

Soi

S o c i a l

FOOD MENU

KICKSTARTERS

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

Princess Beans

edamame, wing beans, green beans,
roasted chili dressing
\$16

Laab Kua Northern MPS

northern thai style mince pork salad,
laksa leaves
\$25

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

Crying Tiger

grilled marinated beef, wild celery, tomatoes,
red chili sauce
\$65

RECOMMENDED BY CHEF IAN KITTICHAJ

Long Arm River Prawn

grilled giant freshwater prawn, glazed choo chee sauce, rice berry shrimp paste,
long beans, eggs 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



PHETKASEM HIGHWAY MAIN COURSES

“Gai Yang”

thai spices marinated baby chicken,
vegetables

\$29 half / \$55 whole

POK POK

papaya salad, duck legs confit,
sticky rice

\$30

Thaan BBQ Beef

charcoal grilled striploin, vegetables,
nam jim jaew dressing

\$82

Tom Ka Min Barramundi

aromatic turmeric coconut soup,
barramundi fillet, roasted chili oil

\$32

Ekkamai Fried Rice

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

\$15

SIDEKICK

Just Rice

steamed jasmine white rice or brown rice

\$2

Some Veggies?!

grilled or sautéed seasonal asian vegetables

\$12

SUKHUMVIT

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



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

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



Soi

S o c i a l

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