

S O M  
B A R



# S O M B A R

## SIP LOCAL. STAY SOCIAL.

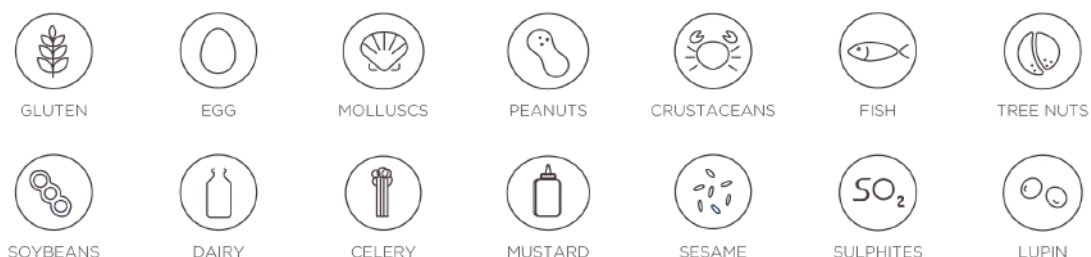
SOM BAR is a contemporary social bar inspired by the vibrant flavours, ingredients, and spirit of Thailand. The concept celebrates locally crafted beverages, Thai-inspired cocktails, and a welcoming atmosphere where guests can gather, connect, and unwind.

Blending modern design with coastal charm, SOM BAR offers a relaxed yet stylish setting for sunset drinks, casual meet-ups, and memorable evenings. Rooted in local culture and community, it invites guests to discover authentic tastes while enjoying meaningful social moments.

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สำหรับท่านที่มีประวัติแพ้อาหาร ข้อยำกีดด้านอาหาร หรือข้อห้ามทางศาสนา กรุณาแจ้งพนักงานของเราเพื่อขอข้อมูลเพิ่มเติมเกี่ยวกับส่วนประกอบของอาหาร  
Before placing your order, please inform our team of any food allergies, food intolerances, dietary restrictions, or religious requirements.

Dishes highlighted below may contain the following allergens:



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ราคาทั้งหมดเป็นสกุลเงินบาทไทย โดยยังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%  
All Prices are in Thai Baht and subject to 10% service charge 7% government tax

# Fresh Bowls & Bites



# FRESH BOWLS & BITES

## TUNA POKE BOWL | ทูน่าโปเกโบลวล์ 280



Fresh tuna served with crisp vegetables, seaweed, and a light soy-sesame dressing, accompanied by brown rice on the side.

## SESAME SEARED TUNA SALAD | สลัดทูน่าย่างเคลือบงา 280



Seared tuna coated with sesame seeds, served with fresh salad and roasted sesame dressing.

## CAESAR SALAD | ซีซาร์สลัด 180



• **CHICKEN | ซีซาร์สลัดไก่**  220

• **PRAWN | ซีซาร์สลัดกุ้ง**  240

Crisp romaine lettuce tossed with parmesan, croutons, and classic Caesar dressing.

## AVOCADO MASH ON TOAST | อะโวกาโดบดเสิร์ฟบนโทสต์ 260



Creamy avocado mash layered on toasted bread and finished with fresh seasoning.

## CLUB SANDWICH | คลับแซนด์วิช 260



A classic triple-layer sandwich with chicken, bacon, egg, lettuce, tomato, and mayonnaise.

## CHICKEN AVOCADO WRAP | แร็ปไก่อะโวกาโด 260



Soft tortilla wrap filled with seasoned chicken, avocado, fresh greens, and creamy dressing.

## CHICKEN SATAY | สะเต๊ะไก่ 180



Tender marinated chicken skewers grilled to perfection, served with rich peanut sauce and refreshing cucumber relish.



**PUMPKIN SOUP 180**

ซูปฟักทอง



*Velvety pumpkin soup with a naturally sweet flavor and a smooth, comforting finish.*

**MUSHROOM SOUP 180**

ซูปเห็ด



*Creamy mushroom soup slow-cooked for a rich earthy flavor and silky texture.*

**SEAFOOD MARINARA PIZZA 360**

พิซซ่าซีฟู้ดมารินารา



*Crispy pizza topped with tomato sauce, mozzarella, and mixed seafood.*

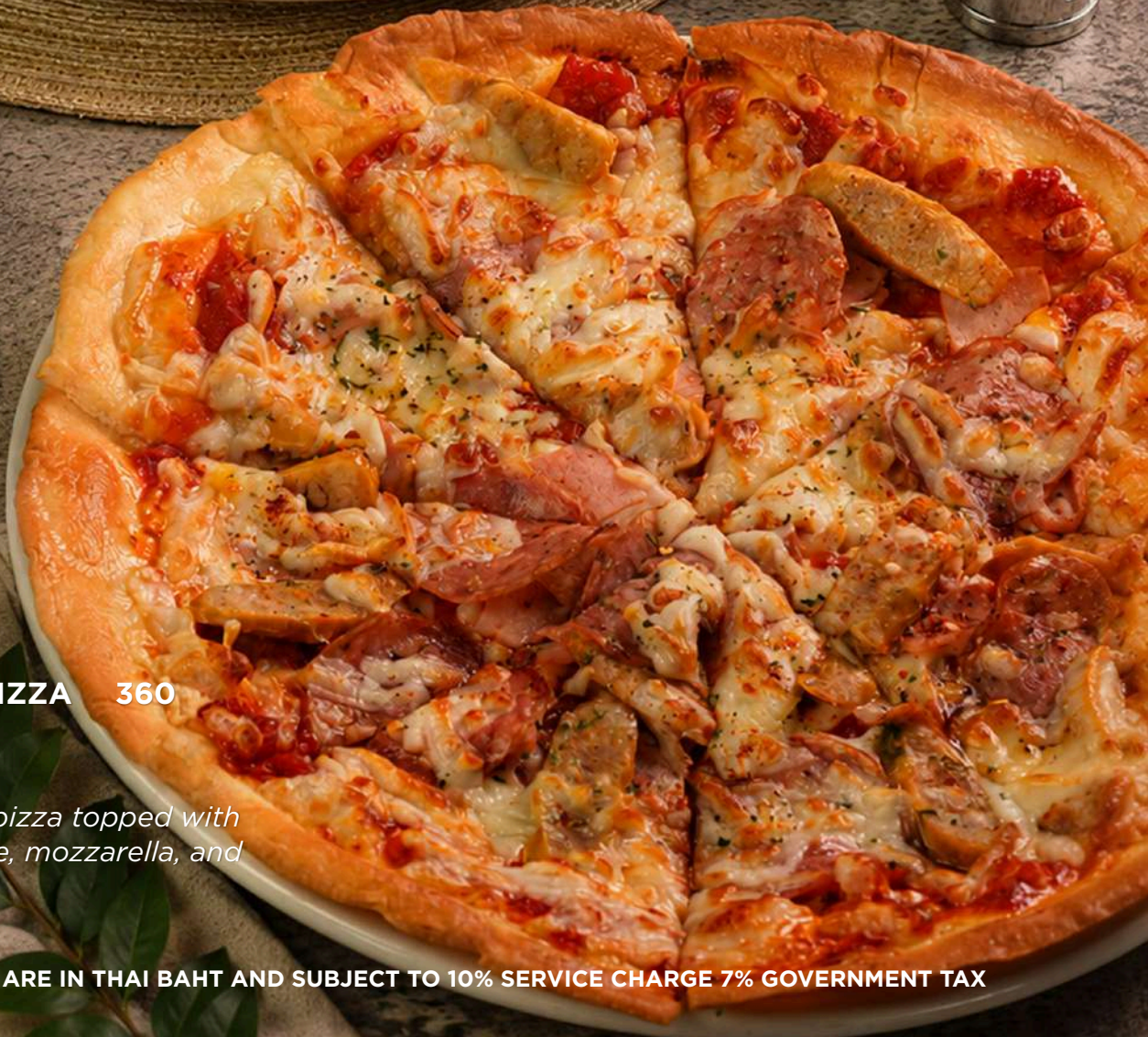


**DIAVOLA PIZZA 360**

พิซซ่าเดี่ยโวล่า



*Italian-style pizza topped with tomato sauce, mozzarella, and spicy salami.*



# SLICE & BUN

## CAPRICCIOSA PIZZA | พิซซ่าคาปริซโซซ่า

360



*Traditional pizza with tomato sauce, mozzarella, ham, mushrooms, artichokes and olives.*

## HAWAIIAN PIZZA | พิซซ่าฮาวายเอี้ยน

280



*Golden baked pizza topped with ham, pineapple, tomato sauce, and mozzarella.*

## MARGHERITA PIZZA | พิซซ่ามารีทต้า

220



*A simple and classic pizza with tomato sauce, mozzarella, and fresh basil.*



## SIGNATURE TRUFFLE BEEF BURGER

360

### ชิกเนเจอร์เบอร์เกอร์เนื้อทรัฟเฟิลมาโย



*Juicy beef patty layered with cheese, crisp lettuce, tomato, onion and pickles, finished with creamy truffle mayo and served with crispy french fries.*



## TWIRL & TASTE

**SPAGHETTI AGLIO E OLIO WITH SEAFOOD** 320

สปาเกตต้อาไลโอ โอลิโอ ชิฟูต



*Classic spaghetti tossed in extra virgin olive oil, garlic, and chili, finished with fresh seafood and a touch of parsley for a light yet flavorful dish.*

**SPAGHETTI CARBONARA WITH ONSEN EGG** 280

สปาเกตตีกาโบนาร์ราไซออนเซ็น



*Spaghetti tossed in a creamy carbonara sauce with bacon, parmesan cheese and onsen egg.*

**SPAGHETTI CAPONATA** 260

สปาเกตตีกาโปนาตา



*Spaghetti served with a hearty Sicilian-style vegetable caponata sauce.*



*Chef's Specials*

# CHEF SPECIALS

**GRILLED SALMON (200G) 480**

สเต็กปลาแซลมอน 200 กรัม



*Perfectly grilled salmon fillet served tender and juicy with a clean, delicate flavor, accompanied by grilled vegetables and your choice of sauce and potato.*

**PORK CHOP (250G) 440**

พอร์คชอป 250 กรัม



*Juicy grilled pork chop cooked to order, served with grilled vegetables and your choice of sauce and potato for a hearty and satisfying dish.*

**CHICKEN BREAST (250G) 380**

สเต็กอกไก่ 250 กรัม



*Tender grilled chicken breast with a light savory flavor, served with grilled vegetables and your choice of sauce and potato.*

**AUSTRALIAN GRAIN-FED STRIPLOIN (250G) 690**

เนื้อสันนอก ออสเตรเลีย เกรนเฟด 250 กรัม



*Premium Australian grain-fed striploin grilled to your preferred doneness, served with grilled vegetables and your choice of sauce and potato in a classic steakhouse style.*

## CHOICE OF SAUCE

Green Peppercorn Sauce | ซอสพริกไทยเขียว  

Red Wine Jus | ซอสเรดไวน์จู้ส์   

Wild Mushroom Sauce | ซอสเห็ดป่า 

Thai Tamarind Glaze | ซอสมะขามสไตส์ไทย   

Creamy Dill Sauce / ซอสครีมดีลล์ 

Chimichurri | ซอสซิมิซูรี

## CHOICE OF POTATO

Potato Wedges | มันฝรั่งเวดจ์ 

French Fries | เฟรนช์ฟรายส์ 

Curly Fries | มันฝรั่งเกลียวทอด 

Mashed Potatoes | มันบด 

# Signature Selections



# SIGNATURE SELECTIONS

## GAENG POO BAI CHA PLU | แกงปูใบชะพลู 390



*Southern-style crab curry with fresh betel leaves from our organic garden, simmered in a rich and aromatic coconut curry sauce, delivering a perfect balance of creamy texture, fragrant herbs, and authentic southern Thai flavours.*

## TOM YUM GOONG MAE NAM | ต้มยำกุ้งแม่น้ำ 280



*A vibrant Thai hot and sour soup with succulent river prawns, fragrant lemongrass, galangal, and fresh herbs, delicately simmered for a perfect balance of zesty, aromatic, and comforting flavours.*

## MOO HONG | หมูฮ้อง 280



*Tender pork belly slowly braised in a rich sweet and savoury sauce, infused with the bold warmth and aromatic spices of southern Thai cuisine for a deeply comforting and flavourful dish.*

## SOM TUM & GAI YANG WITH STICKY RICE 240

### ส้มตำไก่ย่างเสิร์ฟพร้อมข้าวเหนียว



*A beloved Thai classic featuring spicy green papaya salad served with juicy grilled chicken and sticky rice, perfectly balancing smoky, tangy, spicy, and savoury flavours in every bite.*

## SALT-FRIED PORK NECK | คอหมูทอดเกลือ 240



*Succulent pork neck seasoned with salt and traditional spices, then fried until perfectly golden and crisp, delivering rich flavour and an irresistibly savoury bite.*

## TURMERIC FRIED MACKEREL | ปลาทอดขมิ้น 220



*Fresh mackerel delicately marinated with aromatic turmeric and traditional spices, then fried until beautifully golden, crisp, and irresistibly fragrant with rich southern Thai flavours.*



## THAI FAVOURITES

### RAD NA (CRISPY FLAT RICE NOODLES) | ราดหน้า



*A comforting Thai noodle dish featuring crispy flat rice noodles topped with Chinese kale and served in a rich, silky savoury gravy.*

- **PORK** | หมู 180
- **CHICKEN** | ไก่ 180
- **PRAWNS** | กุ้ง 240
- **BEEF** | เนื้อ 260

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE 7% GOVERNMENT TAX

## PAD THAI | ผัดไทย



Thailand's beloved stir-fried rice noodle dish, wok-tossed in a rich tamarind sauce with egg, bean sprouts, chives, and shrimp, delivering a harmonious balance of sweet, tangy, and savoury flavours.

- EGG | ไข่ 180
- CHICKEN | ไก่ 220
- PRAWNS | กุ้ง 240



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# THAI FAVOURITES

## PAD KRAPOW | ผัดกระเพรา



A popular Thai stir-fried dish infused with the bold aroma of holy basil, garlic, and chilli, served with steamed rice and topped with a crispy fried egg for a rich and satisfying flavour.

- PORK | หมู 180
- CHICKEN | ไก่ 180
- BEEF | เนื้อ 220
- PRAWNS | กุ้ง 240

## GREEN CURRY | แกงเขียวหวาน



A traditional Thai curry simmered in rich coconut milk with fragrant Thai basil, delivering a perfect balance of creamy texture, aromatic herbs, and gentle spice.

- PORK | หมู 220
- CHICKEN | ไก่ 220
- BEEF | เนื้อ 260

## PANANG CURRY | | แกงพะแนง



A rich and creamy Thai curry infused with coconut milk, fragrant kaffir lime leaves, and traditional Thai spices, offering a smooth, mildly spicy, and deeply aromatic flavour.

- PORK | หมู 220
- CHICKEN | ไก่ 220
- BEEF | เนื้อ 260

## TOM KHA GAI | ต้มข่าไก่



A comforting Thai coconut soup with tender chicken, fragrant galangal, lemongrass, and kaffir lime leaves, delicately balanced with creamy, citrusy, and aromatic flavours.

220

# Tropical Sweets



# TROPICAL SWEETS

**KHAO NIEW MAMUANG (MANGO STICKY RICE)** 220

ข้าวเหนียวมะม่วง



*Thailand's iconic mango sticky rice with sweet golden mango, fragrant coconut sticky rice and silky coconut cream.*

**SAKOO TON | สาคูตัน** 120



*A comforting Thai coconut dessert with tender sago pearls, sweet corn and young coconut, finished with creamy coconut ice cream.*

**HOMEMADE BROWNIE | โฮมเมด บราวน์** 180



*Warm, rich chocolate brownie with deep cocoa flavour and a perfectly fudgy centre.*

**TIRAMISU | ทิรามิสุ** 220



*Classic Italian indulgence layered with espresso-soaked sponge and smooth mascarpone cream.*

**FRESH FRUITS PLATTER | ผลไม้รวม** 120

*Refreshing selection of seasonal tropical fruits, freshly sliced and beautifully presented.*





*Signature Creations*

# SIGNATURE CREATIONS

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<b>SPICED AGAVE</b>	<b>349</b>
<i>Infused tequila, bell pepper, cointreau, lime</i>	
<b>SOUTHERN SAVAGE</b>	<b>349</b>
<i>Tequila, southern comfort, ginger, honey, lime</i>	
<b>ROSÉ VIVE</b>	<b>349</b>
<i>Thai spirit, triple sec, lychee, pomegranate, lime</i>	

# TIMELESS COCKTAILS

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<b>MOJITO</b>	<b>249</b>
<i>White rum, fresh lime, mint leaves, sugar, soda</i>	
<b>MARGARITA</b>	<b>249</b>
<i>Tequila, triple sec, lime</i>	
<b>PIÑA COLADA</b>	<b>249</b>
<i>White rum, malibu, pineapple juice, coconut cream</i>	
<b>DRY MARTINI</b>	<b>249</b>
<i>Gin, dry vermouth</i>	
<b>COSMOPOLITAN</b>	<b>249</b>
<i>Vodka, triple sec, cranberry juice</i>	
<b>NEGRONI</b>	<b>289</b>
<i>Gin, campari, martini rosso</i>	
<b>WHISKEY SOUR</b>	<b>289</b>
<i>Whiskey, triple sec, lime juice</i>	
<b>SINGAPORE SLING</b>	<b>289</b>
<i>Gin, Bénédictine D.O.M, cherry liqueur, grenadine, soda</i>	
<b>LONG ISLAND ICED TEA</b>	<b>289</b>
<i>Vodka, gin, rum, tequila, triple sec, cola</i>	

# BEER

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SINGHA 330 ML	159
CHANG 320 ML	159
HEINEKEN 330 ML	189
ASAHI 330 ML	189
CORONA EXTRA 330 ML	289

# SPIRITS

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GLASS

WHISKY	JOHNNIE WALKER RED LABEL	249
	JOHNNIE WALKER BLACK LABEL	249
IRISH WHISKEY	JAMESON	249
BOURBON	JACK DANIEL'S	289
COGNAC	RÉMY MARTIN VSOP	559
	HENNESSY VSOP	559
GIN	GORDON'S DRY GIN	249
	BOMBAY SAPPHIRE	249
	TANQUERAY	289
RUM	CAPTAIN MORGAN DARK RUM	249
	HAVANA CLUB	289
VODKA	GREY GOOSE	559
	ABSOLUT	249
	SMIRNOFF	249
TEQUILA	SIERRA SILVER	289
THAI SPIRITS	PHRAYA RUM ELEMENTS	289
	MEKHONG	249

<b>SPARKLING WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>
<b>PROSECCO BRUT, VILLA CORNARO</b> <i>Veneto, Italy</i>	-	<b>2,100</b>
<b>DOMAINE COLD RIVER SPARKLING BRUT</b> <i>Australia</i>	-	<b>1,450</b>

## **WHITE WINE**

<b>BIRCHGROVE BIRD'S BLOCK CUVÉE ELEGANT WHITE</b> <i>Veneto, Italy</i>	<b>349</b>	<b>1,300</b>
<b>GREAT FIVE SAUVIGNON BLANC</b> <i>South Africa</i>	<b>349</b>	<b>1,550</b>
<b>G7 CHARDONNAY</b> <i>Loncomilla Valley, Chile</i>	<b>389</b>	<b>1,850</b>
<b>MONSOON VALLEY COLOMBARD, PREMIUM RANGE</b> <i>Hua Hin, Thailand</i>	-	<b>2,100</b>

## **RED WINE**

<b>BIRCHGROVE BIRD'S BLOCK CUVÉE INSPIRING RED</b> <i>Australia</i>	<b>349</b>	<b>1,300</b>
<b>GREAT FIVE CABERNET SAUVIGNON</b> <i>South Africa</i>	<b>349</b>	<b>1,550</b>
<b>G7 MERLOT</b> <i>Loncomilla Valley, Chile</i>	<b>389</b>	<b>1,850</b>
<b>MONSOON VALLEY SHIRAZ SPECIAL RESERVE, PREMIUM RANGE</b> <i>Hua Hin, Thailand</i>	-	<b>2,100</b>
<b>CHÂTEAU MOULIN DES RICHARDS, CÔTES DE BOURG AOC</b> <i>Bordeaux, France</i>	-	<b>2,300</b>

## **DESSERT WINE**

<b>MONSOON VALLEY CHENIN BLANC LATE HARVEST</b> <i>Veneto, Italy</i>	-	<b>1,950</b>
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A photograph of three different mocktails arranged on a rustic wooden surface. The central drink is a vibrant green cocktail in a wine glass, garnished with a pineapple slice and a green leaf. To its left is a purple-hued drink in a tall, textured glass, garnished with a rosemary sprig and a purple flower. To its right is a yellow drink in a tall glass, garnished with a lemon slice and a mint leaf. The scene is decorated with various fresh ingredients like pineapple, mint, and passion fruit, along with scattered ice cubes. The background is filled with lush green foliage, and the lighting is warm and natural, creating a tropical and refreshing atmosphere.

*Crafted Mocktails*

## CRAFTED MOCKTAILS

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<b>BLUE HOPPER</b>	179
<i>Blue raspberry, lime, pineapple</i>	
<b>SAKU-SAKU</b>	179
<i>Butterfly pea, lychee, lime, sprite</i>	
<b>PASSION AWAKE</b>	179
<i>Passion fruit, mango, lime, mint</i>	

## VITALITY BOOSTERS

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<b>GLOWING SKIN</b>	179
<i>Pineapple, lime, mint, watercress, broccoli</i>	
<b>REFRESH ENERGY</b>	179
<i>Banana, green apple, orange, yoghurt</i>	
<b>CHARMING BOOSTER</b>	179
<i>Beetroot, carrot, orange, ginger, lime</i>	
<b>VITAMIN C</b>	179
<i>Carrot, red apple, orange, celery</i>	



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# ARTISAN COFFEE & TEA

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<b>HOT   ESPRESSO / AMERICANO</b>	<b>99</b>
<b>CAPPUCCINO / CAFFÈ LATTE</b>	<b>119</b>
<b>ICED   AMERICANO / CAPPUCCINO / CAFFÈ LATTE</b>	<b>119</b>
<b>TEA</b>	<b>99</b>
• EARL GREY TEA	
• ENGLISH BREAKFAST TEA	
• JASMINE GREEN TEA	
• PURE PEPPERMINT TEA	
• CHAMOMILE LAVENDER	

# JUICES

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<b>ORANGE JUICE / PINEAPPLE</b>	<b>119</b>
<b>FRESH COCONUT</b>	<b>149</b>

# WATER

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<b>GOOD WATER (330 ML)</b>	<b>59</b>
<b>PERRIER SPARKLING MINERAL WATER</b>	<b>149</b>

# SOFT DRINKS

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<b>COKE, COKE ZERO, SPRITE, FANTA ORANGE, GINGER ALE, TONIC WATER, SODA WATER</b>	<b>89</b>
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