



Sala Thai means resting house in the temple. When you go to a temple, you'll often find monks resting or studying at the Sala.

Thailand is labeled “paradise” not only for its breathtaking beauty and inspiring culture but also for its culinary brilliance. From the adrenaline-rush of Bangkok, to the serene seaside towns in the South and the tranquil villages located along the Mekong River, Thai cuisine is as rich as its culture. Uniquely crafted to appeal to all tastes, Thai food combines the best of the flavors and textures, colors and presentation. Adding this to the country's liberal supply of ancient cooking secrets and the Thai hospitality and you will find a culinary treasure trove that offers an enriching and memorable dining experience. .

Open Seven Days a week

Hours: **Mon. – Thurs. 11:30 A.M. -8:30 P.M.**
 Friday 11:30 A.M. -9:30 P.M.
 Saturday 12:00 Noon -9:30P.M.
 Sunday Brunch Buffet 10:00 A.M. - 2:P.M.

Thai Lunch Buffet 11:30 A.M – 1:30 P.M. Monday - Friday

114 West First Street
Duluth, MN 55802
(218) 728-4822

Appetizers

- Angel Shrimp**..... \$7.95
Shrimp flavored with a spicy chili sauce, fresh vegetables, cilantro, mint fish sauce and fresh lime juice (spicy)
- Shrimp in a Blanket**\$7.95
Deep fried shrimp stuffed with pork, carrots, and cellophane noodle seasoned in a blended flavored and wrapped in rice paper served with a sweet and sour (3 shrimp)
- Thai Spring Rolls**.....\$4.50
Choice of pork or vegetable rolls, deep fried and served with (peanut or sweet and sour)
- Chicken Satay**.....\$5.95
Marinated grill chicken satay served with a cucumber salad and peanut sauce (3 skewers)
- Thai Salad Rolls**.....\$4.50
Rice paper noodle, cilantro, mint, and lettuce wrapped in fresh rice paper add \$1 for Chicken & \$1.50 for shrimp served with peanut sauce
- Triple Delight**.....\$10.95
2 spring rolls, 2 chicken satay and 2 shrimp in a blanket served with sweet and sour sauce, peanut sauces and cucumber salad
- Nam Sod (Ground Pork or Chicken)**.....\$6.95
Fresh ground pork cooked with ginger, crushed roast peanut, lime juice, lemon grass, a touch of chili pepper, and served with fresh cabbage (hot optional by request)
- Mussel in Oyster Sauce**\$6.95
Sautéed steamed mussel with oyster sauce, lime juice, fresh basil, strips of red and green pepper, and a touch of chili pepper (hot optional by request)
- Chicken Wings**.....\$6.95
Chicken wings (6) deep fried serve with oyster sauce and top with scallion
- Cream Cheese Wontons (8 per order)**\$6.95
- Papaya Salad (subject to (availability))**.....\$6.95
Graded fresh papaya crushed with pepper, garlic, fish sauce, lime juice, tomato, roasted peanut, and a dash of sugar. Often serve with sticky rice available with extra charge.....\$2.00

(All Entrees selections are served with steamed Jasmine rice)

We do not use MSG!

Chicken Entrees

Spicy Thai Cashew\$12.95

Chicken breast cut in thin strip, sautéed in garlic, chili paste, onion, top with house vegetables that includes, celery, Peppers, and top with roasted cashew.

Chicken Cashew.....\$12.95

Chicken sautéed with roasted cashew onions, scallions, mushroom, and celery

Chicken Ginger.....\$11.95

Chicken sautéed with julienne ginger scallion snow pea pods, mixed vegetables, mushrooms in a special Thai sauce

Chicken Basil.....\$11.95

Chicken sautéed with special roasted chili paste, Thai sauce, snow pea pods, mixed vegetables, mushrooms, onion and topped with fresh basil

Chicken Red Curry.....\$12.95

Chicken sautéed with red curry paste coconut milk snow pea pod, mushrooms, bamboo shoots, mixed vegetables, and topped with fresh basil.

Chicken Massaman Curry.....\$12.95

Chicken sautéed in sweet massaman paste, coconut milk, potato, onion, apple, carrot, red and green peppers, and topped with roasted crushed peanuts.

Chicken Prik King.....\$12.95

Chicken sautéed in blended with spicy house chili paste, special sauce, with sliced carrots, green beans, onions and flavored with lime leaves.

Chicken with Vegetables\$11.95

Chicken sautéed with snow pea pods, mixed vegetables, mushroom, and flavored with oyster sauce

Chicken Sweet and Sour\$11.95

Chicken sautéed with pineapples, red and green pepper, onion, cucumber, tomato, scallion, and house sweet and sour sauce.

Chicken Green Curry\$ 12.95

Tender white chicken breast sautéed in green curry paste, coconut milk, with seasonal Vegetables...not as spicy as red curry

Chicken Sesame\$12.95

Breaded deep fried sauteed in sesame sauce and served with broccoli and rice

A group of six or more may a 15% gratuity may be added.

Beef Entrees

- Beef Lab**\$12.95
Seared chopped beef (no oil) flavored with mint cilantro, fish sauce, hot pepper and fresh lime juice, served with fresh vegetables, (it's very traditional from Northeastern Thailand) If you have never had it, please ask your server
- Beef Salad**.....\$13.95
Grilled sirloin steak sliced into thick strips mixed with lime juice, fish sauce, ground red peppers, mint cilantro and scallions served over a bed of lettuce.
- Beef Broccoli**\$12.95
Beef sliced, sautéed blended with fresh broccoli straw mushroom, carrot, onion, and oyster sauce
- Beef Red Curry**.....\$12.95
Beef sliced sautéed with red curry paste coconut milk, snow pea pods baby corn, mushroom, bamboo shoots, red and green pepper, onion, and mixed vegetables
- Beef Green Curry**\$12.95
Thin sliced of beef sautéed with green curry paste, coconut milk, fish sauce, and seasonal vegetable check with your server.
- Beef Basil**.....12.95
Thin sliced beef sauteed in garlic, house chili, onion, red & green peppers, and vegetables.

Seafood Entrees

(All seafood combinations are shrimp, squid, scallops, and mussels)

- Curry Talay**\$14.95
sautéed in curry paste coconut milk, bamboo shoots, mushrooms, mixed vegetables, and topped with fresh basil
- Seafood Combo**.....\$14.95
sauteed in garlic, onion, red and green pepper, mushroom, bamboo shoots, vegetables.
- Seafood Adventure**.....\$14.95
Sauteed in roasted chili paste, with bamboo shoots, mushroom, onion, mixed vegetable, and topped with fresh basil.
- Seafood Sweet and Sour**\$14.95
Sauteed in sweet and sour sauce with green pepper, red pepper, onion, pineapple tomato, cucumber and scallion.
- Spicy Tilapia Fish (pla pad prik)**.....\$14.95
Pan fried of strips then sautéed in chili sauce, scallion, carrot, top with pepper, onion, kaffir leaf,
- Triple Flavor Tilapia**.....14.95
Seasoned pan fried to perfection, top with spicy, sweet, and sour house sauce.

Vegetable Entrée

- Vegetable Basil**..... \$10.95
Stir fried vegetable in black bean sauce, broccoli, red and green pepper, onion, mushroom, bamboo shoots, snow pea pods, baby corn, and mixed vegetables
- Vegetable Delight**.....\$10.95
Stir fried assorted vegetables in roasted chili paste, and special Thai sauce, and topped with fresh basil leaves
- Vegetable Tofu**.....\$10.95
Stir fried tofu with vegetable in garlic sauce and oyster sauce
- Vegetable Curry ...\$10.95 Tofu Curry**.....\$11.95
Snow peas pods, mushrooms, red and green pepper onion, and mixed vegetables
- Vegetable Sweet and Sour**\$10.95
Sautéed garlic, cucumber, tomatoes, pineapple,vegetable in house sweet and sour sauce.
- Fresh and Crispy Vegetable Salad**\$10.95
Diced cabbage, cucumber, been noodle, tomato, graded carrot mix, top with mint, cilantro, fish sauce, lime juice, and roasted ground chili

Rice and Noodle

- Pad Thai, shrimp 13.95, chicken or beef**\$11.95
The most famous Thai noodle dish stir fried in house blended flavored sauce and served with slice of lime sprinkle of crushed roasted peanut (crushed dried red pepper up on requested)
- Thai Fried Rice, shrimp \$13.95, chicken or beef**\$11.95
Stir fried rice with peapods, onion, and mixed vegetables
- Curry Fried Rice, shrimp \$13.95, chicken or beef**.....\$11.95
Stir fried rice blended with pineapple, raisins, snow peapods, red and green pepper, onion, and mixed vegetables.
- Pad Rard Nar**\$12.95
Stir fried your choice of meet (chicken, beef, or shrimp), sauteed in with Chinese Broccoli and served over a bed of seasoned noodle. Add \$2.00 for shrimp

All extras and special request are subject to extra charges
Check with your server if you have food allergies

Soups

(Served as Entrée)

Tom Yum Seafood\$13.95

Mixed shrimp, squid, scallops, and mussels in hot chili soup paste, seasoned with Thai herb, with mixed vegetable, cilantro and fresh lime juice.

Tom Ka Seafood.....\$13.95

Mixed shrimp squid scallops and mussels in coconut milk, chili soup paste, seasoned with Thai herb, mixed with vegetable, topped with fresh lime juice and cilantro.

Tom Yum Chicken.....\$10.95

In a blended Thai herb, Thai chili soup paste, chicken breast, vegetables tomato, and topped with lime juice, scallion and cilantro

Tom Ka Chicken.....\$10.95

In a blended Thai herb, Thai chili soup paste, chicken breast, vegetable, tomato, coconut milk topped with Lime Juice, scallion, and cilantro

Wonton Soup.....\$10.95

Pork seasoned wrap and steamed then serve in seasoned broth top with scallions and cilantro.

Dessert

Check with staff on availability

Pumpkin Custard\$3.50

Steamed custard made with fresh pumpkin and coconut cream.

Sweet rice and Mango (Khoaneo Marmuing).....\$4.50

Traditional Thai Sweet rice steamed with coconut cream and sugar served with fresh slices of mango

Beverages

Hot Drink

Coffee\$1.50

Tea\$1.50

Cold Drink

Coke Products.....\$2.00

Thai Tea.....\$3.00

Thai Coffee.....\$3.00

For the beer and wine, please see the beer and wine list.
We ID all beer and wine in orders to conform to the law.