

STARTERS

Tod Mun Pla 	THB
Deep-fried homemade fish cakes served with sweet chili sauce and pickled vegetables	175
Gai Yang 	185
Chargrilled chicken in a Thai marinade served with fresh vegetables, fries and sweet chili & spicy dipping sauces	
Chicken or Pork Satay 	185
Chargrilled chicken or pork skewers marinated in coconut milk, turmeric and herbs. Served with pickled cucumber and Thai peanut sauce	
Somtam Kor Moo Yang 	195
Spicy green papaya salad served with Thai BBQ pork and sweet chili sauce	
Pomelo Salad   	195
Fresh pomelo, shallot, kaffir lime leaves and prawns with Thai seasoning sauce	
Mango Avocado Mozzarella Salad 	195
Avocado and Thai mango mixed well with fresh mozzarella and topped with arugula & sun flower seeds	
Caprese Salad 	205
The traditional Caprese salad with a delicious twist; drizzled in pesto and balsamic	

SOUPS

Cream of Mushroom Soup 	THB
Traditional creamy soup of fresh wild shitake mushrooms served with crispy parmesan bread	170
Tomato Basil Soup 	170
Fresh tomato basil soup served with parmesan bread and a dash of cream	
Tom Kha Gai 	175
Traditional coconut milk soup with chicken, galangal, kaffir lime leaves, lemongrass, tomato, straw mushrooms, shallot and coriander	
Tom Yum Goong 	195
Authentic spicy and sour soup recipe with prawns, galangal, kaffir lime leaves, lemongrass, tomato, mushrooms, chili paste and shallot	

SALADS

Healthy Potato Salad 	THB
Chilled roasted potatoes, pumpkin, green beans, sun-dried tomatoes, wild rocket, pomegranate and pumpkin seeds with fresh goat cheese, sea salt, pepper and olive oil	195
Mediterranean Salad 	195
Rocket, red onion, red oak lettuce, tomato, cucumber, black olives, feta cheese, croutons and pumpkin seeds in a balsamic vinaigrette dressing	
Caesar Salad	195
Heart of romaine lettuce tossed with slices of parmesan, garlic croutons, grilled chicken tenderloin, crispy Parma ham and lightly drizzled with our famous homemade Caesar dressing	
Smoked Salmon Salad 	225
Smoked salmon with avocado, green oak, red coral, wild rocket, red onion, capers and dill dressing	
Ahi Tuna Salad	225
Seared fresh tuna with sesame seeds, avocado, cucumber, tomato, green lettuce and ginger sesame dressing	
Italian Seafood Salad 	225
Chilled poached squid, shrimp and mussels with tomato, shallot, olive oil, avocado, Italian basil, fresh orange juice and lemon	

WESTERN

English Style Fish & Chips	THB
Battered Andaman fish fillets with golden fries, lemon wedges & tartar sauce	255
Pork Chop  	325
Grilled pork chop with baby carrots, tomatoes and grilled vegetables. Served with mushroom sauce and fries	
Beef Tenderloin  	695
Australian beef tenderloin (200g) with grilled tomatoes, baby carrots and mushroom sauce. Served with a side of roasted potatoes	
Lamb Tenderloin  	695
New Zealand lamb tenderloin with grilled tomatoes, baby carrots, asparagus and a red wine sauce. Served with a side of garlic mashed potatoes	
Grilled Andaman Sea Bass 	325
Served with potatoes and warm vegetables in a balsamic reduction and pesto sauce	
Salmon Steak 	395
Served with grilled zucchini, tomatoes, asparagus, baby carrots, mashed potatoes and lemon wedges	
Rib Eye Steak 	595
Australian beef rib eye (200g) with grilled tomatoes, baby carrots, green peas, mushrooms and garlic pepper sauce. Served with a side of roasted potatoes	

BURGERS & SANDWICHES

Soul Kitchen Wagyu Beef Burger 	THB
Homemade Wagyu beef patty with grilled onions, mushrooms, tomato and cheddar & Emmental cheese in a lightly toasted sesame bun	350
BBQ Fried Chicken Burger	249
Deep-fried chicken thigh marinated in a homemade BBQ sauce inside a charcoal bun with capsicum, chunky coleslaw, tomato and cheddar cheese	
Roast Beef Tenderloin Sandwich	249
Roast beef tenderloin in a pepper sauce with chunky coleslaw, mustard mayonnaise and cheddar cheese on toasted focaccia	
Club Sandwich	249
<i>The classic:</i> grilled chicken, iceberg lettuce, bacon, tomato, cheese and a fried egg, layered in slightly toasted white bread with mayonnaise	
Open-Faced Smoked Salmon Sandwich	285
Smoked salmon with red onion, iceberg lettuce, cucumber, dijon mustard and mayonnaise on dark rye bread	

Extra Toppings: Bacon, fried egg, cheddar or Emmental cheese (THB 50 each)

All burgers & sandwiches served with fries

SIDE DISHES

	THB
Soul Fries (small / large).....	80/120
Roasted Potatoes.....	80
Mashed Potato.....	80
Garden Salad.....	80
Roasted Mixed Vegetables	80
Stir-fried Mixed Vegetables with Oyster Sauce.....	80
Steamed Organic Rice.....	50
Garlic Butter Fried Rice.....	50

BRICK OVEN PIZZA

	THB
Margherita  Roma tomato sauce and basil topped with freshly grated mozzarella and parmesan cheese	199/285
Seafood Marinara  Seafood medley with a marinara sauce and topped with freshly grated mozzarella cheese	235/329
Salami & Pepperoni Salami, pepperoni, capsicum and basil topped with freshly grated mozzarella and parmesan cheese	235/329
Hawaiian Ham & pineapple, topped with freshly grated mozzarella cheese	235/329
Grilled Vegetable  Zucchini, mushrooms, capsicum, onion, tomato and black olives topped with freshly grated mozzarella cheese	205/305

PASTA

	THB
Your choice of: Spaghetti, fettuccine, penne, farfalle or fusilli With: Tomato, arrabiata, carbonara, beef Bolognese, aglio e olio or pesto sauce	285
Prawn Linguine   Fresh chili, tomato, red onion, garlic, green olives and tomato sauce, served with parmesan bread	285
Homemade Lasagna Bolognese Layers of fresh pasta with beef, tomato and cheese	325
Homemade Vegetable Lasagna  Zucchini, eggplant, tomato and cheese	245
Chilled Zucchini Pasta  Zucchini noodle pasta with avocado, sun-dried tomatoes, Italian basil and shredded parmesan cheese, topped with roasted sunflower seeds	195

INDIAN

	THB
Chicken or Vegetable Samosas  Deep-fried lahori chicken or vegetable samosas served with yoghurt and tamarind chutney	205
Chicken Tikka Masala  Chicken tenderloin marinated in masala and natural yoghurt. Served with biryani rice and poppadum (usually served medium spicy)	235
Biryani (Vegetable / Chicken / Shrimp)  Traditional mughlai main course served with vegetables, spices, curry sauce & yoghurt	225
Shahi Paneer  Prepared with coriander, tomatoes, onions, ground cashews, clarified butter and cream, with the addition of paneer cubes and a variety of spices. Served with poppadum and biryani rice	225
Dal Makhani  Soft black lentils with Indian spices, onion masala and dairy cream served with poppadum and biryani rice	225
Soul Style Naan Bread  Three garlic naans served with red onion, green chili, lemon wedges, tamarind and mint chutney	115

THAI FOOD

	THB
Phuket Noodle Traditional Phuket style stir-fried egg noodles, canton lettuce, carrots, egg and seafood	195
Rad Na Stir-fried flat noodles, kale, carrots and prawns served in a dark soy sauce	195
Pad See Ew Stir-fried flat rice noodles with egg, soy sauce, carrots, kale and seafood	195
Pad Thai  Thai rice noodles wok fried with prawns, shallot, fried tofu, Chinese chives, bean sprouts, egg and sweet pickled turnips, all wrapped in an egg net. Served with crushed peanuts and dried shrimp on the side	225
Thai Fried Rice Your choice of: Chicken, beef, pork or prawn Wok fried rice with egg, tomato, onion, spring onion, soy sauce and a fried egg on top. Served with fresh vegetables	195
Phuket Pineapple Fried Rice Your choice of: Chicken, beef, pork or prawn Wok fried rice with pineapple, cashew nuts, raisins, curry powder and egg. Served inside a carved out locally sourced pineapple	225
Pla Neung Manow   Steamed sea bass with garlic chili lime sauce, Chinese cabbage and local celery. Served with steamed jasmine and organic rice.	325
Goong Tod Sauce Makam Deep-fried prawns with fried shallot in a sweet tamarind sauce. Served with steamed jasmine and organic rice	325
Phuket Pork Belly  Phuket style braised pork belly in soy sauce, black pepper and palm sugar. Served with steamed jasmine and organic rice	225
Khao Soi Gai Northern style curried noodle soup with chicken. Served with crispy noodles, shallot, lime, coriander and pickled lettuce	195
Chicken and Cashew Nut  Stir-fried chicken and cashew nuts, carrots, mushrooms, onion, spring onion, bell pepper, dried chili and chili paste. Served with steamed jasmine and organic rice	205
Stir-Fried Thai Holy Basil  Your choice of: Chicken, beef, pork or seafood Stir-fried with garlic, chili, onion, long bean and Thai holy basil. Served with steamed rice and a fried egg on top	195
Thai Green Curry  Green curry with chicken in coconut milk, Thai eggplant, sweet basil and kaffir lime leaves. Served with steamed jasmine and organic rice	195
Thai Massaman Curry  Massaman curry with beef, coconut milk, cardamom, cloves, star anise, onion, potatoes and peanuts. Served with steamed jasmine and organic rice	225

DESSERT

	THB
Tubtim Krob Mapraw Orn125 Glutinous rice served with water chestnut balls and young coconut garnish	125
Mango Sticky Rice185 Thai mango with Soul Kitchen's sticky rice and coconut sauce	185
Homemade Classic Tiramisu 225 Served with vanilla ice cream & raspberry sauce	225
Raspberry Cheese Cake225 Served with vanilla ice cream & raspberry sauce	225
Chocolate Fondant225 Served with vanilla ice cream & chocolate sauce	225
Panna Cotta225 Served with mango compote & lemon grass candy	225
Assorted Seasonal Fruits185 Served with natural yoghurt	185
Ice Cream Scoop80 Please ask your server for today's selection of ice cream	80



Please let our staff know if you have any special dietary requirements, food allergies or food intolerances. A vegetarian menu is also available upon request.