sala rattanakosin Eatery and Bar

> inner Menu



Chef Recommends

พะแนงกุ้งแม่น้ำ

# **PANANG RIVER PRAWN**

Giant grilled Ayutthaya river prawn with a rich and spicy red "Panang curry", kaffir lime leaf and coconut cream.

THB 1,850

Contains Shellfish · Tree Nuts





เซิร์ฟ แอนด์ เทิร์ฟ

# **SURF & TURF**

Ayutthaya river prawn 350g, Wagyu Striploin 300g, house jus and seafood sauce.

THB 3,300





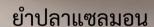


#### YAM POO NIM

Tempura-fried soft shell crab and green mango salad tossed with roasted cashew nuts, Thai herbs and a zesty chilli & lime dressing.

**THB 390** 

Contains Shellfish · Pork · Gluten · Tree Nuts



#### **YAM SALMON**

Seared Norwegian salmon, accompanied by a vibrant salad of mixed coriander, crispy shallots, roasted cashews and toasted coconut.

Drizzled with a zesty chilli & lime dressing and served alongside slices of crispy pork.

**THB 490** 

Contains Shellfish · Gluten · Tree Nuts

ลาบเห็ดออร์แกนิก

WOOD MUSHROOM & HERB LAAB

Oyster maitake, enoki and shitake mushrooms with laab dressing, shallots, sawtooth coriander and puffed rice.

**THB 350** 

Contains Gluten  $\cdot$  Soy



All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.

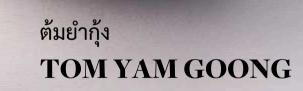
#### ต้มข่าไก่

#### TOM KHA GAI

The classic soup of chicken and coconut milk, fragrant with fresh galangal, lemongrass, lime leaf, mild chilli, fresh lime juice and a touch of coriander.

**THB 360** 

**Contains Tree Nuts** 



Spicy, bold and umami-rich prawn broth with fresh prawns, roasted red chilli, and aromatic roots and leaves, enriched with a touch of evaporated milk.

**THB 470** 

Contains Dairy · Shellfish



แกงเหลืองปลากะพง

## **GAENG SOM SEABASS**

A sour and spicy yellow fish curry soup native to Southern Thailand. Made with tamarind, fish sauce, chilies, turmeric, palm sugar, seabass and young coconut.

**THB 350** 

**Contains Tree Nuts** 





# Curries

# แกงปูใบชะพลู

# CRAB COCONUT CURRY

A fragrant Southern crab meat coconut curry infused with wild pepper leaf with noodles and fresh organic vegetables.

**THB 750** 

Contains Shellfish · Tree Nuts



# แกงเผ็ดเป็ดย่าง

# **RED CURRY** ROASTED DUCK

Local Thai duck cooked in a red curry coconut sauce with lychees, sweet basil and chilli.

**THB 390** 

Contains Shellfish · Tree Nuts



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แกงกะทิฟักทองกับเต้าหู้

# BUTTERNUT SQUASH & TOFU RED CURRY

Spicy coconut vegan curry, fragrant Thai basil and lime leaf.

**THB 320** 

Contains Soy · Tree Nuts



**CHUU CHEE SEAFOOD** 

An aromatic dry chilli curry with tiger prawns, fish and scallops, finished with coconut cream and kaffir lime.

**THB 990** 

Contains Shellfish · Gluten · Tree Nuts



แกงฮังเล

#### HANG LAE CURRY PORK SHOULDER

Slow braised cuts of pork shoulder & belly with pickled garlic ginger.

**THB 490** 

Contains Pork · Gluten · Soy

มัสมั่นขาแกะ

#### **MASAMAN LAMB SHANK**

A mildly spiced southern-style curry of slow braised lamb shank with potatoes, shallots, roasted cashew nuts and a rich aromatic sauce served with rice.

**THB 690** 

Contains Shellfish · Tree Nuts



# Rice & Noodles

กุ้งอบวุ้นเส้น GOONG OB

WOOSEN

Classic local Chinatown speciality, fresh Tiger prawn cooked with fresh glass noodle and a special blended of peppers & aromatic herb.

**THB 750** 

Contains Shellfish · Pork · Gluten



ผัดไทยกุ้งแม่น้ำ

# **PAD THAI GOONG MAE NAM**

Classic Thai dish of stir-fried rice noodles, roasted bean curd, tamarind sauce, beansprouts and roasted nuts, accompanies by+/-350g giant Ayutthaya river prawn.

THB 1,890

Contains Shellfish · Peanuts





# Wok Fried & Grilled

# คอหมูย่าง

# **KUROBUTA GRILLED PORK**

Succulent chargrilled marinated pork collar, served with aromatic sticky rice and finished with a tantalising smoked chilli dressing.

**THB 370** 

Contains Shellfish · Pork · Gluten





#### ปลาผัดพริกเกลือ

## PLA PRIK GLUEA

Whole crispy fried seabass with seasoning garlic & chilli.

#### **THB 620**

Contains Shellfish · Soy · Gluten

#### ปลาสามรส

#### PLA SAM ROD

Whole crispy fried seabass with caramelised garlic & sweet & sour sauce.

**THB 620** 

Contains Shellfish · Soy · Gluten

หมูกรอบผัดพริกเกลือ

## **CRISPY PORK WITH CHILLI & GARLIC**

Twice cooked crunchy pork belly, seasoned with a mix of 3 different kinds of Thai chilli and sea salt.

**THB 390** 

Contains Shellfish · Soy · Gluten



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# ปูนิ่มผัดผงกะหรื่

# SOFTSHELL CRAB-PHAD PONG KAREE

Stir-fried soft shell crab with yellow curry powder, white onions, evaporated milk and Chinese celery.

THB 520

Contains Shellfish · Soy · Gluten



วากิวกะเพรา

#### **WAGYU KRAPOW**

Slices of Wagyu beef striploin MB 5-6 stir-fried with hot basil, oyster sauce and chilli, topped with crispy basil.

**THB 990** 

Contains Shellfish · Soy · Gluten



# Steamed

ปลากะพงนึ่งมะนาว

# SEABASS STEAMED

Whole seabass steamed with lime and chilli.

**THB 690** 

Contains Soy



International Salads

สลัดเนื้อปู

# CRAB APPLE SALAD

Blue swimmer crab meat, pomelo, yuzu pickled apple, dill and yuzu dressing.

**THB 490** 

Contains Shellfish · Dairy





## ร็อคเก็ตสลัด

#### WILD ROCKET

Served with roasted beetroot, whipped feta cheese, orange segments, pistachio nuts and roasted onion dressing.

**THB 390** 

Contains Dairy · Tree Nuts

#### ซีซาร์สลัดไก่

#### **CHICKEN CAESAR SALAD**

Grilled free range chicken breast with crisp lettuces, classic Caesar dressing, topped with quail's egg, pancetta, white anchovies and parmesan cheese.

#### **THB 450**

Contains Pork · Dairy · Gluten



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# Mains

ทรัฟเฟิลรีซอตโต

TRUFFLE RISOTTO

Carnaroli rice Truffle, parmesan, roasted chicken jus.

**THB 650** 

Contains Dairy





#### พาร์เมซานเพสโต

#### **PARMESAN PESTO**

Traditional Italian sauce from Genoa tossed with spaghetti and sundried cherry tomatoes.

**THB 390** 

Contains Dairy · Tree Nuts · Gluten

# พาสต้าปู

#### **CRAB LINGUINI**

Pickled blue swimmer crab linguini with tarragon, dill, lemon zest, semi-fried tomatoes and our spicy brown crab hollandaise dressing.

# **THB 490**

Contains Shellfish · Dairy · Gluten



#### พาสต้าหอยเชลล์ผัดซอสเอ็กซ์โอ

#### **XO SCALLOP PASTA**

Hokkaido scallops, linguine, bell peppers, asparagus, edamame pickled red radish, XO sauce.

#### **THB 990**

Contains Shellfish  $\cdot$  Dairy  $\cdot$  Gluten



# แลมป์รากู

## **LAMB RAGU**

Braised lamb shoulder, sundried cherry tomato, tomatoes sauce with parmesan cheese, herbs.

#### **THB 790**

Contains Dairy · Gluten



หมูสามชั้นอบกรอบ

# PORK BELLY

Roasted pork belly with crackling, butternut squash fondant with fresh herb, red wine braised cabbage apple cider reduction.

**THB 690** 

Contains Pork · Dairy

ปลากะพงเสิร์ฟพร้อมเบอร์บล็องซอส

SEABASS SAFFRON BEURRE BLANC

Roasted seabass, potato, celeriac, ikura and saffron beurre blanc.

**THB 750** 

Contains Dairy · Gluten







วากิวสตริปลอยด์เสิร์ฟ พร้อมร็อคเก็ตสลัด

# WAGYU STRIPLOIN & ROCKET SALAD

Wagyu Striploin, Balsamic Reduction, Feta Cheese.

THB 1,350

Contains Dairy



# Dessert

พุดดิ้งเค้กอินทผาลัมกับซอสคาราเมล เสิร์ฟคู่กับไอศกรีมวานิลลา

# STICKY TOFFEE PUDDING

Classic sponge pudding made with Medjool dates and hot salted caramel, served with Madagascan vanilla ice cream.

**THB 350** 

Contains Dairy

# ที่รามิสุ

# **TIRAMISU**



# ช็อกโกแลตเชอร์รี่

# DARK CHOCOLATE & CHERRY

Dark chocolate cremeaux with amerena cherry gel, served alongside a pistachio crispy cake and refreshing yoghurt sorbet.

**THB 350** 

Contains Tree Nuts · Dairy







