

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  
แกงกุ้งสับมะม่วงภูเก็ต

350



**SOUR GREEN MANGO SOUP**  
WITH ANDAMAN SEABASS WITH DRIED GARCINIA FRUIT  
ต้นส้มปลากระพง

280



**ANDAMAN SQUID IN BLACK INK SAUCE**  
STIR FRIED SQUID WITH BLACK INK SAUCE  
ปลาหมึกพืดซอสน้ำดำใส่สัสดำนิม

460



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

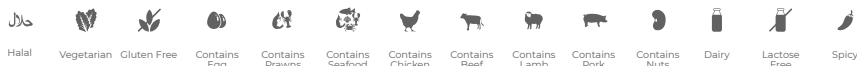
อาจาดู  
(ปลากระพงทอดแบบพื้นบ้านจากชุมชนกะโหลก พังงา)

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

แกงส้มประดู่ภูเก็ต

200



## STIR-FRIED MELINJO LEAVES

COOKED WITH GLASS NOODLES AND  
DARK SOY SAUCE

ผัดใบเคล็ยง

200

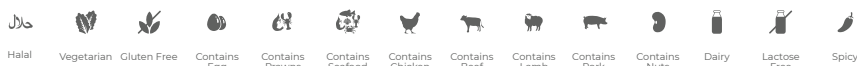


## WOK-FRIED SAPAM NOODLES

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  
 นาโช่สีกอราดชีส

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  
 กุ้งพริกกระเทียมสไลด์สเฟน

310



### CALAMARI

BREADED FRIED CALAMARI WITH TARTAR SAUCE AND LEMON WEDGES  
 ปลาหมึกคาลามาบริทอดกรอบ

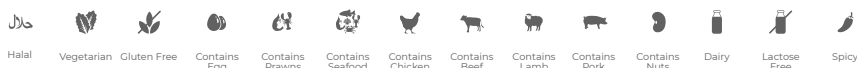
350



### DEEP-FRIED BBQ CHICKEN WINGS

CRISPY FRIED CHICKEN WINGS SERVED WITH BBQ SAUCE  
 นาโช่สีกอราดชีส

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

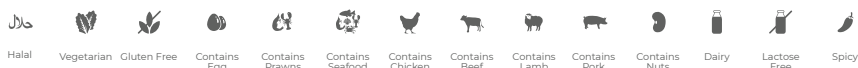


### BURRATA TOMATO

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

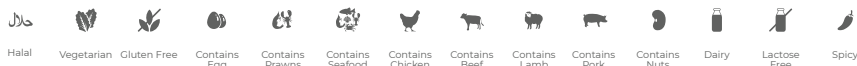


## SPICY POMELO SALAD

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

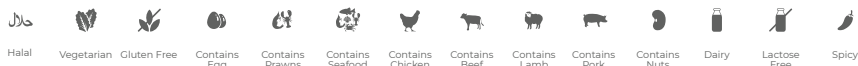


## ROASTED TOMATO SOUP

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

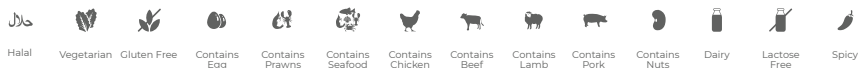


## WOK-FRIED RICE NOODLES WITH TOFU

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 ไข่ / หมู / กุ้ง

250



## PINEAPPLE FRIED RICE

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

CHOICE OF: CHICKEN OR PRAWN

ข้าวผัดสับปะรดกุ้ง ไข่ / กุ้ง

250



## THAI-STYLE FRIED RICE

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

ข้าวผัดผัด

220

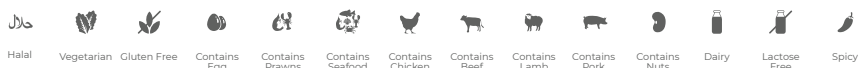


## PINEAPPLE FRIED RICE

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

พาดีสร์บัตเตอร์มาซาล่า เสิร์ฟพร้อมแป้งนาน

**350**

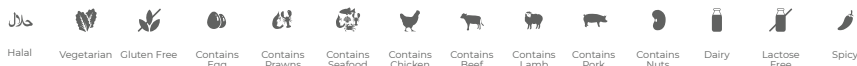


**GRILLED  
CHICKEN BREAST**

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

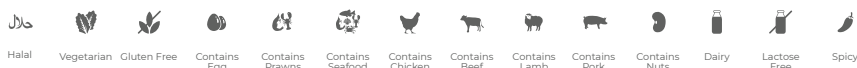


### GRILLED RIBEYE TAGLIATA

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

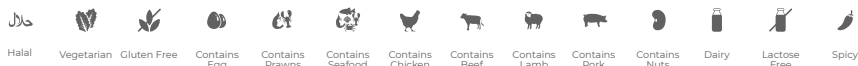


## DIAVOLA

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 พิซซ่าสามรส

540



### QUATTRO FORMAGGI

MOZZARELLA, GORGONZOLA, PROVOLONE, AND PARMESAN

พิซซ่า คอสมโท ฟอว์มาจจิ

350



### MARGHERITA

TOMATO SAUCE AND BASIL TOPPED WITH MOZZARELLA AND PARMESAN CHEESE

พิซซ่ามาการิตา

310

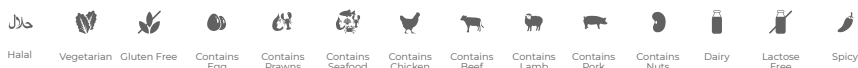


### TRUFFLE PIZZA

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 ซอสเนื้อสับสไตล์อิตาเลียนดั้งเดิม

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



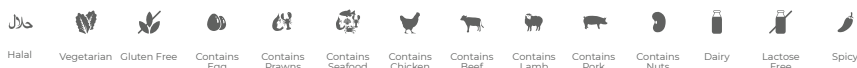
## PINK SAUCE

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

ริซอตโต้เห็ดทรัฟเฟิล

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

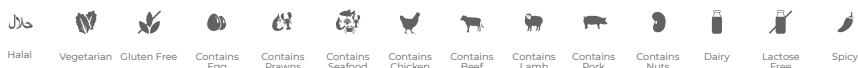


### CRISPY POTATO BURGER

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

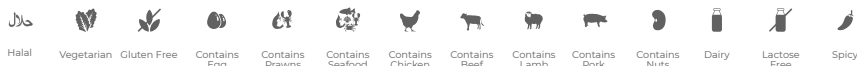


### GRILLED VEGETABLE PANINI

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

พานินีผักย่าง เสิร์ฟพร้อมซอสเพลโต้

250



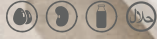
# DESSERT MENU

## 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 มังว สลัดพร้อมไอศกรีมวานิลลา

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

## SEASONAL FRESH FRUIT

ASSORTED FRESH SEASONAL FRUITS  
ผลไม้ตามฤดูกาล

220



## COCONUT ICE CREAM WITH STICKY RICE

SERVED IN A COCONUT SHELL  
ไอศกรีมกะทิสดข้าวเหนียวเสิร์ฟในลูกกะพร้าว

240

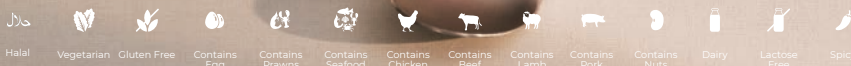


## CRISPY FRIED ICE CREAM

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

<b>Espresso</b>	110
<b>Americano</b>	110
<b>Cappuccino</b>	120
<b>Mocca</b>	120
<b>Latte</b>	120
<b>Flat white</b>	120
<b>Chocolate</b>	120

## COFFEE & TEA | COLD

<b>Espresso</b>	120
<b>Americano</b>	120
<b>Cappuccino</b>	130
<b>Mocca</b>	130
<b>Latte</b>	130
<b>Flat white</b>	130
<b>Chocolate</b>	130

<b>Selection of Teas</b>	110
<b>Green Tea, Pepermint, Camomile Earl Grey, Englisht Breakfast</b>	

SOUL  
KITCHEN