

SALA THAI SIGNATURE COCKTAILS



② LYCHEETINI \$16

A Potent, herbal Thai moonshine made by fermenting white liquor with herbs, roots, spices.

③ ZAB E LEE "SPICY" \$16

Chili infused Vodka, Ancho Reyes, Mint, Lime, and Roasted Rice Powder.

④ PETCHABOON \$16

Maker Mark, Tamworth Tamarind Liqueur, Maraschino Liqueur, Tamarind Syrup, Chili-Sugared Lime.

⑤ MAO-MY \$16

Yadong, Passion Fruit, Grand Marnier, Honey Syrup, Orange Bitters.

⑥ SI-SA-KET SLING \$16

Mekhong Thai Rum, Grand Marnier, Cherry Heering, Passion Fruit, Lime, House Made Grenadine.

① YADONG (SHOT) \$8

A Potent, herbal Thai moonshine made by fermenting white liquor with herbs, roots, spices.

⑦ SIAMULE \$16

Mount Gay Rum, Coco Lopez, Lime Juice, Ginger Syrup, Ginger Beer.

⑧ AMETHYST \$16

Beefeater Gin, St. Germain, Simple Syrup, Lime juice and Blue-fly.

⑨ NUM PRIK NOOM "SPICY" \$16

Espolon, Vida Mezcal, Pineapple Juice, Cointreau, Simple Syrup and Lime juice.



MOCKTAIL

⑩ MANGO SUNRISE \$12

Mango Puree, Pineapple Juice, Coco Lopez and Half & Half.

⑪ BLUEFLY LEMONADE \$12

White Grapefruit, Blue-fly, Rosemary Syrup, Lemon Juice, Granadine.

⑫ YUZU LEMONADE \$8

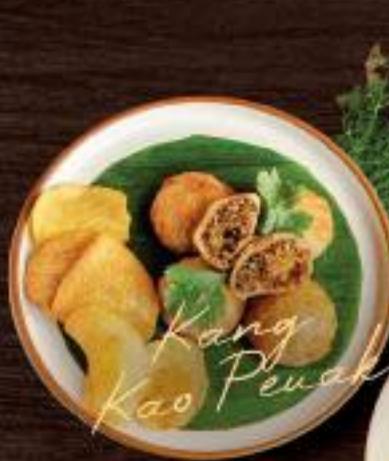
Yuzu Juice, Sour Mixed and Seltzer.



Sum Rub Thai

Extraordinary Preparation with Surprising Twists

APPETIZERS & SALADS



- ① **KANG KAO PEUAK** (Taro Samosa) \$14

Taro Puff Stuffed with Minced Shrimp, Roasted Coconut Flake, Cilantro, Garlic, Kaffir Lime leaves and White Pepper.

- ② **GAI HOR BAI TOUY** \$16

(Chicken - Pandan Leaves)

Fried marinated Chicken wrapped with Pandan Leaves Served with chicken Sweet Soy Sauce Dipping.

- ③ **TOM YUM CHICKEN WINGS** \$16

Spicy Deep Fried marinated tom yum flavor wings with Thai herbs garnish.



\$16

- ④ **HOI JOR**

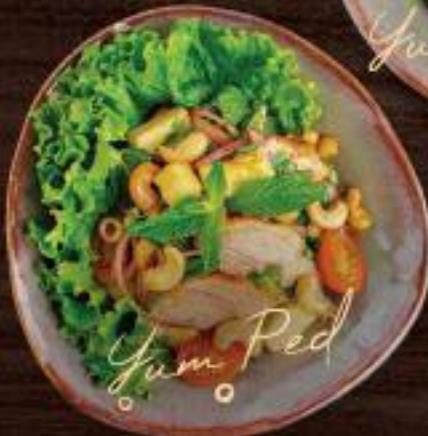
Homemade Deep fried tofu skin stuffed with ground pork, shrimp, and crab meat, Served with Plum sauce.

- ⑤ **YUM HUA PHEE TOD**

(CRISPY BANANA BLOSSOM SALAD)

Batter Fried Banana Blossom, Minced Chicken, Peanut, Onions, Scallions, Cilantro, Chili jam and Coconut Milk with Thai lime dressing Topped with Crispy Fried Shallot.

\$16



- ⑥ **YUM PED** (CRISPY DUCK SALAD)

Spicy Deep-fried Slice Duck, Cashew Nut, Pineapple, Cherry Tomatoes, Red Onion, Scallions, Cilantro with Chili-jam-lime Vinaigrette.

\$18



= Indicated Spicy



= Veggie



= Gluten Free



= Recommended

Sum Rub Thai

Extraordinary Preparation with Surprising Twists

ENTRÉES



- 7 MASSAMUN \$24
CURRY NUER & ROTI
Slow cooked beef with potatoes, Onions, Peanut, and Lotus seeds
Served with Thai Roti and Jasmine Rice.



- 9 GAI YANG TRA KRAI \$28
(Grilled Lemongrass Chicken)
Grilled Marinated Cornish Hen served with Black Coconut Sticky Rice And Spicy Tamarind Sauce.



- 8 PAD THAI BOLAN \$26
Rice Noodles, Prawns, Bean sprouts, Red Onion, Cilantro Leaves, String Beans, Peanuts, and Egg Net.



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= Veggie

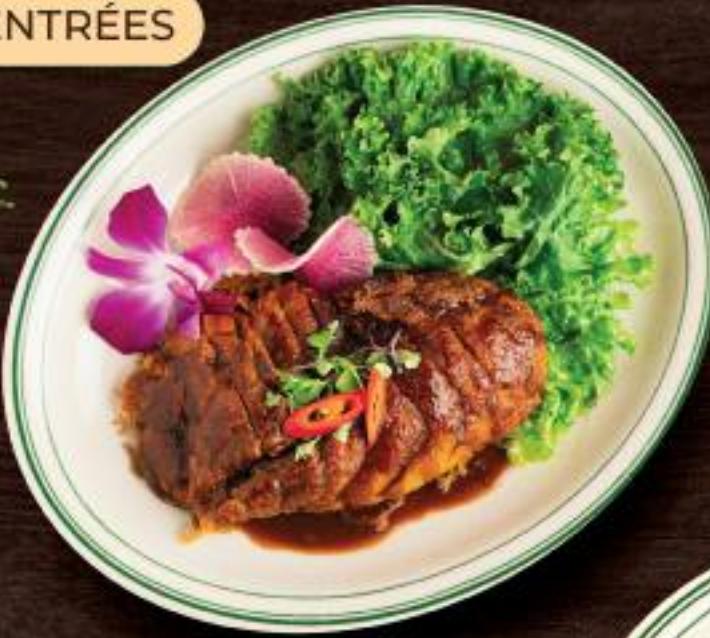
= Gluten-Free

= Recommended

Sum Rub Thai

Extraordinary Preparation with Surprising Twists

ENTRÉES



10 DUCK TAMARIND

\$32

Crispy Duck breast, Fried Eggplant with Tamarind sauce.

11 MIENG PLA PAO



\$36

(Grilled Branzino with Thai Herbs)

Fillet of Branzino wrapped in Banana Leaf Served with Sweet & Spicy Caramelized Palm Sugar Chili Sauce topped with herbs, Cashew nut, Black Coconut Sticky Rice.

12 PLA SAM ROSS



\$38

(Whole Fish)

Deep fried whole Branzino with sweet chili sauce served with Jasmine white rice.



13 CHILEAN SEA BASS



\$40

IN AROMATIC COCONUT MILK

Pan roasted Chilean Sea Bass, Bunashimeji mushroom, Asparagus served with Coconut Bisque served with Jasmine Rice.



Classics

Exquisite Local Thai Dishes

APPETIZERS

14 POR PIA TOD (Crispy Spring Roll)



\$12

Cabbage, Carrot, Glass Noodles, Taro Root, Shiitake Mushrooms, Plum Sauce.

15 KHA NOM JEEB (Thai Steamed Dumplings)

\$13

Ground Chicken and Shrimp, eggs, jicama, shiitake mushrooms served with tangy Soy Sauce.



20



19

19 THAI CREPE DUMPLINGS



\$15

Minced Chicken, Peanuts and Sweet Turnips, Thick Sweet Soy Sauce.

20 CHICKEN SATAY

\$15

Grilled marinated Chicken on Skewers, Peanut Sauce, Relish and Grilled Brioche.

21 MOO SAWAN

\$15

Fried marinated Thai Herbs Pork Served with Spicy Tamarind Sauce.

22 PLA MUK TOD



\$15

(Fried Turmeric Coconut Calamari)

Crispy fried Calamari, Roasted Bell Pepper-Peanut Vinaigrette Sauce.



15



18

16 GOLDEN PUFFS



\$14

Mung Bean, Cilantro, Garlic and White Pepper.

17 GARDEN ROLLS



\$14

Soft salad rolls, Rice vermicelli, Mango, Cucumber, Mint, Carrot, Green leaves and basil leaves. Served with peanut-tamarind dipping sauce.

18 CURRY PUFFS



\$14

Minced Chicken, Potatoes, Onions, Curry Powder, Sweet Cucumber Relish.



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Classics

Exquisite Local Thai Dishes

SALADS

23 THAI SALAD

\$12

Mixed Green Vegetables, Beansprouts, Cucumber, Fried Tofu, Cherry Tomatoes, Peanut Dressing or Mung Bean Sauce Topped with Crispy Shallots.

24 PAPAYA SALAD



\$14

Shredded Papaya, (Additional Grilled Prawn \$8) String Beans, Tomatoes, Peanuts with Thai Chili-Lime Dressing and Crispy Pork Rinds.

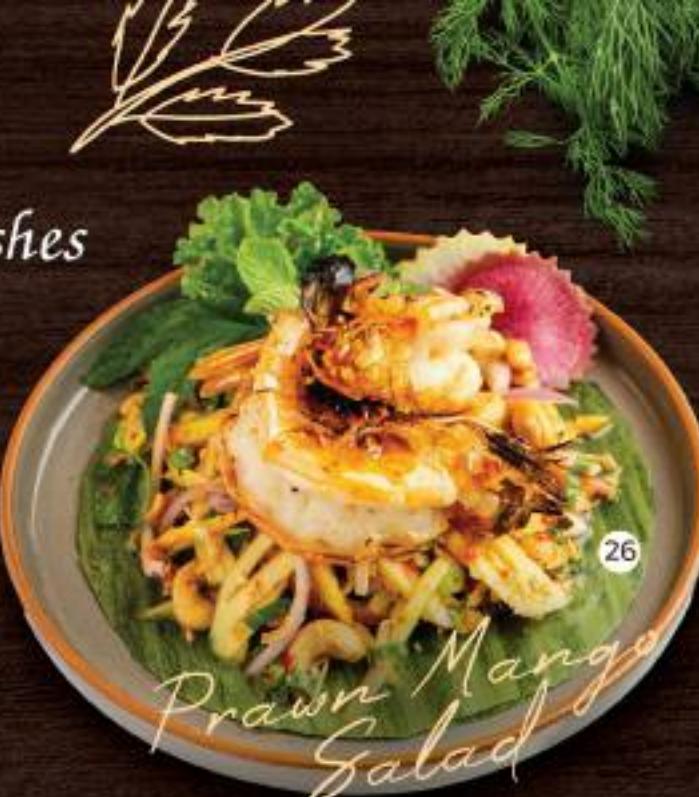
25 LARB GAI



\$15

(Spicy Thai Chicken Salad)

Minced Chicken, Chili Powder, Roasted Rice Powder Red Onion, Mints, Scallions with Thai Chili-Lime Dressing.



Prawn Mango
Salad

26

26 PRAWN MANGO SALAD



\$18

Grilled Prawns, Shredded Mango, Coconut Flakes, Cashew Nut, Red Onion, Scallions, and Cilantro with Thai Chili-Lime Dressing.

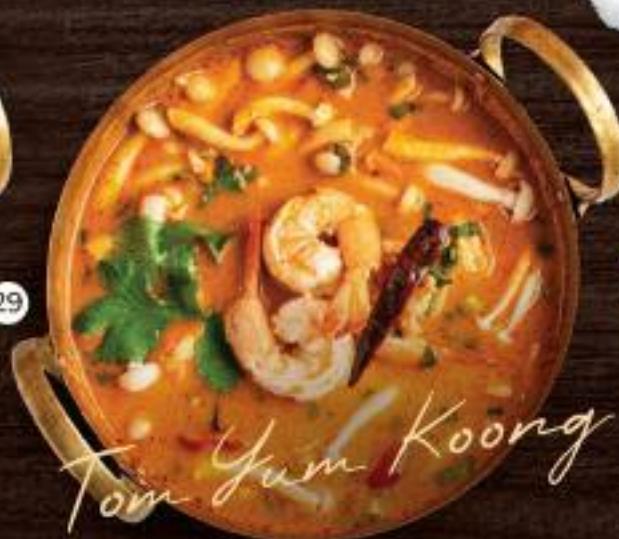
SOUPS

28



Tom Kha Gai

29



Tom Yum Koong



27 TOM JUAD PUK



Napa cabbage, shiitake mushrooms, tofu skin, cilantro, and scallion in Clear Broth.
Cup \$9 / Bowl \$18

28 TOM KHA GAI



Chicken, Mushroom, Tomatoes, Scallions in a Coconut Galangal Broth.

Cup \$9 / Bowl \$18

29 TOM YUM KOONG



Shrimp with Lemongrass Broth, Bunashimeji Mushrooms, Tomatoes, Cilantro, Coconut Milk.

Cup \$9 / Bowl \$18



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Classics

Exquisite Local Thai Dishes

CURRY

Choices: Tofu or Vegetables

Chicken, Pork or Mock Duck

Beef, Shrimp, or Squid

Crispy Duck (1/4)

\$19

\$20

\$21

\$24

OVER RICE THAI STREET FOOD

34 KAO MOO DANG

\$22

Roasted BBQ pork, Crispy pork belly, Chinese sausage, Hard-boiled egg and cilantro with thick seasoned sesame gravy.

35 KRAPRAW GAI SUB

\$19

Minced chicken, chili, Long chili, string bean, Thai basil topped with fried egg.

36 KAO MOO KRATIAM

\$19

Pork, Minced garlic, Black pepper topped with fried egg.

37 PAD PRIG KHING MOO KROB

\$22

Stir fried spicy red chili curry with crispy pork belly, String bean, Chili, Kaffir leaves and Thai herbs topped with fried egg.

38 KRAPRAW MOO KROB

\$22

Crispy pork belly, Onion, Chili, Thai basil leaves topped with fried egg.

39 KAO NAR PED

\$23

Pan fried quarter duck breast, Chinese broccoli and pickled ginger.

CURRY

30 RED CURRY

Bamboo Shoots, Thai Eggplant, String Beans, Long Chili, Basil with Coconut Milk.

31 GREEN CURRY

String Beans, Thai Eggplant, Heart of Palms, Long Chili, Basil with Coconut Milk.

32 MASSAMUN CURRY

Potatoes, Onion, Peanut, Lotus Seeds with Coconut Milk.

33 PANANG CURRY

Sweet Potatoes, Kaffir Lime Leaves, String Beans with Coconut Milk.



35



39



36



37



38

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Classics

Exquisite Local Thai Dishes

ENTRÉE

- Choices: Tofu or Vegetables
Chicken, Pork or Mock Duck
Beef, Shrimp, or Squid
Crispy Duck (1/4)

\$18
\$19
\$20
\$23

SAUTÉED

40 PAD KRAPRAW (Basil)

Thai Chili, Onion, String Bean,
Long Chili, Basil Leaves.

41 PAD KHING (Ginger)

Shredded Ginger, Onion, Long Chili,
Scallions, Shiitake Mushrooms.

42 PAD KRATIAM (Garlic)

Minced Garlic, Onion, Scallions,
and Assorted vegetables.

43 PRARAM (Peanut Sauce)

Sautéed batter fried meat
with Peanut Sauce,
Steamed Baby Bok Choy.

44 CASHEW NUT

Pineapple, Jicama, Cashew Nut,
Dried Pepper, Scallions, Chili Jam.

45 EGGPLANT BASIL

Eggplant, Thai Chili, Onion,
Long Chili, Basil Leaves.

FRIED RICE

52 THAI FRIED RICE

Chinese Broccoli, Onion, Scallions,
Tomatoes and Fried Egg mixed
with rice.

53 PINEAPPLE FRIED RICE

Pineapple, Onion, Scallions,
Cashew Nuts, and Fried Egg mixed
with Rice.

NOODLES

46 PAD THAI

Rice Noodles, Beansprouts,
Scallions, Red Onion, Egg, Peanuts.

47 PAD SE-EW

Broad Noodles, Chinese Broccoli,
Egg with Thick Soy Sauce.

48 KEA MAO

Broad Noodles, Chili, Onion,
Tomatoes, Long Chili, Egg, Basil Leaves.

49 BAMEE MOO DANG POO \$24

Egg noodle, BBQ roast pork,
Crispy pork belly, crab meat, Bok choy,
and beansprouts.

50 PAD WOSEN POO (Crab Vermicelli)

Crab Meat, Glass Noodles, Onion,
Scallions, Chinese Celery, Egg.

51 KAO SOY (Northern Style Curry Noodle Soup)

Egg Noodles, Onion, Bean sprouts, Pickled Mustard Greens
in Red Coconut Broth.

Choices for KAO SOY:	Tofu or Vegetables	\$19
	Chicken, Pork or Mock Duck	\$22
	Beef, Shrimp, or Squid	\$24
	Crispy Duck (1/4)	\$26

54 BASIL FRIED RICE

Chili, Onion, Long Chili,
Basil Leaves and Fried Egg mixed
with Rice.

55 CRAB FRIED RICE \$24

Crab Meat, Scallions
and Fried Egg mixed with rice.

SIDE ORDERS

- | | | |
|----|---|-----|
| 56 | Jasmine White Rice | \$2 |
| 57 | Berry-Brown Rice | \$3 |
| 58 | Black Coconut Sticky rice | \$3 |
| 59 | Steamed Assorted Vegetables | \$7 |
| 60 | Fried Egg | \$2 |
| 61 | Peanut Sauce or Mung Bean Sauce | \$2 |
| 62 | Sautéed baby Bok Choy with Garlic Sauce | \$9 |

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Desserts



- 63 **Mango Sticky Rice** (Seasonal) \$15

(Sweet sticky rice, fresh mango top with
Coconut milk and mung bean)

- 64 **Chocolate Lava Cake** \$14

(Chocolate and Thai tea lava cake
Served with Tahitian vanilla ice cream)

- 65 **Kao Tom Mud** \$12

(Banana wrapped in sweet sticky rice
Served with coconut ice cream)

- 66 **Trio Sorbet** \$12

(Raspberry, Passion Fruit, Lemon)

- 67 **Khanom Thuai** \$10

(Steamed coconut milk pudding with taro)



20% Gratuity will be added
for a party of 5 or more.
Thank you so much.