

SOUL KITCHEN

LOCAL PHUKET SPECIALTIES

MENU



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

320



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

350



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

280



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

460



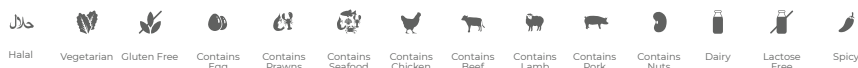
AR JARD HOO
PHANG NGA-STYLE DEEP-FRIED SEABASS WITH TURMERIC, CHILI, AND TAMARIND SAUCE
อาจาดู
(ปลากะพงทอดแบบพื้นบ้านจากชุมชนกะโหลก พังงา)

650



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

650



LOCAL PHUKET SPECIALTIES

MENU



WOK-FRIED MELINJO LEAVES

WITH GLASS NOODLES, DRIED SHRIMP, AND DARK SOY SAUCE

ผัดใบเหลียง

230



WOK-FRIED SAPAM NOODLES

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

หมีสะป่าผัดทะเลสดพื้นเมืองภูเก็ต

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

ผัดใบเหลียง

200



WOK-FRIED SAPAM NOODLES

STIR-FRIED LOCAL PHUKET YELLOW NOODLES WITH SOY SAUCE

หมีสะป่าผัดทะเลสดพื้นเมืองภูเก็ต

220



Halal



Vegetarian



Gluten Free



Contains Egg



Contains Prawns



Contains Seafood



Contains Chicken



Contains Beef



Contains Lamb



Contains Pork



Contains Nuts



Dairy



Lactose Free



Spicy

APPETIZERS

MENU



THREE-CHEESE NACHOS

CRISPY NACHOS TOPPED WITH THREE KINDS OF CHEESE AND FRESH CORIANDER

นาโช่สั้ทอดราดชีส

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

กุ้งผัดกระเทียมสไลด์สไลเป

310



CALAMARI

BREADED FRIED CALAMARI WITH TARTAR SAUCE AND LEMON WEDGES

ปลาหมึกคาลามาาริทอดกรอบ

350



DEEP-FRIED BBQ CHICKEN WINGS

CRISPY FRIED CHICKEN WINGS SERVED WITH BBQ SAUCE

นาโช่สั้ทอดราดชีส

250



Halal



Vegetarian



Gluten Free



Contains Egg



Contains Prawns



Contains Seafood



Contains Chicken



Contains Beef



Contains Lamb



Contains Pork



Contains Nuts



Dairy



Lactose Free



Spicy

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

ไก่เสียบั:

250



INDIAN SAMOSA

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

ซาโมซ่า

280

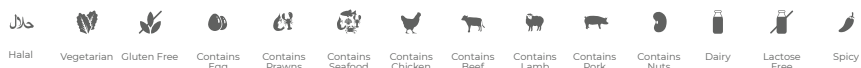


INDIAN CHICKEN TIKKA

BONELESS CHICKEN MARINATED IN MASALA AND YOGURT

แกงไก่ tikka

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

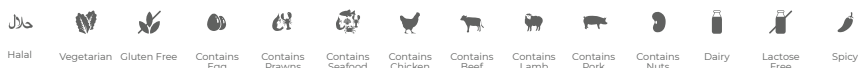


BURRATA TOMATO

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

สลัดมะขีอกเตศบูราตา

390



PRICES ARE IN THAI BAHT AND ARE SUBJECT TO A 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX | ราคาทั้งหมดเป็นเงินบาท และยังไม่รวมค่าบริการ 10% และภาษีที่เกี่ยวข้อง

SALAD MENU



CLASSIC CAESAR SALAD

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

CHOICE OF: GRILLED CHICKEN BREAST OR SEARED PRAWNS

ชีสาร์สลัดคลาสสิก พร้อม ออโต้ย่าง หรือ กุ้งย่าง

250/320



SPICY GREEN PAPAYA SALAD WITH GRILLED CHICKEN

TRADITIONAL THAI PAPAYA SALAD WITH GRILLED MARINATED CHICKEN

สันต่ำไก่ย่าง

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

สันต่ำ

250

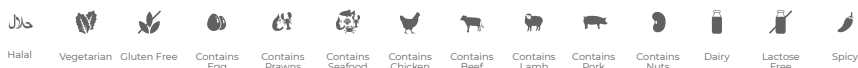


SPICY POMELO SALAD

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 SHIITAKE MUSHROOMS, SOFT TOFU, SEAWEED, AND SPRING ONIONS

ซูปเห็ดเสิร์ฟกับน้ำมันเห็ดทรัฟเฟิล และขนมปังกระเทียม

210

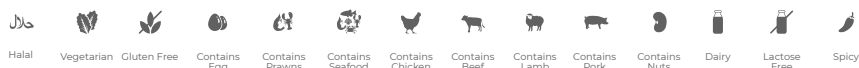


ROASTED TOMATO SOUP

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

ต้มข่า 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

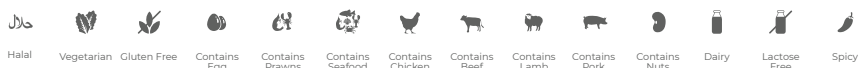


WOK-FRIED RICE NOODLES WITH TOFU

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

ผัดกะเพรา 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

ข้าวผัดสับปะรดทุเรียนไก่ / กุ้ง

250



THAI-STYLE FRIED RICE

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

ข้าวผัดผัด

220

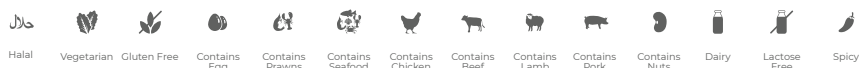


PINEAPPLE FRIED RICE

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

บัตเตอร์ชีคเก้น เสิร์ฟพร้อมแป้งนาน

340



**INDIAN PANEER BUTTER
MASALA**

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

พามีแยร์บัตเตอร์มาซาล่า เสิร์ฟพร้อมแป้งนาน

350

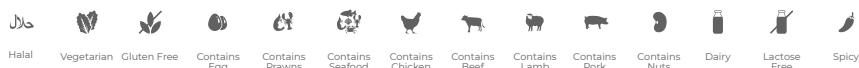


**GRILLED
CHICKEN BREAST**

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

ปลากระพงอินดามันย่าง

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

กุ้งอินดามันเผา

550

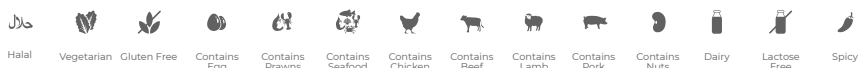


GRILLED RIBEYE TAGLIATA

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

เนื้อริบอายย่างสไลด์สตีตาเลียน

790



MAIN DISHES

MENU



SEARED RACK OF LAMB

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

990



WOK-FRIED GARDEN VEGETABLES

TOSSED IN OYSTER SAUCE

ผัดผักรวม

230

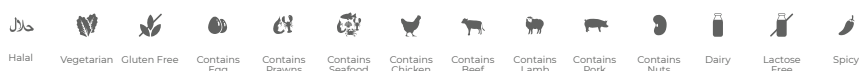


STIR-FRIED YOUNG KALE

TOSSED WITH MUSHROOMS AND SOY SAUCE

ผัดคะน้า

200



PIZZA

MENU



HAWAIIAN

HAM AND PINEAPPLE TOPPED
WITH MOZZARELLA CHEESE

พิซซ่าฮาวายเียน

340



PROSCIUTTO CRUDO

PARMA HAM, ARUGULA, MOZZARELLA,
AND PARMESAN SHAVINGS

พิซซ่าโปรซูตโต

350



SEAFOOD MARINARA

MIXED SEAFOOD WITH MARINARA SAUCE
AND MOZZARELLA CHEESE

พิซซ่าม้าซีฟู๊ด

440



QUATTRO STAGIONI

TOMATO SAUCE, MOZZARELLA, PRAWNS,
ARTICHOKES, 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

พิซซ่าดาวิลา

350



Halal



Vegetarian



Gluten Free



Contains Egg



Contains Prawns



Contains Seafood



Contains Chicken



Contains Beef



Contains Lamb



Contains Pork



Contains Nuts



Dairy



Lactose Free



Spicy

PIZZA
MENU



TURKISH PIDE

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

พิชซ่าตุรกี

540



MINI PIZZA BITES

ASSORTED MINI PIZZAS: MARGHERITA,
PEPPERONI, AND PARMA HAM

มินิ พิชซ่าหลากรส

540



QUATTRO FORMAGGI

MOZZARELLA, GORGONZOLA, PROVOLONE,
AND PARMESAN

พิชซ่า 4ชีส

350



MARGHERITA

TOMATO SAUCE AND BASIL TOPPED WITH
MOZZARELLA AND PARMESAN CHEESE

พิชซ่ามารีดา

310



TRUFFLE PIZZA

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

พิชซ่าทรัฟเฟิล

440



CALZONE

MENU



CALZONE SALSICCIA E SPINACI

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

คัลโซน่ พืชซาพับ

350



GRILLED VEGETABLE CALZONE

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

คัลโซน่ พืชซาพับ

350



Halal



Vegetarian



Gluten Free



Contains Egg



Contains Prawns



Contains Seafood



Contains Chicken



Contains Beef



Contains Lamb



Contains Pork



Contains Nuts



Dairy



Lactose Free



Spicy

PRICES ARE IN THAI BAHT AND ARE SUBJECT TO A 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX | ราคาทั้งหมดเป็นเงินบาท และยังไม่รวมค่าบริการ 10% และภาษีที่เกี่ยวข้อง

PASTA MENU



CARBONARA

BACON, CREAM, EGG YOLK, AND
PARMESAN CHEESE

CHOICE OF PASTA: SPAGHETTI, PENNE,
OR FETTUCCINE

คาโบนาร่า ครีมซอสเบคอน

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

ลาซานญาเนื้อวากิวอบชีส

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



Halal



Vegetarian



Gluten Free



Contains Egg



Contains Prawns



Contains Seafood



Contains Chicken



Contains Beef



Contains Lamb



Contains Pork



Contains Nuts



Dairy



Lactose Free



Spicy

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



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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

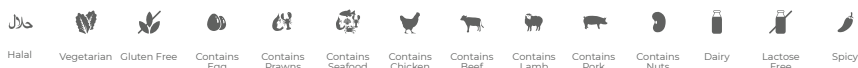


CRISPY POTATO BURGER

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

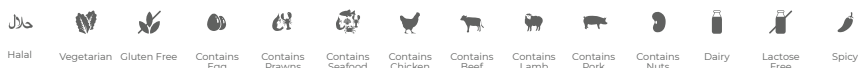


TRIPLE DECKER SMOKED SALMON SANDWICH

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

แซนด์วิชแซลมอนรมควัน

380



PRICES ARE IN THAI BAHT AND ARE SUBJECT TO A 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX | ราคาทั้งหมดเป็นเงินบาท และยังไม่รวมค่าบริการ 10% และภาษีที่เกี่ยวข้อง

PANINI & WRAP

MENU



GRILLED CHICKEN PANINI

ITALIAN-STYLE PRESSED SANDWICH WITH GRILLED CHICKEN AND CHEDDAR CHEESE

พานินีแซนด์วิชไก่ย่าง

280



CHICKEN SHAWARMA WRAP

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

ซาวermaไก่

280

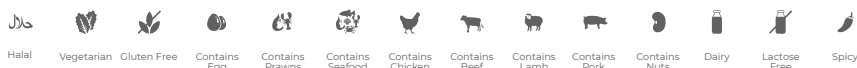


GRILLED VEGETABLE PANINI

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

พานินีผักย่าง เสิร์ฟพร้อมซอสเพลโต้

250



PRICES ARE IN THAI BAHT AND ARE SUBJECT TO A 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX | ราคาทั้งหมดเป็นเงินบาท และยังไม่รวมค่าบริการ 10% และภาษีที่เกี่ยวข้อง

DESSERT MENU

HAZELNUT & ALMOND BROWNIE

SERVED WITH RASPBERRY SAUCE AND
VANILLA ICE CREAM

บราวนี่เฮเซลนัทและอัลมอนต์

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

ครีมนมรสแตงโมเสิร์ฟพร้อมไอศกรีมวานิลลา

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



Halal



Vegetarian



Gluten Free



Contains
Egg



Contains
Prawns



Contains
Seafood



Contains
Chicken



Contains
Beef



Contains
Lamb



Contains
Pork



Contains
Nuts



Dairy



Lactose
Free



Spicy

DESSERT MENU

SEASONAL FRESH FRUIT

ASSORTED FRESH SEASONAL FRUITS

ผลไม้ตามฤดูกาล

220



COCONUT ICE CREAM WITH STICKY RICE

SERVED IN A COCONUT SHELL

ไอศกรีมกะทิสดข้าวเหนียว เสิร์ฟในลูกมะพร้าว

240



NOT AVAILABLE

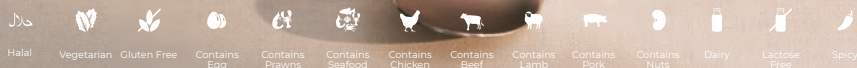


CRISPY FRIED ICE CREAM

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

ไอศกรีมทอด

240



DESSERT MENU



NOT AVAILABLE



Chocolate
ช็อกโกแลต



Vanilla
วานิลลา



Coconut
กะทิ

Strawberry
สตรอว์เบอร์รี



Mango Sherbet
มะม่วงเชอร์เบต



Lime Sherbet
มะนาวเชอร์เบต

Ice Cream Scoop (Single Scoop)

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

วานิลลา, ช็อกโกแลต, สตรอว์เบอร์รี, กะทิ,
มะม่วงเชอร์เบต, และมะนาวเชอร์เบต

90



حلال
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	RUMS	PRICE/GLASS	PRICE/BOTTLE
Aperol	250	Bacardi Light	250	3,500
Martini Bianco	250	Captain Morgan Dark	250	3,500
Martini Extra Dry	250	Sailor Jerry	250	3,500
Martini Rosso	250	Havana 3 Years	270	3,800
Pimms No.1	250	Mount Gay	270	3,800
Ricard	250	Cachaca Canario	270	3,800
Jagermeister	250	Havana 7 Years	290	4,100
Campari	290	Pyrat X.O.	420	4,600

WHISKY	PRICE/GLASS	PRICE/BOTTLE	TEQUILAS	PRICE/GLASS	PRICE/BOTTLE
Jim Beam	250	3,500	Jose Cruevo Silver	250	3,500
Wild Turkey	250	3,800	Sierra Silver	250	3,500
Jack Daniel	250	3,800	Olmecca Gold	270	3,800
Dewar White	250	4,100	Patrón XO Cafe	540	6,000
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			

VODKAS	PRICE/GLASS	PRICE/BOTTLE	COGNACS & BRANDYS	PRICE/GLASS
Smirnoff	250	3,800	Napoleon V.S.O.P	250
Kilo	250	3,500	Courvoisier V.S.O.P	520
Absolut Original	250	4,100	Hennessy V.S.O.P	520
Stolichnaya	250	4,400	Remy Martin V.S.O.P	520
42 Below	310	4,600	Hennessy X.O.	1,300
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 Spary 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, Raspebrries, 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, Englisk Breakfast	

SOUL KITCHEN

NOVOTEL
PHUKET KAMALA BEACH