Soi

Social

Modern Thai Cuisine by Ian Kittichai

SET LUNCH MENU
午餐套餐

SET LUNCH 午餐套餐

2 Course 道式 **$38++ per person** 每位 **| 3 Course** 道式 **$48++ per person** 每位
All set lunch includes dessert and 1 drink (Thai Milk Tea / Lemongrass Iced Tea / Soft Drink)
所有套餐包含甜品及一杯饮品 (泰式奶茶/香茅冰茶/软饮)

STARTERS 前菜

MOO PING / char-grilled Australian pork skewers, palm sugar glaze
炭烤澳洲猪肉串，棕榈糖

PLA MUEK TOD KAMIN / crispy calamari, turmeric, Thai sriracha panich sauce
炸姜黄腌制鱿鱼， 泰式是拉差辣椒酱

YUM MAMUANG / green mango salad, aromatic herbs, chilli lime dressing
芒果沙拉，香料，青柠檬辣椒酱汁
prawn 加虾 +$8

SOUP 汤

TOM YUM TALAY / fragrant spicy seafood soup, lemongrass, beech mushroom
泰式香辣海鲜汤，柠檬草，山毛榉香菇

TOM KHA GAI / kampong chicken, coconut galangal broth
南姜椰奶鸡汤，椰子高良姜汤

TOM JUED WOONSEN / seasoned pork ball, hearty glass noodle soup
粉丝清汤，猪肉丸

MAIN COURSE 主菜

GAENG DAENG GAI / sustainable chicken, aromatic red curry, Thai basil
红咖喱鸡肉，红咖喱， 泰式九层塔
live tiger prawn 老虎虾 + $12 / hokkaido wagyu 北海道和牛 +$16

SAM CHAN KUA PRIC KLEA / crispy canadian pork belly, fried egg, jasmine rice
炒五花肉，煎蛋， 茉莉香米

PAD KA-PRAO (CHOICE OF MINCED PORK OR CHICKEN) / fragrant holy basil, fried egg, jasmine rice
辣炒泰国九层塔 (可选猪肉碎或鸡肉) 煎蛋，茉莉香米

KHAO PAD PU / premium jumbo lump crab fried rice, spring onion
精选珍宝蟹肉炒饭，葱花

GAI YANG KAMIN / kampong chicken thigh, jasmine rice, Thai sweet chilli sauce
烤甘榜鸡腿肉，茉莉香米，甜辣酱

DESSERT 甜品

I-TIM PRA JUM WAN / homemade coconut sorbet, roasted peanut, sweet corn
自制椰子冰淇淋，烤花生，甜玉米

KHAO NIAW MAMUANG / pandan sticky rice, mango, coconut sauce
香兰糯米饭，香甜芒果，椰浆

Nuts 含有花生 | Dairy 奶制品 | Shellfish 含有壳类 | Pork 含有猪肉 | Sustainably Farmed Produce 可持续采购的农产品 | Vegetarian 素食 | Gluten-Free 不含麸质

All prices are subject to 10% service charge and prevailing goods and services tax. Please inform us should you have any dietary requirements or allergies.
价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏，请通知我们的服务人员。