

Modern Thai Cuisine by Ian Kittichai

A LA CARTE MENU 単点葉単 Sawadee to Soi Social

Soi Social, a Thai experience offering authentic cuisine in a casual still sophisticated setting. All dishes are suitable for sharing.

With the expertise of Chef Ian Kittichai, our Thai celebrity chef from Bangkok, and his team Soi Social proving you an authentic Thai culinary experience offering regional dishes with a twist.

All our ingredients are of the highest quality, freshness and sourced sustainable and in support of regional farmers where possible.

"Soi Social" will guide you on a culinary journey, reflected through our presentations, bold flavors and passion for cooking around the regions of Thailand.

Soi Social Service & Culinary Team

STARTERS

SAM CHAN KUA PRIC KLEA @ @ wok-fried pork belly with thai garlic, chilli and spring onion 炒五花肉,香蒜,辣椒,葱花	22
PEEK GAI TOD (**) hat-yai style chicken wings, black pepper, thai sweet chilli sauce 合艾炸鸡翅,黑胡椒,泰式甜辣酱	22 4 pcs
TOD MUN GOONG () () () () () () () () () (14 3 pcs
KAI BAI TOEY (**) (**) (**) (**) (**) (**) (**) (**	22 4 pcs
MOO PING (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	18 4 pcs















SALADS

沙拉

YUM SOM-O (♠) (♣) (♠) 24 fresh tiger prawn and pomelo salad, toasted coconut and namprikpow 虎虾柚子沙拉,香烤椰子,泰式酸辣酱 YUM KOR MOO YANG () () 28 josper grilled iberico pork collar, thai ripe tomatoes, garden mint, palm sugar-pepper dressing 烤伊比利亚猪梅花肉,番茄,薄荷,胡椒棕櫚糖酱 YAM PLA FLU 28 crispy fish floss salad with thai mango, shallots, spicy dressing 香脆鱼松沙拉, 泰式芒果, 洋葱, 辣酱 YUM WOON SEN (*) (5) 26 fresh seafood glass noodles salad, shallot, celery 海鲜粉丝沙拉,红葱,芹菜



汤品

TOM KHA GAI 16 coconut milk-galangal chicken soup, kaffir lime leaves and lime juice 南姜椰奶鸡汤,泰国柠檬叶,青柠汁 POH TAEK (1) thai style spicy tom yum with assorted seafood, hot basil and oyster mushroom 泰式香辣海鲜汤, 辣九层塔, 杏鲍菇

TOM YUM GOONG (*) (*) 26 thai style spicy and sour prawn soup, chilli and sustainable mushroom 泰式酸辣冬荫功虾汤,辣椒,香菇















FROM THE JOSPER GRILL

炭烤

Grilled gently in our custom-built Spanish Charcoal Oven

在定制的西班牙木炭烤箱中轻轻烤制

GAI YANG KAMIN (*)

32

josper grilled spatchcock chicken, turmeric marinated, coriander roots and sweet chilli sauce

烤童子鸡,姜黄腌制,香菜根,甜辣酱

NUA YANG (240g) (1) (5)

australian striploin, red chilli and lime, with thai chilli and roasted rice powder 澳洲西冷,红辣椒和青柠,泰国辣椒和烤米粉

KOR MOO YANG ()

54

grilled and marinated pork jowl with thai chilli and roasted rice powder 烤猪颈肉, 辣椒和烤米粉腌制

MUEK YANG (1)



38

grilled squid, turmeric-marinated with thai herbs, red chilli, peanuts and green chilli

烤鱿鱼,姜黄和泰式香料腌制,红辣椒,花生,青辣椒













SIDES

小菜 KHAO HOM MALI 🔊 🚳 2 thai white jasmine rice 泰国香米饭 KAI JIAO SONG KRUANG 🚳 12 soi social omelette, sweet basil, chilli, fish sauce, shallot add crab meat +8 (19) Soi 煎蛋,甜九层塔,辣椒,鱼露,红葱 加蟹肉 +8 KAI JIAO 🚳 🕸 12 classic thai omelette, fish sauce 泰式煎蛋,鱼露 KAI DAO 🚳 4 sustainable fried ega 煎蛋

CURRIES

咖喱

All our homemade curries are served with the best quality of Thai Jasmine rice 所有咖喱均配有泰国香米饭

PANAENG NUA (*) 28 australian beef tenderloin red curry, hand-pressed coconut milk, kaffir lime leaves 澳大利亚牛柳红咖喱, 自制椰奶, 泰国柠檬叶 GAENG PHED PED YANG (*) 26 roasted red duck curry, cilantro, lychees and pineapple 烤鸭红咖喱, 芫荽, 荔枝, 凤梨 GAENG KEOW WAN (*) (5) 32 thai green curry with tiger prawns and fresh basil from our garden 虎虾青咖喱,新鲜九层塔















FROM THE WOK

炒锅

PU NIM KAI KEM (*) (*) (5) 42 crispy softshell crab with thai chilli oil and salted egg yolk 香脆软壳蟹,泰式辣椒油,咸蛋黄 PAD THAI GOONG (*) (*) (5) 26 stir-fried flat rice noodle with tiger prawn, dried shrimps, chives, egg and beansprouts 泰式虎虾炒河粉,虾干,韭菜,鸡蛋,豆芽 KHAO PAD PU (19) 26 wok-fried crabmeat fried rice, eggs and spring onion 蟹肉炒饭,鸡蛋,葱花 KHAO PAD WAGYU (19) 28 wok-fried wagyu beef fried rice, thai herbs, kaffir leaves, garlic and chilli 和牛炒饭,泰式香料,泰国柠檬叶,香蒜,辣椒 KHAO PAD PAK (*) 14 vegetable fried rice, organic eggs and spring onion 蔬菜炒饭,有机鸡蛋,葱花 PAD KA-PRAO (*) (*) 18 stir-fried with thai hot basil, garlic and chillies choice of minced pork or chicken 辣炒泰国九层塔,香蒜,辣椒 可选猪肉碎 或 鸡肉















STEAMED OR FRIED

蒸或炸

PLA TOD SAM ROD (1) (5) 46 deep-fried seabass with chef ian's three-flavored sauces 酥炸金目鲈, Chef lan自制三味酱 PLA TOD KHAMIN (*) (*) 46 deep-fried pomfret, turmeric, thai garlic, cilantro root and seafood sauce 酥炸鲳鱼,姜黄粉,香蒜,芫荽根,海鲜酱 JIAN PLA GAO (1) (5) 48 steamed grouper, spring onion, snowpea and ginger 蒸石斑鱼, 葱花, 豌豆, 姜 PLA NUENG MANAO (*) (*) 46 steamed seabass, cabbage, chilli, garlic and lime dressing 蒸金目鲈, 高丽菜, 辣椒, 香蒜, 青柠汁 **VEGETABLES** For any other preferred vegetable preparation, please let us know 有关其他蔬菜制备,请告知我们 PAD PAK BOONG (*) (*) (5) 12 wok-fried morning glory with thai spices, soybean paste, garlic and chilli 炒空心菜,泰式香料,豆瓣酱,香蒜,辣椒 PAD PAK (19) (\$) (5) 12 stir-fried seasonal vegetables with thai chilli and garlic add roasted pork belly +8 🙉 炒时蔬,辣椒,香蒜 加五花肉 +8 PAD KANA (*) (*) 12 stir-fried chinese kale, oyster sauce, garlic and chilli add roasted pork belly +8 🙉 炒芥兰, 五花肉, 蚝油, 香蒜, 辣椒 加五花肉 +8

 Pork
 Image: Shellfish of a fare and a fare a fare and a fare a far

DESSERTS

甜品

All our dessert are made with less sugar for a healthier living 所有的甜点都是少糖制成的,以创造更健康的生活

I-TIM KATI () () () () () () () () () (12
SANG KA-YA ② (章) (面) pandan custard crème brûlée 香兰蛋奶布蕾	12
KHAO NIAW MAMUANG (*) (**) sticky rice, riped mango, and coconut sauce 糯米饭,香甜芒果,椰浆	12
TUB TIM KROB (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)	12
PONLAMAI THAI (>>) ⑤ today's selection of regional assorted fruits	12

















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