

SOI 25

Thai Restaurant and Bar

TO BEGIN

Green Garden Rolls Nam Jim Talay (2pc) · GF · Mild 10

Fresh rice paper rolls with lemongrass-marinated tofu, green mango, cucumber and Thai herbs — served with nam jim talay, a bright green dipping sauce of garlic, green chilli and lime.

Forest Mushroom Spring Rolls Sweet Soy Chilli (2pc) · V 12

Hand-rolled spring rolls packed with earthy porcini and meaty shiitake mushrooms, fried until golden and crisp. Served with a sticky sweet soy and chilli dip.

Crispy Roti Pillows (4pc) · Nuts 18

Roti filled with chicken mince, curry powder and oyster sauce, served with our signature massaman dip.

Gai Tod Bangkok Buffalo Wings (4pc) 19

Thai-style double-fried wings, sriracha-lime aioli, coriander and spring onion.

Nori & Sesame Prawn Cakes Yuzu-Miso Aioli (2pc) 19

Crispy panko-cruste prawn cakes with nori and sesame, served on a yuzu-miso aioli with pickled cucumber ribbons. (I)

Mia Kham Royale Betel Leaf (2pc) · GF · Nuts 22

Fresh betel leaf crowned with prawn and sashimi-grade Hokkaido scallop, finished with Yarra Valley salmon pearls, toasted peanut, coriander and our herbal palm sugar. (M)

TO SHARE

Green Papaya Salad Heirloom Tomato & Tobiko · GF · Nuts 23

Freshly shredded green papaya tossed with garlic, snake bean, heirloom tomatoes, peanut, chilli, lime, fish sauce and tamarind, finished with tobiko.

Chicken Satay Skewer · Nuts 24

One large chicken skewer, slow-marinated and char-grilled, with our house-made peanut sauce, chilli oil, fresh cucumber ajad and warm roti bread.

Moo Ping - Pork Neck Skewer 26

Large Northeastern Thai-style pork neck skewer marinated overnight and char-grilled, with jaew dipping sauce, tangy pickled mustard greens and char-grilled sticky rice.

Free Range Larb Gai & Garden Build Your Own · GF 32

A northeastern Thai classic of free-range minced chicken with eschalot, fresh mint, coriander, spring onion and chilli, served with crispy crackers and a garden of raw cabbage, snake beans, cucumber and Thai basil for sharing.

Tom Yum Hokkien Prawn & Spanner Crab 45

Wok-charred Hokkien noodles tossed in our house tom yum lacquer with cutlet prawns and sweet spanner crab. Finished with crispy and fresh shallots, coriander and lime. (M)

Slow-Braised Lamb Massaman 180g · GF · Nuts 49

Slow-braised lamb with our signature massaman curry and soft-steamed potatoes, finished with crispy shallots and toasted peanuts. Served with jasmine rice to share.

Rangers Valley Rump Cap 350g · Jaew & Nam Jim · GF 69

MB4 rump cap, nam jim jaew, nam jim seafood, charred broccolini, lime.

SIDES

Steamed Jasmine Rice 5

Warm Roti 6

Wok-Tossed Flat Noodles 10

Fresh rice noodles, garlic oil, light soy.

Soi 25 Garden Salad · GF · Nuts 15

Smashed cucumber, green mango, snake bean, cherry tomato, carrot. Nahm jim, Thai herbs, peanuts, crispy shallots.

FROM THE WOK

Noodles

Pad Thai · GF · Mild · Nuts 27

Thin rice noodles stir-fried with your choice of chicken or beef, diced tofu, eschalot, sweet radish and egg, finished with fresh bean sprouts and our house-made tamarind sauce. Served with crushed peanuts and house chilli oil on the side.

(I) Upgrade to prawns +6

Pad See Ew 27

Flat rice noodles stir-fried with your choice of chicken or beef, Chinese broccoli, egg and garlic in our house-made sweet soy and oyster sauce, finished with charred gai lan and a dusting of white pepper. Served with a charred lime on the side.

(I) Upgrade to prawns +6

Rice

Egg Fried Rice 20

Jasmine rice wok-tossed with egg, spring onion and garlic, finished with white pepper and a touch of soy.

Upgrade to chicken or beef +5 · (I) Prawns +10

Soi 25 Seafood Fried Rice 45

Jasmine rice wok-tossed with Moreton Bay bug and spanner crab meat, egg, spring onion and garlic. Finished with tobiko and a charred lime on the side.

(M) Upgrade with whole grilled lobster tail +35

Curries

Green Curry · GF · Medium 28

Our house-made green curry simmered with your choice of chicken or beef, coconut milk, Thai eggplant and bamboo shoots, finished with thinly sliced makrut lime leaf and Thai basil.

(I) Upgrade to prawns +6

Red Curry · GF · Medium 28

Our house-made red curry simmered with your choice of chicken or beef, coconut milk, lychee, shredded bamboo, Thai eggplant and Thai basil, finished with a drizzle of coconut milk.

(I) Upgrade to prawns +6

Choo Chee Goong · GF · Mild 65

Four king prawns, grilled and finished with our house-made choo chee curry — a rich reduction of red curry paste and coconut cream — scattered with crispy fried makrut lime leaf. Served with warm roti. (A)

Stir-Fried

Stir-Fried Gai Lan & Shiitake · GF 23

Chinese broccoli and sliced fresh shiitake mushroom wok-tossed with garlic in our house-made oyster sauce.

Crispy Chicken with Cashew Nuts · Mild 28

Crispy chicken thigh wok-tossed with roasted cashews, capsicum and shallots in our house-made tamarind sauce, scattered with crushed cashews.

Prik Khing · Mild 30

Crispy chicken wok-tossed with our house-made prik khing chilli paste, green beans and makrut lime leaf, scattered with fresh green bean.

Upgrade to crispy pork belly +5

Twice-Crisped Pork Belly & Gai Lan · GF 32

Crispy pork belly and Chinese broccoli wok-tossed with garlic in soy, oyster and fish sauce, scattered with shards of golden crackling.

CHEF'S SELECTION

Crispy Pork Belly Red Curry · GF · Medium 34

Slow-roasted crispy pork belly served in our house-made red curry with lychee, shredded bamboo, Thai eggplant and Thai basil, finished with a drizzle of coconut milk.

Upgrade to 48-hour duck +12

BBQ Lamb Cutlets Tamarind & Tom Yum Butter · GF 54

Four char-grilled lamb cutlets marinated in house-made tamarind sauce, finished with tom yum butter, mixed leaves and pink salt.

Crispy Whole Snapper Green Mango & Apple · Medium 75

South Australian snapper, filleted, fried until golden and served over a salad of green mango, green apple, roasted cashews and Thai herbs, dressed in our house-made nahm jim. Presented over the whole crispy snapper skeleton and finished with crispy shallots. (M)

TO FINISH

Coconut & Pumpkin Custard · Nuts 18

Warm house-made custard with flaky roti, vanilla bean ice cream and toasted peanuts.

Mango & Sticky Rice · GF 24

Fresh yellow mango with pandan-infused sticky rice, mango sorbet and coconut milk.



SOI25

Drinks Menu

COCKTAILS

Pink Lychee Martini	18
Absolute Vodka, Soho lychee liqueur, lychee juice and lychee puree. Pink salt rim.	
Soi 25 Dynasty	18
Aperol, Pama pomegranate liqueur, lemon juice and passionfruit puree. Topped with premium sparkling wine.	
Vietnamese Espresso Martini	18
Mr Black, Kahlua, vodka, Vietnamese coffee and condensed milk.	
Aperol Spritz	18
Prosecco, Aperol and soda water.	
Margarita	18
El Jimador tequila, Cointreau and lime juice.	
Dirty Martini	18
Tanqueray gin or Absolute vodka with Noilly Prat, olive garnish.	
Old Fashioned	25
Glenfiddich whisky, brown sugar, soda and bitters.	
Soi 25 Negroni	25
Roku gin, Antica Vermouth, Campari, Green Fairy Absinthe, trimmed orange peel.	

WINE

Red	
Château du Cèdre	13 / 59
Marcel Malbec 22 Cahors, France	
Epsilon	15 / 68
Shiraz 23 Barossa, SA	
Château Terrefort Lescalle	16 / 73
Bordeaux AOC 23 Bordeaux, France	
Ministry of Clouds	17 / 79
Tempranillo / Grenache 23 McLaren Vale, SA	
Ghost Rock Supernatural	18 / 83
Pinot Noir 24 Cradle Coast, TAS	
White	
Tappo	13 / 59
Sauvignon Blanc 24 Marlborough, NZ	
Cooter and Cooter	14 / 65
Riesling 23 Watervale, SA	
Clarence House	18 / 84
Chardonnay 24 Cambridge, TAS	
Pichot	19 / 88
Vouvray Sec 23 Loire Valley, France	
Pooley	19 / 89
Pinot Grigio 23 Coal River, TAS	
Rosé	
Saint Max Medi	16 / 74
Rosé 25 Côtes de Provence, France	
Sparkling	
De Bortoli	12 / 51
Prosecco King Valley, Australia	

SPIRITS

Gin	
Tanqueray	12
Roku	13
Hendrick's	13
Vodka	
Absolut	12
Belvedere	13
Grey Goose	16
Whisky & Bourbon	
Jim Beam White	11
Maker's Mark	12
Jack Daniel's Black Label	12
Johnnie Walker Black Label	13
Chivas Regal 12 YO	14
Glenfiddich 12-Year-Old Single Malt	17

BEER & CIDER

Beer	
Asahi Japan	12
Peroni Nastro Italy	12
Singha Thailand	13
Corona Mexico	14
Great Northern Zero Zero Australia	9
Pale Ale	
Little Creatures Australia	14
Stone & Wood Australia	15
Cider	
Batlow Apple Premium Cider	16
NON-ALCOHOLIC	
Soft Drinks	
Coke	5
Coke Zero	5
Lemonade	5
Sunkist	5
Bundaberg Ginger Beer	7
Lemon Lime & Bitters	8
Juice	
Lemon Juice	7
Orange Juice	7
Pineapple Juice	7
Fresh Coconut Juice	12
Tea	
Green Tea Origin	7
Lemongrass & Ginger Origin	7
Water	
Bottled Water	5
Sparkling Water 750ml	12