

Soi

S o c i a l

DINNER MENU

KICKSTARTERS BAR SNACKS

JEAB JEAB Chicken & Coconut Dip

creamy chicken coconut mixed,
thai spiced dip, tapioca pearls

\$18

Barra Fish Cakes

barramundi fish,
cucumber shallot chilies ar-jard

\$19

Mini Kaew Waan Bun (Burger)

pan seared green paste pork patty,
fresh tomato, baby romaine,
mozzarella cheese

\$18

Inch Sausages

chiang mai duck sausage, wild betel leaf, ginger,
peanuts, chili

\$18

Charred Eggplant

local glazed eggplant, chili jam paste, cashew nuts,
pumpkin seeds

\$16

Goong Khua Prik Glua

charcoal prawn skewer roasting with chilies,
garlic, spring onion, sea salt

\$18

EKKAMAI ROAD SMALL PLATES

Scallop BBQ'd in its Shell

seared scallop in "nam-tok" e-sarn style,
dried chili, saw leaf coriander dressing

\$22

Charred Kaew Waan Vegetables, Curry Dip

grilled summer vegetables, thai basil, kaffir leaves,
green curry

\$14

Baby Back Ribs

northern "hung lay" curry glazed ribs,
pineapple relish

\$24

Kaa Na Moo Grob

roasted pork belly, baby kalia, garlic chili padi

\$25

Tom Yum Goong Tiger Prawn

traditional thai tom yum herb soup

\$15

RECOMMENDED BY CHEF IAN KITTICHAJ

Long Arm River Prawn

grilled giant freshwater prawn, glazed choo chee sauce, rice berry shrimp paste, long beans,
egg noodle, fresh lime

\$44

"Gang Phed Ped Yang"

roasted special marinated duck,
thai red curry sauce

\$48 half / \$92 whole

Charred Toothfish

bbq southern style marinated,
seasonal vegetables, yellow curry sauce

\$49 180g / \$85 350g



Prices are subject to prevailing service charge and government tax. Please inform our service associates should you have any dietary requirement.

PHETKASEM HIGHWAY MAIN COURSES

“Gai Yang”

thai spices marinated baby chicken,
vegetables

\$29 half / \$55 whole

Thaan BBQ Beef

charcoal grilled striploin, vegetables,
nam jim jaew dressing

\$82

Ekkamai Fried Rice

wok fried jasmine rice, red dragon fruit juice,
organic green vegetables, cherry tomatoes

\$15

Phad Thai Goong

jumbo river prawn, thai flat noodles, peanuts,
thai chili flakes, lime

\$44

POK POK

papaya salad, duck legs confit,
sticky rice

\$30

Tom Ka Min Barramundi

aromatic turmeric coconut soup, barramundi
fillet, roasted chili oil

\$32

Tiger Roar Fried Rice

wok fried jasmine rice, kagoshima a4 wagyu,
chili padi, spring onion

\$28

Short Ribs Kaew Waan

australian grain fed bone-in short rib,
classic green curry, roti

\$68

Tom Yum Rock Lobster Hot Pot

rock lobster, scallop, tiger prawns, enoki wrapped barramundi fillet,
homemade fish cake stuffed beancurd, classic tom yum broth

\$158

SIDEKICK SIDES

Just Rice

steamed jasmine white rice or brown rice

\$2

Some Veggies?!

grilled or sautéed seasonal asian vegetables

\$12

SUKHUMVIT DESSERT

Mango Sticky Rice

fresh mango slices, coconut sticky rice

\$15

Thai Tea-ramisu

thai tea lady finger, mascarpone,
thai tea reduction

\$12.50

“Tu Rian” Durian tart

durian cheesecake, jasmine rice ice-cream,
tapioca coconut pearl sauce

\$15

Let’s talk about chocolate

thai organic single 70% chocolate cake,
mixed berry

\$18



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KITTICHAÏ'S SET DINNER

\$198 for 2 pax

Set Menu includes 2 Fresh Coconut

KICKSTARTERS

Sai Aou

chiang mai duck sausages, wild betel leaf, ginger, peanut, chili

Si Krong Moo

northern "hung lay" curry glazed on baby back ribs, pineapple relish

Nam Tok Hoy Shell

seared scallop in "nam-tok" e-sarn style, dried chili, saw leaf coriander dressing



SOI SILOM

Pla Tom Ka-min

sustainable barramundi fish, aromatic tumeric coconut broth, roasted chili oil



PHETKASEM HIGHWAY

Pok Pok

roasted baby chicken, green papaya salad, jim jaew dressing



EKKAMAI ROAD

Choo Chee Goong Yang and Kao Kluk Kapi

grilled jumbo river prawn, long beans, shallot, shrimp paste fried rice berry



SOI SUKHUMVIT

Kao Niew Ma Muang

thai mango, sweet sticky rice, mango coulis and coconut sauce





Tom Ka Min Barramundi
aromatic turmeric coconut soup,
barramundi fillet, roasted chili oil

“Gai Yang”
thai spices marinated baby chicken,
vegetables

JEAB JEAB Chicken & Coconut Dip
creamy chicken coconut mixed,
thai spiced dip, tapioca pearls

Barra Fish Cakes
barramundi fish,
cucumber shallot chillies ar-jard

Soi

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