONG HOM MALI

100% Organics Thai Brown Jasmine Rice

### ข้าวเทนียวเขี้ยวงู เ KHAO NIEW KIEW NGOO

Thai Sticky Rice

#### ข้าวเหนียวสังข์หยด I KHAO NIEW SUNG YOD

Southern Thai Local Organic Red Rice from Phattalung

### ต้ม"TOM"

### **SOUP**

ต้มยำกุ้ง I TOM YAM GOONG	
Thai Spicy Drawn and Lomonars	acc Soun

Thai Spicy Prawn and Lemongrass Soup

แกงจืดต่าลึงหมูสับ I TOM JEUD MOO SUB 🌑

Clear Soup with Minced Pork and Garden Vegetables

ต้มข่าไก่ เ TOM KHA GAI

Chicken and Coconut Galangal Soup

ใช่พะโล้ทม เ KHAI PHA-LOH MOO (Western inspired 2 Michelin Stars) 🧥

Slow Cooked Pork Belly and Egg with Thai PHA-LOH Sauce

# เมนูต้มจากวัตกุดิบงั้นเลิศ

### - SALA THAI - PREMIUM THAI SOUP -

ต้มยำกุ้งมังกร	7 สีจากกูเก็ต	I TOM YAM GOONG MANGKORN
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1,290

Thai Spicy Lemongrass Soup with Phuket Lobster

แกงเลียงกะทิเนื้อปู I GAENG LIENG KATI NUAE POOH 😵



460

450

350

370

690

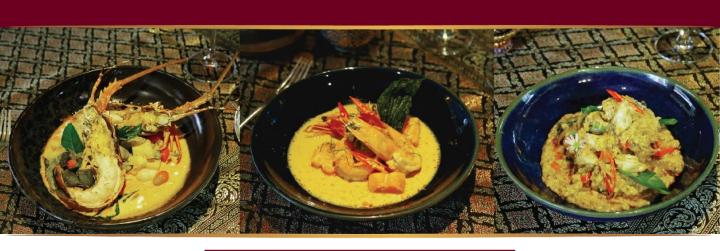
Spicy hand-pressed coconut soup with crab meat











# <mark>สำรับกับข้าว "SUM RUM KUB</mark> KHAO"

### - THAI SHARING MEALS -

### แกง "GAENG" **CURRY**

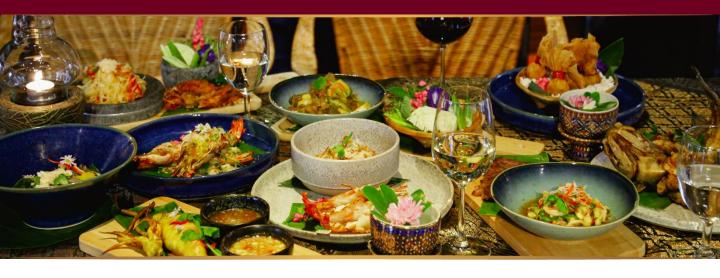
พะแนงเนื้อแก้มวัว <b>I PANAENG NUEA GAM WUA</b> 🏐 Beef Cheek Panaeng Curry	990
<mark>แกงเขียวหวานไก่ । GAENG KIEW WAAN GAI</mark> Chicken Green Curry	530
<mark>แกงกะทิเนื้อมะพร้าวอ่อน I GAENG KATI NUEA MAPRAO ON </mark> Southern Thai Style Beef Curry with Young Coconut, Thai Basil, and Chilli	690
<mark>ແກນເປື້ອປູໃບປະພ<sub>ີ</sub> ເ GAENG NUEA POOH BAI CHAPLU ເຊື່</mark> Crab Curry with Wild Betel Leaves	720
แกงเ <b>หลืองกุ้งขาว I GAENG LEUNG GOONG KHAO 🍪 🆾</b> Southern Thai Yellow Curry with White Prawn	520
เมนูแกงจากวัตกุดิบชั้นเลิศ	
- SALA THAI - PREMIUM THAI CURRY -	
<mark>มัสมั่นขาแกะ I MASSAMAN KHA KAE &amp; 🏠</mark> 🍮 Stewed Lamb Shank in Massaman Curry	1,250
ทุ้งมังกรย่างก่านเสิร์ฟกับต้มยำบีสก์ชอส I GOONG MUNGKORN YAANG THAN (Western inspired 2 Michelin Stars) Charcoal Grilled Phuket Lobster with Tom Yam Bisque Sauce	2,190
แกงเพ็ดลื้นจี่กุ้งมังกรเกาะสมุย I GAENG PHED LYCHEE GOONG MUNGKORN 🍈 Grilled Koh Samui Lobster and Lychee in Red Curry	2,190
<mark>ปลาเท้าชูวีส์ । PLA GHAO SOUS VIDE (Western inspired 2 Michelin Stars) ซึ่</mark> Slow Cooked Black Grouper with Champagne Lemongrass and Curry Sauce	1,190











# <mark>สำรับกับข้าว "SUM RUM KUB</mark> KHAO"

### - THAI SHARING MEALS -

# กับข้าว "KUB KHAO" THAI MAIN DISHES

<mark>ปลาเก๋าราดพริก I PLA GHAO RAD PRIK (**)</mark> Deep-Fried Grouper in Sweet Chili Sauce	1,490
<mark>กุ้งสายเสื้อทอดชอสเสาวรส I GOONG LAI SUEA THOD SAUCE SAOWAROT (**)</mark> Sautéed Samui Tiger Prawns in Passion Fruit Sauce	790
เนื้อปูพัดพงกะ <b>หรี่   NUEA POOH PHAD PONG GAREE (**)</b> Crab Meat in Curry Powder Gravy	720
หมักย่างขมิ้น <b>I MUEG YAANG KAMIN (**)</b>	490
น่องเป็ดกงฟีชอสมะขาม <b>I NONG PED CONFIT SAUCE MAKHAM</b> Duck Leg Confit in Tamarind Sauce	620
พัดพักรวมน้ำมันหอย I PHAD PHAK RUAM NAM MAN HOI 🆾 Wok-Fried Mixed Vegetables in Oyster Sauce	390
กับข้าวจากวัตกุดิบชั้นเลิศ PREMIUM THAI MAIN DISHES	
เนื้อวากิวเกรดเอย่างพริกไทยดำ I NUEA WAGYU YANG PRIK THAI DAM 🍮 Seared A Grade Beef Wagyu Sirloin with Black Pepper Sauce	1,090

Charcoal Grilled Suratthani River Prawn with Thai Seafood Sauce

กุ้งแม่น้ำสุราษฎร์ธานีย่างก่าน I GOONG MAENAM SURATTHANI YANG THAN 💞



1,190

# อาหารจานเดียวและมังสวิรัติ

### "JAHN DEAW & MUNGSAVIRAT"

- THAI FAVORITE BOWLS & VEGETARIAN DISHES -

# จานเดียว "JAHN DEAW" THAI FAVORITE BOWLS

ท <b>้วยเตี๋ยวพัดขี้เมาทะเลสมุย I PHAD KEEMAO TALAY SAMUI</b> Wok-Fried Spicy Rice Noodle with Koh Samui Seafood	49	50
ข้าวช่อย <b>ไก่ I KHAO SOI GAI</b> ( <i>The Worlds Best Soup 2022</i> ) Northern Thai Curry Noodle Soup with Chicken	45	50

# มังสวิรัติ "MUNGSAVIRAT **VEGETARIAN DISHES**

แกงเ <mark>ลียงผักรวม । KAENG LIANG PHAK V</mark> 🔊 Assorted Homegrown Vegetable Aromatic Soup	390
สายบัวตั้มกะที I <b>SAI BUA TOM KATI</b> ✓ Lotus Stem in Coconut Galangal Soup	360
ข้าวเกรียบปากหม้อใส้เห็ด <b>I KHAO KRIAB PAK MOR HED </b> V  Steamed Rice Dumpling Stuffed with Mushroom	350
มัสมั่นขนุนอ่อน เ MASSAMAN KHANOON ON V 🍏 Young Jackfruit Meat in Massaman Curry	520
<mark>แกงเหลืองใต้สาเก เ YELLOW CURRY SAKE </mark> **Southern Thai Style Yellow Curry with Bread Fruit**	490
ท <b>๋วยเตี๋ยวผัดขี้เมาผักรวม I PHAD KEEMAO PHAK RUAM V</b> 🍏 Wok-Fried Spicy Rice Noodle with Assorted Vegetables	380









# <mark>ขนมและผลไม้ "KHANOM" & "PHOLLAMAI"</mark>

### - DESSERT & FRUITS-

# ขนมทวาน "KHANOM WAAN" THAI DESSERTS

<mark>ข้าวเทนียวมะม่วง I KHAO NIEW MAMUANG</mark> Thais Famous Ripe Mango with Sticky Rice	320
ทับทิมกรอบ I TUB TIM KROB Water Chestnut Cubes in Coconut Milk	290
กล้วยใช่เชื่อม <b>I GLUAY KHAI CHUEM</b> Caramelised Banana served with Coconut Cream	240
<mark>ใอศกรีมทรงเครื่อง I THAI COCONUT ICE CREAM WITH CONDIMENTS </mark> Homemade Coconut Ice Cream with Tropical Fruits in Syrup and Roasted Peanuts	290
<mark>ใอศกรีมหรือชอร์เบท I ICE CREAM OR SORBET</mark> Selection of Homemade Ice Cream or Sorbet	140

# พลไม้ "PHOLLAMAI" THAI SEASONAL FRUITS

#### พลไม้รวมตามฤดูกาล เ LOCAL FRUIT PLATTER 220 Assorted Fresh Seasonal Fruits









