

# Baba Soul Food

Soul Food serves up a delicious selection of home-cooked Thai food 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 local Spicy.

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

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, enjoying 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!

# Soul Food

## Snack & Appetizer

1 / ๑

ปอเปี๊ยะกะหรี่ปั๊ว 🍷

328 / ๓๒๘

**Poh Pia Karee Pup (V)**

Deep fried potato & onion curry spring rolls  
served w/ Baba's chili dip

2 / ๒

ก๊วยเตี๋ยวลุยสวน 🍷

328 / ๓๒๘

**Guay Tiew Lui Suan (V)**

Fresh Thai garden veggie spring rolls  
served w/ a spicy green chili dip

3 / ๓

เต้าหู้เห็ดหอมทอดใบมะกรูด

358 / ๓๕๘

**Tao Hoo & Hed Hom Thod Samoonprai (V)**

Deep fried soft tofu w/ garlic, shallot, kaffir lime leaves & shitake mushroom

4 / ๔

ไก่ผัดสดใส่ 🍷

438 / ๔๓๘

**Kai Muan Sod Sai**

Thai style chicken cordon bleu  
served w/ a chili paste & local fruit salad

5 / ๕

หอยจ๊อ 🍷

458 / ๔๕๘

**Hoi Jor**

Phuket crab, shrimp & pork ball deep fried &  
served w/ Baba's chili dip

6 / ๖

กระเทียมทอดใส่ 🍷

438 / ๔๓๘

**Karawek Sod See**

Deep fried minced chicken & shrimp, Chinese chicken sausage, carrot  
& onion served w/ spicy green chili dip

7 / ๗

ข้าวตังกุ้งพริก และ หลนกุ้ง 🍷🍷

368 / ๓๖๘

**Khao Tang Ghoong Pirod & Lhon Ghoong**

Duo of shrimp green curry & shrimp coconut dip  
served w/ crispy rice crackers

8 / ๘

ทอดมันกุ้ง 🍷

458 / ๔๕๘

**Thod Man Ghoong**

Deep fried shrimp cake  
served w/ Baba's chili dip

# Soul Food

## Salad

- |         |  |           |
|---------|--|-----------|
| 9 / ๙   | ลาบหมี่หั่นกรอบ 🍴🍴<br><b>Laab Mee Hoon Krob (V)</b><br>Crispy vermicelli w/ roasted ground jasmine rice, chili & local herbs             | 328 / ๓๒๘ |
| 10 / ๑๐ | ยำมะม่วง 🍴<br><b>Yam Mamuang (V)</b><br>Spicy green mango salad w/ a local “yam” citrus dressing   | 328 / ๓๒๘ |
| 11 / ๑๑ | ยำถั่วพลู 🍴🍴<br><b>Yam Dtua Ploo</b><br>Wing bean salad with squid, shrimp, minced pork, shallot, chili w/ a Thai coconut-chili dressing | 428 / ๔๒๘ |
| 12 / ๑๒ | ยำเป็ดกรอบ 🍴🍴<br><b>Yam Ped Krob</b><br>Crispy duck. Thai local herbs, cashew nuts & chili w/ a Thai coconut-chili dressing              | 458 / ๔๕๘ |
| 13 / ๑๓ | ย่างเนื้อย่าง 🍴🍴<br><b>Yam Neur Yang</b><br>Grilled Australian beef salad w/ a mixed veggies & a local “yam” citrus dressing             | 488 / ๔๘๘ |
| 14 / ๑๔ | ส้มตำปลาแซลมอนย่าง 🍴<br><b>Som Tam Salmon Yang</b><br>Shredded green papaya salad w/ a grilled salmon fillet                             | 488 / ๔๘๘ |
| 15 / ๑๕ | พล่าหอยเชลล์และรากบัว 🍴🍴<br><b>Pla Hoi Shell &amp; Raak Bua</b><br>Spicy grilled scallop & lotus root w/ a Thai chili dressing           | 658 / ๖๕๘ |

# Soul Food

## Soup

16 / ๑๖ ต้มจืดเห็ด 328 / ๓๒๘

### Tom Jued Hed (V)

Clear Soup w/ a mushroom trio & local veggies

17 / ๑๗ ต้มจืดเกี๋ยมฉ่ายกระดุกหมูอ่อน 358 / ๓๕๘

### Tom Jued Kiam Chai Kradook Moo

Clear Chinese soup w/ pickled cabbage & pork ribs

18 / ๑๘ ต้มส้มปลากรอบอก 528 / ๕๒๘

### Tom Som Pja Kra-bok

Phuket style clear mullet fish soup w/ lemongrass, kaffir lime leaves, shallot & dried garcinia

19 / ๑๙ ต้มข่าหอยเชลล์ 658 / ๖๕๘

### Tom Kha Hoi Shell

Scallop & local herbs in a coconut milk soup

20 / ๒๐ ต้มยำกุ้งแม่น้ำ 🌶️🌶️ 658 / ๖๕๘

### Tom Yam Ghoong Mae Naam

Spicy soup w/ river prawns, local herbs & lime

## น้ำพริก

### Dip

21 / ๒๑ น้ำพริกกุ้งเสียบ 🌶️🌶️🌶️ 328 / ๓๒๘

### Naam Prik Ghong Siab

Phuket style shrimp paste w/ dried shrimp, chili, garlic, fish sauce, sugar & lime juice

22 / ๒๒ น้ำพริกกุ้งสด 🌶️🌶️🌶️ 328 / ๓๒๘

### Naam Prik Ghoong Sod

Phuket style shrimp paste w/ fresh minced shrimp, chili, garlic, fish sauce, sugar & lime juice

23 / ๒๓ น้ำพริกหนุ่ม 🌶️🌶️ 388 / ๓๘๘

### Naam Prik Noom

Northern style roasted bird chili paste w/ garlic, salt & served w/ crispy pork skin

24 / ๒๔ แจ่วบอง 🌶️🌶️🌶️ 328 / ๓๒๘

### Jeow Bong

North-eastern style roasted chili, roasted garlic, roasted shallot, Thai anchovy sauce, fish sauce, & lime juice

Served with assorted fresh & boiled vegetables

# Soul Food

## Curry & Main

25 / ๒๕	คั่วกลิ้งหมูสามชั้น 	428 / ๓๒๘
	<b>Kua Kling Moo Saam Chan</b> Stir-fried pork belly in red curry paste	
26 / ๒๖	แพนงแกะย่าง 	668 / ๖๖๘
	<b>Peneng Kae Yang</b> Grilled New Zealand lamb loin w/ a paneang sauce	
27 / ๒๗	แกงมัสมั่นเนื้อ 	528 / ๕๒๘
	<b>Gaeng Massaman Neur</b> Australian beef massaman curry w/ peanuts	
28 / ๒๘	แกงคั่วหมูสับปรอด 	428 / ๔๒๘
	<b>Gaeng Kua Moo Supparod</b> Red Curry w/ pork loin & pineapple	
29 / ๒๙	แกงเขียวหวานปลาเก๋า 	858 / ๘๕๘
	<b>Gaeng Kiew Waan Pla Gao</b> Deep fried grouper w/ a green curry sauce	
30 / ๓๐	แกงส้มปลากะบอก 	628 / ๖๒๘
	<b>Gaeng Som Pla-krabok</b> Orange curry w/ mullet fish, lotus root & mixed veggies	
31 / ๓๑	แกงปู 	628 / ๖๒๘
	<b>Gaeng Poo</b> Andaman crab meat in yellow curry	
32 / ๓๒	ปลาเก๋านึ่งซีอิ๊ว	858 / ๘๕๘
	<b>Pla Gao Neung Se-ew</b> Steamed grouper w/ soy sauce & green onions	
33 / ๓๓	ปลาหนังมะนาว 	858 / ๘๕๘
	<b>Pla Neung Ma-nao</b> Steamed snapper w/ a lime-chili-garlic sauce	
34 / ๓๔	ปลาสำลีทอดยำมะม่วง 	858 / ๘๕๘
	<b>Pla Sam Ree Thod &amp; Yam Mamuang</b> Deep fried king fish served w/ a spicy green mango salad	

# Soul Food

35 / ๑๑	ผัดมะนาว 🍋 <b>Poo Phad Manao</b> Stir-fried Andaman crab meat w/ lime sauce	658 / ๖๕๘
36 / ๑๒	ผัดผงกะหรี่ <b>Poo Phad Pong Karee</b> Stir-fried Andaman crab meat w/ curry powder	658 / ๖๕๘
37 / ๑๓	ผัดฉ่าปลาหมึก 🍴🍴🍴 <b>Phad Cha Pla Meuk</b> Stir-fried squid w/ Thai herbs & spices served on a hotplate	528 / ๕๒๘
38 / ๑๔	หมูฮ้อง <b>Moo Hong</b> Phuket style braised pork belly in a sweet & salty soy sauce	528 / ๕๒๘
39 / ๑๕	ไข่เจียวปู <b>Khai Jiew Poo</b> Andaman crab meat omelet	388 / ๓๘๘
40 / ๑๖	เป็ดผัดผักสีสหาย <b>Ped Phad Phak See Sa-hai</b> Roast duck & steamed veggies topped w/ Chinese gravy	388 / ๓๘๘
41 / ๑๗	ผัดผักโขมไฟแดง 🍴🍴 <b>Phad Pak Boong Fai Dang (V)</b> Stir-fried morning glory w/ chili & soy sauce	328 / ๓๒๘
42 / ๑๘	ผัดผักเหมียง <b>Phad Phak Miang</b> Stir-fried local miang leaves w/ minced shrimp in soy sauce	358 / ๓๕๘
43 / ๑๙	ผัดผักรวมมิตร <b>Phad Phak Ruam-mit</b> Stir-fried tomato, kale, snowpea, broccoli, cauliflower & shitake	358 / ๓๕๘
44 / ๒๐	ข้าวผัดปู / กุ้ง / หมู / ไก่ / เนื้อ <b>Khao Phad; Poo / Ghoong / Moo / Kai / Nuer</b> Fried rice w/ crab meat / shrimp / pork / chicken / Australian beef	558 / ๕๕๘

# Soul Food

## Dessert

45 / ๔๕

ข้าวเม่าทอดไส้มะพร้าวหวาน

300 / ๓๐๐

**Khao Mao Thod Sai Ma-praw Guan**

Crispy Khao Mao (shredded rice grain) & caramel coconut w/ warm milk

46 / ๔๖

ชีสเค้กขนุนสไตล์บาบ๋า

300 / ๓๐๐

**Baba Style Cheese Cake Ka-noon**

Jackfruit cheese cake w/ black sticky rice

47 / ๔๗

กล้วยบัวชี

240 / ๒๔๐

**KJuy Bwad Chee**

Banana w/ butterfly pea coconut cream

48 / ๔๘

ทับทิมกรอบ

240 / ๒๔๐

**Tub Tim Krob**

Water chestnut & jackfruit in sugar syrup served w/ coconut ice cream

49 / ๔๙

ข้าวเหนียวมะม่วง

300 / ๓๐๐

**Khao Niew Ma-muang**

Mango w/ sticky rice

50 / ๕๐

ผลไม้ตามฤดูกาล

260 / ๒๖๐

**Seasonal fresh fruits**

51 / ๕๑

ไอติม

160 / ๑๖๐

**I-tim Ka-ra-maje**

Homemade Thai caramel ice cream

**I-tim Ka-fe**

Homemade Thai coffee ice cream

**I-tim Cha-yen**

Homemade Thai milky tea ice cream

**I-tim Ka-ti**

Homemade coconut ice cream