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# SALA THAI

— at SANTIBURI —

Tonight, by passing our  
Thoranee Pratu, you have entered  
a world of refined culinary tradition.

Sala Thai at Santiburi has been  
perfecting Authentic Thai cuisine on  
Koh Samui for over 30 years.  
Allow talented Chef Pop and his brigade  
guide you through some of Thailand  
finest dishes, some of which were,  
once upon a time,  
reserved only for royalty.

30 YEARS OF EXCELLENCE  
30 YEARS OF PRESERVING SAMUI'S TRADITION




















TAPAS



# TAPAS

กินเล่น | KINLEN

Some of King Chulalongkorn (Rama 5) favorite dishes, reinvented with a modern twist:  
those royal snacks can be savored individually or combined  
to experience at once several flavors and textures.

<b>POR PIA PHAK THOD</b>   ปอเปี๊ยะผักทอด  	<b>290</b>
Homemade Vegetable Spring Roll, Seasoned with Coriander Root, Black Pepper, Organic Samui Garlic, and Glass Noodles	
<b>THOONG THONG GAENG PHED PED YAANG</b>   ถูงทองแกงเผ็ดเป็ดย่าง 	<b>320</b>
Crispy Duck Wontons Served with Red Curry	
<b>SATAY GAI OR MOO</b>   สะเต๊ะ ไก่ หรือ หมู 	<b>390</b>
Marinated Chicken or Pork Satay with Peanut Sauce	
<b>GOONG SARONG</b>   กุ้งสอด   	<b>360</b>
Deep Fried Prawn Wrapped in Rice Noodles	
<b>GAI TOD SAMUNPRAI</b>   ปีกไก่ทอดสมุนไพร 	<b>320</b>
Crispy Fried Chicken Wings Infused with Lemongrass and Kaffir Lime Leaves	
<b>KHAO KRIAP PAK MOR MOO</b>   ข้าวเกรียบปากหม้อ 	<b>360</b>
Steamed Rice Dumpling Stuffed with Peanut Minced Pork	
<b>TAENG MO PLA HAENG</b>   แตงโมปลาแห้ง  	<b>320</b>
Summer Watermelon Bites with Sweet Dried Fish and Crispy Shallots	
<b>KOR MOO YAANG KATI</b>   คอหมูย่างกะทิ	<b>360</b>
Grilled Coconut Marinated Pork Neck with Pickles and Chili Dipping Sauce	
<b>SATAY NUEA WAGYU</b>   สะเต๊ะ เนื้อวากิว  	<b>690</b>
Premium A-Grade Wagyu Beef Satay From the Farms in the Northeast Part of Thailand	
<b>SAENG WAA GOONG LAI SUEA YAANG</b>   แสงว่ากุ้งลายเสือย่าง  	<b>590</b>
Charcoal-Grilled Tiger Prawns with Ginger, Peppermint Leaves, and Guinea Pepper	
<b>KHAO KRIAB PAK MOR HED</b>   ข้าวเกรียบปากหม้อใส่เห็ด  	<b>350</b>
Steamed Rice Dumpling Stuffed with Shiitake Mushroom	



# SALADS

# SALADS



## ยำ ตำ และ ลาบ | YAM TAM LAE LAAB

There are countless variations of Thai salads.

To best guide you in this simple, yet extremely flavorful world,  
we have grouped them in three categories.

Yam, Tam and Laab.

Meticulously prepared, those dishes blend finely chopped meat or fish  
with fresh vegetables and local spices.

<b>YAM NUEA YAANG</b>   ยำเนื้อย่าง 	<b>420</b>
Grilled Beef Salad with Cucumber, Bell Peppers, Mint, and Lemongrass	
<b>YAM SOM-O GOONG YAANG</b>   ยำส้มโอกุ้งย่าง   	<b>580</b>
Pomelo Salad with Shallot, Lemongrass, Parsley Served with Grilled River Prawn	
<b>YAM THUA PLU POO MAR</b>   ยำถั่วพุดเนื้อปูม้า   	<b>520</b>
Spicy Wing Bean Salad with Crab Meat	
<b>SOM TAM POO NIM</b>   ส้มตำปูนิ่ม   	<b>450</b>
Papaya Salad Served with Crispy Soft-Shell Crab	
<b>LAAB PLA TUNA</b>   ลาบปลาทูน่า 	<b>420</b>
Spicy Yellowfin Tuna Salad with Lemongrass, and Red Onions	





RICE

# RICE : THE SOUL OF THAILAND

## ข้าว : จิตวิญญาณแห่งสยาม

For centuries, rice has been a staple side to every course.

We are proud to present four varieties, each with distinct sensory characteristics.

### **KHAO HOM MALI** | ข้าวหอมมะลิ

Fragrant and aromatic, this 100% organic Jasmine rice has a long-grain shape and it is appreciated for its delicate floral scent and a slightly sticky texture.

### **KHAO KLONG HOM MALI** | ข้าวกล้องหอมมะลิ

Retaining the outer bran layer, this 100% organic Jasmine rice provides added fibre and key nutrients. Its nutty texture perfectly pairs with our curries and stir-fried creations.

### **KHAO NIEW KIEW NGOO** | ข้าวเหนียวเขี้ยววง

Also known as “glutinous rice”, this sticky and chewy variety is the natural choice to accompany savoury Thaipas and the sweet dessert typical of the south.

### **KHAO SUNG YOD** | ข้าวสังข์หยด

From the south with love. This red rice, with its earthy flavour and wholesome, chewy texture, is exclusively grown in the province of Phattalung, and some areas of Nakhon Si Thammarat, namely around Songkhla Lake. In 2006, Her Majesty Queen Sirikit included Sang Yod in the Royal Foundation Project list of produces. This variety is also certified with a Geographic Indication as first rice variety of Thailand.





## SOUPS

# SOUPS


ต้ม | TOM

Soups or meaning in Thai, Tom are among the most well-known dishes of Thai cuisine. These classic options are prepared following original recipes often passed on from mother to daughter. We take tradition to the next level by adding locally savored seafood to delight even the most discerning palates.

## FROM LAND AND SEA

จากแผ่นดินสู่ทะเล

**TOM YAM GOONG | ต้มยำกุ้ง**  **520**  
Spicy Lemongrass Soup with Prawn and Kaffir Lime Leaves

 Khao Hom Mali


**GAENG JEUD MOO SUB | แกงจืดหมูสับ**  **350**  
Clear Soup with Minced Pork and Seasonal Vegetables from our Chef's Garden

 Khao Hom Mali

**TOM KHA GAI | ต้มข่าไก่**  **420**  
Coconut Galangal Soup with Chicken and Mushroom

 Khao Klong Hom Mali

**KHAI PHA-LOH MOO | ไข่พะโล้หมู**  **690**  
Slow Cooked Pork Belly and Eggs with Black Soya Sauce

 Khao Sung Yod

# SOUPS

ต้ม | TOM

## FROM OUR GARDEN

จากสวนของเรา

- GAENG LIENG KATI NUEA POOH** | แกงเลียงกะทิเนื้อปู 

Spicy Hand-Pressed Coconut Milk with Shrimp Paste and Crab Meat

 Khao Klong Hom Mali

590
- GAENG LIANG KATI PHAK RUAM** | แกงเลียงกะทิผักรวม 

Richness Coconut Milk with Thai Spicy Shrimp Paste and Vegetables

 Khao Hom Mali

420
- SAI BUA TOM KATI** | สายบัวต้มกะทิ 

Lotus Stem in Coconut Milk Soup and Galangal

 Khao Sung Yod

420





# CURRIES

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แกง | GAENG

No dining experience in Thailand would be complete without this creamy dish also known as Gaeng, prepared with the finest chili paste. Ranging from north to south of the Land of Smiles, our selection includes salty, sour, sweet and hot options.

## MEAT

เนื้อ

- PANAENG NUEA GAEM WUA I** | พะแนงเนื้อแก้มวัว   

Sous-Vide High Quality Wagyu Beef Cheek with Panaeng Curry

 Khao Klong Hom Mali
- GAENG KIEW WAAN GAI** | แกงเขียวหวานไก่  

Chicken Green Curry with Eggplants and Chef's Garden Basil

 Khao Hom Mali
- GAENG KATI NUEA MAPRAO ON** | แกงกะทิเนื้อมะพร้าวอ่อน  

Creamy Beef Curry with Coconut Palm, Chef's Garden Basil, and Red Chili

 Khao Hom Mali
- MASSAMAN KHA KAE** | มัสมั่นขาแกะ    

Braised Lamb Shank in Massaman Sauce with Roasted Peanuts and Potato

 Khao Sung Yod

## SEAFOOD AND FISH

อาหารทะเล และปลา

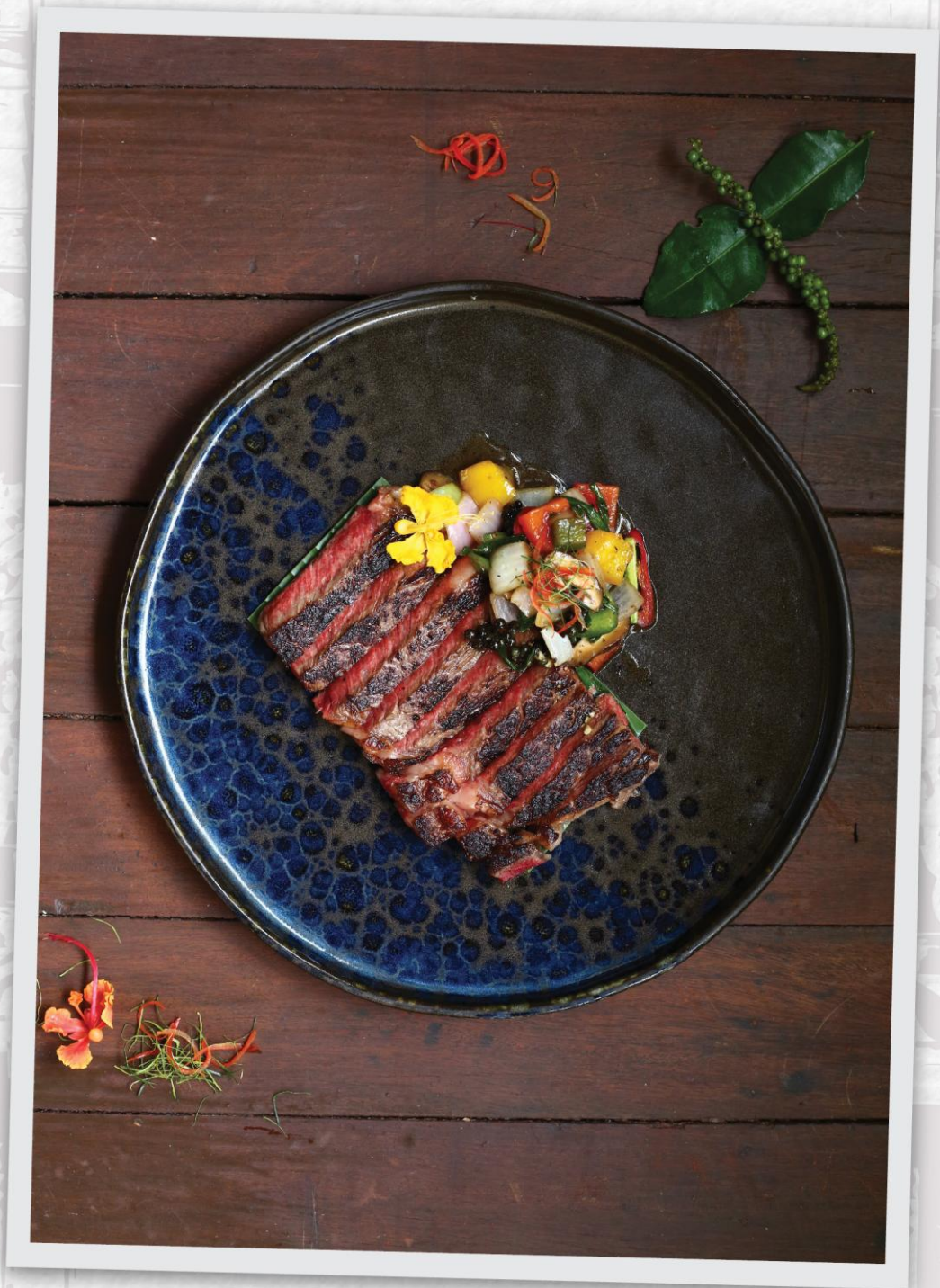
- GAENG NUEA POOH BAI CHAPLU** | แกงเนื้อปูใบชะพลู   **720**  
Southern Style Crab Meat Curry with Wild Betel Leaves  
 Khao Klong Hom Mali
- GAENG LUEANG GOONG KHAO** | แกงเหลืองกุ้งขาว   **520**  
Southern Thai Yellow Curry with Coconut Palm and White Prawns  
 Khao Hom Mali
- GAENG PHED LYCHEE GOONG MUNGKORN** | แกงเผ็ดลิ้นจี่กุ้งมังกร   **2,190**  
Grilled Koh Samui Lobster with Lychee, Pineapple, Thai Basil, and Eggplant in Red Curry Sauce  
 Khao Sung Yod
- PLA GHAO SOUS-VIDE** | ปลาเก๋าซูวีส์  **1,190**  
Slow-Cooked Local Black Grouper with Champagne Lemongrass and Sauce  
 Khao Klong Hom Mali

## VEGETARIAN

แกงมังสวิรัต

- MASSAMAN KHANOON ON** | มัสมันขนุนอ่อน    **520**  
Massaman Curry with Young Jackfruit Meat  
 Khao Klong Hom Mali
- YELLOW CURRY SAKE** | แกงเหลืองใต้สะเก   **490**  
Southern Thai Style Yellow Paste with Bread Fruit  
 Khao Klong Hom Mali





MAINS

## MAINS

จานหลัก | JAAN LAK

A feast for all: savour the catch of the day or the finest cuts.  
We recommend accompanying each dish with the rice variety suggested.



## SEAFOOD AND FISH

อาหารทะเล และ ปลา


**PLA GHAO RAD PRIK | ปลาเก๋าราดพริก**   **1,490**  
Deep-Fried Grouper in Sweet Chili Sauce from Our Chef's Garden

 Khao Klong Hom Mali

**GOONG LAI SUEA THOD SAUCE SAOWAROT | กุ้งลายเสือทอดซอสเสาวรส**   **790**  
Sautéed Samui Tiger Prawns Served with Passion Fruit Sauce

 Khao Klong Hom Mali or  Khao Niew Kiew Ngoo


**NUEA POOH PHAD PONG GAREE | เนื้อปูผัดผงกะหรี่**   **720**  
Stir-Fried Samui Crab Meat with Onion and Red Chili in Yellow Curry Powder

 Khao Hom Mali

**MUEG YAANG KAMIN | หมึกย่างขมิ้น**    **520**  
Southern Style Char-Grilled Samui Squid with Sweet Chili Peanut and Seafood Dip

 Khao Klong Hom Mali

**GOONG MAENAM SURAT THANI YAANG THAN | กุ้งแม่น้ำสุราษฏร์ธานีย่างถ่าน**    **1,190**  
Charcoal Grilled Surat Thani River Prawn with Seafood Sauce

 Khao Hom Mali

**PHAD PHAK RUAM NAM MAN HOI | ผัดผักรวมน้ำมันหอย**  **390**  
Wok-Fried Mixed Vegetables in Oyster Sauce

 Khao Klong Hom Mali


## MEAT AND POULTRY

เนื้อ และสัตว์ปีก

**NUEA WAGYU YAANG PRIK THAI DAM** | เนื้อวากิวย่างพริกไทยดำ   **1,290**  
Seared A-Grade Beef Wagyu Sirloin with Black Pepper Sauce

 Khao Klong Hom Mali

**NONG PED CONFIT SAUCE MAKHAM** | น่องเป็ดกึ่งพืซอสมะขาม  **620**  
Slow-Cooked Duck Leg Confit in Tamarind Sauce

 Khao Sung Yod

## NOODLES

เส้น

**PHAD KEEMAO TALAY SAMUI** | ก๋วยเตี๋ยวผัดซี๋ไมาทะเลสมุย    **690**  
Wok-Fried Spicy Rice Noodle with Samui Seafood

**KHAO SOI GAI** | ข้าวซอยไก่   **520**  
Northern-Style Curry Noodle Soup with Sous-Vide Lamai Sustainable Chicken Leg

**PHAD KEEMAO PHAK RUAM** | ก๋วยเตี๋ยวผัดซี๋ไมาผักรวม   **420**  
Wok-Fried Spicy Rice Noodle with Seasonal Vegetables



# DESSERTS & FRUITS

ขนมและผลไม้ | KHANOM LAE PHOLLAMAI

## DESSERTS

ขนมหวาน

<b>KHAO NIEW MAMUANG</b>   ข้าวเหนียวมะม่วง	<b>370</b>
Thailand's Famous Ripe Mango with Coconut Sticky Rice	
<b>TUB TIM KROB</b>   ทับทิมกรอบ	<b>340</b>
Water Chestnut Cubes in Coconut Milk	
<b>GLUAY KHAI CHUEM</b>   กล้วยไข่เชื่อม	<b>290</b>
Caramelized Banana Served with Coconut Cream	
<b>THAI COCONUT ICE CREAM WITH CONDIMENTS</b>   ไอศกรีมทรงเครื่อง	<b>340</b>
Homemade Coconut Ice Cream with Tropical Fruits in Syrup and Roasted Peanuts	
<b>ICE CREAM OR SORBET</b>   ไอศกรีมหรือซอร์เบต	<b>170</b>
Selection of Homemade Ice Cream or Sorbet	

## SEASONAL FRUITS

ผลไม้

<b>LOCAL FRUIT PLATTER</b>   ผลไม้รวมตามฤดูกาล	<b>270</b>
Assorted Fresh Seasonal Fruits	