

SOUL
KITCHEN

LOCAL PHUKET SPECIALTIES MENU



SPICY GREEN MANGO SALAD
WITH JUNGLE HERBS AND CRISPY FRIED PHANG NGA SOFT-SHELL CRAB
ยำมะม่วงปูดินพริกจากถาดทอง

320



PHUKET-STYLE RED CURRY WITH PRAWN
PHUKET PINEAPPLE, CASHEW NUT, AND KAFFIR LIME LEAF
แกงกุ้งส้มประดู่ภูเก็ต

350



SOUR GREEN MANGO SOUP
WITH ANDAMAN SEABASS WITH DRIED GARCINIA FRUIT
ต้มส้มปลากระพง

280



ANDAMAN SQUID IN BLACK INK SAUCE
STIR FRIED SQUID WITH BLACK INK SAUCE
ปลาหมึกพืดซอสน้ำดำใส่สอตันตามัน

460



AR JARD HOO
PHANG NGA-STYLE DEEP-FRIED SEABASS WITH TURMERIC, CHILI, AND TAMARIND SAUCE

อาจาดู
(ปลากระพงทอดแบบพื้นบ้านจากชุมชนกะโหลก พังงา)

650



CRISPY SEABASS WITH LEMONGRASS SAUCE
DEEP-FRIED SEABASS WITH LEMONGRASS, GINGER, AND TAMARIND SAUCE
ปลากระพงทอดกรอบราดซอสตะไคร้

650



LOCAL PHUKET SPECIALTIES MENU

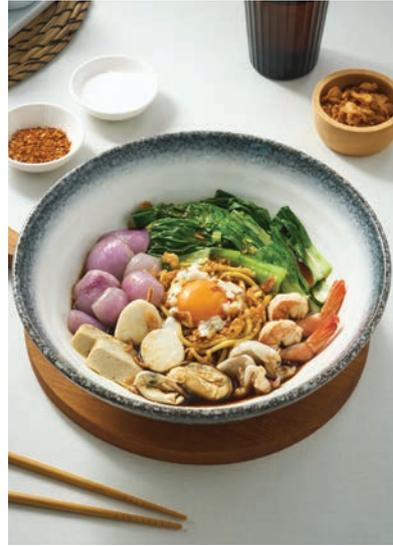


WOK-FRIED MELINJO LEAVES

WITH GLASS NOODLES, DRIED SHRIMP,
AND DARK SOY SAUCE

ผัดใบเคล็ยง

230



WOK-FRIED SAPAM NOODLES

LOCAL YELLOW PHUKET NOODLES STIR-FRIED
WITH PRAWN, SQUID, MUSSEL, POACHED EGG,
AND OYSTER SAUCE

หมีสะปำผัดทะเลสดพื้นเมืองภูเก็ต

320



PHUKET-STYLE RED CURRY

RICH RED CURRY WITH PINEAPPLE,
CASHEW NUTS, AND KAFFIR LIME LEAVES

แกงส้มปะลวภูเก็ต

200



STIR-FRIED MELINJO LEAVES

COOKED WITH GLASS NOODLES AND
DARK SOY SAUCE

ผัดใบเคล็ยง

200



WOK-FRIED SAPAM NOODLES

STIR-FRIED LOCAL PHUKET
YELLOW NOODLES WITH SOY SAUCE

หมีสะปำผัดทะเลสดพื้นเมืองภูเก็ต

220



APPETIZERS

MENU



THREE-CHEESE NACHOS

CRISPY NACHOS TOPPED WITH THREE KINDS OF CHEESE AND FRESH CORIANDER
 นาโช่สัทอตราดชีส

250



FISH AND CHIP

BATTERED ANDAMAN FISH FILLETS WITH GOLDEN FRIES, LEMON WEDGES AND TARTAR SAUCE

ฟิชแอนด์ชิพส์

340



MIXED BRUSCHETTA

TRIO OF BRUSCHETTA - TOMATO, PARMA HAM, AND AVOCADO

สลัดบุรุษเกดต้า

290



GAMBAS

SPICY GARLIC PRAWNS SERVED WITH TOASTED FOCACCIA

กุ้งพัดกระเทียมสไลด์สเปน

310



CALAMARI

BREADED FRIED CALAMARI WITH TARTAR SAUCE AND LEMON WEDGES

ปลาหมึกคาลามาบริทออดกรอบ

350



DEEP-FRIED BBQ CHICKEN WINGS

CRISPY FRIED CHICKEN WINGS SERVED WITH BBQ SAUCE

นาโช่สัทอตราดชีส

250



APPETIZERS

MENU



FRESH PRAWN SPRING ROLLS

SERVED WITH CREAMY BEAN SAUCE AND CUCUMBER RELISH

ปอเปี๊ยะกุ้งสด

250



CHICKEN SATAY

CHAR-GRILLED CHICKEN SKEWERS MARINATED IN COCONUT MILK, TURMERIC, AND THAI HERBS SERVED WITH CUCUMBER RELISH AND THAI PEANUT SAUCE

ไก่เสียบั๊ว

250



INDIAN SAMOSA

CRISPY FRIED VEGETABLE SAMOSA SERVED WITH MINT CHUTNEY AND INDIAN TAMARIND SAUCE

ซามอส่า

280



INDIAN CHICKEN TIKKA

BONELESS CHICKEN MARINATED IN MASALA AND YOGURT

แกงไก่ติกก่า

280



APPETIZERS

MENU



CRISPY VEGETABLE SPRING ROLLS

SERVED WITH SWEET PLUM SAUCE

ปอเปี๊ยะผักทอด

180



FRESH VEGETABLE SUMMER ROLLS

SERVED WITH BEAN SAUCE
AND CUCUMBER RELISH

ปอเปี๊ยะผักสด

200



BURRATA TOMATO

FRESH BURRATA CHEESE WITH CHERRY
TOMATOES, WILD ROCKET, AND
BALSAMIC REDUCTION

สลัดมะขี้อเทศบุราด้า

390



SALAD MENU



CLASSIC CAESAR SALAD

ROMAINE LETTUCE, PARMESAN SLICES, GARLIC CROUTONS, AND HOMEMADE CAESAR DRESSING

CHOICE OF: GRILLED CHICKEN BREAST OR SEARED PRAWNS

ซีซาร์สลัดคลาสสิก พร้อม ออไก่ย่าง หรือ กุ้งย่าง

250/320



SPICY GREEN PAPAYA SALAD WITH GRILLED CHICKEN

TRADITIONAL THAI PAPAYA SALAD WITH GRILLED MARINATED CHICKEN

สันตำไก่ย่าง

320



SPICY POMELO SALAD WITH GRILLED PRAWNS

JUNGLE HERBS, FRESH GREENS, AND GRILLED MARINATED SEA PRAWNS

ยำส้มโอกุ้งย่าง

350



MIXED GARDEN SALAD

FRESH GARDEN VEGETABLES WITH BALSAMIC AND EXTRA VIRGIN OLIVE OIL

สลัดผักรวม

210



SPICY GREEN PAPAYA SALAD

TRADITIONAL THAI-STYLE PAPAYA SALAD WITH SOY SAUCE

สันตำ

250



SPICY POMELO SALAD

TOSSED WITH AROMATIC JUNGLE HERBS

ยำส้มโอ

250



SOUP MENU



HOT & SOUR SOUP (TOM YUM)

TRADITIONAL THAI SPICY AND SOUR SOUP WITH GALANGAL, KAFFIR LIME LEAVES, LEMONGRASS, TOMATO, MUSHROOMS, CHILI PASTE, YOUNG COCONUT, AND

SHALLOTS

CHOICE OF: PRAWN, SEAFOOD, OR CHICKEN

ต้มยำ กุ้ง / ทะเล / ไก่

280



HOT & SOUR THAI HERB SOUP

A FRAGRANT BLEND OF GALANGAL, KAFFIR LIME LEAVES, LEMONGRASS, TOMATOES, MUSHROOMS, YOUNG COCONUT, AND SHALLOTS

ต้มยำผัก

200



MUSHROOM SOUP

CREAMY WILD MUSHROOM SOUP WITH TRUFFLE OIL AND GARLIC BREAD

ซูปเห็ด

210



MISO SOUP

TRADITIONAL JAPANESE SOYBEAN PASTE SOUP WITH SHIMEJI AND SHITAKE MUSHROOMS, SOFT TOFU, SEAWEED, AND SPRING ONIONS

ซูปเห็ดเสิร์ฟกับน้ำมันเห็ดทรัฟเฟิล และขนมปังกระเทียม

210



ROASTED TOMATO SOUP

SERVED WITH GARLIC PARMESAN CROUTONS AND PARMESAN CHEESE

ซูปมะเขือเทศ

210



CURRIE MENU



CREAMY COCONUT MILK SOUP (TOM KHA)

GALANGAL, KAFFIR LIME LEAVES, LEMONGRASS, TOMATO, STRAW MUSHROOMS, SHALLOTS, LOTUS ROOT, AND CORIANDER

CHOICE OF: PRAWN, SEAFOOD, OR CHICKEN

ต้มยำ กุ้ง / ปลา / ไก่

280



GREEN CURRY WITH GRILLED MARINATED CHICKEN

SWEET BASIL, KAFFIR LIME LEAVES, YOUNG GREEN BANANA, AND BABY EGGPLANT IN COCONUT MILK

แกงเขียวหวานไก่

320



LAMB MASSAMAN CURRY

SLOW-COOKED LAMB SHANK IN MASSAMAN CURRY WITH SWEET POTATO, TAMARIND JUICE, PEANUTS, AND AROMATIC THAI HERBS

แกงมัสมั่นแกะ

750



CREAMY COCONUT GALANGAL SOUP

A RICH COCONUT MILK BROTH INFUSED WITH GALANGAL, KAFFIR LIME LEAVES, LEMONGRASS, TOMATOES, STRAW MUSHROOMS, SHALLOTS, LOTUS ROOTS, AND FRESH CORIANDER

ต้มข่าผัก

200



VEGETABLE GREEN CURRY

AROMATIC GREEN CURRY WITH THAI BASIL, KAFFIR LIME LEAVES, YOUNG GREEN BANANA, AND BABY EGGPLANTS IN COCONUT MILK

แกงเขียวหวานผักรวม

250



MASSAMAN BEAN & TOFU CURRY

A HEARTY MASSAMAN CURRY WITH SWEET POTATOES, TAMARIND JUICE, PEANUTS, AND FRAGRANT THAI SPICES

แกงมัสมั่น

250



NOODLE MENU



WOK-FRIED RICE NOODLES WITH TAMARIND SAUCE (PAD THAI)

STIR-FRIED WITH PRAWNS, SHALLOTS,
FRIED TOFU, CHINESE CHIVES,
BEAN SPROUTS, EGG, AND SWEET PICKLED
TURNIPS WRAPPED IN AN EGG NET.

SERVED WITH CRUSHED PEANUTS AND
DRIED SHRIMP

ผัดไทยกุ้ง

250



WOK-FRIED RICE NOODLES WITH TOFU

STIR-FRIED RICE NOODLES WITH SHALLOTS,
CRISPY TOFU, CHINESE CHIVES, BEAN
SPROUTS, AND PICKLED RADISH, SERVED
WITH CRUSHED PEANUTS

ผัดไทยเต้าหู้ทอด

220



RICE MENU



WOK-FRIED HOT & SPICY BASIL SAUCE (PAD KRA PAO)

STIR-FRIED THAI HOLY BASIL WITH YOUR CHOICE OF BEEF, CHICKEN, PORK, OR SEAFOOD SERVED WITH A FRIED EGG AND JASMINE RICE

ผัดกระเพรา เนื้อ / ไก่ / หมู / กุ้ง

250



THAI FRIED RICE

STIR-FRIED WITH EGG, TOMATO, ONION, SPRING ONION, AND SOY SAUCE, TOPPED WITH A FRIED EGG AND SERVED WITH FRESH VEGETABLES

CHOICE OF: CHICKEN, PORK, OR SEAFOOD

ข้าวผัด ไก่ / หมู / กุ้ง

250



PINEAPPLE FRIED RICE

STIR-FRIED WITH CASHEW NUTS, RAISINS, CURRY POWDER, AND EGG

CHOICE OF: CHICKEN OR PRAWN

ข้าวผัดสับปะรดกึ่งไก่ / กุ้ง

250



THAI-STYLE FRIED RICE

WOK-FRIED RICE WITH TOMATOES, ONIONS, SPRING ONIONS, AND SOY SAUCE, SERVED WITH FRESH VEGETABLES

ข้าวผัดผัก

220



PINEAPPLE FRIED RICE

STIR-FRIED RICE WITH PINEAPPLE, CASHEW NUTS, RAISINS, AND A HINT OF CURRY POWDER

ข้าวผัดสับปะรด

220



MAIN DISHES

MENU



**WOK-FRIED
SMOKY CHILI PASTE
WITH CASHEW NUTS**
CHOICE OF: CHICKEN OR PRAWNS

ผัดเม็ดมะม่วงหิมพานต์ ไก่ / กุ้ง

230



**CRISPY SEA PRAWNS
WITH TAMARIND SAUCE**

SERVED WITH CRISPY FRIED SHALLOTS

กุ้งทอดซอสมะขาม

510



WOK-FRIED YOUNG KALE

WITH CRISPY PORK AND OYSTER SAUCE

ผัดคะน้าน้ำมันหอยหมูกรอบ

270



INDIAN BUTTER CHICKEN

SPICED AND YOGURT-MARINATED CHICKEN
SERVED WITH NAAN BREAD

บัตเตอร์ชีกกั้น เสิร์ฟพร้อมแป้งนาน

340



**INDIAN PANEER BUTTER
MASALA**

HOMEMADE INDIAN FRESH CHEESE
IN A SPICED BUTTER AND CREAM SAUCE
SERVED WITH NAAN BREAD

พาดีนอร์บัตเตอร์มาซาล่า เสิร์ฟพร้อมแป้งนาน

350



**GRILLED
CHICKEN BREAST**

SERVED WITH TRUFFLE MASHED POTATOES,
GRILLED VEGETABLES, AND MUSHROOM
SAUCE

อกไก่ย่างหมักโยเกิร์ต

320



MAIN DISHES

MENU



PORK CHOP

MARINATED GRILLED PORK CHOP WITH ROASTED VEGETABLES, MUSHROOM SAUCE, AND STEAK FRIES

พอร์คชอปย่างหมักเครื่องเทศ

340



SEARED ANDAMAN SEABASS

SERVED WITH ROASTED POTATOES, VEGETABLE CAPONATA, AND PESTO SAUCE

ปลากระพงอันดามันย่าง

340



TASMANIAN SALMON STEAK

SERVED WITH MASHED POTATOES, POACHED BABY CARROTS, ASPARAGUS, AND DILL SAUCE

สเต็กปลาแซลมอนแทสมาเนีย

420



BBQ PORK SPARE RIBS

SERVED WITH FRENCH FRIES AND BBQ SAUCE

ซี่โครงหมูย่างบาร์บีคิว

510



GRILLED ANDAMAN PRAWNS

FRESH GRILLED PRAWNS SERVED WITH ROASTED VEGETABLES, LEMON WEDGES, AND TARTAR SAUCE

กุ้งอันดามันเผา

550



GRILLED RIBEYE TAGLIATA

SERVED WITH CHERRY TOMATOES, BALSAMIC REDUCTION, PARMESAN SHAVINGS, AND WILD ROCKET

เนื้อริบอายย่างสไตล์อิตาลี

790



MAIN DISHES

MENU



SEARED RACK OF LAMB

SERVED WITH RATATOUILLE, POTATO WEDGES, AND GREEN PEPPERCORN SAUCE
ซีโรงแกะย่าง

990



WOK-FRIED GARDEN VEGETABLES

TOSSED IN OYSTER SAUCE
ผัดผักรวม

230



STIR-FRIED YOUNG KALE

TOSSED WITH MUSHROOMS AND SOY SAUCE
ผัดคะน้า

200



PIZZA MENU



HAWAIIAN

HAM AND PINEAPPLE TOPPED WITH MOZZARELLA CHEESE

พิซซ่าฮาวายเอี้ยน

340



PROSCIUTTO CRUDO

PARMA HAM, ARUGULA, MOZZARELLA, AND PARMESAN SHAVINGS

พิซซ่าโปรชูดโต

350



SEAFOOD MARINARA

MIXED SEAFOOD WITH MARINARA SAUCE AND MOZZARELLA CHEESE

พิซซ่าหน้าซีฟู้ด

440



QUATTRO STAGIONI

TOMATO SAUCE, MOZZARELLA, PRAWNS, ARTICHOKE, SUN-DRIED TOMATOES, AND BLACK OLIVES

พิซซ่าสี่ฤดู

420



PEPPERONI

TOMATO SAUCE, SPICY PORK SAUSAGE, RED BELL PEPPER, AND FRESH MOZZARELLA

พิซซ่าเปปเปอร์โรนี

360



DIAVOLA

TOMATO SAUCE, MOZZARELLA, SPICED SALAMI, AND BLACK OLIVES

พิซซ่าดาวิโอล่า

350



PIZZA MENU



TURKISH PIDE

TRADITIONAL TURKISH-STYLE PIZZA WITH BEEF BOLOGNESE, EGG, AND PARMESAN CHEESE

พิซซ่าตุรกี

540



MINI PIZZA BITES

ASSORTED MINI PIZZAS: MARGHERITA, PEPPERONI, AND PARMA HAM

มินิ พิซซ่าหน้ารวม

540



QUATTRO FORMAGGI

MOZZARELLA, GORGONZOLA, PROVOLONE, AND PARMESAN

พิซซ่า คอวอโร ฟอว์มาจจี้

350



MARGHERITA

TOMATO SAUCE AND BASIL TOPPED WITH MOZZARELLA AND PARMESAN CHEESE

พิซซ่ามาการิต้า

310



TRUFFLE PIZZA

MASCARPONE CHEESE, BLACK TRUFFLE PASTE, PARMESAN SHAVINGS, AND ROCKET SALAD

พิซซ่าทรัฟเฟิล

440



CALZONE MENU



CALZONE SALSICCIA E SPINACI

FOLDED PIZZA WITH ITALIAN SAUSAGE,
SPINACH, TOMATO SAUCE, MOZZARELLA,
AND SUN-DRIED TOMATOES

คัลโซน พิซซ่าพับ

350



GRILLED VEGETABLE CALZONE

FOLDED PIZZA STUFFED WITH GRILLED
VEGETABLES, SPINACH, TOMATO SAUCE,
MOZZARELLA, AND SUN-DRIED TOMATOES

คัลโซน พิซซ่าพับ

350



PASTA MENU



CARBONARA

BACON, CREAM, EGG YOLK, AND PARMESAN CHEESE

CHOICE OF PASTA: SPAGHETTI, PENNE, OR FETTUCCINE

คาโบนาร่า ครีมหอสมคอน

290



BOLOGNESE

TRADITIONAL ITALIAN-STYLE MINCED BEEF SAUCE

CHOICE OF PASTA: SPAGHETTI, PENNE, OR FETTUCCINE

โบโลเนส ซอสเนื้อสับสไตล์อิตาลีแบบดั้งเดิม

350



MARINARA

ANDAMAN SEAFOOD (PRAWNS, SQUID, MUSSELS) WITH TOMATO SAUCE AND ITALIAN BASIL

CHOICE OF PASTA: SPAGHETTI, PENNE, OR FETTUCCINE

มารินาร่า ซีฟู้ดอันดามัน (กุ้ง ปลาหมึก หอยแมลงภู่)

370



LASAGNA

BAKED LASAGNA WITH WAGYU BEEF RAGOUT AND PORCINI MUSHROOMS

CHOICE OF PASTA: SPAGHETTI, PENNE, OR FETTUCCINE

พิซซาสี่ฤดู

470



PESTO

ITALIAN BASIL, GARLIC, CASHEW NUTS, AND PARMESAN CHEESE

CHOICE OF PASTA: SPAGHETTI, PENNE, OR FETTUCCINE

เพสโต

210



PINK SAUCE

A RICH AND CREAMY TOMATO SAUCE WITH PARMESAN CHEESE

CHOICE OF PASTA: SPAGHETTI, PENNE, OR FETTUCCINE

ซอสมะเขือเทศ

250



RISOTTO MENU



SQUID INK RISOTTO

RISOTTO WITH BLACK INK SAUCE, GRILLED ANDAMAN SQUID, AND PARMESAN SHAVINGS

ริซอตโต้หมึกดำ

360



TRUFFLE RISOTTO

RISOTTO WITH BLACK TRUFFLE SAUCE AND WILD ROCKET

ริซอตโต้ทรัฟเฟิล

360



BURGER

MENU



CRISPY CHICKEN BURGER

DEEP-FRIED CHICKEN, SRIRACHA MAYO, AND SMOKED CHEDDAR CHEESE

เบอร์เกอร์ไก่กรอบ

280



SOUL GOURMET BURGER

- **BEEF**
BRIOCHE BUN, ONION JAM, GRILLED BACON, ICEBERG LETTUCE, BBQ SAUCE, AND CHEDDAR CHEESE
- **PORK**
PORK PATTY, ICEBERG LETTUCE, SPICY MAYO, BRIOCHE BUN, AND CHEDDAR CHEESE
- **FISH**
BATTERED SEA BASS, ICEBERG LETTUCE, TARTAR SAUCE, AND CHEDDAR CHEESE

โซลกูร์เมตเบอร์เกอร์ (เนื้อ / หมู / ปลา)

420 / 320 / 320



CRISPY POTATO BURGER

GOLDEN-FRIED POTATO PATTY SERVED WITH CRISPY FRENCH FRIES

เบอร์เกอร์มันฝรั่ง

300



SANDWICHES

MENU



CLUB SANDWICH

THREE-LAYER SANDWICH WITH GRILLED CHICKEN, ICEBERG LETTUCE, BACON, TOMATO, CHEDDAR CHEESE, AND A FRIED EGG

คลับแซนด์วิช

280



TRIPLE DECKER SMOKED SALMON SANDWICH

WHOLE WHEAT BREAD LAYERED WITH HORSERADISH CHEESE SAUCE, SHALLOTS, AND SMOKED SALMON

แซนด์วิชแซลมอนรมควัน

380



PANINI & WRAP

MENU



GRILLED CHICKEN PANINI

ITALIAN-STYLE PRESSED SANDWICH WITH GRILLED CHICKEN AND CHEDDAR CHEESE

พานินีเชนวิซโก่ย่าง

280



CHICKEN SHAWARMA WRAP

CHICKEN THIGH, LETTUCE, TOMATO, AND ONION WRAPPED IN PITA BREAD

ชวาร์มาโก่

280



GRILLED VEGETABLE PANINI

ITALIAN-STYLE PRESSED SANDWICH WITH GRILLED VEGETABLES AND MELTED CHEDDAR CHEESE

พานินีผักย่าง เสิร์ฟพร้อมซอสเพลโต้

250



DESSERT MENU

HAZELNUT & ALMOND BROWNIE

SERVED WITH RASPBERRY SAUCE AND
VANILLA ICE CREAM

บราวนี่เฮเซลนัทและอัลมอนด์

240



MANGO STICKY RICE

TRADITIONAL THAI MANGO WITH
STICKY RICE, SUGAR EGG NET, AND
COCONUT SAUCE

ข้าวเหนียวมะม่วง

240



HOT CHOCOLATE LAVA CAKE

CHOCOLATE LAVA CAKE SERVED WITH
VANILLA ICE CREAM

ช็อกโกแลตลาวาเค้ก

240



DESSERT MENU

MANGO CRÈME BRÛLÉE

SERVED WITH VANILLA ICE CREAM

ครีมนมรสผลไม้ มังง์ เสิร์ฟพร้อมไอศกรีมวานิลลา

240



LEMONGRASS PANNA COTTA

PANNA COTTA WITH MIXED BERRY SAUCE
AND FRUIT SALAD

พานาคอตต้า ตะไคร้

240



TIRAMISU

CLASSIC ITALIAN DESSERT TOPPED WITH
COCOA POWDER SERVED WITH
VANILLA ICE CREAM

ทiramisu

240



DESSERT MENU

COCONUT ICE CREAM WITH STICKY RICE

SERVED IN A COCONUT SHELL
ไอศกรีมกะทิสดข้าวเหนียว เสิร์ฟในลูกมะพร้าว

220



COCONUT ICE CREAM WITH STICKY RICE

SERVED IN A COCONUT SHELL
ไอศกรีมกะทิสดข้าวเหนียว เสิร์ฟในลูกมะพร้าว

240



CRISPY FRIED ICE CREAM

CRISPY FRIED VANILLA ICE CREAM
SERVED WITH STRAWBERRY AND
MIXED BERRY SAUCE

ไอศกรีมทอด

240



DESSERT MENU



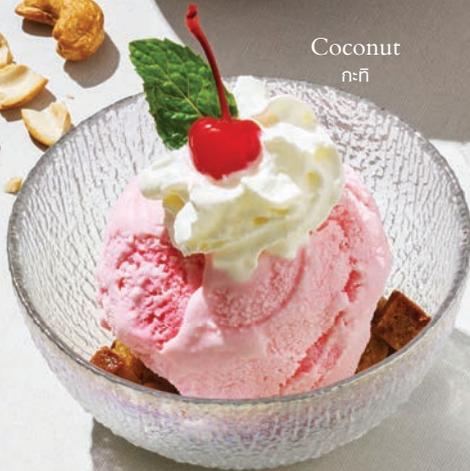
Coconut
กะทิ



Chocolate
ช็อกโกแลต



Vanilla
วานิลลา



Strawberry
สตรอว์เบอร์รี่



Mango Sherbet
มะม่วงเชอร์เบต



Lime Sherbet
มะนาวเชอร์เบต

Ice Cream Scoop (Single Scoop)

Vanilla, Chocolate, Strawberry, Coconut,
Mango Sherbet, and Lime Sherbet

วานิลลา, ช็อกโกแลต, สตรอว์เบอร์รี่, กะทิ,
มะม่วงเชอร์เบต, และมะนาวเชอร์เบต

90



Halal

Vegetarian

Gluten Free

Contains Egg

Contains Prawns

Contains Seafood

Contains Chicken

Contains Beef

Contains Lamb

Contains Pork

Contains Nuts

Dairy

Lactose Free

Spicy

DRINK

MENU

APERITIF

	PRICE/GLASS
Aperol	250
Martini Bianco	250
Martini Extra Dry	250
Martini Rosso	250
Pimms No.1	250
Ricard	250
Jagermeister	250
Campari	290

RUMS

	PRICE/GLASS	PRICE/BOTTLE
Bacardi Light	250	3,500
Captain Morgan Dark	250	3,500
Sailor Jerry	250	3,500
Havana 3 Years	270	3,800
Mount Gay	270	3,800
Cachaca Canario	270	3,800
Havana 7 Years	290	4,100
Pyrat X.O.	420	4,600

WHISKY

	PRICE/GLASS	PRICE/BOTTLE
Jim Beam	250	3,500
Wild Turkey	250	3,800
Jack Daniel	250	3,800
Dewar White	250	4,100
JW Red Label	250	3,500
Marker's Mark	270	3,800
Canadian Club	270	3,800
John Jameson	270	4,100
Grant Blended	270	4,100
JW Black Label	330	3,800
Chivas Regal 12 Year	330	4,100
Glenmorangie 10 Years	330	4,100
Glenfiddich 12 years	360	4,100

TEQUILAS

	PRICE/GLASS	PRICE/BOTTLE
Jose Cruevo Silver	250	3,500
Sierra Silver	250	3,500
Olmecca Gold	270	3,800
Patrón XO Cafe	540	6,000

COGNACS & BRANDYS

	PRICE/GLASS
Napoleon V.S.O.P	250
Courvoisier V.S.O.P	520
Hennessy V.S.O.P	520
Remy Martin V.S.O.P	520
Hennessy X.O.	1,300

VODKAS

	PRICE/GLASS	PRICE/BOTTLE
Smirnoff	250	3,800
Kilo	250	3,500
Absolut Original	250	4,100
Stolichnaya	250	4,400
42 Below	310	4,600
Ciroc	390	4,600
Belvedere	390	4,600
Greygoose Original	390	4,600
Ketel One	390	4,600

LIQUEURS

	PRICE/GLASS
Amaretto, Malibu	280
Baileys Cream	280
Cointreau, Kahlua	280
Grand Marnier, Drambuie	280
Bénédictine D.O.M.	280
Midori, Sambuca, Tia Maria	280

BEERS

	PRICE/GLASS
Singha	180
Chang	180
Heineken	180
Asahi	200
San Miguel light	200
Corona	200

GINS

	PRICE/GLASS	PRICE/BOTTLE
Gordon	250	3,800
Kilo	250	3,500
Beafeater	250	3,800
Bombay Sapphire	290	3,800
Bosford Rose premium	290	3,800
Tanqueray	310	4,400
Hendricks	470	4,600

MIXOLOGIST | THB 330

BREAKFAST MARTINI

Gordon Gin, Fresh Orange Marmalade, Triple Sec and Fresh Lemon juice

EASTERN STANDARD

Gordon Gin, Fresh Mint, Cucumber, Sugar and Lime Juice

CLOVER CLUB

Gordon Gin mixed with fresh Raspberry, Lemon Juice, Sugar and Pasteurized egg white

NEGRONI

Gordon Gin, Sweet Vermouth and Campari stirred with Orange zest

PASSION FRUIT CRUSH

Smirnoff Vodka, Fresh Passion Fruit, Honey and Orange juice

BLOODY MARY

Smirnoff Vodka, Tomato Juice with seasoning

COSMO

Smirnoff Vodka, Ocean Spray Cranberry Juice, Lime and Triple Sec

MANGO MARGARITA

Jose couvo Tequila blended with fresh Mango, Lime Juice and Triple Sec

MOJITO

Pempepo Rum, Fresh Mint, Limes, Sugar topped with Soda Water

MAI TAI

Pempepo Rum blended, fresh Lime Juice, Almond Syrup and Orange Curacao liquor

KAMALA DEER

Pempepo Rum mixed with Blue Curacao liquor, Fresh Passion fruit, Lime and Pineapple Juice

WATERMELON SMASH

Bulleit Bourbon, Fresh Mint, Watermelon chunks shaken with Sugar and Lime

WHISKEY SOUR

Johnnie Walker Red Lable Whiskey shaken with fresh Lemon Juice, Sugar, Bitters and Blackberries

PEACH WHISKEY ICED TEA

Bulleit Bourbon, Peach liquor, Fresh black tea, Sugar and Mint

APEROL SPRITZ

Aperol aperitivo liquor served with Prosecco wine and soda water

CAIPIRINHA

Cachaca base spirit, Fresh Limes wedges and brown sugar

BLING BLING

VSOP Regency blended with Fresh Mango, Strawberries and Apple Juice

ORIENTAL RASPBERRY SIDECAR

VSOP Regency, Raspberries, Triple Sec, Sugar and Lemon Juice

MOCKTAILS | THB 200

PISANG COOLER

Fresh Banana blended with Honey, Greek Yoghurt, Orange Juice, Passion fruit and a nutmeg sprinkle

BERRY MERRY

Raspberries, Strawberries, Coconut Water and Pineapple chunks

JASMINE & LEMONGRASS ICED TEA

Fresh Lemongrass, Vanilla syrup, Jasmine Tea and Lychee Juice

WATERMELON COOLER

Fresh Watermelon, Ginger, Mint, Strawberries and Orange Juice

BANANARAMA

Fresh Banana blended with Strawberries and Orange Juice

SOFT DRINKS | THB 80

Mineral Water (330 ml)

Coke, Coke Light, Fanta Orange,

Sprite, Soda, Ginger Ale, Tonic,

Red Bull

MINERAL WATER | THB 150

Still Mineral Water (700 ml)

Sparkling Mineral Water (700 ml)

CHILL JUICE | THB 110

Apple, Pinapple, Orange, Mango, Passion fruit

NATURAL FRUIT SHAKES | THB 150

Pinapple, Orange, Mango, Watermelon,

Fresh Coconut

COFFEE & TEA | HOT

Espresso	110
Americano	110
Cappuccino	120
Mocca	120
Latte	120
Flat white	120
Chocolate	120

COFFEE & TEA | COLD

Espresso	120
Americano	120
Cappuccino	130
Mocca	130
Latte	130
Flat white	130
Chocolate	130

Selection of Teas	110
Green Tea, Pepermint, Camomile Earl Grey, Englisht Breakfast	

SOUL
KITCHEN