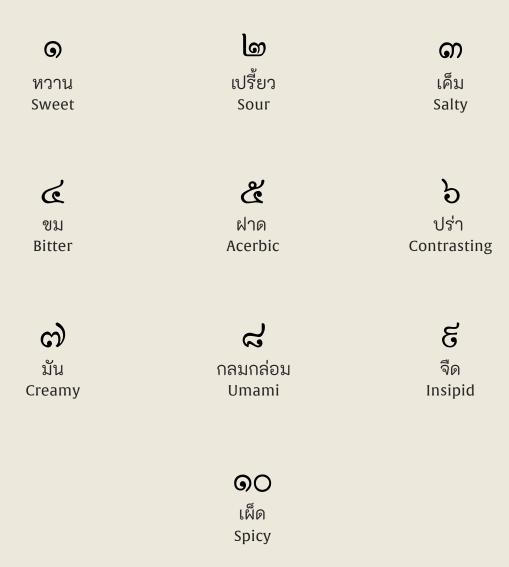
## 



Soi means a side street branching off a major street in the Thai language which is the origin of the Thai street food culture.

#### Thai flavours



Soi aims to bring the 10 authentic flavors of Thailand to the heart of the city, inspired by the rich street food culture of the buzzling city of Bangkok.



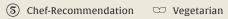
### Small bites ทานเล่น

\$ Khao Pood Thod ข้าวโพดทอด	Crispy corn kernel, basil leaves, sweet chili sauce å □	850
\$ Por Pia Sod Goong ปอเปี๊ยะสดกุ้ง	Fresh vegetable and prawn spring roll, Thai sweet chili sauce	1550
\$ Kanom Pung Na Gai ขนมปังหน้าไก่	Fried minced chicken toast, vegetable pickles	1150
Satay Gai สะเต๊ะไก่	Grilled marinated chicken satay, peanut sauce, vegetable pickles	1350
Pik Gai Thod ปึกไก่ทอด	Marinated chicken wings, fried and tossed with tamarind sesame sauce	1350
Gong Thod กุ้งทอด	Golden fried prawns, chili plum sauce	1750
Moo Ping หมูปิ้ง	Thai marinated pork skewers, jim jeaw sauce	1350

# Soup

\$	Tom Jued ต้มจืด	Clear soup with tofu, local vegetable, seaweed and glass noodles $\mbox{\ensuremath{\not\equiv}} \mbox{\ensuremath{\bigtriangledown}} \simeq$	690
\$	Tom Kha Hed ตั้มข่าเห็ด	Coconut milk soup, fresh mushroom and kaffir lime leave $ ot\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$	690
	Tom Kamin Nuae ຕ້ນขນີ້ນເນື້ອ	Turmeric soup, beef, mushroom, basil leaves	690
<b>(S)</b>	Tom Yum ต้มยำ	Chicken / Prawn Spicy broth, chili paste, lemongrass, tomatoes, Thai herbs	850 / 950





 $\stackrel{*}{\not\equiv}$  Gluten-Free otin Contains Alcohol

 ${\mathcal J}$  Spicy  ${\mathcal S}$  Contains Nut  ${\mathcal S}$  Contains Pork  ${\mathcal S}$  Contains Shellfish

## Salad

\$	Som Tam ส้มตำ	Vegetable / Prawn Papaya salad, long beans, tomatoes, peanuts	790 / 1250
	Yum Won San Gong ยำวุ้นเส้นกุ้ง	Prawn salad with herbs, nuts, glass noodle	1250
	Larb Gai ลาบไก่	Spicy minced chicken salad with chili, roasted rice and herbs	850
	Pha Moo Yang พล่าหมูย่าง	Spicy grilled ham salad with onion, celery, Thai red dressing	850
<u>s</u>	Yam Talay ยำทรเล	Mixed seafood salad, onion, tomato, avocado	950

## Curry แกง

\$ Gaeng Kiew Wan แกงเขียวหวาน	Vegetable / Chicken Green curry, coconut milk, vegetable, basil	1450 / 1690
Gaeng Massaman แกงมัสมั่น	Vegetable / Chicken Massaman curry, coconut milk, vegetable, peanuts	1450   1690
\$ Gaeng Hung Lay Goong แกงฮังเลกุ้ง	Prawn curry, masala spice, vegetable	2190
Gaeng Panang Moo Prik Sod แกงพะแนงหมูพริกสด	Panang pork curry, coconut milk, chili	1990

### Noodles ก่วยเตี๋ยว

Pad Thai Vegetable / Egg / Prawn 950 | 1090 | 1290 (5) Stir fried flat rice noodles, tamarind sauce, chives, egg, ผัดไทย bean sprouts, nuts **\$** () Phad See Ew Vegetable / Chicken 950 / 1190 (3) Stir fried rice noodles, oyster sauce, soy sauce, vegetable ผัดซีอิ๊ว \$ w Khao Soi Vegetable / Chicken / Prawn 1040 | 1250 | 1350 Northern Thai curry soup with noodles ข้าวซอย Phad Kee Mao Tofu / Chicken / Prawn 1040 | 1190 | 1290 Stir-fried noodles, vegetable, basil, fresh chili ผัดขึ้นบา Ď





### Rice and Sides

#### ข้าวและผัดผัก

Steamed Rice / Jasmine Rice ข้าว		550 /650
Khao Pad ข้าวผัด	Vegetable / Chicken / Crab / Seafood Fried rice with vegetable, egg	1090   1190   1250   1350
Khao Pad Gaeng Kiew Wan ข้าวผัดแกงเขียวหวาน	Chicken / Pork / Prawn Thai fried rice, green curry paste, chili, basil, vegetable	1190   1250   1350
\$ Khao Pad Sub Pa Rod ข้าวผัดสับปะรด	Pineapple fried rice, yellow curry powder, raisin, nuts	1190
Khao Pad Moo Nam Prik Pao ข้าวผัดหมูน้ำพริกเผา	Spicy fried rice with pork, fried egg, Thai chili paste, tamarind sauce	1250
\$ Pad Pak Ruam Mit ຜັດຜັກຣວນນີຕຣ	Wok fried bamboo shoot, corn, zucchini, tomato, oyster sauce	1350
\$ Pad Gar Jeeb ผัดกระเจี๊ยบ	Wok fried okra, tofu, chili soy sauce	1350
Pad Pak Na Arun ผัดผัก ณ อรุณ	Stir fried exotic vegetable, dried chili, kaffir lime leaf, ba	sil 1350

# Big Plates จานหลัก

Gai Pad Med Ma Muang ไก่ผัดเม็ดมะม่วง	Stir fried chicken, roasted cashew nuts, fried chili	1690
\$ Gai Tod Soi ไก่ทอดซอย	Signature Soi fried chicken	1690
\$ See Khorng Moo Thod Gratiam ซี่โครงหมูทอดพริกไทย	Fried pork ribs, garlic, pepper sauce	1790
Moo Pad Priew Wan หมูผัดเปรี้ยวหวาน	Wok fried sweet and sour pork, local vegetable ←	1790
Gaae Yang Kra Pao แกะย่างกระเพรา	Grilled marinated lamb, broccoli, spicy basil sauce	1890
Pla Thod Sam Rod ปลาทอดสามรส	Deep fried fish, pineapple, basil, kaffir lime, chili sauce	1790
Pla Thod Prick Thai Dum ปลาทอดพริกไทยดำ	Pan-fried trout, black pepper sauce	2190
Talay Phad Phong Ka Ree ทะเลผัดผงกระหรี่	Stir-fried seafood, yellow curry sauce	2890
Goong Ob กุ้งอบ	Tiger prawn, kaffir lime, chili, oyster sauce	2890



### Sweet Ending

#### ของหวาน

\$ ชนมกล้วย	Steamed banana cake, coconut sauce <sup>★</sup> □	850
\$ Kaw Neaw I Tim Ma Muang ข้าวเหนียวไอติมมะม่วง	Aromatic sticky rice, coconut milk, mango ice cream, fresh seasonal fruits	850
Ta Khai Cha Kheiw Panna Cotta พานาคอตต้าตะไคร้ชาเขียว	Lemongrass and green tea panna cotta	850
\$ Tub Tim Grob ทับทิบอรอบ	Water chestnut, coconut milk	850

### Local Delicacies **Small Bites**

10.30 AM - 12.00 PM & 15.00 PM - 18.00 PM

	Momo	Vegetable or Chicken (Steamed / kothey / jhol)	790   890
	Fish Finger	With kasundi mayo	1190
	Chicken Sadheko	Roasted chicken, chili peppercorn	1090
<b>⑤</b>	Mutton Pakuwa	Slow cooked dry mutton, garlic, local spices	1490
\$	Vegetable Pakora	Deep fried, spiced batter	590
<b>⑤</b>	Timur Aloo	Timur, red chili powder  å	590
<b>⑤</b>	Nachos	Topped with cheese chili sauce	690

### Bites From The Clay Oven

12.00 PM - 10.30 PM

\$	Murg Malai Tikka	Boneless chicken marinated with hung curd, cheese and cream ∂ 🛣	1190	
	Zaffrani Tengdi Kebab	Spice marinated chicken leg, char roasted	1350	
<b>(5)</b>	Tandoori Himalayan Trout	Clay oven cooked marinated rainbow trout	1890	
\$	Tandoori Fish Tikka	Boneless fish marinated, cooked in tandoor	1490	
	Tandoori Prawn	Tandoor cooked tiger prawn from the Bay of Bengal	1950	
	Gosht Shikampuri Kebab	Lamb mince patties stuffed with cheese and nuts	1550	
\$	Badami Paneer Tikka	Tandoor cooked cottage cheese with almond and hung curd  ⟨⟩ 🌋 🖘	990	
	Kandhari Bharwan Aloo	Clay oven cooked stuffed barrel potatoes	790	
	Malai Broccoli	Clay oven baked broccoli marinated with cashew paste, cheese and hung curd	890	
_	<ul> <li>S Chef-Recommendation</li> <li>✓ Vegetarian</li> <li>✓ Gluten-Free</li> <li>✓ Contains Alcohol</li> <li>✓ Spicy</li> <li>♦ Contains Pork</li> <li>Contains Shellfish</li> </ul>			

#### Mains

<b>(S)</b>	Thakali Niramish Thali	Steamed rice, kalo dal, rayo saag, seasonal vegetables, salad, pappad, achar, lal mohon	1450
<b>(S)</b>	Thakali Amish Thali	Chicken / Mutton Steamed rice, kalo dal, seasonal vegetables, salad, pappad, achar and lal mohon	1790 / 1950
<b>⑤</b>	Kerao Chiao Ko Tarkari	Homecooked green peas and mushroom	850
\$	Corn Palak	Corn, fenugreek leaf powder, spinach paste	850
\$	Paneer Butter Masala	Cottage cheese cooked in tomato onion gravy, butter and cream $\lozenge \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ $	990
	Murg Tikka Makhani	Chicken tikka, rich butter tomato gravy	1390
	Chicken Curry	Chicken curry, local spice	1290
	Gosht Rogan Josh	Braised mutton curry, Kashmiri red chili powder	1490
<b>⑤</b>	Jheenga Timur Masala	Prawn curry, onion tomato masala, local peppercorn	1890
<b>⑤</b>	Kalo Dal Jimbu Jhaneko	Black lentil soup, jimbu herb	750
\$	Dal Masaledar	Yellow and red lentils, asafoetida, red chili	650
<b>S</b>	Signature Dal	Creamy black lentil å □	790
\$	Lucknowi Style Dum Biryani	Vegetable / Chicken / Mutton Traditional ghee & fragrant spices dum, served with raita	990 / 1250 / 1350

#### Rice And Bread

Pulao (5)

Aromatic rice with your choices of mixed vegetable, peas, jeera or zaffrani

590

\$ 00

Tandoori Naan / Lachha Paratha / Tandoori Roti

430 | 480 | 350

#### **Sweets**

Gulab Jamun and (5) Rabdi Jugalbandi

Topped with gond and almond flakes

690

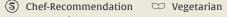
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Baked Juju Dhau (5)

Bhaktapur special yoghurt baked

650

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Contains Shellfish



