











NOVOTEL
PHUKET KAMALA BEACH

SoulKitchen

**ME
NU**

APPETIZER AND SALAD (THAI & ASIAN)

Chicken Satay Chargrilled chicken skewers marinated in coconut milk, turmeric and Thai herbs Served with cucumber relish and Thai peanut sauce	  	210
Deep - Fried Vegetables Spring Roll Served with sweet plum sauce	  	180
Fresh Spring Roll With Poached Prawn Fresh garden vegetables and poached prawn wrapped with rice spring roll served with spicy tamarind sauce	 	230
Som Tum Poo Nim Traditional Thai papaya salad served with deep fried soft shell crab	 	230





THAI SOUP & CURRIES

Tom Yum Traditional Thai spicy and sour soup with galangal, kaffir leaves, lemongrass, tomato, mushrooms, chili paste and shallot Your choice of : Prawn, Seafood or Chicken	  	250
Tom Kha Traditional coconut milk soup with galangal, kaffir leaves, lemongrass, tomato, straw mushrooms, shallot and coriander Your choice of : Prawn, Seafood or Chicken	   	250
Green Curry with Chicken Green curry paste with skinless chicken, sweet basil, kaffir lime leaves and small eggplant in coconut milk.	  	240











WOK FRIED

Kraprao Stir-Fried Thai Holy Basil with your choices of: Beef, Chicken, Pork or Seafood Served with fried egg and jasmine rice		230
Phad Med Ma Mauang Stir - fried cashew nut with chicken or prawns	 	230
Phad Thai Goong Traditional Thai rice noodle work-fried with prawns, shallot, fried tofu, Chinese chives, Bean sprouts, egg and sweet pickled turnips, all wrapped in an egg net. Served with crush peanuts & dried shrimp.	 	240
Fried Rice Vegetarien Vegan fried rice	 	200
Thai Fried rice Wok-fried rice with egg, tomato, onion, spring onion and soy sauce. Topped with a fried egg served with fresh vegetable. Your choices of Chicken, Pork and seafood.		230
Pineapple fried rice Wok-fried rice with pineapple, cashew nuts, raisins, curry powder and egg. Your choices of: Chicken or Prawn.	 	240
Soft shell crab with black pepper sauce Deep fried sof shell crab with black pepper sauce	 	460
Seafood with curry sauce Wok fried seafood with curry sauce		460
Koong Tod sauce Ma Kham Deep - fried prawn served with tamarind sauce and crispy shallot	  	510






APPETIZER AND SALAD (INTERNATIONAL)

Burrata Tomato Fresh Burrata cheese with tomato cherry, wild rocket and balsamic reduction	 	390
Classic Caesar Romaine lettuce tossed with slices of parmesan, garlic croutons and lightly drizzled with our homemade Caesar dressing Your choices of : Grilled Chicken breast Your choices of : Seared Prawn		240/260
Tuna Nicoise salad Romaine cos, baby potato, cucumber, tomato cherry, boiled egg, green bean, grilled tuna and lemon dressing		320
Blue swimmer crab salad with pomelo Pomelo salad served with blue crab		320
Tomato Caprese Tomato plum fresh mozzarella and balsamic reduction	  	320
Mixed Garden Mixture of raw vegetable served with dressing	 	210
Salmon Ceviche Salmon marinated with herbs and lemon served on crispy tortilla	 	260
Mixed Bruschetta (Tomato, Parma ham and musroom) Trio of bruschetta		210
Calamari Breaded fried served with tartar sauce and lemon wedges		350
Chicken Tikka Chicken boneless marinated in masala and yoghurt	 	280
Deep - fried BBQ chicken wing Deep fried chicken wing served with BBQ sauce		230
3 Cheese Nachos Crispy Nachos served with 3 kinds of cheese and coriander	 	250

SOUP

Roasted Tomato Soup Served with garlic parmesan crouton and parmesan cheese	 	180
Mushroom Soup Cream of wild mushrooms with truffle oil and garlic bread	 	180
Miso Soup Japanese soya bean paste soup with Shimeji and Shitake mushroom, soft tofu, seaweed and spring onion	  	160
Chicken Clear Soup Clear soup with skinless chicken, onion, carrot, celery and parsley	 	180
Seafood Soup Sautéed seafood with tomato basil soup and white wine		260

PIZZA

Margherita Tomato sauce and basil topped with freshly grated mozzarella and parmesan cheese	 	290
Pepperoni Tomato sauce, spicy pork sausage, red bell pepper and fresh mozzarella		340
Seafood Marinara Seafood medley with a marinara sauce and topped with freshly grated mozzarella cheese		340
Parma Ham Burrata Tomato sauce, parma ham, burrata cheese and rocket salad		440
Truffle Mascarpone crème, black truffle paste, parmesan shaved and rocket salad	 	440
Pizza Hawaiian Ham and pineapple topped with freshly grated mozzarella cheese		320

Prices are in Thai Baht and are subject to a 10% service charge and applicable government tax.

PASTA

Pesto

Italian basil, garlic, cashew nut and parmesan cheese



210

Carbonara

Bacon, cream, egg yolk and parmesan cheese

290

Truffle with Bacon

Truffle cream and bacon

330

Bolognese

Italian style minced beef sauce



350

Marinara

Andaman seafood (prawn squid and mussel) with tomato sauce and Italian basil



370

Kee Mao Thalay

Thai spicy cooking with seafood, holy basil and chilies



370

Plant Based Bolognese

Vegan bolognese plant based



330

BURGER & SANDWICH

Soul Gourmet Burger

Beef, Pork or Fish patty, bacon, onion jam and smoked cheddar cheese
 Beef - brioch bun, onion jam, grilled bacon, iceberg lettuce, BBQ sauce and cheddar cheese S
 Pork - Pork patty, iceberg lettuce, spicy mayo, brioch bun and cheddar cheese
 Fish - battered sea bass, iceberg lettuce, tartar sauce and cheddar cheese

⊗ 350/320/290

Crispy Chicken

Deep fried chicken, Sriracha mayo and smoked cheddar cheese



280

Club Sandwich

3layers sandwich with grilled chicken, iceberg lettuce, bacon, tomato, cheddar cheese and a fried egg

280

Grilled Chicken Panini

Italian style pressed sandwich with grilled chicken and cheddar cheese



280

Chicken Sharwama Wrap

Chicken thigh, lettuce, tomato and onion serve in pita bread wraps



280

Fish & Chips

Battered Andaman fish fillets with golden fries, lemon wedges & tartar sauce



340

MAIN COURSE

Grilled Rib Eye Tagliata

Tomato cherry, balsamic reduction, parmesan shaved and wild rocket



790

Roasted Beef Brisket Sliced

Served with beef fat fried rice and poached bok choy



550

Braised Lamb Shank

With creamy mashed potato and grilled baby carrot



990

Seared Racks of Lamb

With ratatouille, potato wedges and green peppercorn sauce



990

BBQ Pork Spare Ribs

With French fries and BBQ sauce



510

MAIN COURSE

Pork Chop

Marinated grilled pork chop with grilled zucchini, tomatoes asparagus, baby carrots and mushroom
Served with mushroom sauce and steak fries.



340

Seared Andaman Seabass

Served with roasted potatoes, vegetables caponata and pesto sauce



340

Tasmanian Salmon Steak

Served with mashed potato, poached baby carrot and asparagus and dill sauce



420

Grilled Andaman Prawn

Fresh grilled prawns served with roasted vegetables, lemon wedge and tartar sauce.



550

Butter Chicken

Flavour infused chicken is spice and yoghurt marinade served with naan bread



340

Grilled Chicken Breast

Served with truffle mashed potato, grilled mixed vegetables and mushroom sauce



320

DESSERT

Vanila Crème Brule

Served with your choice of ice cream



240

Hot Chocolate Lava

Chocolate lava cake served with your choice of ice cream



240

Panna Cotta

Panna cotta with mixed berries sauce and fruit salad



240

Tiramisu

On top coco powder and served with your choice of ice cream



240

Coconut Pandan Cake

Coconut pandan cake with your choice of ice cream



240

Mango Sticky Rice

Thai mango with Soul Kitchen's sticky rice and coconut sauce



190

Coconut ice cream with sticky rice

Coconut ice cream served with sticky rice in coconut shell



190

Ice Cream Scoop Vanilla, Chocolate, Coconut,



80

Mango, Lime (one scoop)

Vanilla, Chocolate, Strawberry, Coconut, Mango Sherbet and Lime Sherbet

DRINKS MENU

APERITIF

	PRICE/GLASS
Aperol	250
Martini Bianco	250
Martini Extra Dry	250
Martini Rosso	250
Pimms No.1	250
Ricard	250
Jagermeister	250
Campari	290

RUMS

	PRICE/GLASS	PRICE/BOTTLE
Bacardi Light	250	3,500
Captain Morgan Dark	250	3,500
Sailor Jerry	250	3,500
Havana 3 Years	270	3,800
Mount Gay	270	3,800
Cachaca Canario	270	3,800
Havana 7 Years	290	4,100
Pyrat X.O.	420	4,600

WHISKY

	PRICE/GLASS	PRICE/BOTTLE
Jim Beam	250	3,500
Wild Turkey	250	3,800
Jack Daniel	250	3,800
Dewar White	250	4,100
JW Red Label	250	3,500
Marker's Mark	270	3,800
Canadian Club	270	3,800
John Jameson	270	4,100
Grant Blended	270	4,100
JW Black Label	330	3,800
Chivas Regal 12 Year	330	4,100
Glenmorangie 10 Years	330	4,100
Glenfiddich 12 years	360	4,100

TEQUILAS

	PRICE/GLASS	PRICE/BOTTLE
Jose Cruervo Silver	250	3,500
Sierra Silver	250	3,500
Olmecca Gold	270	3,800
Patrón XO Cafe	540	6,000

COGNACS & BRANDYS

	PRICE/GLASS
Napoleon V.S.O.P	250
Courvoisier V.S.O.P	520
Hennessy V.S.O.P	520
Remy Martin V.S.O.P	520
Hennessy X.O.	1,300

VODKAS

	PRICE/GLASS	PRICE/BOTTLE
Smirnoff	250	3,800
Kilo	250	3,500
Absolut Original	250	4,100
Stolichnaya	250	4,400
42 Below	310	4,600
Ciroc	390	4,600
Belvedere	390	4,600
Greygoose Original	390	4,600
Ketel One	390	4,600

LIQUEURS

	PRICE/GLASS
Amaretto, Malibu	280
Baileys Cream	280
Cointreau, Kahlua	280
Grand Marnier, Drambuie	280
Bénédictine D.O.M.	280
Midori, Sambuca, Tia Maria	280

BEERS

	PRICE/GLASS
Singha	180
Chang	180
Heineken	180
Asahi	200
San Miguel light	200
Corona	200

GINS

	PRICE/GLASS	PRICE/BOTTLE
Gordon	250	3,800
Kilo	250	3,500
Beafeater	250	3,800
Bombay Sapphire	290	3,800
Bosford Rose premium	290	3,800
Tanqueray	310	4,400
Hendricks	470	4,600

MIXOLOGIST | THB 330

BREAKFAST MARTINI

Gordon Gin, Fresh Orange Marmalade, Triple Sec and Fresh Lemon juice

EASTERN STANDARD

Gordon Gin, Fresh Mint, Cucumber, Sugar and Lime Juice

CLOVER CLUB

Gordon Gin mixed with fresh Raspberry, Lemon Juice, Sugar and Pasteurized egg white

NEGRONI

Gordon Gin, Sweet Vermouth and Campari stirred with Orange zest

PASSION FRUIT CRUSH

Smirnoff Vodka, Fresh Passion Fruit, Honey and Orange juice

BLOODY MARY

Smirnoff Vodka, Tomato Juice with seasoning

COSMO

Smirnoff Vodka, Ocean Spary Cranberry Juice, Lime and Triple Sec

MANGO MARGARITA

Jose couvo Tequila blended with fresh Mango, Lime Juice and Triple Sec

MOJITO

Pempepo Rum, Fresh Mint, Limes, Sugar topped with Soda Water

MAI TAI

Pempepo Rum blended, fresh Lime Juice, Almond Syrup and Orange Curacao liquor

KAMALA DEER

Pempepo Rum mixed with Blue Curacao liquor, Fresh Passion fruit, Lime and Pineapple Juice

WATERMELON SMASH

Bulleit Bourbon, Fresh Mint, Watermelon chunks shaken with Sugar and Lime

WHISKEY SOUR

Johnnie Walker Red Lable Whiskey shaken with fresh Lemon Juice, Sugar, Bitters and Blackberries

PEACH WHISKEY ICED TEA

Bulleit Bourbon, Peach liquor, Fresh black tea, Sugar and Mint

APEROL SPRITZ

Aperol aperitivo liquor served with Prosecco wine and soda water

CAIPIRINHA

Cachaca base spirit, Fresh Limes wedges and brown sugar

BLING BLING

VSOP Regency blended with Fresh Mango, Strawberries and Apple Juice

ORIENTAL RASPBERRY SIDECAR

VSOP Regency, Raspberries, Triple Sec, Sugar and Lemon Juice

MOCKTAILS | THB 200

PISANG COOLER

Fresh Banana blended with Honey, Greek Yoghurt, Orange Juice, Passion fruit and a nutmeg sprinkle

BERRY MERRY

Raspberries, Strawberries, Coconut Water and Pineapple chunks

JASMINE & LEMONGRASS ICED TEA

Fresh Lemongrass, Vanilla syrup, Jasmine Tea and Lychee Juice

WATERMELON COOLER

Fresh Watermelon, Ginger, Mint, Strawberries and Orange Juice

BANANARAMA

Fresh Banana blended with Strawberries and Orange Juice

SOFT DRINKS | THB 80

Mineral Water (330 ml)

Coke, Coke Light, Fanta Orange,
Sprite, Soda, Ginger Ale, Tonic,
Red Bull

MINERAL WATER | THB 150

Still Mineral Water (700 ml)

Sparkling Mineral Water (700 ml)

CHILL JUICE | THB 110

Apple, Pinapple, Orange, Mango, Passion fruit

NATURAL FRUIT SHAKES | THB 150

Pinapple, Orange, Mango, Watermelon,
Fresh Coconut

COFFEE & TEA | HOT

Espresso	110
Americano	110
Cappuccino	120
Mocca	120
Latte	120
Flat white	120
Chocolate	120

COFFEE & TEA | COLD

Espresso	120
Americano	120
Cappuccino	130
Mocca	130
Latte	130
Flat white	130
Chocolate	130

Selection of Teas 110

Green Tea, Pepermint, Camomile Earl
Grey, Englisht Breakfast