

APPETIZER

Kao Tung Na Tung

Crispy rice crackers served with a dip of shrimps, minced pork, massaman curry paste, red onion in coconut milk, ground peanut sauce

Chicken Samosas or Vegetable

Deep fried lahori chicken or vegetable samosas until golden brown served with yoghurt mint chutney and tamarind chutney

Gai Yang

Chargrilled chicken in Thai marinate served with fries, sweet chili sauce and spicy dipping sauce

Satay Chicken or Pork

Chargrilled chicken or pork skewer marinated in coconut milk, turmeric and Thai herbs served with pickled cucumber and Thai peanut sauce

Tord-Mun-Goong



Deep fried homemade shrimp cakes served with sweet plum sauce and pickled vegetables

Calamari

Deep fried until golden brown served with tartar sauce and lemon wedges

Chicken Satay Wrap

Marinated chicken satay with vegetables and fresh iceberg lettuce wrapped in a tortilla served with peanut sauce and steak fries

Seafood Ceviche

Seafood salad with tomato, shallot, olive, avocado, fresh orange and lemon served with corn chips

THB

175

175

185

185

195

195

215

225



SOUPS

THB

160

Tomato Basil Soup



Fresh tomato and basil served with parmesan cheese bread and a dash of cream

Mushroom Cream Soup



Traditional cream of fresh wild shitake mushroom served with crispy parmesan cheese bread

Tom-Kha-Gai

Traditional coconut milk, chicken, galangal, kaffir lime leaves, lemongrass, tomato, straw mushroom, shallot and coriander

Tom-Yum-Goong



Authentic spicy and sour, recipe with prawns, galangal, kaffir lime leaves, lemongrass, tomato, mushroom, chili paste, shallot

160

175

195

SALADS

THB

190

Pomelo Salad



Fresh pomelo, shallot, kaffir lime leaves and prawns with a Thai seasoned dressing

Caesar Salad

Heart of romaine lettuce, tossed with slithers of parmesan, garlic croutons, grilled chicken tenderloin, crispy parma ham and lightly drizzled with our famous homemade caesar dressing

Tuna Tataki Salad



Seared fresh tuna with sesame seeds, avocado and green lettuce served with ponzu sauce

Salmon Ceviche Thai Style Salad



Fresh salmon salad with mint served in iceberg cups with fresh vegetables

195

215

215

PIZZA

THB

199/285

Margherita

Roma tomato sauce and basil topped with freshly grated mozzarella and parmesan cheese

Marinara



Seafood medley, sauce topped with freshly grated mozzarella cheese

Salami & Pepperoni

Salami, pepperoni, capsicum and basil topped with freshly grated mozzarella and parmesan cheese

Hawaiian

Ham, pineapple, tomato topped with freshly grated mozzarella cheese

Grilled Vegetable



Zucchini, mushroom, capsicum, onion, tomato and black olive topped with freshly grated mozzarella cheese

235/329

235/329

235/329

205/305

INDIAN

Soul Style Naan Bread

Garlic Naans served with red onion, green chili, lemon wedges, tamarind and mint chutney

Vegetable Korma



Mixed vegetables cooked with onion, coriander, herb masala and Indian spices served with poppadum and biryani rice

Dal Makkani

Soft black lentil with Indian spices, onion masala and dairy cream served with poppadum and biryani rice

Vegetable Biryani / Chicken / Shrimp



Traditional mughlai main course, served with vegetables, spices, curry sauce & yoghurt

Chicken Tikka Masala

Chicken tenderloin marinated in masala and natural yoghurt, served with biryani rice and poppadum (usually served medium spicy)

THB

105

205

205

245

245

NOODLE

Phuket Noodle



Phuket traditional style stir-fried egg noodle, canton lettuce, carrot, egg and seafood

Raad-Na

Stir-fried flat noodle, kale, baby carrot and prawns served in brown soy sauce

Pad-Kee-Mao

Stir-fried egg noodle with carrot, kaffir lime leaves, pepper corn, holy basil, chili, garlic, long bean and seafood

Pad-Thai

Thai rice noodle wok fried with prawns, shallot, fried tofu, chinese chives, bean sprouts, egg, sweet turnip pickle wrapped in the egg net served with crushed peanut, dried shrimps on the side

THB

195

195

195

205

PASTA

THB

285

Your choice of:- Spaghetti, fettuccini, penne, farfalle or fusilli

Sauce for your selection

tomato arrabiata, carbonara, beef bolognese, aglio olio or pesto sauce

King Prawn Linguini



Fresh tomato, red onion, garlic, chill, green olive and pesto sauce served with parmesan bread

Fresh Homemade Lasagne Alla Bolognese

Tomato sauce, layers of fresh pasta with beef, tomatoes and cheese

Fresh Homemade Vegetable Lasagne



Zucchini, eggplant, tomato, cheese and tomato sauce

285

329

205



VEGETARIAN DISH



BALANCED DISH



CHEF RECOMMENDATIONS

All prices are subject to 10% service charge and applicable government tax, November 2018

WESTERN

English Style Fish & Chips

Battered Andaman fish fillets with golden fries, lemon wedges & tartar sauce

Pork Chop with Mexican Fried Rice

Jasmine rice, green peas, sweet corn, cumin & chili powder with coriander served with mexican salsa

Beef Tenderloin

Australian beef tenderloin 200 g with grilled tomatoes, baby carrot, asparagus and red wine sauce served with side of steak fries

Lamb Rack

New Zealand lamb rack with grilled tomatoes, baby carrot, zucchini and green pepper corn sauce served with side of garlic mash potatoes

Grilled Andaman Sea Bass

Served with potatoes and warmed ratatouille, a reduction of balsamic vinegar and lemon wedges

Salmon Steak

Served on garlic mash potatoes, with grilled zucchini, tomatoes, asparagus, baby carrots served with pesto and lemon wedges

Rib Eye Steak

Australian beef rib eye 220 g with grilled tomatoes, baby carrot, green peas, mushroom and garlic pepper sauce served with a side of roasted potatoes

THB

249

320

669

659

300

359

585

LOCAL THAI FOOD

Stir-Fried with 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 jasmine rice and organic rice and fried egg on top

Thai Fried Rice

Your choice of : chicken, beef, pork or prawns

Fried rice with egg, tomato, onion, spring onion, soy sauce fried egg on top served with fresh vegetables

Gang-Ka-Ree-Gai

Braised chicken thigh in yellow curry, potato, onion and carrot served with steamed jasmine rice and organic rice

Thai Green Curry

Green curry with chicken in coconut milk, Thai eggplant, sweet basil, kaffir lime leaves served with steamed jasmine rice and organic rice

Thai Massaman Curry

Massaman curry with beef in coconut milk, cardamom, clove, star anise, onion, potatoes, peanuts served with steamed jasmine rice and organic rice

Chicken and Cashew Nuts

Stir-fried chicken and cashew nut, carrot, mushroom, onion, spring onion, bell pepper, dried chili, chili paste, served with steamed jasmine rice and organic rice

Phuket Pineapple Fried Rice

Your choice of : chicken or prawns

Wok fried rice with pineapple, cashew nut, raisins, curry powder, egg served inside a carved out locally sourced pineapple

Goong-Pad Noi Mai Farang

Stir-fried prawns with asparagus, carrot and mushroom in soy sauce served with steamed jasmine rice and organic rice

Phuket Belly Pork

Braised pork belly Phuket style in soy sauce, black pepper, palm sugar served with steamed jasmine rice and organic rice

Pad-Pong-Ka-Ree-Seafood

Stir-fried mixed seafood with curry powder, egg, garlic, onion, bell pepper, spring onion, Thai celery served with steamed jasmine rice and organic rice

Pla-Neung-Manow

Steamed sea bass with garlic chili lime sauce and chinese cabbage, local celery served with steamed jasmine rice and organic rice

THB

195

195

195

195

199

205

215

215

215

215

325

SoulKitchen



HEALTHY

Mediterranean Salad

Rocket, red onion, red oak lettuce, tomato, cucumber, black olive, feta cheese crouton, pumpkin seed and a balsamic vinaigrette dressing

Grilled Zucchini Rolls

Grilled capsicums, eringi mushroom, asparagus, onion, tomatoes, olive oil, wild arugula, goats cheese and pesto sauce

Avocado Mozzarella Mango Salad

Healthy dish with avocado, Thai mango, mixed well with fresh mozzarella topped with arugula and sun flower seeds

Chilled Prawns & Avocado Salad

Chilled prawns, shallot, rocket, lemon and a parmesan cheese bread

THB

175

175

195

215

BURGERS & SANDWICH

Duo Smoked Salmon Open Sandwich

Red onion, iceberg lettuce, cucumber, dijon mustard, mayonnaise on dark rye bread served with fries or side salad

Club Sandwich

The classic: grilled chicken, iceberg lettuce, bacon, tomato, cheese and a fried egg, layered in slightly toasted white bread with mayonnaise served with steak fries

Roasted Beef Sandwich

Roasted beef tenderloin, homemade tomato sauce, chunky coleslaw, mustard mayonnaise on whole wheat bread toasted served with steak fries

BBQ Chicken Burger

Chicken thigh marinated in homemade BBQ sauce, capsicum, charcoal bun, chunky coleslaw, tomato, cheddar cheese served with steak fries

Soul Kitchen Gourmet Burger

Prime angus beef patty, iceberg lettuce and roma tomato, grilled onion and dill pickles inside a lightly toasted sesame bun served with steak fries

Your choice of: grilled bacon, fried egg or cheese

THB

225

245

249

249

319

DESSERT

Bua Loy Mapraw Orn

Glutinous rice served with taro ball and young coconut garnish

Mango Sticky Rice

Thai mango with Soul Kitchens sticky rice and coconut sauce

Homemade Classic Tiramisu

Served with vanilla ice cream and raspberry sauce

Raspberry Cheese Cake

Served with vanilla ice cream and raspberry sauce

Chocolate Fondant

Served with vanilla ice cream and chocolate sauce

Panna Cotta

Served with mango compote and lemongrass candy

Assorted Fresh Fruits in Season

Served with natural yoghurt

THB

99

185

209

209

219

219

185



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BALANCED DISH



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