

# HOT APPETIZER

## Goong Sa-roung

Deep-Fried Shrimp wrapped with rice noodle served with sweet chili sauce and pickles 179.-

## Gyoza

Grilled Japanese shrimp dumplings served with pickled vegetables and soya mirin sauce 170.-

## Tod Man Goong

Deep-fried homemade shrimp cakes served with sweet plum sauce and pickled vegetables 195.-

## Satay Chicken or Pork

Grilled chicken or pork skewers marinated in coconut milk, turmeric, and Thai herbs served with pickled cucumber and Thai peanut sauce 185.-

# HEALTHY

## Mediterranean Salad

Rocket, red oak lettuce, tomato, red onion, croutons, black olives, feta cheese, pumpkin seeds and balsamic vinaigrette dressing 175.-



## Chilled Prawns and Avocado Salad

Chilled prawns, shallots, rocket, lemon and a parmesan bread stick 215.-

## Guacamole and Corn Salad

Homemade guacamole, tomato, corn, shaved parmesan, olive oil, lemon juice and croutons 185.-

## Tomato Bruschetta

Tomato, garlic, shallots and pesto on french bread with a balsamic reduction 155.-

All the above come with olive oil and lemon on the side.

# COLD APPETIZER & SALADS

## Duck Hong Kong Wrap

Flour tortilla, hong kong roasted duck wrapped with cucumber, bean sprouts, coriander, spring onion, served with hoisin sauce and purple potato chips 190.-

## Salmon Tartar

Marinated fresh salmon, avocado, dijon mustard and dill served with wild rocket salad and a parmesan bread stick 195.-



## Seared Tuna Salad

Marinated fresh tuna with grilled eringi mushrooms, asparagus, zucchini, tomato, rocket, parmesan, with a balsamic reduction 199.-

## Vietnamese Rice Paper Roll

Rice paper rolled with succulent shrimps, vermicelli, spring onion, bean sprouts, fresh mint and basil, served with peanut hoisin sauce and pickled vegetables 175.-

## Pomelo and Prawn Salad

Fresh pomelo, shallots, kaffir lime leaves & prawns with a Thai seasoned dressing 190.-

## Laab Moo

Spicy minced pork salad with mint served in Iceberg lettuce cups and fresh vegetables 175.-

## Caesar Salad

Heart of romaine lettuce, tossed with slivers of parmesan, garlic croutons, grilled chicken tenderloin, crispy parma ham and slightly drizzled with our famous homemade caesar dressing 195.-

# SOUPS

## Tom Yum Goong

Authentic spicy & sour Thai soup recipe with prawns, lemongrass, shallots, kaffir leaves, galangal and straw mushrooms 185.-

## Tom Kha Gai

Traditional coconut milk soup, chicken, galangal, lemongrass, straw mushrooms, tomatoes with coriander 175.-

## Mushroom Cream Soup

Traditional cream of fresh wild shiitake mushroom soup served with crispy parmesan bread stick 160.-

# NOODLE

## Wonton Noodle Soup

Homemade shrimp wontons, soft egg noodles, chinese bok choy served in a delicious clear broth 190.-

## Phuket Noodle

Phuket traditional style stir-fried egg noodles, canton lettuce, carrot, egg and seafood 175.-

## Rad Naa

Stir-fried flat noodles, kale, carrot, baby corn and prawns served in brown soy sauce 195.-

## SOUL KITCHEN

# SK

## FAMOUS SANDWICH MENU

All our sandwiches and burgers are served with our chunky home-made steak fries, or salad.

## BBQ Chicken Burger

Chicken thigh marinated in homemade BBQ sauce, charcoal bun, capsicum, rocket, tomato, gherkin, fried egg and cheddar cheese served with fries 269.-



## Roasted Beef Sandwich

Roasted beef tenderloin, homemade tomato sauce, romaine cos lettuce, mustard, mayonnaise on whole wheat toast served with steak fries 249.-

## 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 fries 245.-

## Soul Kitchen Gourmet Burger (Best eaten with your fingers)

Prime angus beef patty, iceberg lettuce, roma tomato, grilled onion, dill, pickles inside a slightly toasted sesame bun with your choice of grilled bacon, fried egg or cheddar cheese served with fries 330.-

# PIZZA

## Margherita

Margherita roma tomato sauce and basil topped with freshly grated mozzarella and parmesan cheese 199.-/285.-

## Marinara

Seafood medley sauce topped with freshly grated mozzarella cheese 235.-/329.-

## Salami & Pepperoni

Salami, pepperoni, capsicum and basil, topped with freshly grated mozzarella and parmesan cheese 235.-/329.-

## Kriscome

Smoked salmon, asparagus, capers, anchovy, rocket, tomato sauce, topped with freshly mozzarella cheese 235.-/329.-

## Hawaiian

Ham, pineapple, tomato topped with freshly grated mozzarella cheese 210.-/295.-

## Grilled Vegetable

Zucchini, mushroom, capsicum onion, tomato and black olive topped with freshly grated mozzarella cheese 235.-/325.-

# PASTA

Your Choice of:- Spaghetti, fettuccini, penne, farfalle or fusilli 285.-

Sauce for your selection

tomato arrabbiata, carbonara, beef bolognese, aglio olio or pesto sauce.

## Homemade Ravioli of Prawns

Spinach, ricotta cheese, tomato sauce 285.-

## Linguini Puttanesca

Fresh tomato, anchovies, black olive, capers, parmesan 285.-

## Fresh homemade Lasagna Ala Bolognese

Beef, tomato sauce, layers of fresh pasta with beef, tomatoes cheese 329.-

## Vegetable Lasagna

Zucchini, eggplant, tomato, cheese and tomato sauce 205.-

All prices are subject 10% to service charge and applicable government tax.

# HOT DISHES

## Lamb Cutlets

Roasted new zealand lamb rack with rosemary, sugar peas, baby carrots, garlic mash potatoes and red wine sauce 659.-

## Spring Chicken

Braised half young chicken, baby carrots, tomato, sugar peas, sauteed potatoes and chinese bok choy 325.-



## Mixed Grill For 2

Grilled beef tenderloin, tiger prawns, snapper, chicken thigh, with roasted vegetables, steak fries potatoes, side salad and green pepper sauce 1150.-

## Grilled Salmon

Grilled fresh salmon, garlic mash potato, chinese bok choy, shallots, eringi mushrooms, tomatoes served with chimichurri and lemon 395.-

## Pork Chop

Grilled pork chop with grilled green peas, tomatoes, baby carrots and roasted potatoes, served with rosemary red wine sauce 430.-

## BBQ Pork Spare Rib

Grilled pork spare ribs with homemade BBQ sauce served with roasted potatoes 355.-

## Beef Tenderloin

Australian beef tenderloin 220g with tomatoes, baby carrots, asparagus and a green pepper corn sauce served with a side of potato wedges 695.-

# LOCAL THAI FOOD

## Phuket Pork Belly

Braised pork belly Phuket style in soya sauce, and black pepper served with steamed jasmine rice or organic rice 215.-

## Pla Rad Prik Sam Rod

Deep-fried boneless snapper in a sweet chili garlic sauce served with steamed jasmine rice or organic rice 325.-

## Pla Neung See Iew

Steamed white snapper with fresh ginger, mushrooms, spring onion, sesame oil and soy sauce served with jasmine or organic rice 325.-

## Phuket Pineapple Fried Rice

Wok fried rice with pineapple, cashew nuts, curry powder and raisins with your choice of chicken or prawns served inside a carved out locally sourced pineapple 215.-

## Phad Thai

Thai rice noodles wok-fried with prawns, shallots, fried tofu, sweet turnip pickle, chinese chives and dried shrimp wrapped in a egg net served with lime, crushed peanuts with bean sprouts on the side 205.-

## Kao Soy Gai

Chicken thigh mild red curry in coconut milk served with yellow noodles and condiments 185.-



## Panang Curry Tiger Prawns

Mild curry with coconut milk, ground peanuts, sweet basil, topped with steamed tiger prawns served with steamed jasmine rice or organic rice 295.-

## Thai Green Curry

Green curry with coconut milk, chicken, Thai eggplant and basil served with steamed jasmine rice or organic rice 195.-

## Mussaman Curry

Beef tenderloin massaman curry, with cardamom, clove, star anise, peanuts and tamarind sauce with steamed jasmine rice or organic rice 199.-

## Thai Fried Rice

Your choice of beef, pork, chicken or prawns fried rice with a fried egg on top served with fresh vegetables 190.-

## Stir-fried with Thai Holy Basil

Your choice of beef, pork, chicken or seafood, stir-fried with garlic, chili and Thai holy basil served with steamed rice and a fried egg, can be served mild or hot 190.-

## Goong Ta kray

Deep fried tiger prawns with lemon grass, sweet & sour sauce, cashew nuts and fried shallots served with jasmine rice or organic rice 315.-

## Phad Prik Thai Dam

Seafood sautéed in black pepper sauce with, carrot, capsicums, shitake and onion served with steamed jasmine rice or organic rice 325.-

## Chicken and Cashew Nuts

Stir-fried chicken and cashew nuts, mushroom, onion, dried chili, spring onion, chili paste and served with steamed jasmine rice or organic rice 205.-

## Pla Neung Manow

Steamed sea bass with garlic chili lime sauce and chinese cabbage, bok choy served with steamed jasmine rice or organic rice 325.-



Chefs Recommendation

# INDIAN

## Chicken Samosas or Vegetable

Deep fried golden brown lahori chicken or vegetable samosas served with yoghurt mint sauce and pickled vegetables 105.-

## Cucumber Raita

Traditional Indian side dish, plain yoghurt, shallots, coriander, mint leaves, ground cumin with fresh cucumber slivers 99.-

## Vegetable Biryani / Chicken / Shrimp

Traditional mughlai main course, served with vegetables, spices, curry sauce & yoghurt 225.-

## Chicken Tikka Masala

Chicken tenderloin marinated in masala and natural yoghurt, served with biryani rice, papadum (can be served medium or hot) 235.-

## Vegetable Korma

Mixed vegetables cooked with onion, coriander, herb masala and Indian spices served with popadum and biryani rice 205.-

## Aloo Chaad

Spicy potatoes cooked with Indian spices and coriander 105.-

## Paneer Tikka Masala

Firm tofu marinated in masala and natural yoghurt, served with biryani rice, papadum (can be served medium or hot) 235.-

## Dal Makkani

Soft black lentils with Indian spices, onion, masala and dairy cream served with papadum and biryani rice 205.-

SOUL KITCHEN

# SK

## FROM THE GRILL

Lamb Cutlets	200 gr	690.-
Australian Beef Strip loin	200 gr	590.-
Pork Chop	200 gr	450.-
Chicken Breast	180 gr	350.-
White Snapper	150 gr	450.-
Tiger Prawns	200 gr	490.-
Australian Beef Tenderloin	200 gr	690.-

All grill dishes come with either french fries or mashed potatoes, and either salad or seasonal vegetables.

### And your choice of sauces either:

Green peppercorn sauce, red wine sauce, mushroom sauce, garlic butter, spicy mango and avocado salsa.

# DESSERT

## Thai Assorted Desserts

Variety of Thai local desserts 199.-

## Homemade Classic Tiramisu

Served with vanilla ice cream and raspberry sauce 220.-

## Cheese Cake

Served with vanilla ice cream and raspberry sauce 225.-

## Chocolate fondant

Lava cake served with chocolate sauce 225.-

## Ice Cream Scoop

Please ask for today's ice cream selection 80.-

## Assorted Fresh Fruits in Season

Served with natural yoghurt 195.-

## Panna Cotta

Served with mango compote and lemon grass candy 230.-

## Mango Sticky Rice

Thai mango with Soul Kitchens sticky rice and coconut sauce 185.-