

Soi

S o c i a l

LUNCH 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

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

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

🍆 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

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

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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SET LUNCH MENU

\$38++ per pax

KICKSTARTER

Laab Moo

e-sarn style minced pork thai herbs salad

OR

Yum Gai Yang

grilled chicken, onion, coriander, spring onion tossed with red chilli dressing



EKKAMAI ROAD

Tom Yum Goong

tiger prawn, traditional thai tom yum herb soup

OR

Tom Ka Min

sustainable barramundi fish
aromatic turmeric coconut broth, roasted chili oil



PHETKASEM HIGHWAY

Phad Si Lew Moo

thai char kuey teow, sliced pork loin, egg, baby kai lan

OR

Ka Na Moo Grob

stir fried crispy pork belly, baby kai lan
chili garlic thai seasoning sauce, jasmine rice



SOI SUKHUMVIT

Mango Sticky Rice

fresh mango slices, mango sticky rice

OR

Thai Tea-ramisu

thai tea lady finger, mascarpone, thai tea reduction



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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

Social

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