

Sala Thai Creations

อาหารที่เราภูมิใจ

- S1. Golden Angel Wings (2 pcs)** ปีกไก่ยัดไส้ **10.50**
Boneless chicken wings stuffed with shrimp, pork, vegetables, vermicelli noodles & herbs. Served with homemade sweet chili sauce & ground peanuts.
- S2. Gai Hor Bai Toey (4 pcs)** ไก่ห่อใบเตย **10.50**
Chicken marinated in a chef's sauce, wrapped and cooked in pandan leaves. Served with a sweet dipping sauce.
- S3. Som Tom * VG GF** ส้มตำ **11.50**
Shredded green papaya, tomatoes, long beans, ground peanuts, fresh chilies and lime juice.
ADD-ON: Assorted Seafood **Add 4**
Issan-Style **Add 4**
(Anchovie & Salty Crab*** - no changes/substitutions)
Great with sticky rice!
- S4. Tiger Beef Salad **** เสือร้องไห้ **14.00**
Grilled beef rib-eye tossed in a chili lime dressing with roasted rice, onions, cilantro, tomatoes, and cucumber. Served over iceberg lettuce.
- S5. Hoy Pad Num-Prik Paow *** หอยผัดน้ำพริกเผา **18.00**
Sautéed fresh clams with chili paste oil, bell peppers, sweet basil leaves and dry chili.
- S6. Hormok Talay** ห่อหมกทะเล **20.00**
White fish, prawns, and squid mixed in red curry, egg and coconut milk.
- S7. Pad Gra Prao Talay **** ผัดกระเพราทะเล **18.50**
White fish, clams, prawns, and squid sautéed with green beans, bell peppers, sweet basil leaves & hot chilies.
- S8. Pad Ma-Kuer VG** ผัดมะเขือยาว **15.00**
Sautéed eggplant with garlic, Thai basil and bell peppers. Tossed in our special house sauce.
- S9. Pad Thai Chao Wang GF** ผัดไทยชาววัง **16.00**
An original rice noodle dish with ingredients from the Thai palace. Stir-fried rice noodles with tiger prawns, tofu, bean sprouts and tamarind sauce. Garnished with fresh sliced egg, chives and ground peanuts.

Spicy Level: * Mild | ** Medium | *** Spicy | **** Thai Hot

VG | Vegetarian

GF | Gluten-Free

Vegetarian, Gluten-Free or Vegan Guests

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Parties of six or more will be subject to an 18% service charge

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Appetizers

อาหารว่าง

- 1. Salathai Spring Rolls (2 pcs) VG** ปอเปี๊ยะทอด 5.50
Mixed vegetables and vermicelli noodles wrapped and deep-fried.
Served with homemade sweet chili sauce & ground peanuts.
- 2. Ghiaw Grob (6 pcs)** เกี้ยวกรอบ 7.50
Crispy wontons with a shrimp, water chestnuts, cilantro & sesame oil filling.
Served with homemade sweet chili plum sauce & ground peanuts.
- 3. Mee Grob GF** หมี่กรอบ 8.00
Sweet crispy rice noodles with tofu and shrimp.
Bean sprout and red pepper garnish.
- 4. Krathong Tong (6 pcs)** กระตงทอง 9.25
The Golden Basket: Crispy waffle shells filled with minced chicken, corn & onions.
- 5. Cho Ladda (4 pcs) GF** ช้อลัดดา 10.50
Steamed floral dumplings filled with minced chicken, peanuts & palm sugar.
Topped with dried garlic.
- 6. SalaThai Satay (4 pcs)** สะเต๊ะ เนื้อ, ไก่ 10.00
Marinated & grilled meat skewers. Served with our homemade peanut sauce & cucumber sauce.
CHOICE OF: Chicken GF | Beef
- 7. Vegetable & Tofu Delight VG** เต้าหู้-ผักรวมทอด 10.00
Deep-fried & crisped to a golden brown.
Served with homemade sweet chili sauce & peanuts.
- 8. Tod Man Pla (2 pcs) * GF** ทอดมันปลา 6.00
Deep-fried fish cakes served with cucumber sauce.
Garnished with ground peanuts.
- 9. Golden Shrimp Cake (2 pcs)** ทอดมันกุ้ง 6.75
Mixed with exotic spices, coated in breadcrumbs & deep-fried.
Served with homemade sweet chili sauce & ground peanuts.
- 10. SalaThai Special Appetizer Platter** 18.00
3 golden baskets, 2 spring rolls, 2 steamed floral dumplings & deep-fried vegetables.
Served with homemade sweet chili sauce & ground peanuts.

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Soups ซุ๊ป

INDIVIDUAL BOWL PORTIONS OF MENU ITEMS #11-13

Vegetable Chicken Pork	4.50
Tiger Prawns Assorted Seafood	5.50

11. **Tom Yum Soup * GF** ต้มยำ 12.00
 Hot and sour broth blended with exotic spices, mushrooms, fresh lemongrass and lime leaf.
CHOICE OF: Vegetables | Chicken
Tiger Prawns Add 1.5
Assorted Seafood Add 3
12. **Tom Kah * GF** ต้มข่า 13.00
 Coconut milk broth with galanga, lemongrass and mushrooms.
CHOICE OF: Chicken
Tiger Prawns Add 1.5
13. **Kaeng Jued Tofu GF** แกงจืดเต้าหู้ 11.00
 Chicken broth with soft tofu, wood ear mushrooms and bean thread vermicelli.
 Garnished with green onions and cilantro. Topped with fried garlic oil.
CHOICE OF: Vegetables | Chicken | Pork
Shrimp Add 1

Salads สลัด

14. **Sala Thai Salad VG GF** สลาไทยสลัด 11.00
 Green leaves, cucumbers, carrots, tomatoes, onions and sliced egg with house dressing.
15. **House Salad GF** สลัดแขก 12.00
 Lettuce, fresh vegetables, egg, tofu and taro root chip. Topped with a warm peanut dressing.
16. **Yum Nua *** ยำเนื้อ 12.50
 Thai-style grilled beef salad with lettuce, tomatoes, cucumber, cilantro, chilies and onions.
17. **Green Mango Salad (Seasonal) * GF** ยำมะม่วง 12.50
 Shredded mango tossed with chicken, shrimp, mint leaves, onions, chilies and cashew nuts.
18. **Yum Woon Sen * GF** ยำวุ้นเส้น 13.00
 Shrimp & squid with wild mushrooms and bean thread vermicelli noodle.
 Tossed in lime juice and chilies.
CHOICE OF: Minced Pork | Chicken
19. **Larb * GF** ลาบ 12.50
 Toasted chilies, ground roasted rice, onion and mint leaves.
 Tossed in lime juice & served over lettuce.
CHOICE OF: Minced Beef | Pork | Chicken
20. **Pla Foo * GF** ปลาฟู 15.00
 Deep-fried battered fish crumbled on top of green leaves. Topped with shredded green mango (seasonal),
 onions, cilantro, chilies and lime dressing.

Curry

แกง

21. **Gaeng Dang * GF** แกงแดง 16.00
Bamboo shoots, bell peppers and Thai basil leaves. Cooked in red curry with coconut milk.
CHOICE OF: **Beef | Pork | Chicken**
22. **Gaeng Keaw Whan ** GF** แกงเขียวหวาน 16.00
Eggplant, bamboo shoots, bell peppers and Thai basil leaves.
Cooked in green curry with coconut milk.
CHOICE OF: **Beef | Pork | Chicken**
23. **Gaeng Mussamun * GF** แกงมัสมั่น 16.00
Potatoes, tomatoes, onions and peanuts.
Cooked in a specialty curry blend with coconut milk.
CHOICE OF: **Beef | Pork | Chicken**
24. **Gaeng Ped Yang **** แกงเผ็ดเป็ดย่าง 19.00
Roasted duck, pineapple, tomatoes, bamboo shoots, bell peppers and Thai basil leaves.
Cooked in red curry with coconut milk.
25. **Pa-Naeng ** GF** พะแนง 18.00
Bell peppers, lime leaves and Thai basil leaves.
Cooked in a specialty thick red curry with coconut cream.
CHOICE OF: **Beef | Pork | Chicken**
Roasted Duck (with Pineapple) Add 4
Fish | Tiger Prawn Add 4
26. **Shoo Shee Pla | Goong ** GF** ซุ้ ปลา / กุ้ง 22.00
Sautéed bell peppers, Thai basil leaves and lime leaves.
Cooked in finger root (grashai) blended red curry with coconut cream.
CHOICE OF: **Fish | Tiger Prawns**

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Beef Pork Chicken เนื้อ หมู ไก่

- | | | | |
|-----|--|--------------------------------------|-------|
| 27. | Garlic Wok | ผัดกระเทียมพริกไทย เนื้อ / หมู / ไก่ | 14.50 |
| | Sautéed with tomatoes, cucumbers, parsley, garlic and black pepper.
CHOICE OF: Beef Pork Chicken | | |
| 28. | Swimming Rama GF | พระรามลงสร | 14.50 |
| | Lightly sautéed spinach topped with sliced chicken and homemade peanut sauce. | | |
| 29. | Sweet and Sour GF | ผัดเปรี้ยวหวาน เนื้อ / หมู / ไก่ | 14.50 |
| | Sautéed pineapples, cucumber, bell peppers and tomatoes in a homemade sauce.
CHOICE OF: Beef Pork Chicken
Fish Tiger Prawns Add 4 | | |
| 30. | Beef Oyster Sauce | ผัดเนื้อน้ำมันหอย | 14.50 |
| | Sautéed and served with broccoli. | | |
| 31. | Pad Khing Ginger | ผัดขิงสด เนื้อ / หมู / ไก่ | 14.50 |
| | Sautéed ginger, bell peppers, onions and wild mushrooms.
CHOICE OF: Beef Pork Chicken | | |
| 32. | Pad Prig Khing * | ผัดพริกขิง เนื้อ / หมู / ไก่ | 14.50 |
| | Sautéed green beans, bell peppers and red curry paste.
CHOICE OF: Beef Pork Chicken | | |
| 33. | Pad Ped ** | ผัดเผ็ด เนื้อ / หมู / ไก่ | 14.50 |
| | Sautéed bamboo shoots, bell peppers, Thai basil leaves and chillies.
CHOICE OF: Beef Pork Chicken
Fish Tiger Prawns Add 4 | | |
| 34. | Pad Gra Prao * | ผัดใบกระเพรา เนื้อ / หมู / ไก่ | 14.50 |
| | Sautéed with bell peppers, Thai basil leaves, onions and chillies.
CHOICE OF: Beef Pork Chicken | | |
| 35. | Gai Yang Sala Thai | ไก่ย่างสลาไทย | 14.50 |
| | Thai-style BBQ half-chicken served with homemade sweet chili sauce. | | |
| 36. | Chicken Cashew Nuts | ไก่ผัดเม็ดมะม่วงหิมพานต์ | 15.75 |
| | Sautéed with carrots, onions and bell peppers. | | |

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Seafood

อาหารทะเล

37. **Garlic Tiger Prawns** กุ้งทอดกระเทียมพริกไทย 18.00
Sautéed tiger prawns with broccoli, carrots, fresh garlic and black pepper.
38. **Goong Nam Prig Paow *** กุ้งผัดน้ำพริกเผา 18.00
Sautéed tiger prawns with mushrooms, bell peppers and Thai herb leaves with chili paste.
39. **Poh Tun * GF** ทะเลเตี๋ยน 18.50
A sizzling plate of sautéed white fish, squid, tiger prawn, clams, bell peppers, onions and Thai basil leaves with red chili paste oil.
40. **Sala Thai Ruam Mit * GF** ศาลาไทยรวมมิตร 18.50
A sizzling plate of sautéed white fish, squid, tiger prawn, clams and bell peppers with homemade spicy yellow coconut curry sauce.
41. **Pla Muek | Pla Ning Mah Nao *** ปลา/ปลาหมึกนึ่งมะนาว 19.00
Steamed and topped with homemade spicy lime sauce.
CHOICE OF: Squid | Fish
42. **Pla Rard Prig ** GF** ปลาราดพริก 19.00
Pan-fried **white fish** with red curry paste topped with shredded lime leaves.
43. **Pla Sarm Rod *** ปลาสามรส MARKET PRICE
Deep-fried whole Ocean Perch topped with the chef's original homemade chili, bell peppers and garlic sauce.

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Rice & Noodles

ข้าว, ก๋วยเตี๋ยว

44. **Pad Thai** **GF** ผัดไทย 14.00
Our most popular Thai rice noodle dish with shrimp, egg, tofu, bean sprouts and ground peanuts.
45. **Pad See-Iew** ก๋วยเตี๋ยวผัดซีอิ้ว 14.00
Stir-fried wide rice noodles in soy sauce with broccoli, egg and black pepper.
CHOICE OF: Beef | Pork | Chicken
46. **Lard-Na** ก๋วยเตี๋ยวลดหน้ำ 14.00
Stir-fried wide rice noodles in Thai gravy with broccoli and black pepper.
CHOICE OF: Beef | Pork | Chicken
47. **Spicy Drunken Noodle** ** ก๋วยเตี๋ยวลดซีเม้า 14.00
Stir-fried wide rice noodles with jalapenos, sweet basil leaves, onions and bell peppers.
CHOICE OF: Beef | Pork | Chicken
48. **Salathai Fried Rice** ข้าวผัดศาลาไทย 14.00
Fried rice with shrimp, tomatoes, onions and egg. Garnished with cilantro.
49. **Kaow Ob Supparod** ข้าวอบสับประรด 16.00
Thai-style pineapple fried rice with yellow curry, chicken, tomatoes, onion and cashew nuts. Topped with shredded pork flakes, cilantro and green onions.

Vegetables

ผัก

50. **Pad Pak Ruam** **VG** ผัดผักรวมมิตร 13.50
Sautéed assorted vegetables with bean sauce.
51. **Pad Ka Na** * **VG** ผัดคะน้า 13.50
Sautéed broccoli with garlic sauce.
52. **Pad Spinach** * **VG** ผัดสปิณีช 13.50
Stir-fried spinach with garlic sauce.
53. **Pad Ped Gra Prao Pak** ** **VG** ผัดเผ็ดกระเพรา 15.00
Sautéed assorted vegetables with hot chilies and Thai basil leaves.
54. **Salathai Garden** **VG GF** ผักชมสวน 16.00
Sautéed assorted vegetables with house curry sauce & coconut milk.
CHOICE OF: Beef | Pork | Chicken Vegetable | Tofu Add 3
Tiger Prawns | Seafood Add 4

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Side Orders

RICE (INDIVIDUAL BOWL)

Jasmine Rice	ข้าวสวย	2
Coconut Rice	ข้าวมัน	3
Rice Berry Rice	ข้าวไรซ์เบอร์รี่	4
Sticky Rice	ข้าวเหนียว	3

SIDE EXTRAS

Steamed Vegetable	6
Peanut Sauce	3 small 5 large
Hot Sauce	2
Roasted Peanuts	2
Fresh Cut Red Chilies	1.5

Add-Ons

Extra Sauce	4
Extra Curry Sauce	4
Cashews	5
Ground Peanuts	2

Dessert

Deep-Fried Banana & Homemade Coconut Ice-Cream VG	8
Jackfruit Mango (Seasonal) & Sweet Sticky Rice VG GF	8
2 Scoops of Ice-Cream (Seasonal Flavours) VG GF	6
Black Sticky Rice Pudding VG GF	5
Tapioca Pudding with Coconut Cream & Banana VG GF	5

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