

Soul Food serves up a delicious selection of Southern, home-cooked Thai cuisine in a cozy, relaxed setting of intricate architectural detail and undisturbed, panoramic ocean views.

Our menu fuses home-cooked comfort food with Thai specialties of soups ('Tom'), stir fry's ('Phad'), fried dishes ('Thod'), curries ('Gaeng') and dips ('Nam Prik') - all of which range from being mildly flavored to Southern Spicy.

Soul Food uses wholesome fresh ingredients, many of which are sourced from H.M. The King's Royal Project, in the organic farms of Northern Thailand.

Our Chef's flavors create a dining experience with authentic Thai soul. Soul Food's recipes have been handed down from our friends and family for generations.

Our dishes are meant for sharing and sampling, enjoy a meal the Thai way with friends and family.

Whether you bring your family in for quality time together, or gather with your friends for a hearty meal, our Soul Food will not disappoint.

So sit back, relax and enjoy Soul Food!











Snack & Appetizer

238
238
258
388
398
388
rot
258
388



Dessert

45	ข้าวเม่าทอดไส้มะพร้าวกวน	300
	Khao Mao Thod Sai Ma-praow Guan Crispy Khao Mao (shredded rice grain) & caramel coconut with warm milk	
46	ชีสเค้กขนุนสไตล์บาบ้า	300
	Baba Style Cheese Cake Ka-noon Jackfruit cheese cake with black sticky rice	
47	กล้วยบวชชื่	240
	Kjuay Buad Chee Banana with butterfly pea coconut cream	
48	ทับทีมกรอบ	240
	Tub Tim Krob Water chestnut & jackfruit in sugar syrup served with coconut ice cream	
49	ข้าวเหนียวมะม่วง	300
	Khao Niew Ma-muang Mango with sticky rice	
50	ผลไม้ตามฤดูกาล	260
	Seasonal fresh fruits	
51	ไอติม	160
	f-tim Ka-ra-maje Homemade Thai caramel ice cream	
	I-tim Ka-fe Homemade Thai coffee ice cream	
	f-tim Cha-yen Homemade Thai milky tea ice cream	
	I-tim Ka-ti Homemade coconut ice cream	



	Thai Cuisine	
25		
35	ปูผัดมะนาว 📞	488
	Poo Phad Manao	
	Stir-fried Andaman crab meat with lime sauce	
36	ปูผัดผงกะหรื	488
	Poo Phad Pong Karee	
	Stir-fried Andaman crab meat with curry powder	
37	ผัดฉ่าปลาหมึก 👀	398
	Phad Cha Pla Meuk	
	Stir-fried squid with Thai herbs & spices served on a hotplate	
	{<\}3(\)\$(\)\${\}\{\}\\$(\)\$(\)\$\{\}\\$(\)\$(\)\$\{\}\\$(\)\$(\)\$\}	
38	หมูฮ้อง	398
	Moo Hong	
	Phuket style braised pork belly in a sweet & salty soy sauce	
39	ไข่เจียวป	288
	Khai Jiew Poo	
	Andaman crab meat omelet	
40	เป็ดผัดผักสิสหาย	288
40	COMMUNITATIO	200
	Ped Phad Phak See Sa-hai	
	Roast duck & steamed veggies topped with Chinese gravy	
41	ผัดผักบุ้งไฟแดง 👀	238
	Phad Pak Boong Fai Dang (V)	
	Stir-fried morning glory with chili & soy sauce	
10	ผลผกเหมียง	700
42	พทพาเทมยง	258
	Phad Phak Miang	
	Stir-fried local Miang leaves with minced shrimp in soy sauce	
43	ผัดผักรวมมิตร	258
	Phad Phak Ruam-mit	
	Stir-fried tomato, kale, snowpea, broccoli, cauliflower & shitake	
5	2 2 (12 1 1 N 1 1 W	1
44	ข้าวผัดปู / กุ้ง / หมู / ไก่ / เนื้อ	418
	Khao Phad; Poo / Ghoong / Moo / Kai / Neur	
	Fried rice with Andaman crab meat / shrimp / pork / chicken / Australia	an beef



Salad

9	หมมะนาว 🍑 🕻 📞	398
	Moo Manao Grilled pork with a spicy lime chili dressing	
10	ยำมะม่วง 🌜	238
	Yam Mamuang (V) Spicy green mango salad with a local "yam" citrus dressing	
11	ยำวุ้นเส้นทะเลกับหมูสับ 📞	378
	Yam Woonsen Talay & Moo Sub Glass noodle salad with squid, shrimp, minced pork, shallot, chili with a local "yam" citrus dressing	
12	ยำเช็ดกรอบ 🕻	358
	Yam Ped Krob Crispy duck. Thai local herbs, cashew nuts & chili with a Thai coconut-chili dressing	
13	ยำเนื้อย่าง 📞	378
	Yam Neur Yang Grilled Australian beef salad with a mixed veggies & a local "yam" citrus dressing	
14	ส้มตำปลาแซลมอนย่าง 🕻	378
	Som Tam Pja Sajmon Yang Shredded green papaya with a grilled salmon fillet	



	Soup	
16	ต้มจัดเห็ด	238
	Tom, Jued Hed (V)	
	Clear Soup with a mushroom trio & local veggies	
(24	ต้มจืดเกียมฉ่ายกระดกหมอ่อน	3(3/4)
17	ตมจดเกยมฉายกระดกหมออน ๆ ๆ	258
	Tom Jued Kiam Chai Kradook Moo	
	Clear Chinese soup with pickled cabbage & pork ribs	
18	ต้มส้มปลากระบอก	398
10		
	Tom Som Pla Kra-bok	
	Phuket style clear mullet fish soup with lemongrass, kaffir lime leaves, shallot & dried garcinia	
10	ต้มข่าไก่	248
19		240
	Tom Kha Kai	
	Chicken & local herbs in a coconut milk soup	
20	ต้มยำกุ้งลายเสือ 体	558
	Tom Vern Channel of Sour	
	Tom Yam Ghoong Lai Seur Spicy coconut milk soup with tiger prawns, local herbs & lime	
	Dip	
21	น้ำพริกกุ้งเสียบ 👀	298
	Naam Prik Ghoong Siab	
	Phuket style shrimp paste with dried shrimp, chili, garlic, fish sauce,	
	sugar & lime juice	
22	น้ำพริกกังสุด	298
Ž.		250 250 250 250 250
	Naam Prik Ghoong Sod Phykot style shrimp pasts with fresh mineed shrimp, shill, garlie, fish say	100
	Phuket style shrimp paste with fresh minced shrimp, chili, garlic, fish sau sugar & lime juice	ice,
7.3		
23	น้าพริกหนุ่ม 🕔	238
	Naam Prik Noom	
	Northern style roasted bird chili paste with garlic, salt &	
	served with crispy pork skin	

Served with assorted fresh & boiled vegetables

All prices are subject to 7% tax and 10% service charge



Curry & Main

志上	คัวกลังหมู 🔾 🕻 🕻	
25	ควกลงหม	368
	Kua Kling Moo Stir-fried pork in red curry paste	
26	แพนงแกะย่าง 👀	1088
	Paneng Kae Yang Grilled New Zealand lamb chops with a paneang sauce	
27	แกงมัสมันเนื้อ 🕻	398
	Gaeng Massaman Neur Australian beef massaman curry with peanuts	
28	แกงค์วหมูสับปะรด 峰	368
	Gaeng Kua Moo Supparod Red Curry with pork & pineapple	
29	แกงเขียวหวานปลาเก๋า 🕔	858
	Gaeng Kiew Waan Pla Gao Deep fried grouper with a green curry sauce	
30	แกงส้มปลากระบอก 🍋 🗀	468
	Gaeng Som Pla-krabok Orange curry with mullet fish, lotus root & mixed veggies	
31	แกงปู	468
	Gaeng Poo Andaman crab meat in yellow curry	
32	ปลาเก๋านึ่งชื่อว	858
	Pfa Gao Neung Se-ew Steamed grouper with soy sauce & green onions	
33	ปลาเก๋านึ่งมะนาว 体	858
	Pʃa Neung Ma-nao Steamed grouper with a lime-chili-garlic sauce	
34	ปลาสำลีทอดยำมะม่วง 📞	858
	Pla Sum Ree Thod & Yam Mamuang Deep fried king fish served with a spicy green mango salad	