

Story

FOOD . DRINK . CHILL

At **So Thai**, you will find the best authentic Thai food at its best. As the motto hand made, we made all our appetizer, curry, bbq, and sauces, in our kitchen daily. We try to minimize using ingredients from bottle or can; our fish is a life, others seafood only the freshest one available is served.

At **So Thai**, you will find the whole new idea design and feel the modern colonial Thai design and ambience. You can relax by the bar, have the formal dinning in the restaurant, or enjoy smoking and drinking at our patio.

At **So Thai**, you will find the food, beverage, and dessert menus that represent authentic thai food with some our chef and bartender innovation.

At **So Thai**, you will find the quality ingredients that are deliberately selected, prepared, and cook with style, the all “ aroi mak mak.”

So Thai is not so ordinary Thai restaurant. You will be impressed....we promise.

New Menu



So Thai

by Chandera



Soup

TOM YAM GOONG MAPHOON

Thai spicy and sour soup with milk,
prawn and lemongrass in coconut shell

120



Rice

KHA OHB MAPHOON

Fried rice with mixed vegetables,
coconut flesh served with deep fried beef

120



So Thai

by Chandara

New Menu

Dessert

COCONUT ICE CREAM

Homemade young
coconut ice cream

65

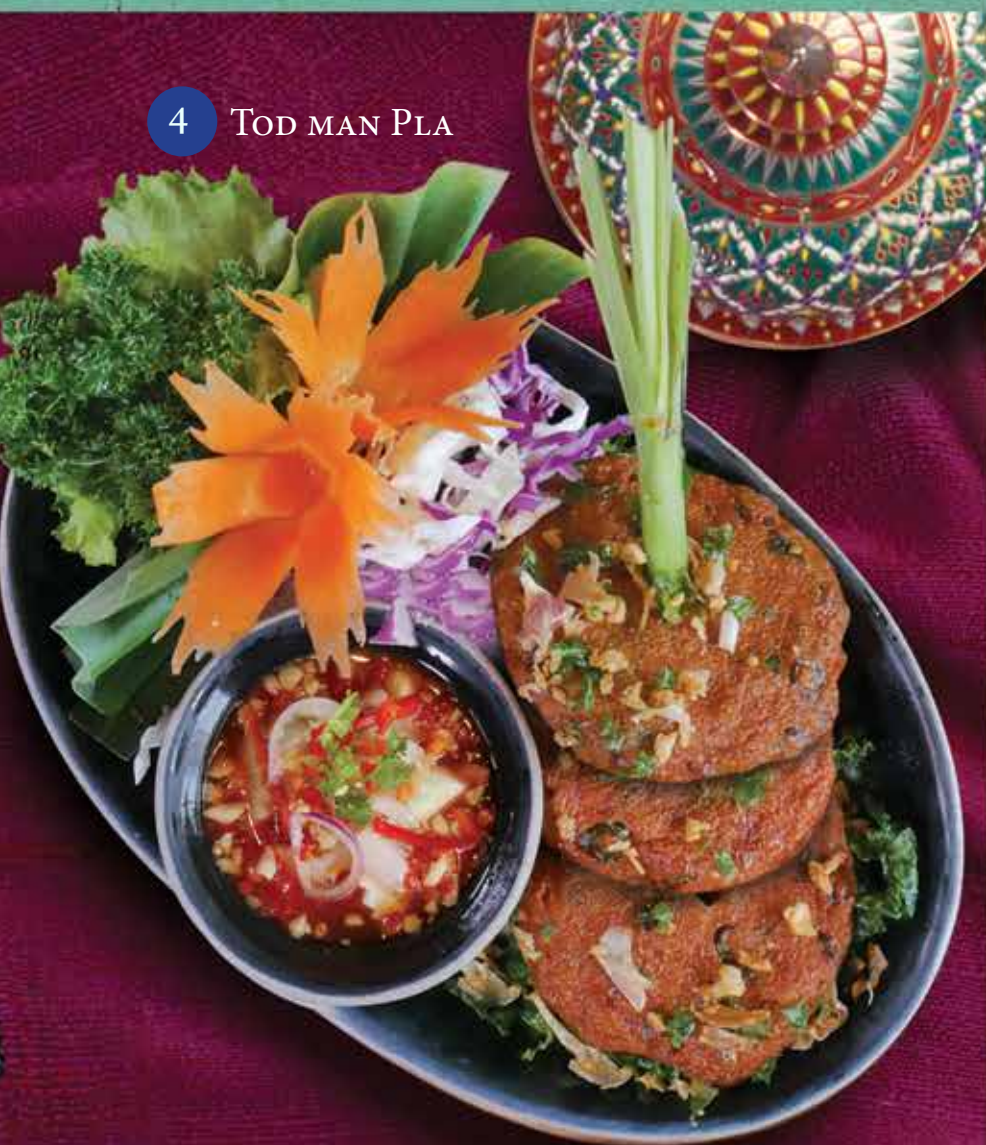


Drink

FRESH
YOUNG COCONUT

50

4 TOD MAN PLA



2 GAI HOR BAI TOEY



Snack & Starter

1. GOONG HOM SABAI | 70.0 🍡
Deep-fried shrimp rolls
2. GAI HOR BAI TOEY | 70.0 🍡
Marinated chicken in pandanus leaf
3. THOD MAN GOONG | 85.0 🍡
Prawn cake
4. TOD MAN PLA | 75.0 🍋
Light curry flavored fish cakes
5. MIANG KARM | 55.0 🍋
Dried shrimps, shredded coconut and peanut wrapped in fresh Thai beetle leaves with savory dip
6. YUM PAK BOONG KROB | 75.0
Crispy fried morning glory and prawn with chili sauce dip
7. MEE GROOP | 60.0 🍋
One of So Thai's ancient recipe – sweet and sour crispy noodles with shrimps, chicken, bean curd, pickled garlic and yellow bean paste
8. KRATONG THONG | 45.0
Sautéed minced chicken, shrimps and sweet corn. Served in a basket
9. GAI TAKRAI | 60.0 🍡
Fried chicken wing with crispy lemon grass
10. POH PIAH TOD | 60.0
Deep fried spring rolls filled with minced chicken,

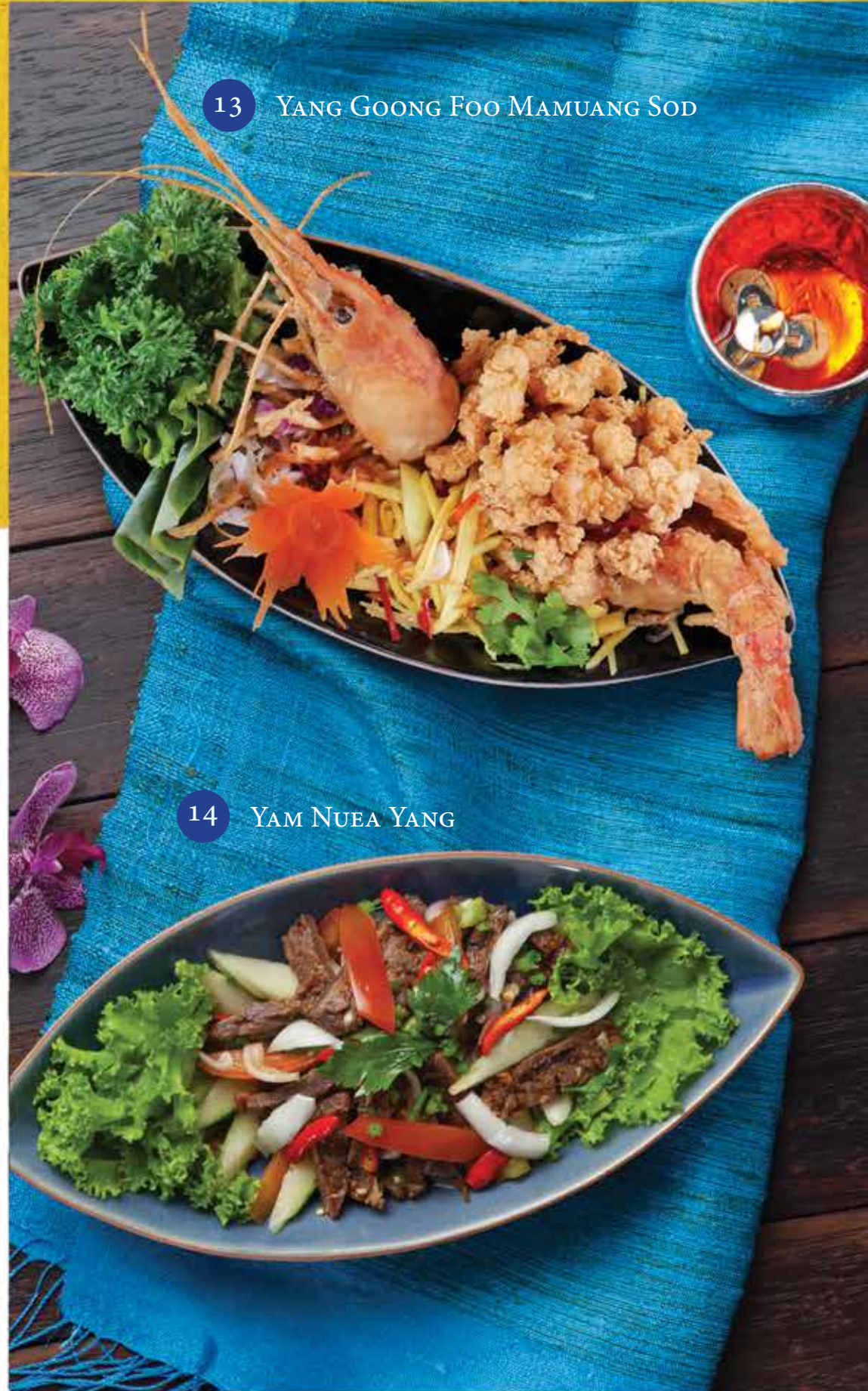


Salad

11. LAB 
North Eastern spicy herbal salad, roasted rice and lime marinated with :
Temporary Unavailable
12. YAM SOM O | 70.0 
Spicy pomelo salad with minced chicken
13. YAM GOONG FOO MAMUANG SOD | 85.0 
Deep-fried minced prawns with spicy mango salad
14. YAM NEUA YANG | 90.0
Grilled beef salad with mixed greens, tomatoes and fresh lime chili dressing
15. YAM PET YANG | 85.0
Grilled roast duck salad with mixed greens, tomatoes and fresh lime chili dressing
16. POO NIM YAM SOM O | 85.0 
Spicy pomelo salad with soft shell crab
17. GOONG PHA | 105.0 
Hot and sour grilled shrimps with lemongrass
18. YAM TUA PLUU | 65.0 
Wing bean salad, with chicken, shrimps, roasted coconut, chili jam and fresh lime juice
19. YAM PLA DUKE FOO | 70.0 
Deep-fried minced catfish served with spicy mango salad
20. SOM TUM POLLAMAI | **Temporary Unavailable**
Spicy mixed fruit salad
21. SOM TAM | 60.0 
Spicy papaya salad
22. YAM MAMUANG | 70.0 
Spicy mango salad with chili and lime juice

13 YANG GOONG FOO MAMUANG SOD

14 YAM NUEA YANG





23

TOM YAM GOONG

Soup

23. **TOM YAM GOONG** | 95.0 ✦
Traditional Thai soup with prawn, mushroom and lemongrass
24. **TOM YAM GOONG MAPHAOON** | 120.0
Thai spicy and sour soup with milk, prawn, and lemongrass in a coconut shell. Served for 2 person
25. **TOM KHA GAI** | 60.0
Herbal coconut milk soup with sliced chicken breast
26. **NEUA NONG LAI TOM SAEB** | 85.0 ✦
Hot & spicy and sour stewed beef soup drum stick, served for 2 person
27. **GANG JUED TAO HUU ORN** | 60.0 🥰
Clear chicken soup with glass noodle, radish, soft bean curd, minced chicken, shrimps, spring onions and coriander leaves



27

GANG JUED TAO HUU ORN

Charcoal Grilled

32

GOONG PAO





31 PLA KRAPONG PAO
(LIVE, 20 MINUTES)

28. KADUK NEUA YANG | 205.0 ✦ 🍴
Grilled ribs with chef specialty sauce
29. NEUA YANG | 170.0 ✦
Grilled Australian sirloin beef seasoned with Thai herbs served with spicy sauce
30. GAI YANG | 95.0 🍴
Marinated chicken, grilled with lemongrass served with chili sauce
31. PLA KRAPONG PAO (LIVE, 20 MINUTES) ✦
M 255.0 | L 290.0
Charcoal-grilled whole fresh sea bass with salt, lemongrass, served with seafood sauce
32. GOONG PAO | 205.0 ✦
Charcoal-grilled prawns with garlic sauce
33. PLAMEK YANG | 125.0
Charcoal-grilled squid with a lime, garlic and seafood sauce



28 KADUK NEUA YANG

Stir Fried

34. PAT MEDMAMUANG

Stir-fried sweet and sour sauce, cashew nuts and dried chili

- Gai / Chicken 75.0
- Goong / Shrimp 115.0

35. PIEW WARN GAI | 65.0 🥰

Stir-fried sweet and sour chicken with tomatoes, cucumber and onions

36. THORD GRATIAM PRIK THAI

Stir-fried with garlic and pepper sauce with a choice of :

- Neua / Beef 95.0
- Plamek / Squid 85.0
- Goong / Shrimp 115.0
- Poo Nim / Soft Shell Crab 155.0

37. PAD PRIK THAI DAM

Stir-fried with black pepper with a choice of :

- Neua / Beef 95.0
- Plamek / Squid 85.0
- Goong / Shrimp 115.0
- Poo Nim / Soft Shell Crab 155.0

38. PAT GRAPRAO 🌿🔥

Stir-fried with chilies and holy basil leaves with a choice of :

- Gai / Chicken 75.0
- Neua / Beef 105.0
- Plamek / Squid 85.0
- Goong / Shrimp 115.0
- Poo Nim / Soft Shell Crab 155.0

41

GOONG OP WUNSEN 🌿





38 PAT GRAPRAO

39

KAI KEM

39. KAI KEM 🧒🧒

Stir-fried curry and salted egg with a choice of :

- Plamek / Squid 85.0
- Goong / Shrimp 115.0

40. PHAD TALAY NAM PRIK PAOW (MIXED SEAFOOD) | 90.0

Shrimp, squid and fish, fried with sweet chili paste and basil leaves

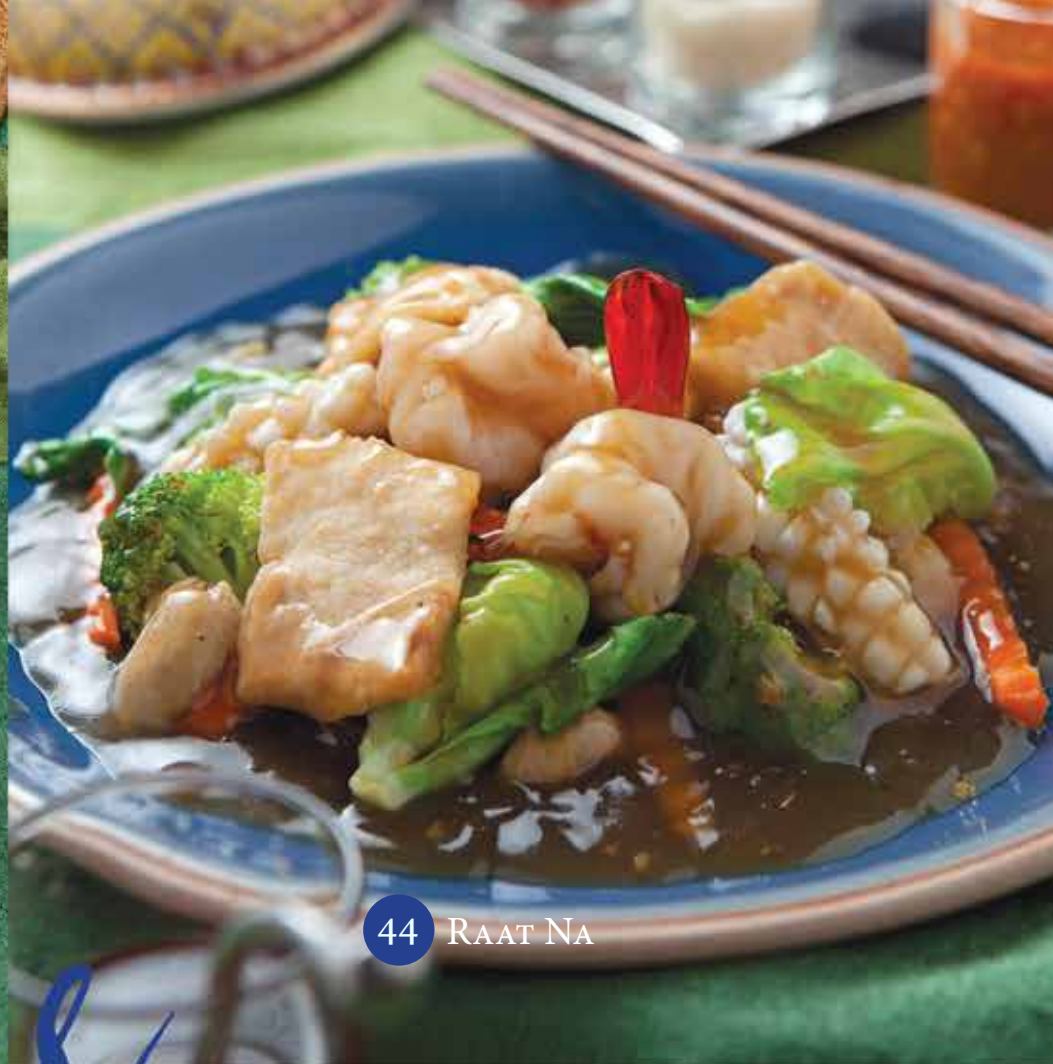
41. GOONG OP WUNSEN | 110.0 ✨

Baked prawn with vermicelli, black mushrooms, spring onion, chinese celery and garlic in clay pot

43 PHAD THAI



44 RAAT NA



Noodles

42. GUEY TEOW NUER SOD | 85.0  
Thai beef noodle soup

43. PHAD THAI  
Stir-fried shrimps, chicken, eggs,
tomatoes, bean sprouts, spring onion with :

- Wunsen / Vermicelly 85.0
- Kwetiau / Noodle 85.0

44. RAAT NA
Fried noodles, topped with thickened gravy with :

- Gai / Chicken 65.0
- Neua / Beef 75.0
- Talay / Seafood 85.0

45. THAI SUKIYAKI NOODLES | 115.0
Suki style seafood with homemade flat noodles



42 GOEY TEOW NUER SOD



45

THAI SUKIYAKI NOODLES



48 KHAO OHB NAM-LIAEB

Rice

- 46. KHAO PHAD PLA KEM | 65.0
Fried rice with salted fish served with cucumber, coriander leaves and spring onions
- 47. KHAO PHAD SUBPAROD | 85.0
Fried rice with chicken, shrimps, fish, pineapple and cashew nuts
- 48. KHAO OHB NAM-LIAEB | 95.0 ✦
Fried rice with chinese black olive and chicken served with fresh chilies, lime, shallot, and cashew nuts
- 49. KHAO PHAD GWIO WARN | 60.0
Fried rice with beef and green curry served with salted egg
- 50. KHAO CHOOK GAPI | 65.0
Fried rice with shrimp paste topped with sliced egg, dried shrimps, and sliced green mango salad
- 51. KHAO PHAD TOM YAM | 60.0
Fried rice with tom yam paste and shrimp
- 52. KHAO OHB MAPHAOON | 120.0 ✦
Fried rice with beef, dried mixed vegetables, coconut flesh, baked in young coconut shell.
- 53. KHAO PAD PHU | 65.0
Fried rice with crabmeat and egg



53 KHAO PHAD PHU

49 KHAO PHAD GWIO WARN



50 KHAO CHOOK GAPI



53 KHAO 51 D TOM YAM





57

PLA TOD NAM PLA

54. PHED TOD SAUCE MA KAM | **Temporary Unavailable**
Deep-fried duck with tamarind sauce

55. PLA MIANG KARM

Deep-fried whole fish with Thai herbs and served with fresh spring green, fried small shrimps (ebi) and peanuts

- Sea Bass M 245.0 | L 290.0
- Grouper M 295.0 | L 330.0

56. PLA BASIL 🥰

Deep-fried whole fish with crispy hot basil

- Sea Bass M 245.0 | L 290.0
- Grouper M 295.0 | L 330.0

57. PLA TOD NAM PLA ✨

Golden-fried whole sea bass with shredded mango, red onions and home-made fish sauce

- Sea Bass M 245.0 | L 290.0
- Grouper M 295.0 | L 330.0

Deep Fried

58. PLA SAM ROD ✨

Deep-fried whole fish with spicy, sweet and sour sauce

- Sea Bass M 245.0 | L 290.0
- Grouper M 295.0 | L 330.0

59. CHUU CHII GOONG | 205.0 ✨

Prawn dry red curry with coconut cream and kaffir lime leaves

58

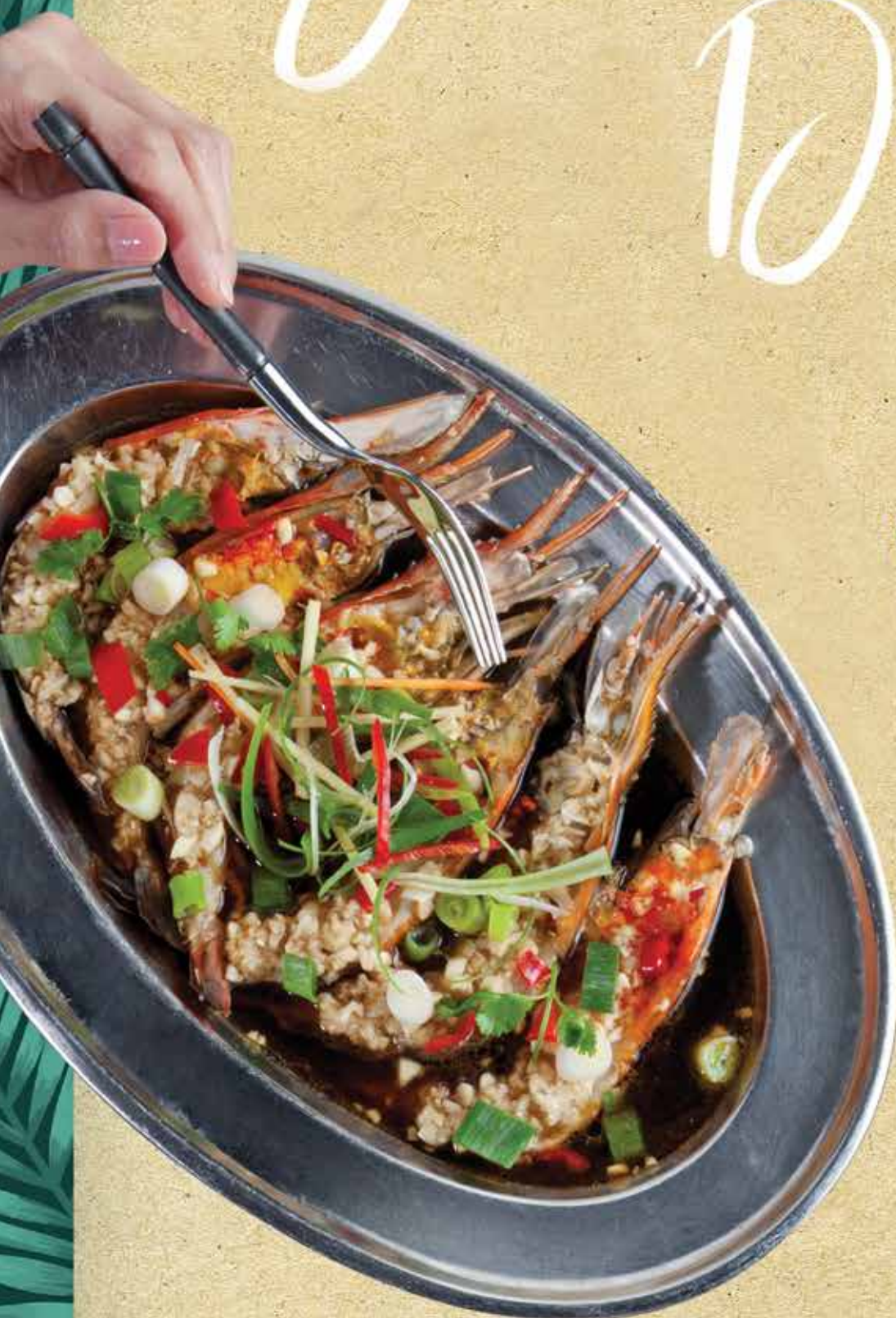
PLA SAM ROD



59

CHUU CHII GOONG

Steamed Dishes



PLA KRAPONG / PLA KAO

60. SI EW (LIVE, 20 MINUTES)

Steamed whole sea bass / grouper with soy sauce

● Sea Bass	M 250.0		L 290.0
● Grouper	M 300.0		L 330.0

61. MANAOW (LIVE, 20 MINUTES) 🍷🔥

Steamed whole sea bass / grouper with fresh lime juice and chili sauce

● Sea Bass	M 265.0		L 290.0
● Grouper	M 315.0		L 330.0

62. GOONG NEUNG GRATIAM | 195.0 🔥

Steamed prawns with garlic, ginger, black mushrooms, spring onions and Chinese celery

63. PLAMEK NEUNG MANAOW | 155.0

Steamed stuffed squid with prawn with fresh lime juice, chili and coriander

62

GOONG NEUNG GRATIAM



61

MANAOW (LIVE, 20 MINUTES)

Curries

64. GANG GWIO WARN 🔥

Authentic green curry with coconut cream, sweet basil leaves, long eggplant and chilies. Choice of:

- Neua / Beef 90.0
- Gai / Chicken 80.0

65. GANG PET 🔥

Famous Thai red curry with coconut cream, sweet basil leaves, long eggplant and chilies. Choice of:

- Neua / Beef 90.0
- Gai / Chicken 75.0

66. ROTI CANAI | 50.0 🤪

Good companion with curry

67. GANG PET PHED YANG | 95.0 ✨

Roast duck red curry with coconut cream, sweet basil leaves and fresh fruits in season (Lychee, Grape and Pineapple)

68. GANG MUSSAMAN ✨

Ancient recipe red peanut curry with potatoes and choice of :

- Neua / Beef 105.0
- Gai / Chicken 75.0

69. GANG PANANG

Thickened and sweet red curry with a choice of :

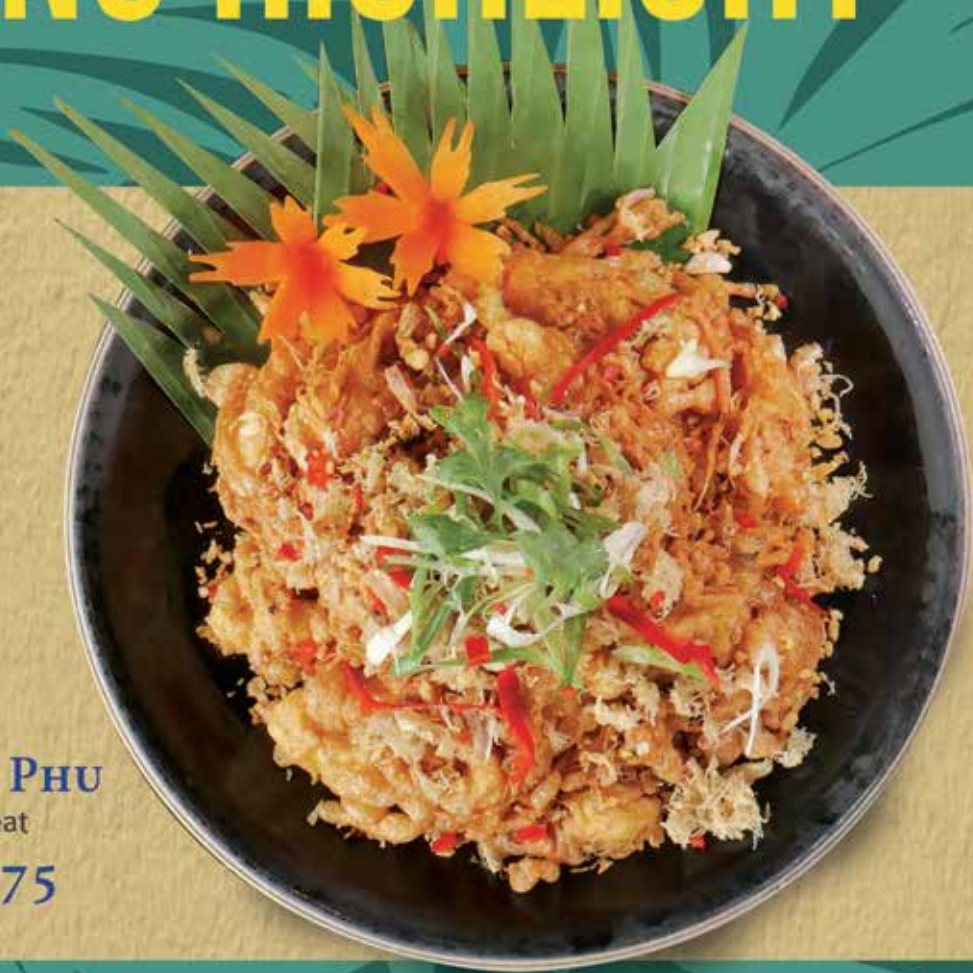
- Neua / Beef 95.0
- Gai / Chicken 85.0



68

GANG MUSSAMAN

MENU HIGHLIGHT



KAI JIEW NUA PHU
Omelette with Crab Meat

75

Vegetables

70 PAD PAK RUAMMIT

70. PAD PAK RUAMMIT | 65.0 🍷
Stir-fried mixed vegetable with oyster sauce

71. MAD KE YAO PAD PLA KEM | 65.0 🍷
Stir-fried eggplant with garlic, soya bean,
salted fish, minced chicken and oyster sauce

72. PAD PAK BOONG FAI DANG | 55.0
Stir-fried morning glory with garlic

73. GOONG PAT NAM PRIK GAPI | 65.0 🍷
Stir-fried spicy shrimp paste with shrimps
and long beans

74. PHAD TUA LUANTOW | 65.0
Stir-fried snow peas, straw mushroom
and baby corn with oyster sauce

75. KAI JIEW NUA PHU | 75.0 🍷
Omelette with crab meat

76. BROCCOLI GRATIAM | 70.0 🍷
Stir-fried broccoli with garlic

77. PAK BOONG PHUD GAPI | 60.0
Stir-fried morning glory with shrimp paste

71 MAD KE YAO PAD PLA KEM

78. RUA MIT | 50.0 🥰
Sweet corn, young coconut, jackfruit and arenga palm fruit
with coconut milk
79. FAK THONG SANGKAYA | 50.0 ✨
Thai custard with pumpkin
80. MAN CHAM | 50.0
Cooked tapioca in syrup topped with coconut cream
81. KHAO NIEW MA-MUANG | 55.0 ✨
Thai mango with sweet organic glutinous rice served with coconut milk
82. BUALOY SAM SEE | 30.0 🥰
Sweet cubical flour and taro in coconut milk syrup
83. LOD CHONG | 50.0 ✨
Sweet corn, taro, green tapioca, black sticky rice and with coconut milk
84. COCONUT ICE CREAM | 65.0
Homemade young coconut ice cream

Dessert





79

FAK THONG SANGKAYA

Drink List

TEA ~ ICED

THAI ICED TEA WITH MILK 35
Our special "red tea" with milk.

THAI ICED GREEN TEA WITH MILK 35
Our special "green tea" with milk, definitely have to try.

ICED TEA 25
A Classic ice tea.

ICED LEMON TEA 30
A classic iced tea freshly brewed assam tea, add with a shot of freshly squeezed lime extract.

COFFEE ~ HOT

ESPRESSO 35
It is shot of espresso, is pure coffee served without milk.

AMERICANO 40
An espresso thinned with hot water.

HOT CAPPUCCINO 40
Espresso topped with steamed and foamed milk.

TRADITIONAL COFFEE 45
Coffee served with condensed milk and sugar.

CAFFÉ LATTE 45
A shot of espresso layered with warm frothed milk

HOT CARAMEL MACCHIATO 45
Espresso, foamed milk and caramel.

COFFEE ~ ICED

THAI ICED COFFEE WITH MILK 35
Our special "black-coffee" with milk.

ICED CAPPUCCINO 40
Espresso and milk poured over ice.

ICED CARAMEL MACCHIATO 55
Espresso, foamed milk and caramel.



Natural Butterfly Pea with Honey & Lime
Boost immunity, Anti-Aging.
30



Natural Roselle Drink
Improve blood circulation, rich of antioxidant.
15

MOCKTAILS

LYCHEE LEMON SODA 65
Perfect for all time refreshing mocktail. We used freshly squeezed lemon juice, our home made secret recipe of lychee puree, fresh mint leaves and ending with a splash of soda.

LYCHEE COLADA 60
Absolutely virgin. Mixtures of lychee fruits, coconut syrup, pineapple juice and fresh cream.

HAT MAYA SUNRISE 65
Our all-time favorite! Combination of fruit juices, our special homemade lemongrass syrup and grenadine.

SOFT DRINKS

EQUIL NATURAL / SPARKLING 30
SAN PELLEGRINO 50
ACQUA DI PANNA 50
COCA-COLA / COCA-COLA ZERO 30
GINGER ALE 30
LEMON / ORANGE SQUASH 35

JUICE

ORANGE JUICE 60
LIME JUICE 55
FRESH YOUNG COCONUT 50

TEA ~ HOT

HOT LEMONGRASS TEA 30
This traditional tea provides both woody aromatic flavors and full-bodied earthiness.

HOT LEMON TEA 30
Premium assam tea flavored with fresh lemon.

THAI HOT GREEN TEA LATTE 40
A must try "hot green tea" and warmed milk.



So Thai

by Chandara

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- EST 1998 -

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All prices are quoted in thousands of rupiah and subject to 10% tax + 7.5% service charge.

Food pictures are only for references, we have the right to change the presentation.
The menu is for sale IDR 5.000.000, kindly ask the counter staff for a new one.