

# Soi 60

## Small Plates

- CORN CAKES** bacon chilli jam (6) VOA 8
- FRESH SPRING ROLLS** northern Thai pork sausage, Thai herbs,  
peanut hoisin sauce (6) VOA, GFA 11
- CRAB BETEL LEAVES** picked crab, coconut milk,  
peanuts (4) VOA, GF 14
- SALMON TARTARE** lime, chilli, herbs, cucumber, prawn  
crackers GFA 14
- SALT+PEPPER SQUID** dried chilli, lime leaves, Sichuan  
pepper,  
lime GF 11
- CRISPY PRAWNS** spicy pomelo and cashew nut salad (4) 12
- FRIED CHICKEN** tamarind glaze, herbs, pickles, chilli mayo 10
- CHICKEN LARB** spicy minced chicken, pickles, lettuce GF 12
- DUCK PANCAKE** lychees, Thai herbs, black vinegar reduction  
GF 12
- BBQ BEEF SALAD** Black Angus grass-fed, green mango,  
Thai herbs GF 12

## Larger Plates

- STEAMED WHOLE SNAPPER** (500g) ginger, chilli,  
lime (15-20 mins) GF 34
- BBQ PORK RIBS** half rack baby back ribs, green sauce 24
- IBERICO PORK** (120g) slow cooked, Thai spiced crust, pickle  
ginger  
& young garlic salad 24
- CRISPY SEABASS** whole fish, 3 flavour sauce, pineapple  
and capsicum 34
- THAI BURGER** beef patty, spicy tomato compote, tamarind  
mayonnaise, onion, pickled cabbage & green chilli, sweet potato fries.  
Thai BBQ sauce 21
- FRUIT & HERB SALAD** cabbage, pomelo, turnip, tomato,

## Sides

- GREEN PAPAYA SALAD** tomato, peanuts, chilli VOA, GF 8
- GREEN MANGO SALAD** shallot, tomato, peanut VOA, GF 8
- TOFU ASIAN GREENS** ginger, oyster sauce, fried shallots  
VOA, GFA 8
- MIXED VEGETABLES** baby corn, asparagus, snowpeas, salt,  
pepper, garlic V, GF 9
- CRAB FRIED RICE** picked crab, egg GFA 10
- STEAMED JASMINE RICE** 3.50 per portion

## Stir fries

- TOFU PAD THAI** rice noodles,  
firm tofu, peanuts, chilli V, GFA  
regular 16 small 10/
- PRAWN PAD THAI** rice noodles, fresh prawns,  
dried shrimps, peanuts, chilli GFA  
regular 20 small 12/
- GLASS NOODLES** scallops, prawns, squid,  
chili, lime leaf, GF  
regular 22 small 13/
- CARAMELISED PORK BELLY**

## TASTING MENU 38++ per person

(For the enjoyment of the entire table)

Fresh Spring Rolls | Crab Betel Leaves | Chicken Larb  
Prawn Pad Thai | Iberico Pork | Beef Panaeng | Papaya Salad  
Banana Cheesecake | Black Sticky Rice

## Curries

- GREEN TOFU** salt and pepper silken tofu,  
vegetables V, GF  
10/regular 16 small
- SOUR ORANGE SEAFOOD**  
snapper, prawns, omelette, papaya, baby spinach GF  
22 small 13/regular
- GREEN CHICKEN** chargrilled chicken,  
bamboo shoots, baby eggplant GF  
regular 19 small 11/
- BEEF PANAENG**  
Black Angus, coconut, peanuts, chilli, peppers GF  
small 11/

## Desserts 9

- BLACK STICKY RICE** mango mousse, fresh mango, salted  
coconut  
cream GF
- COCONUT PANNA COTTA** salted palm sugar caramel,  
lemongrass sorbet GF
- BANANA CHEESECAKE** chocolate ice cream V
- GRILLED PINEAPPLE** rum raisin ice cream, ginger cookies,  
berry sauce V
- ICE CREAM/SORBET** (2 scoops) coconut, mango, chocolate,  
vanilla / pineapple, lychee, lemongrass V

## DESSERT PLATTER 16

## House Cocktails 15

**PASSIONFRUIT SMASH** CITRUS INFUSED VODKA,  
passionfruit, fresh lychee, lemon

**LEMONGRASS MOJITO** RUM, fresh lime, lemongrass, mint

**THE COCONUT** CHALONG BAY RUM, lemongrass, fresh  
coconut water, coconut cream, served in a fresh coconut

**FROZEN DAIQUIRI** RUM, flavour of the week

**HUGO** BRUT, mint, elderflower

**PHUKET CALLING** CHALONG BAY RUM, fresh watermelon,  
passionfruit, mint

**SIAM GIN FIZZ** GIN, lemongrass, fresh lemon, egg white, bitters,  
soda

**BANGKOK SLING** GIN, triple sec, fresh pineapple, ginger,  
cherry liquor

**PIMM'S PUNCH** PIMMS, mixed fruit, mint, lemonade,  
ginger ale (jug 50)

**SPICED SOUR** BOURBON, Thai syrup, fresh lemon, egg white,  
bitters

**SOI SANGRIA** ROSÉ, PIMMS, mixed fruits

## Wines by the Glass

### SPARKLING

NV Codorniu Brut, Cava, Spain 13

### ROSÉ

2013 Marques De Riscal Rosé, Rioja, Spain 14

### WHITE

2015 Marble Cake Chardonnay, SE Australia 13

2014 Hole in the Water Sauv Blanc, Marlborough, NZ 14

2014 Kris Pinot Grigio, Delle Venezie, Italy 13

### RED

2013 Manon Tempranillo, la Mancha, Spain 13

2014 Shiraz Tanguero, Mendoza, Argentina 13

2012 Karri Oak Cab Merlot, Western Australia 13

## Beers & Ciders

### DRAUGHT

Singha Lager, Thailand 10

### BOTTLE (330ml)

Tiger Lager, Singapore 12

Leo, Thailand 10

Asahi, Japan 12

Rochdale Apple Cider, New Zealand 12

### TEA by Jing Tea 6

Gunpowder Supreme Green Tea

Assam Breakfast

Peppermint

Whole chamomile

Lemongrass and ginger

### COFFEE by Sarnies 5

Espresso, Long black, Macchiato

Flat white, Cappuccino, Cafe latte

### ICED TEAS & HOUSE MADE SODAS

Thai iced tea 7

Thai Green Tea 7

Thai iced coffee 7

Cucumber and lime w. lemongrass ginger tea 7

Passionfruit fizz 7

Thai lemonade 7

Peach and mint iced tea 7

### FRESHLY SQUEEZED FRUIT JUICES

Orange / Apple / Pineapple / Lime / Watermelon / Whole fresh coconut 8

### SOFT DRINKS

Coke / Sprite / Diet Coke / Ginger Ale / Soda /Tonic /Ginger Beer 6

### MINERAL WATER

Still / Sparkling (750ml) 9

## White Wine

RIESLING Fritz Haag, Mosel, Germany 2012 95

SAUVIGNON BLANC Hole in the Water, Marlborough, NZ 2014 69

UGNI BL/COL Domaine Du Tariquet, Cotes de Gascogne, Fr 2013 81

PINOT GRIGIO Kris, Delle Venezie, Italy 2014 69

CHENIN BLANC Winery of Good Hope, Stellenbosch, Za 2014 72

VIOGNIER Yalumba, Barossa Valley, Australia 2014 70

WHITE VATERIAL Esporao Alandra, Alentejo, Portugal 2012 60

CHARDONNAY Marble Cake. SE Australia 2015 65

CHARDONNAY Vasse Felix, Margaret River, Australia 2014 98

## Rosé

ROSÉ Marques de Riscal Reserva, Rioja, 2014 74

## Sparkling Wine

CAVA BRUT Codorniu, Cava, Spain NV 69

## Red Wine

PINOT NOIR Fournier Le Grand Caillou, Burgundy, France 2013 77

TEMPRANILLO Manon, La Mancha, Spain 2014 65

CABERNET MERLOT Karri Oak, Western Australia 2014 65

SHIRAZ Tanguero, Mendoza, Argentina 2014 65

SANGIOVESE/SHIRAZ Le Mastrelle, Tuscany, Italy 2012 81

MALBEC Kaiken, Mendoza, Argentina 2014 84