

WESTERN SALAD

CAPRESE SALAD



Fresh Mozzarella,
tomatoes, basil,
balsamic reduction

390

NICOISE SALAD

Seared tuna loin, mixed leaves,
green beans, olives,
boiled egg, potato & tomato

420

Duck Salad

Smoked duck breast, mixed
leaves, capsicum, orange,
toasted hazelnuts &
sesame-honey vinaigrette

380

CAESAR SALAD

Romaine lettuce, crispy bacon,
shaved parmesan, croûtons,
Caesar dressing

350

Add prawn or smoked salmon
or chicken

420

Vegetarian

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THAI SALAD

THAI POMELO SALAD

Pomelo segments, chilli,
coconut, peanut, grilled shrimp

195

SOM TAM THAI

Green papaya salad,
dried shrimp & peanut

210

Larb Moo, Gai, Neua

Spicy minced pork, chicken
or beef salad

220

YUM TALAY

Spicy seafood salad

290

Yam Pak Boong Krob

Crispy morning glory salad with
coconut seafood sauce

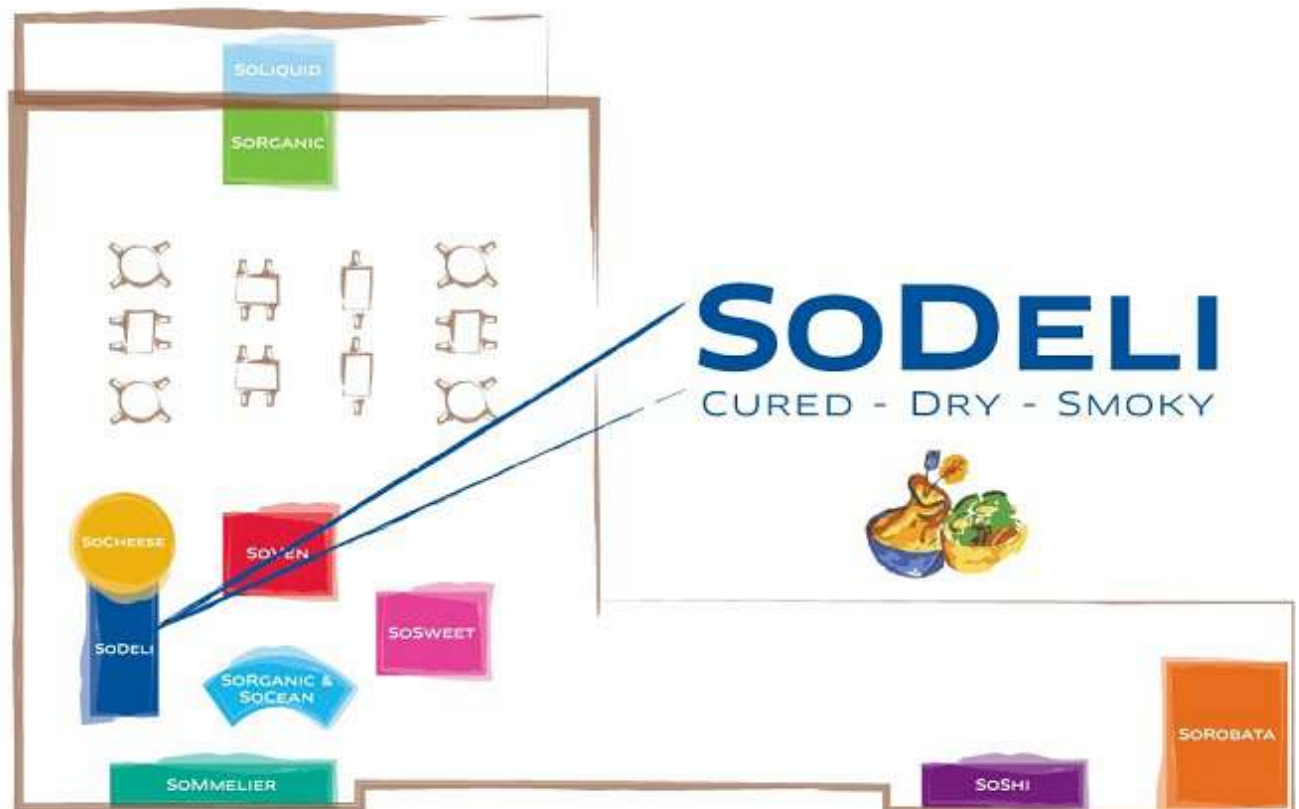
250

Yam Woon Sen

Glass noodle, minced pork
& seafood spicy salad

220





CHARCUTERIE

COLD CUTS SELECTION...
SERVED WITH PICKLES & FRESH BAGUETTE

ASK YOUR WAITER FOR THE DAILY SPECIALS

50 g	190
100 g	360
150 g	520

MEZZE PLATTER

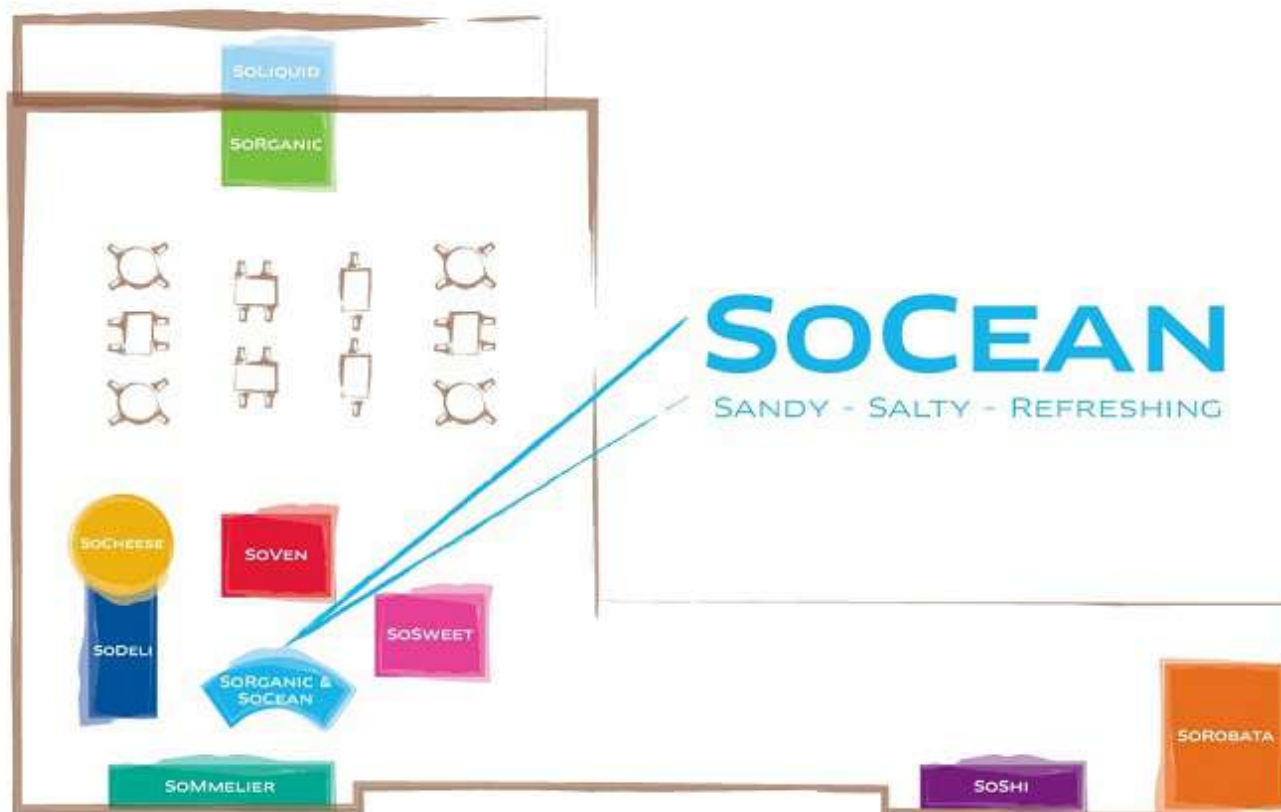
Dolmades "stuffed grape leaves", hummus, baba ghannouch, Tzatziki, marinated olives & pita bread

490

ANTIPASTI PLATTER

Assorted sliced cold cuts (100 g), marinated vegetables, olives, Mushrooms, cheese & grissini

590



OYSTER / SEAFOOD

Fine De Claire France 650 (½ Doz) 1200 (Doz)

PLATTER

SMOKED FISH COMBO

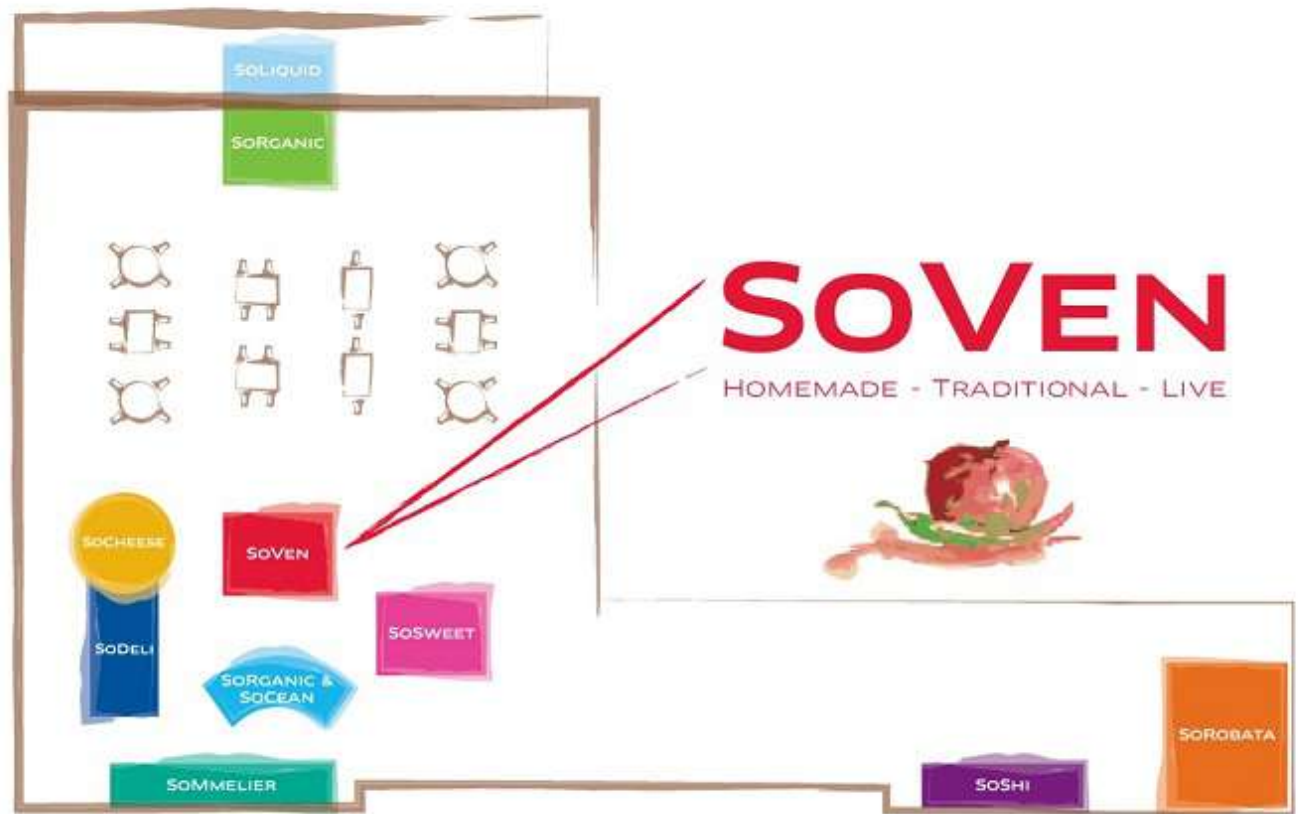
Peppered mackerel, smoked salmon & red snapper
Served with sour cream & blinis

900

SEAFOOD PLATTER FOR 2

Ask your waiter for the daily selection
of the freshest seafood available, served with condiments

1800



SOUP

PUMPKIN SOUP



Pumpkin soup with beetroot truffle vinaigrette & roasted seeds

270

MUSHROOM SOUP



Creamy mushroom soup with parmesan foam

320

TOM YAM GOONG



Hot & sour soup with tiger prawn & lemongrass

320

TOM KHA KAI / GOONG / TALAY

Coconut milk soup with chicken, shrimp or seafood

320

Kang Jued Tao Hoo Moo

Clear soup with tofu, cabbage & minced pork

250



Vegetarian

THAI APPETIZER

GAI HOR BAI TOEY

Marinated chicken wrapped in pandan leaf, soy & ginger sauce

240

SATAY GAI / MOO

Grilled marinated chicken or pork with peanut sauce

220

TOD MUN PLA

Fried Thai fish cakes, sweet cucumber sauce

210

Goong Hom Sabai

Deep fried shrimp spring roll served with sweet plum sauce

230

WESTERN APPETIZER

FOREST MUSHROOM RISOTTO



420

Mushroom orzo risotto with Shimeji mushroom, broccoli, truffle & artichoke chips

FOIE GRAS "FRANCE" (80 GRAMS)

490

Pan seared foie gras, balsamic reduction, red currant & hazelnut

SALMON CARPACCIO

350

Marinated salmon carpaccio with horseradish cream, salmon roe, shallot, deep fried capers & chives



Vegetarian

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THAI MAIN COURSE

ALL THAI MAIN COURSE CAN BE MADE VEGETARIAN

TRADITIONAL PHAD THAI WITH KING PRAWN / CHICKEN Stir fried noodles in chili & tamarind sauce	350 / 280
KHAO PHAD GOONG / GAI / PORK Stir fried Hom-Mali rice with prawn or chicken or pork	280 / 240
GAI PAD MET MAMUANG Stir fried chicken with cashew nuts	260
KANG KEAW WARN GAI / NUE / MOO / GOONG Green curry with chicken / beef / pork / shrimp	270
PANANG GAI / NUEA / MOO / GOONG Red curry with chicken / beef / pork / shrimp	270
GAENG MASSAMAN GAI / NUEA / MOO Massaman curry with chicken, beef or pork	270
GANG PHED PED YANG Roasted duck & pineapple in a coconut red curry sauce	360
KA PHAOW NUA / MOO Stir fried beef or pork with holy basil	270
PHAD KEE MAO GAI / NUE / MOO / TALAY Stir fried with green peppercorn & rhizome with chicken, beef, pork or seafood	270
POO PHAD PONG KAREE Stir fried crab with curry powder & egg	270
ADDITIONAL STEAMED RICE	75




WESTERN MAIN COURSE

GRAIN FED BEEF TENDERLOIN Grilled fillet steak served with baby vegetables, baked cocktail tomato, calvados jus & side of cherry potato (ROSSINI +200)	1200
LAMB RACK Pistachio crusted lamb with pumpkin purée, gnocchi, pancetta, celery & rosemary jus	1100
SALMON Grilled Nowegian salmon with mash potato, sugar snaps, dill sauce & salmon roe	890
DAILY SEAFOOD BOUILLABAISSSE Fresh seafood in lobster sauce with saffron mayonnaise & Grissini	900
SEA BASS Pan fried sea bass with baby vegetables, quinoa & gremolata	800
DUCK LEG Confit duck leg with lentil ragout, carrot purée, braised cabbage & truffle jus	750

CASUAL FOOD

SERVED WITH FRENCH FRIES & GREEN SALAD

QUICHE OF THE DAY Please ask your waiter for the daily specials	310
CLUB SANDWICH (SO CLASSIC) Chicken breast, bacon, egg, cheese, tomato lettuce & mayonnaise	420
BLACK LABEL BURGER (SO SIGNATURE) Black Angus beef pattie on a black sesame bun, bacon cheese, tomato, onion, romaine leaves & pickles,	550
CROQUE MONSIEUR (SO FRENCH) Paris ham & melted cheese toasted sandwich, served with French fries & green salad	380
CROQUE MADAME Add fried egg on top	395
VEGETARIAN WRAP  Grilled vegetables, basil pesto	360

SO ITALIAN

PASTA STATION ... YOUR CHOICE OF SPAGHETTI, PENNE, FETTUCCINE OR BLACK INK LINGUINI

CABONARA

Bacon pieces, white wine cream
sauce, egg, parmesan cheese &
cracked black pepper

350

BOLOGNAISE

Ground beef, cooked in red wine
& tomato basil sauce

350

SEAFOOD

Spicy seafood, garlic & fresh
herbs

390



PIZZA

12 inch / 8 slices	
Margarita	440
Spicy Salami	470
Parma Ham	470
Four Cheeses	490
Grilled Vegetables	450

 Vegetarian

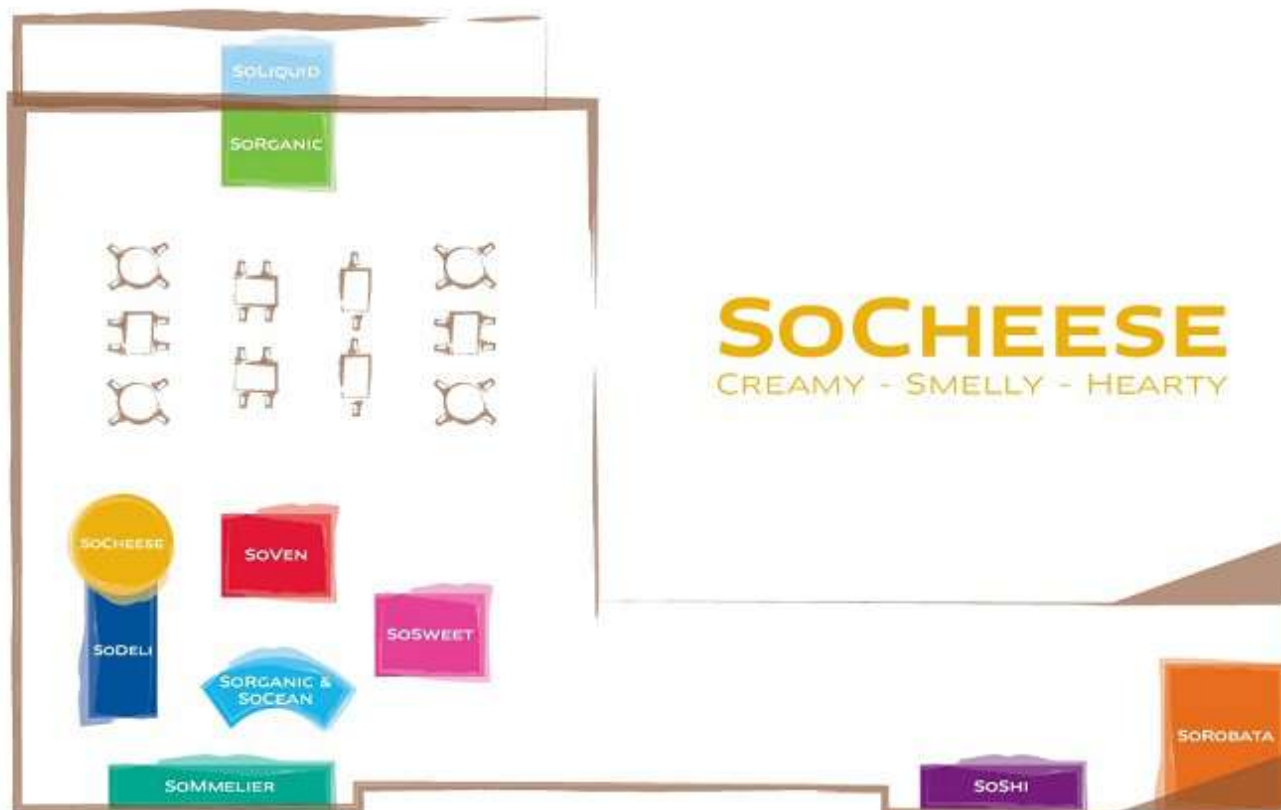
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**FROM THE JAPANESE GRILL...
ALL DISHES SERVED WITH DAILY VEGETABLES & DIPPING SAUCE**

UNAGI Japanese eel with sweet sauce	JAPAN	380
YAKITORI Grilled chicken skewer with sweet sauce	THAILAND	255
SHAKE TERI YAKI Grilled salmon with sweet sauce	NORWEGIAN	480
BEEF TERI YAKI Australian beef tenderloin with sweet sauce	AUSTRALIA	850
SHISHAMO YAKI Grilled smelt fish with roe	JAPAN	180



ASK YOUR WAITER FOR THE DAILY SPECIALS

ALL CHEESES SERVED WITH QUINCE PASTE, LAVOSH BREAD, CRACKERS & DRY FRUIT

1 CHEESE	40 G	190
3 CHEESES	80 G	360
5 CHEESES	160 G	520

UNITED KINGDOM

Blue Stilton
Cheddar

ITALY

Gorgonzola
Provolone
Parmesan Grana Padano
DOP 16 months

FRANCE

Camembert
Morbier
Brie
Brillat Savarin

HOLLAND & SWISS

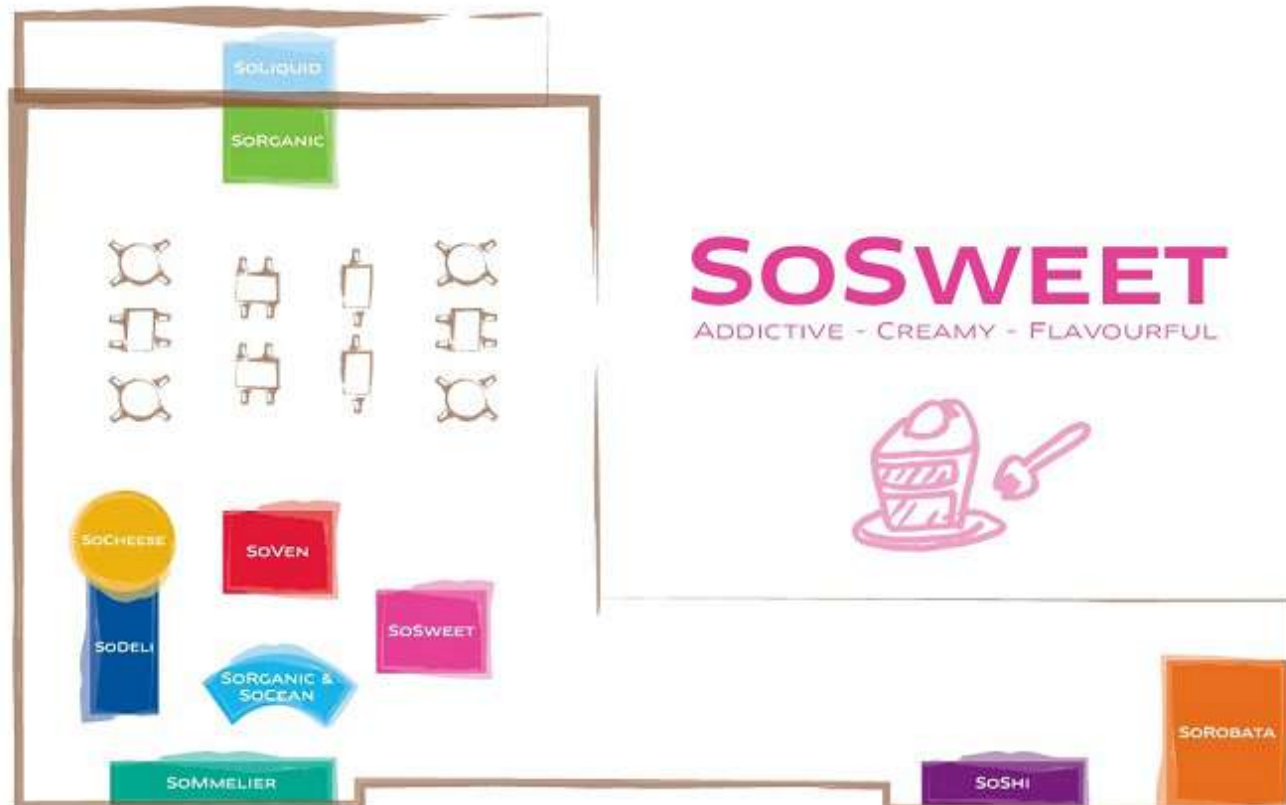
Gouda
Edam
Swiss Gruyère
Tête de Moine

SPAIN

Manchego



*Upon Availability



IN ORDER TO GUARANTEE THE QUALITY OF OUR BAKERY & PATISSERIE,
WE ARE USING FLOUR FROM FRANCE.

SIGNATURE PASTRY

SO CHOCOHOLIC	290
Chocolate mousse with hazelnut crunch	
MIXED PASTRIES	320
Of the day, 3 kinds as per selection	
APPLE CRUMBLE	250
Fresh apple & crumble cake with vanilla ice cream	
BANNOFFE	270
Oreo, banana, caramel, whipped cream	

CLASSIC PASTRY

DAILY SHE'S CAKE "Cheese cake" According to our pastry chef's mood	290
SO'PERA Chocolate coffee sponge cake layers	290
TIRAMISO Espresso, sponge cake, cream	290
MELTING "LAVA CAKE" served warm, with an extra scoop of ice cream	290
TRADITIONAL CREPE SUZETTE with your choice of ice cream	290

DAILY SPECIAL	95
ICE CREAM TAPPANYAKI (scoop) + topping	

