

Soi

S o c i a l

MENU
菜单

SET LUNCH MENU

午间套餐

\$38++ per pax 每位

APPETIZER 开胃菜

Yum Pla Zaap

Fresh salmon sashimi grade, tomato, onions, spring onion, celery mixed with spicy red dressing salad
新鲜三文鱼刺身级别, 番茄, 洋葱, 青葱, 芹菜混合辣红酱沙拉

OR 或

Yum Moo Yang Ma Keur Oon

Grilled pork collar, shallot, saw leaf coriander, spring onion, Thai eggplant mixed with chili jam paste sauce
烤猪颈肉, 葱, 刺芹, 青葱, 泰国茄子混合辣椒酱



SOUPS 汤品

Pla Tom Ka-Min

Barramundi, mixed mushroom in cleared turmeric broth
鲈鱼片, 蘑菇在姜黄清汤中

OR 或

Tom Kha Gai

Chicken leg cubes, mixed mushrooms, shallots in spicy sour coconut soup
鸡腿肉块, 蘑菇, 葱在酸辣椰汤中



MAINS 主菜

Khao Phad Moo Bo Lan

Thai style black fried rice with pork, kailan, onion, tomato and eggs
泰式黑炒饭配猪肉、芥兰、洋葱、番茄和鸡蛋

OR 或

Suki Nahm Goong

Thai style sukiyaki with glass noodles, white cabbage, prawn, eggs, fish ball and red bean curd sauce
泰式风味的日本式火锅搭配粉丝、白菜、虾、鸡蛋、鱼丸和红腐乳酱



DESSERTS 甜点

Bua Loy Ma Praw Oon

Hot rice dumpling comes with young coconut meat and coconut milk
热糯米团, 搭配椰青肉和椰奶

OR 或

I-Tim Cha Thai

Home-made Thai milk tea ice-cream topped with crumble, grass jelly
自制泰式奶茶冰淇淋, 配上饼干碎和仙草

BEVERAGE PROMOTION 饮料促销

Pomelo Iced Tea, Lemongrass Iced Tea or Thai Milk Tea +\$7
柚子冰茶、柠檬草冰茶或泰式奶茶

Red Wine, White Wine or Sparkling Wine +\$15
红酒、白葡萄酒或起泡酒

APPETIZERS

开胃小吃

กับแกล้ม/ของว่างทานเล่น

Chili Garlic Prawn 辣椒蒜蓉虾

กุ้งคั่วพริกเกลือ

Wok Fried Tiger Prawn with Thai Garlic,
Chili and Spring Onion

炒虎虾配泰式蒜蓉，辣椒和葱花

\$18

Fish Cakes 鱼饼

ทอดมันปลา

Deep-fried Fish Curry Patty with Cucumber,
Shallot and Chili Ar-jard Relish

炸咖喱鱼饼配黄瓜，红葱和特制辣椒酱

\$19

Stuffed Chix Wings 香酥肉碎鸡翅

ปีกไก่ยัดไส้หมูวุ้นเส้น

Marinated Chicken Wings stuffed with Pork
and Glass Noodles with Thai Sweet Chili Sauce

腌鸡翅裹猪肉、泰式甜辣酱

\$28

Rice Crackers, Coconut Chicken Dip 椰香鸡

ข้าวตังหน้าตั้งไก่

Rice Crackers with Chicken Coconut Dip,
Shallot, Red Chili and Coriander

米饼配奶油椰子鸡，红葱，红辣椒和香菜

\$18

Grilled Pork Skewers 烤猪肉串

หมูปิ้ง

Marinated Pork Loin with Herbs with
Chili-tamarind Sauce

腌制猪肉串配罗望子辣酱

\$18

SALADS AND SOUPS

沙拉和汤

ยำและต้ม

Papaya Salad 木瓜沙拉

ส้มตำไทย

Thai Papaya Salad

泰式风味木瓜沙拉

\$15

Roasted Pork Collar Spicy Salad 酸辣烤猪肉沙拉

น้ำตักคอหมูย่าง

Tossed with Mint Leaves, Shallot, Spring Onion,
Fish Sauce and Lime Juice

拌薄荷叶、红葱、葱花、鱼露和青柠汁

\$32

Prawns in Spicy and Sour Creamy Soup 酸辣椰奶虾汤

ต้มยำกุ้งน้ำขุ่น

Thai “Tom Yum Nam Konn-with Coconut Milk”
with Tiger Prawn and Green Herbs

腌鸡翅裹猪肉、泰式甜辣酱

\$32

Grilled Beef Salad 烤牛肉沙拉

ยำเนื้อย่าง

Charcoal Grilled Kagoshima A4 Striploin with
Asian Celery, Onion and Red Chili Sauce

米饼配奶油椰子鸡，红葱，红辣椒和香菜

\$78

Fish Turmeric Soup 黄姜鱼汤

ต้มขมิ้นปลา

Barramundi in aromatic Coconut and
Fresh Turmeric Broth with Roasted Chili Oil

黄姜椰子汤配金目鲈鱼片和辣椒油

\$32



Tofu Clear Soup 豆腐清汤

ต้มจืดเต้าหู้ไข่

Silken Egg Tofu, Asian Celery and Spring Onion

嫩滑蛋豆腐，唐芹和葱花

\$25



The Singapore Food Agency Farm-To-Table Recognition (Highest Tier)
新加坡食品局“农产到餐桌认可计划”（最高等级）

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WOK-FRIED, CURRIES, FRIED

小炒, 咖喱, 炸类

ผัด, แกง, ทอด

Seafood Fried Rice 海鲜炒饭

ข้าวผัดปู/กุ้ง

Wok Fried Rice, Eggs and Spring Onion

炒饭, 蛋鸡和葱花

Crab Meat 蟹肉 **\$26**

Tiger Prawn 虎虾 **\$26**

Meat Fried Rice 肉类炒饭

ข้าวผัดมันเนื้อวากิว/หมู

Wok Fried Thai Herbs Fried Rice, Wagyu Oil,

Kaffir Leaves, Garlic and Chili

炒泰式香料炒饭, 和牛油, 卡菲尔青柠叶, 蒜和辣椒

Beef 牛肉 **\$28**

Pork 猪肉 **\$28**

Flat Rice Noodles and Prawn 河粉和虾

ผัดไทยกุ้งแม่น้ำ

“Phad Thai” Style Rice Noodles, Chives,

Bean Sprout and Giant River Prawn

泰式炒河粉, 韭菜, 豆芽和大头虾

\$52

Massaman Beef Curry 玛莎曼牛肉咖喱

มัสมั่นเนื้อ

Kagoshima Wagyu A4 with Peanuts & Shallot

鹿儿岛A4和牛配花生和红葱

\$115

Green Curry 青咖喱

แกงเขียวหวาน

Authentic Thai Green Curry

泰式青咖喱

Tiger Prawn 虎虾 **\$32**

Chicken 鸡肉 **\$30**

Stir-fried Crab Meat 炒蟹肉

ปูผัดผงกะหรี่

Stir-fried Crab Meat in Yellow Curry Powder

with Asian Celery, Red Chili and Spring Onion

黄咖喱粉炒蟹肉、唐芹、红辣椒和葱花

\$88

Hot Basil 辣罗勒

ผัดกะเพราหมู/ไก่/เนื้อ

Stir-fried Thai Hot Basil, Thai Garlic and Chilies

炒罗勒、泰式蒜蓉和辣椒

Pork 猪肉 **\$28**

Chicken 鸡肉 **\$28**

Beef 牛肉 **\$32**

Whole Golden Promfret 金鲳鱼

นึ่งมะนาว

ทอดกระเทียม / นึ่งมะนาว

Cooking Style:

Deep-fried with Crisp Garlic and Seafood Sauce or

Steamed with Cabbage, Chili, Garlic and Lime

煮法: 配蒜蓉炸和海鲜酱油炸 或

配卷心菜、辣椒、蒜蓉和青柠清蒸

\$58

Mixed Seasonal Vegetable 时蔬

ผัดผักรวม

Stir-fried Seasonal Vegetables with Garlic and Chilies

蒜蓉和辣椒炒时令蔬菜

\$16



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JOSPER CHARCOAL GRILLED

乔斯珀木炭烧烤

ย่างถ่าน

Baby Chicken 童子鸡

ไก่ย่างน้ำจิ้มแจ่วอีสาน

Marinated with Thai Herbs Served with Thai Chili and Roasted Rice Powder Sauce
香料腌制配泰式辣椒米酱

\$32

Iberico Pork Jowl 黑豚颈肉

คอหมูย่างน้ำจิ้มแจ่วอีสาน

Marinated with Thai Seasoning served with Thai Chili and Roasted Rice Powder Sauce
香料腌制配泰式辣椒米酱

\$78

Duck 鸭

เป็ดย่างแกงแดง

Roasted Duck with Thai Marinated Tomatoes, Pineapple and Red Curry Sauce

烤鸭配圣女果、凤梨和红咖喱

\$48

Kagoshima A4 Striploin 炭烤鹿儿岛A4西冷牛排

เนื้อย่างน้ำจิ้มแจ่วอีสาน

Marinated With Thai Spices served with Thai Chili and Roasted Rice Powder Sauce
香料腌制配泰式辣椒米酱

\$130

River Prawn 大头虾

กุ้งแม่น้ำย่างน้ำจิ้มซีฟู้ด

Grilled Giant River Prawn, Secret Recipe Thai Green Chili Sauce

香料腌制配泰式辣椒米酱

\$52

SIDE-DISHES

可选配菜

Thai White Jasmine Rice 泰国香米饭

ข้าวหอมมะลิ

\$2

Thai Omelet 泰式煎卷蛋

ไข่เจียว

\$12



Fried Eggs 煎蛋

ไข่ดาว

\$5



DESSERT

甜品

ขนมหวาน

Coconut Ice Cream 椰子冰淇淋

ไอติมกะทิ

Home-made Coconut Ice-cream, Sweet Corn, Young Coconut Meat and Peanuts

自制椰子冰淇淋、甜玉米、椰青和花生

\$15

Mango Sticky Rice 芒果糯米饭

ข้าวเหนียวมะม่วง

Ripe Mango served with Blue Pea Sticky Rice and Coconut Sauce

香甜芒果配蝶豆花椰汁糯米饭

\$18

**Seasonal item, please check with service associate for availability*

**请向服务员咨询季节性甜品的供应情况*

Coconut Jelly 椰子冻

วุ้นน้ำมะพร้าว

Traditional Thai Coconut Jelly in Young Coconut

香料腌制配泰式辣椒米酱

\$22

Red Ruby 红宝石

ทับทิมกรอบ

Thai Red Rubies in Coconut Milk

泰式红宝石，椰汁

\$15

Thai Tea-ramisu 泰国茶饮

ทีรามิสูชาไทย

Lady Finger, Mascarpone and Thai Tea Reduction

泰式茶香手指饼，马斯卡彭芝士，泰国巧克力茶

\$18



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Moo Ping
烤猪肉串
Marinated Pork Skewers served with Tamarind Sauce
腌制猪肉串配罗望子酱



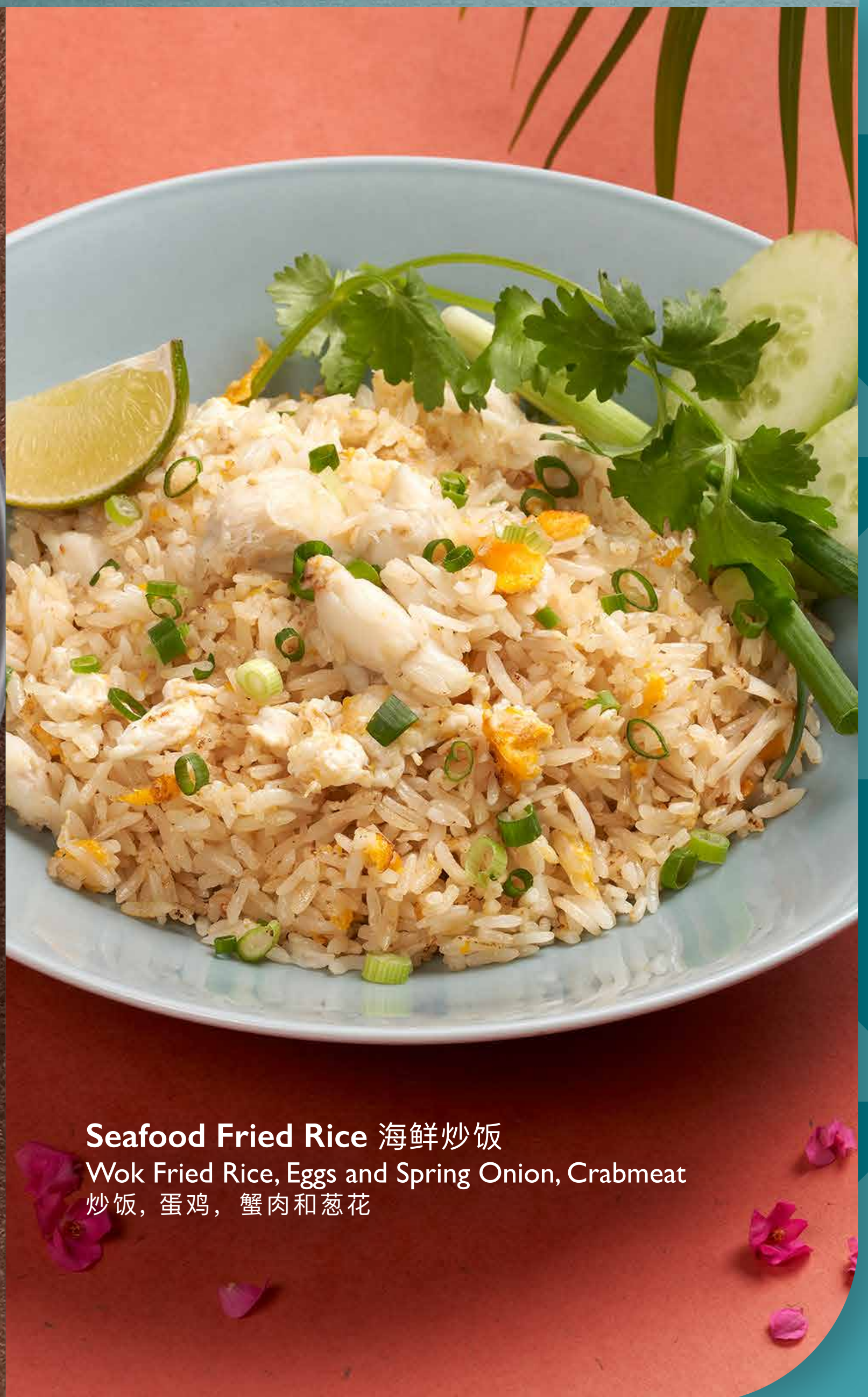
Prawns in Spicy and Sour Creamy Soup
酸辣椰奶虾汤
Thai "Tom Yum Nam Koon-with Coconut Milk"
with Tiger Prawn and Green Herbs
泰式冬阴功椰奶虾汤配香料



Stuffed Chix Wings 香酥肉碎鸡翅
Marinated Chicken Wings stuffed with Pork
and Glass Noodles with Thai Sweet Chili Sauce
腌鸡翅裹猪肉、泰式甜辣酱



Chili Garlic Prawn 辣椒蒜蓉虾
Wok Fried Tiger Prawn with Thai Garlic,
Chili and Spring Onion
炒虎虾配泰式蒜蓉、辣椒和葱花



Seafood Fried Rice 海鲜炒饭
Wok Fried Rice, Eggs and Spring Onion, Crabmeat
炒饭, 蛋鸡, 蟹肉和葱花



Flat Rice Noodles and Prawn
河粉和虾
“Phad Thai” Style Rice Noodles, Chives,
Bean Sprout and Giant River Prawn
泰式炒河粉，韭菜，豆芽和大头虾



Stir-fried Crab Meat 炒蟹肉
Stir-fried Crab Meat in Yellow Curry Powder
with Asian Celery, Red Chili and Spring Onion
黄咖喱粉炒蟹肉、唐芹、红辣椒和葱花

Soi

Social

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