



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 small baskets 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 | THODMAN THALAY 
Deep Fried Seafood Curry Cake

ข้าวยาบักช้ไต | KHAO YAM PAK TAI 
Southern Thai Style Rice Salad Mixed with Local Herbs and Dried Fish

SOUP

แกงรัญจวน | KAENG RUNJUAN 
Pork Rib in Southern Thai Style Shrimp Paste Soup

THAI SUM-RUP

แกงกะทิเนื้อมะพร้าวอ่อน | KAENG KATHI NUEA MAPHRAO ON 
Southern Thai Style Beef Curry with Young Coconut, Thai Basil, and Chili

กุ้งลายเสือทอดราดซอสเสาวรส | GOONG LAI SUEA THOD SAUCE SAOWAROT 
Sautéed Samui Tiger Prawns in Passion Fruit Sauce

ใบเหลียงผัดไข่ | BAI LIANG PHAD KHAI 
Stir-Fried Malindjo Leaves with Eggs and Oyster Sauce

DESSERT

ผลไม้ลอยแก้ว | PHOLLAMAI LOI KAEW
Seasonal Fruit in Thai Pandan Syrup with Lychee, Jujube, Ginkgo, Young Palm, Crushed Ice

 Vegetable  Nuts  Seafood  Dairy product  Garlic

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

คอกมูย่างกะทิ | **KOR MHOO YAANG KATHI**

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

ยำส้มโอ | **YAM SOM-O** 

Pomelo Salad with Kaffir Lime Leaves and Deep Fried Shallots

แตงโมปลาแห้ง | **TAENG MO PLA HAENG**

Watermelon Bites with Dried Fish and Roasted Coconut

THAI SAM-RUB

น้ำพริกกุ้งเสียบ | **NAM PHRIK GOONG SIAP** 

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

แกงหัวเนื้อปูใบชะพลู | **KAENG KHUA NUEA POOH BAI CHAPLU**

Thai Southern Thai Crab Curry with Betel Leaves

หมูผัดกะปิสะตอ | **MOO PHAD KAPI SATOR** 

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

ต้มส้มกุ้งลายเสือ | **TOM SOM GOONG LAI SUAE** 

Thai Tamarind Soup with Tiger Prawn

DESSERT

กล้วยทอดเสิร์ฟกับไอศกรีมเสาวรส | **GLUAY THOD**

Deep Fried Samui Banana Fritter and Passion Fruit Ice Cream











 Vegetable  Nuts  Seafood  Dairy product  Garlic

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กินเล่น “KIN LEN”

– THAI TAPAS –

เครื่องว่าง “KREUNG WANG”

- พอเปียะผัก | **POR PIA THOD**   290
Vegetable Spring Rolls
- กุงทองแกงเผ็ดเปิดอย่าง | **THOONG THONG GAENG PHED PED YANG**  320
Crispy Duck Curry Wonton
- สะเต๊ะ ไก่ หรือ หมู | **SATAY GAI OR MOO**  390
Chicken or Pork Satay
- กุ้งใส่รัง | **GOONG SARONG**    360
Deep Fried Prawn Wrapped in Vermicelli
- ปีกไก่ทอดสมุนไพร | **GAJ TOD SAMUNPRAI** 320
Fried Chicken Wings with Thai Refreshing Herbs
- คอหมูย่างกะทิ | **KOR MHOO YAANG KATHI** 360
Grilled Coconut Marinated Pork Neck with Pickles and Chilli Dipping Sauce
- แตงโมปลาแห้ง | **TAENG MO PLA HAENG**   220
Summer Watermelon Bites with Sweet Dried Fish and Crispy Shallot
- ข้าวเกรียบปากหม้อ | **KHAO KRIAP PAK MOR**  360
Steamed Rice Dumpling with Peanut Butter Minced Pork



เครื่องว่างจากวัตถุดิบชั้นเลิศ

SALA THAI – PREMIUM THAI TAPAS

- สะเต๊ะ เนื้อวากิว | **SATAY NUAE WAGYU**  690
Premium A Grade Thai Wagyu Beef Satay
- เสิร์ฟย่างกึ่งลายเสืออย่าง | **SAENG WAA GOONG LAI SUE YAANG**   590
Charcoal-Grilled Tiger Prawn with Spicy Herb Salad

 Vegetable  Nuts  Seafood  Dairy product  Garlic

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



กินเล่น “KIN LEN”

จานยำ หรือ ตำ “YUM & TUM” THAI SALADS

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| ยำเนื้อย่าง YAM NUEA YAANG | 420 |
| Grilled Beef Salad | |
| ยำส้มโอกุ้งย่าง YAM SOM-O GOONG YAANG 🥗 🦞 | 580 |
| Pomelo Salad with Grilled Prawn | |
| ลาบปลาทูน่า LAAB PLA TUNA | 420 |
| Spicy Tuna Salad | |
| ส้มตำปูนิ่ม SOM TAM POO NIM 🥗 🦞 🥜 | 390 |
| Thai Papaya Salad with Crispy Soft-Shell Crab | |
| ยำกั้วพลุนื้อปูม้า YAM THUA PLU POO MAR 🦞 🥜 | 420 |
| <i>(Western inspired 2 Michelin Stars)</i>
Spicy Wing Bean Salad with Crab Meat | |

จานยำ หรือ ตำ จากวัตถุดิบชั้นเลิศ “YUM & TUM” – SALA THAI – PREMIUM THAI SALADS

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| ยำส้มโอตับห่าน YAM SOM-O TUB HAAN 🥗 🦞 🥜 | 690 |
| Pomelo Salad with Pan Seared Foie Gras | |

สำหรับข้าว “SUM RUM KUB KHAO”

– THAI SHARING MEALS –

ข้าว “KHAO”

THAI RICE

ข้าวหอมมะลิ | **KHAO HOM MALI**
100% Organics Thai Jasmine Rice

ข้าวเหนียวเชียงใหม่ | **KHAO NIEW KIEW NGOO**
Thai Sticky Rice

ข้าวกล้องหอมมะลิ | **KHAO KLONG HOM MALI**
100% Organics Thai Brown Jasmine Rice

ข้าวเหนียวสังข์หยด | **KHAO NIEW SUNG YOD**
Southern Thai Local Organic Red Rice from Phattalung

ต้ม “TOM”

SOUP

ต้มยำกุ้ง | **TOM YAM GOONG**  **450**
Thai Spicy Prawn and Lemongrass Soup

แกงจืดตำลึงหมูสับ | **TOM JEUD MOO SUB**  **350**
Clear Soup with Minced Pork and Garden Vegetables

ต้มข่าไก่ | **TOM KHA GAI** **370**
Chicken and Coconut Galangal Soup

ไข่ม้วนหมู | **KHAI PHA-LOH MOO** (*Western inspired 2 Michelin Stars*)  **690**
Slow Cooked Pork Belly and Egg with Thai PHA-LOH Sauce

เมนูต้มจากวัตถุดิบชั้นเลิศ

– SALA THAI – PREMIUM THAI SOUP –

ต้มยำกุ้งมังกร 7 สีจากภูเก็ต | **TOM YAM GOONG MANGKORN** **1,290**
Thai Spicy Lemongrass Soup with Phuket Lobster

แกงเลียงกะทิเนื้อปู | **GAENG LIENG KATI NUAE POOH**  **460**
Spicy hand-pressed coconut soup with crab meat

 Vegetable  Nuts  Seafood  Dairy product  Garlic

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



สำรับกับข้าว “SUM RUM KUB KHAO”

– THAI SHARING MEALS –

แกง “GAENG” CURRY

- พะแนงเนื้อแก้มวัว** | PANAENG NUEA GAM WUA  **990**
Beef Cheek Panaeng Curry
- แกงเขียวหวานไก่** | GAENG KIEW WAAN GAI  **530**
Chicken Green Curry
- แกงกะทิเนื้อมะพร้าวอ่อน** | GAENG KATI NUEA MAPRAO ON  **690**
Southern Thai Style Beef Curry with Young Coconut, Thai Basil, and Chilli
- แกงเนื้อปูใบชะพลู** | GAENG NUEA POOH BAI CHAPLU   **720**
Crab Curry with Wild Betel Leaves
- แกงเหลืองกุ้งขาว** | GAENG LEUNG GOONG KHAO   **520**
Southern Thai Yellow Curry with White Prawn

เมนูแกงจากวัตถุดิบชั้นเลิศ

– SALA THAI – PREMIUM THAI CURRY –

- มัสมั่นขาแกะ** | MASSAMAN KHA KAE   **1,250**
Stewed Lamb Shank in Massaman Curry
- กุ้งมังกรย่างถ่านเสิร์ฟกับต้มยำบิสกซ์ซอส** | GOONG MUNGKORNYAANG THAN  **2,190**
(Western inspired 2 Michelin Stars)
Charcoal Grilled Phuket Lobster with Tom Yam Bisque Sauce
- แกงเผ็ดลิ้นจี่กุ้งมังกรเกาะสมุย** | GAENG PHED LYCHEE GOONG MUNGKORN  **2,190**
Grilled Koh Samui Lobster and Lychee in Red Curry
- ปลาเก๋าซูวีส์** | PLA GHAO SOUS VIDE *(Western inspired 2 Michelin Stars)*  **1,190**
Slow Cooked Black Grouper with Champagne Lemongrass and Curry Sauce

 Vegetable  Nuts  Seafood  Dairy product  Garlic

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



สำหรับกับข้าว “SUM RUM KUB KHAO”

– THAI SHARING MEALS –

กับข้าว “KUB KHAO”
THAI MAIN DISHES

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| ปลาเก๋าราดพริก PLA GHAO RAD PRIK  | 1,490 |
| Deep-Fried Grouper in Sweet Chili Sauce | |
| กุ้งลายเสือทอดซอสเสาวรส GOONG LAI SUEA THOD SAUCE SAOWAROT  | 790 |
| Sautéed Samui Tiger Prawns in Passion Fruit Sauce | |
| เนื้อปูผัดผงกะหรี่ NUEA POOH PHAD PONG GAREE  | 720 |
| Crab Meat in Curry Powder Gravy | |
| หมึกย่างขมิ้น MUEG YAANG KAMIN    | 490 |
| Southern Thai Char-Grilled Turmeric Squid | |
| น่องเป็ดกึ่งฟิชซอสมะขาม NONG PED CONFIT SAUCE MAKHAM | 620 |
| Duck Leg Confit in Tamarind Sauce | |
| ผัดผักรวมน้ำมันหอย PHAD PHAK RUAM NAM MAN HOI  | 390 |
| Wok-Fried Mixed Vegetables in Oyster Sauce | |

กับข้าวจากวัตถุดิบชั้นเลิศ
PREMIUM THAI MAIN DISHES

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| เนื้อวากิวเกรดเอย่างพริกไทยดำ NUEA WAGYU YANG PRIK THAI DAM  | 1,090 |
| Seared A Grade Beef Wagyu Sirloin with Black Pepper Sauce | |
| กุ้งแม่น้ำสุราษฎร์ธานีย่างถ่าน GOONG MAENAM SURATTHANI YANG THAN  | 1,190 |
| Charcoal Grilled Suratthani River Prawn with Thai Seafood Sauce | |

 Vegetable  Nuts  Seafood  Dairy product  Garlic

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อาหารจานเดียวและมังสวิรัต

"JAHN DEAW & MUNGSAVIRAT"

– THAI FAVORITE BOWLS & VEGETARIAN DISHES –

จานเดียว "JAHN DEAW"

THAI FAVORITE BOWLS

ก๋วยเตี๋ยวผัดขี้เมาทะเลสมุย | PHAD KEEMAO TALAY SAMUI   450
Wok-Fried Spicy Rice Noodle with Koh Samui Seafood

ข้าวซอยไก่ | KHAO SOI GAI (*The Worlds Best Soup 2022*) 450
Northern Thai Curry Noodle Soup with Chicken

มังสวิรัต "MUNGSAVIRAT"

VEGETARIAN DISHES

แกงเลียงผักรวม | KAENG LIANG PHAK  390
Assorted Homegrown Vegetable Aromatic Soup

สายบัวต้มกะทิ | SAI BUA TOM KATI  360
Lotus Stem in Coconut Galangal Soup

ข้าวเกรียบปากหม้อใส่เห็ด | KHAO KRIAB PAK MOR HED  350
Steamed Rice Dumpling Stuffed with Mushroom

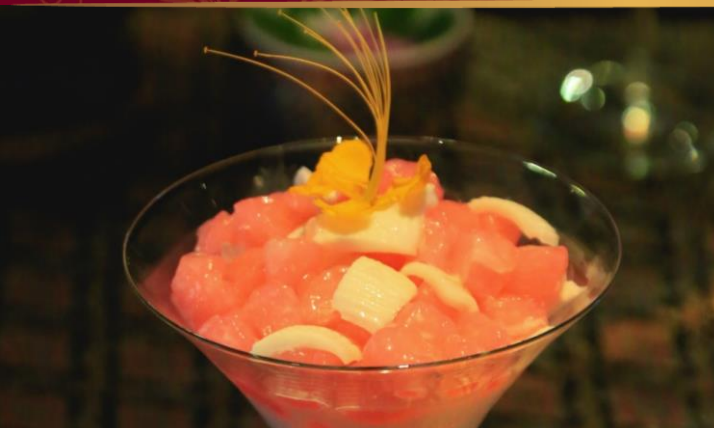
มัสมั่นขนุนอ่อน | MASSAMAN KHANOON ON   520
Young Jackfruit Meat in Massaman Curry

แกงเหลืองใต้สาเก | YELLOW CURRY SAKA   490
Southern Thai Style Yellow Curry with Bread Fruit

ก๋วยเตี๋ยวผัดขี้เมาผักรวม | PHAD KEEMAO PHAK RUAM   380
Wok-Fried Spicy Rice Noodle with Assorted Vegetables

 Vegetable  Nuts  Seafood  Dairy product  Garlic

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



ขนมและผลไม้ “KHANOM” & “PHOLLAMAI”

– DESSERT & FRUITS –

ขนมหวาน “KHANOM WAAN”

THAI DESSERTS

ข้าวเหนียวมะม่วง KHAO NIEW MAMUANG	320
Thais Famous Ripe Mango with Sticky Rice	
ทับทิมกรอบ TUB TIM KROB	290
Water Chestnut Cubes in Coconut Milk	
กล้วยไข่เชื่อม GLUAY KHAI CHUEM	240
Caramelised Banana served with Coconut Cream	
ไอศกรีมทรงเครื่อง THAI COCONUT ICE CREAM WITH CONDIMENTS 🥜	290
Homemade Coconut Ice Cream with Tropical Fruits in Syrup and Roasted Peanuts	
ไอศกรีมหรือซอร์เบต ICE CREAM OR SORBET 🍷	140
Selection of Homemade Ice Cream or Sorbet	

ผลไม้ “PHOLLAMAI”

THAI SEASONAL FRUITS

ผลไม้รวมตามฤดูกาล LOCAL FRUIT PLATTER	220
Assorted Fresh Seasonal Fruits	

🌿 Vegetable 🥜 Nuts 🐠 Seafood 🥛 Dairy product 🧄 Garlic

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