

WESTERN SALAD

CAPRESE SALAD



Fresh Mozzarella,
tomatoes, basil,
balsamic reduction

390

NICOISE SALAD

Seared tuna loin, mixed leaves,
green beans, olives,
boiled egg, potato & tomato

420

Duck Salad

Smoked duck breast, mixed
leaves, capsicum, orange,
toasted hazelnuts &
sesame-honey vinaigrette

380

CAESAR SALAD

Romaine lettuce, crispy bacon,
shaved parmesan, croûtons,
Caesar dressing

350

Add prawn or smoked salmon
or chicken

420



Vegetarian

All prices are quoted in Thai Baht and subject to 10% service charge and 7% government tax

THAI SALAD

THAI POMELO SALAD

Pomelo segments, chilli,
coconut, peanut, grilled shrimp

195

SOM TAM THAI

Green papaya salad,
dried shrimp & peanut

210

Larb Moo, Gai, Neua

Spicy minced pork, chicken
or beef salad

220

YUM TALAY

Spicy seafood salad

290

Yam Pak Boong Krob

Crispy morning glory salad with
coconut seafood sauce

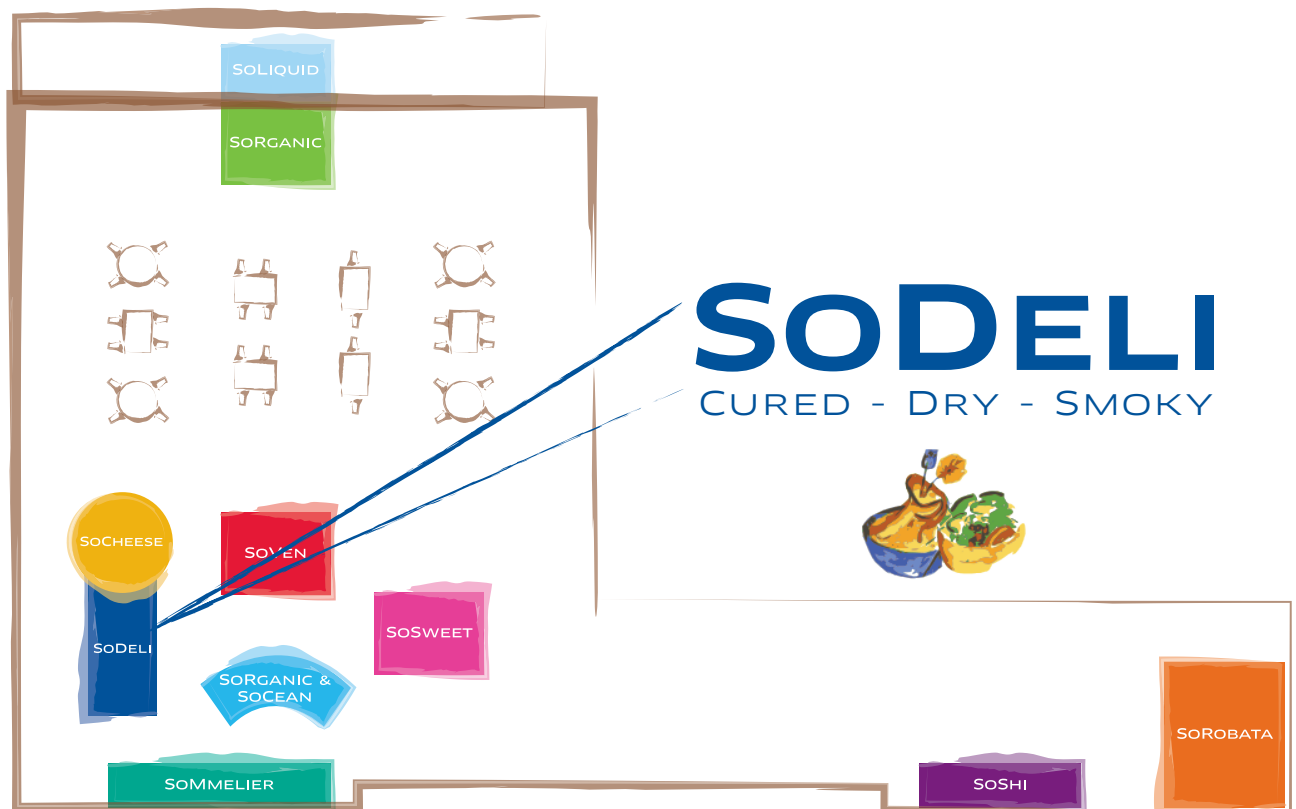
250

Yam Woon Sen

Glass noodle, minced pork
& seafood spicy salad

220





CHARCUTERIE

COLD CUTS SELECTION...
SERVED WITH PICKLES & FRESH BAGUETTE

ASK YOUR WAITER FOR THE DAILY SPECIALS

50 g	190
100 g	360
150 g	520

MEZZE PLATTER

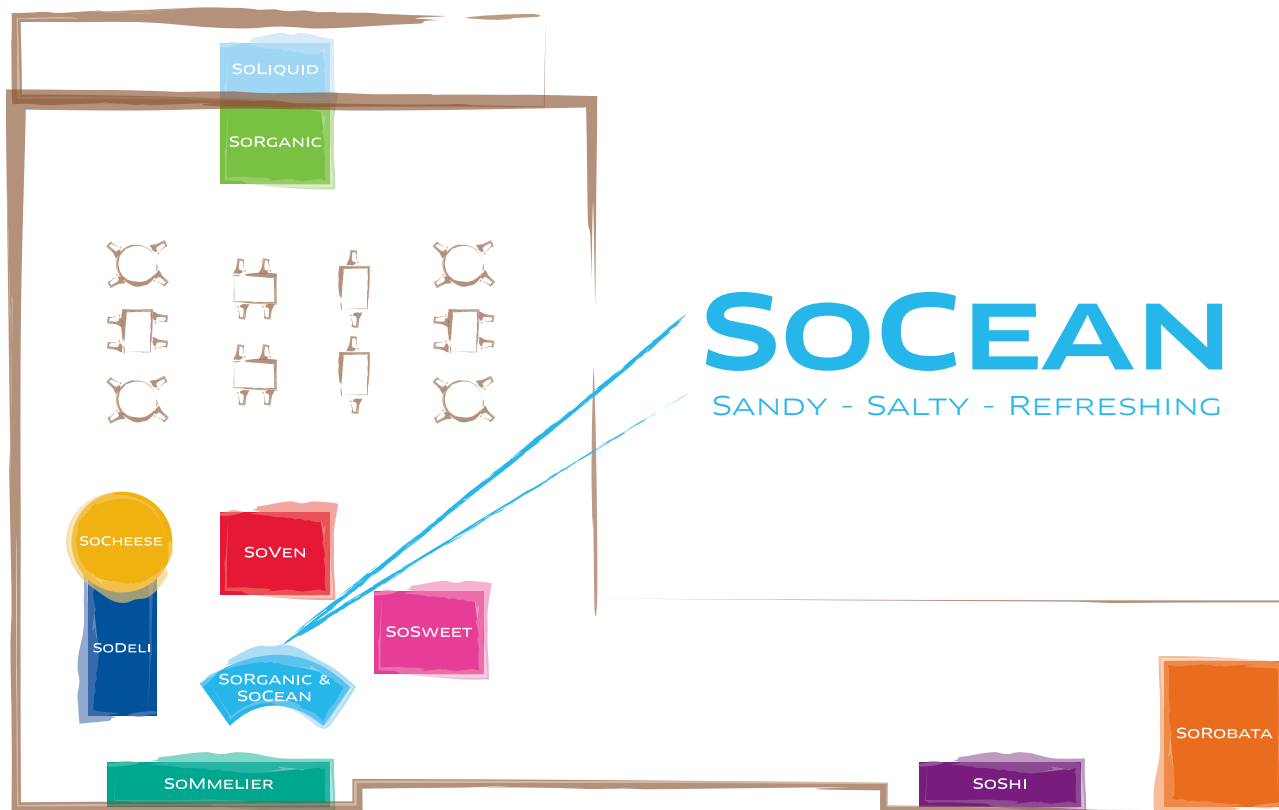
490

Dolmades "stuffed grape leaves", hummus, baba ghannouch, Tzatziki, marinated olives & pita bread

ANTIPASTI PLATTER

590

Assorted sliced cold cuts (100 g), marinated vegetables, olives, Mushrooms, cheese & grissini



OYSTER / SEAFOOD

Fine De Claire **France** **650 (½ Doz) 1200 (Doz)**

PLATTER

SMOKED FISH COMBO

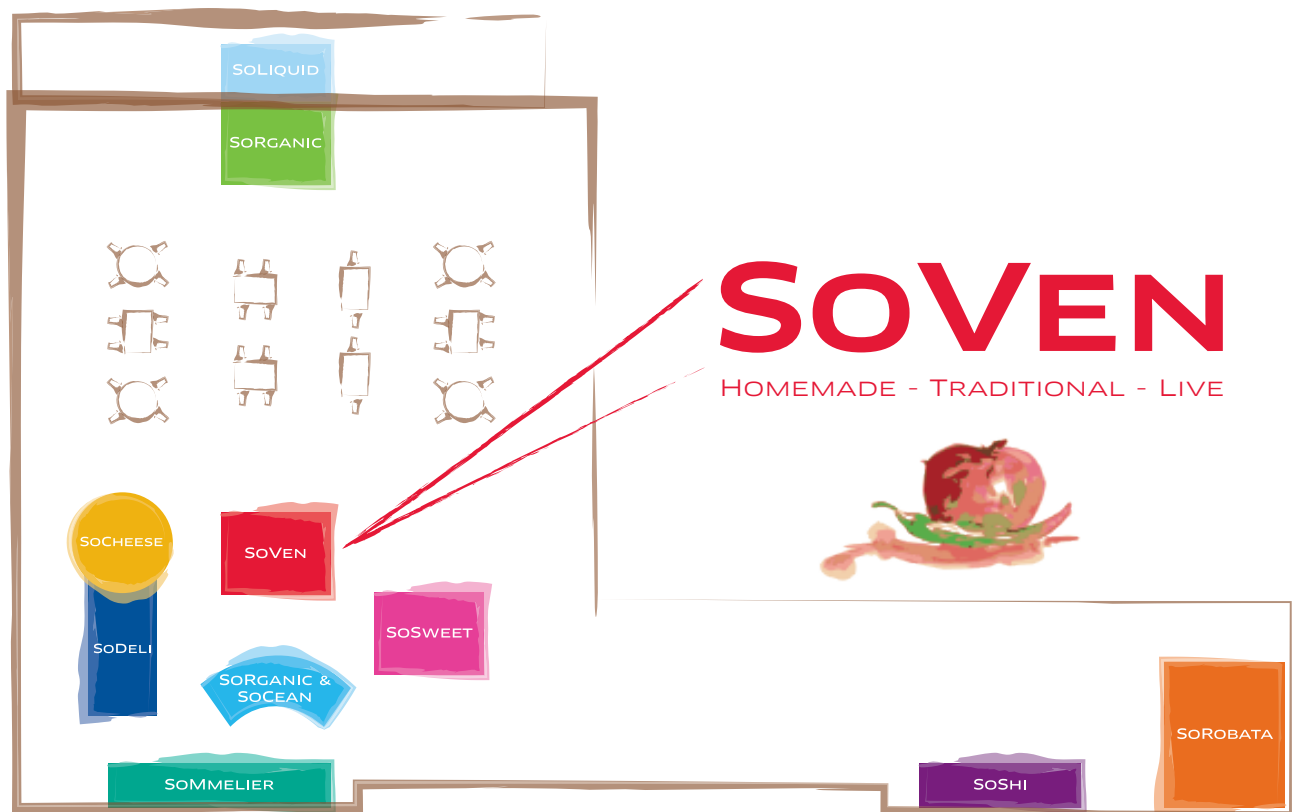
Peppered mackerel, smoked salmon & red snapper
Served with sour cream & blinis

900

SEAFOOD PLATTER FOR 2

Ask your waiter for the daily selection
of the freshest seafood available, served with condiments

1800



SOUP

PUMPKIN SOUP



Pumpkin soup with beetroot
truffle vinaigrette & roasted
seeds

270

MUSHROOM SOUP



Creamy mushroom soup with
parmesan foam

320

TOM YAM GOONG



Hot & sour soup with tiger
prawn & lemongrass

320

TOM KHA KAI / GOONG / TALAY

Coconut milk soup with chicken,
shrimp or seafood

320

Kang Jued Tao Hoo Moo

Clear soup with tofu,
cabbage & minced pork

250



Vegetarian

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THAI APPETIZER

GAI HOR BAI TOEY

Marinated chicken wrapped in pandan leaf, soy & ginger sauce

240

SATAY GAI / MOO

Grilled marinated chicken or pork with peanut sauce

220

TOD MUN PLA

Fried Thai fish cakes, sweet cucumber sauce

210

Goong Hom Sabai

Deep fried shrimp spring roll served with sweet plum sauce

230

WESTERN APPETIZER

FOREST MUSHROOM RISOTTO



420

Mushroom orzo risotto with Shimeji mushroom, broccoli, truffle & artichoke chips

FOIE GRAS "FRANCE" (80 GRAMS)

490

Pan seared foie gras, balsamic reduction, red currant & hazelnut

SALMON CARPACCIO

350

Marinated salmon carpaccio with horseradish cream, salmon roe, shallot, deep fried capers & chives

THAI MAIN COURSE

ALL THAI MAIN COURSE CAN BE MADE VEGETARIAN

TRADITIONAL PHAD THAI WITH KING PRAWN / CHICKEN Stir fried noodles in chili & tamarind sauce	490 / 280
KHAO PHAD GOONG / GAI / PORK Stir fried Hom-Mali rice with prawn or chicken or pork	280 / 240
GAI PAD MET MAMUANG Stir fried chicken with cashew nuts	260
KANG KEAW WARN GAI / NUE / MOO / GOONG Green curry with chicken / beef / pork / shrimp	270
PANANG GAI / NUEA / MOO / GOONG Red curry with chicken / beef / pork / shrimp	270
GAENG MASSAMAN GAI / NUEA Massaman curry with chicken or beef	270
GANG PHED PED YANG Roasted duck & pineapple in a coconut red curry sauce	360
KA PHAOW NUA / MOO Stir fried beef or pork with holy basil	270
PHAD KEE MAO GAI / NUE / MOO / TALAY Stir fried with green peppercorn & rhizome with chicken, beef, pork or seafood	270
POO PHAD PONG KAREE Stir fried crab with curry powder & egg	270
ADDITIONAL STEAMED RICE	75



WESTERN MAIN COURSE

GRAIN FED BEEF TENDERLOIN Grilled fillet steak served with baby vegetables, baked cocktail tomato, calvados jus & side of cherry potato (ROSSINI +200)	1200
LAMB RACK Pistachio crusted lamb with pumpkin purée, gnocchi, pancetta, celery & rosemary jus	1100
SALMON Grilled Nowegian salmon with mash potato, sugar snaps, dill sauce & salmon roe	890
SEA BASS Pan fried sea bass with baby vegetables, quinoa & gremolata	800
DUCK LEG Confit duck leg with lentil ragout, carrot purée, braised cabbage & truffle jus	750
GRILLED CHICKEN Grilled chicken breast, asparagus, baby carrot, potato, snap pea & truffle cream sauce	550
GRILLED PORK CHOP Grilled pork chop, asparagus, baby carrot, potato, snap pea & apple sauce	650

CASUAL FOOD

SERVED WITH FRENCH FRIES & GREEN SALAD

QUICHE OF THE DAY 310

Please ask your waiter for the daily specials

CLUB SANDWICH (SO CLASSIC) 420

Chicken breast, bacon, egg, cheese, tomato
lettuce & mayonnaise

BLACK LABEL BURGER (SO SIGNATURE) 550

Black Angus beef pattie on a black sesame bun, bacon
cheese, tomato, onion, romaine leaves & pickles

CROQUE MONSIEUR (SO FRENCH) 380

Paris ham & melted cheese toasted sandwich,
served with French fries & green salad

CROQUE MADAME 395

Add fried egg on top

VEGETARIAN WRAP 360

Grilled vegetables, basil pesto

FISH AND CHIPS 490

Deep fried saebass, French fries & white tartar sauce

SO ITALIAN

PASTA STATION ... YOUR CHOICE OF SPAGHETTI, PENNE, FETTUCCINE OR BLACK INK LINGUINI

CABONARA

Bacon pieces, white wine cream
sauce, egg, parmesan cheese &
cracked black pepper

350

BOLOGNAISE

Ground beef, cooked in red wine
& tomato basil sauce

350

SEAFOOD



Spicy seafood, garlic & fresh
herbs

390

PIZZA

12 inch / 8 slices

Margarita 440

Spicy Salami 470

Parma Ham 470

Four Cheeses 490

Grilled Vegetables 450

 Vegetarian

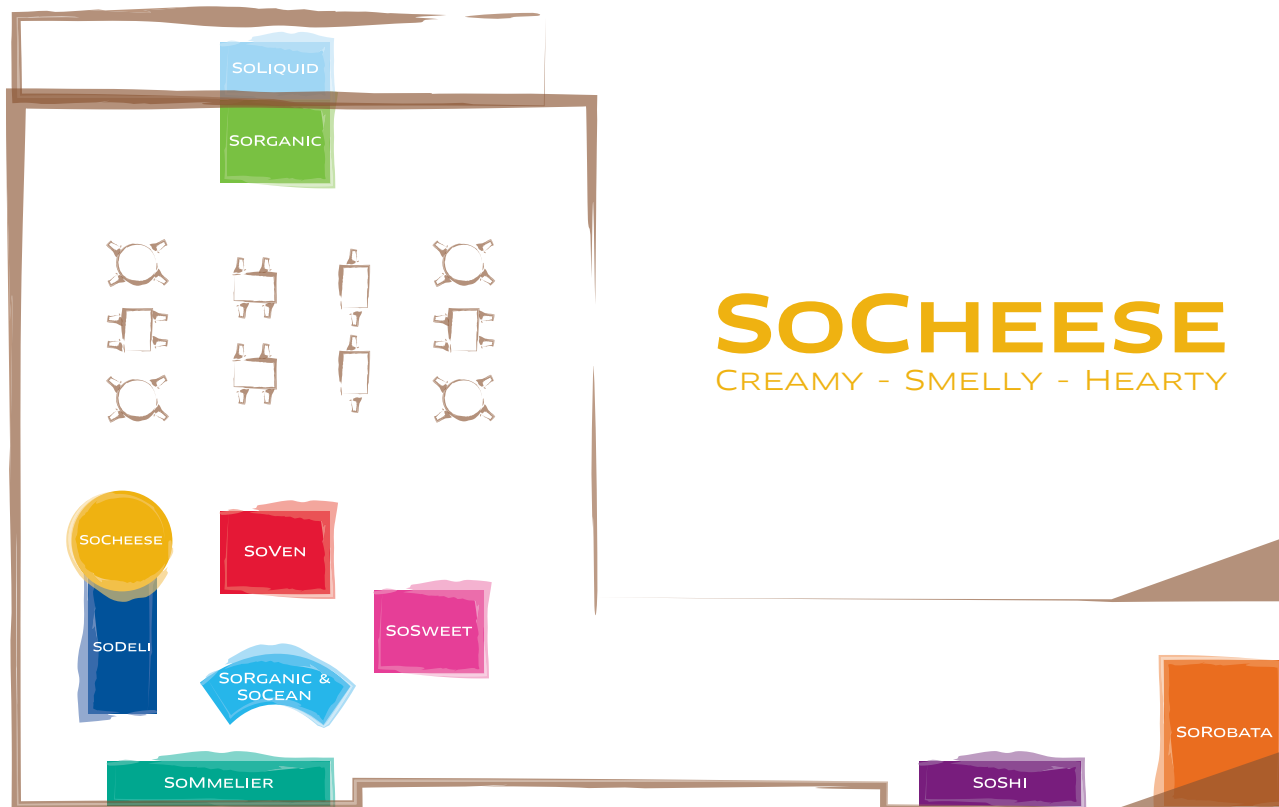
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FROM THE JAPANESE GRILL...
ALL DISHES SERVED WITH DAILY VEGETABLES & DIPPING SAUCE

UNAGI Japanese eel with sweet sauce	JAPAN	380
YAKITORI Grilled chicken skewer with sweet sauce	THAILAND	255
SHAKE TERI YAKI Grilled salmon with sweet sauce	NORWEGIAN	480
BEEF TERI YAKI Australasian beef tenderloin with sweet sauce	AUSTRALIA	850
SHISHAMO YAKI Grilled smelt fish with roe	JAPAN	180



ASK YOUR WAITER FOR THE DAILY SPECIALS

ALL CHEESES SERVED WITH QUINCE PASTE, LAVOSH BREAD, CRACKERS & DRY FRUIT

1 CHEESE	40 G	190
3 CHEESES	80 G	360
5 CHEESES	160 G	520

UNITED KINGDOM

Blue Stilton
Cheddar

ITALY

Gorgonzola
Provolone
Parmesan Grana Padano
DOP 16 months

FRANCE

Camembert
Morbier
Brie
Brillat Savarin

HOLLAND & SWISS

Gouda
Edam
Swiss Gruyère
Tête de Moine

SPAIN

Manchego



*Upon Availability



IN ORDER TO GUARANTEE THE QUALITY OF OUR BAKERY & PATISSERIE,
WE ARE USING FLOUR FROM FRANCE.

SIGNATURE PASTRY

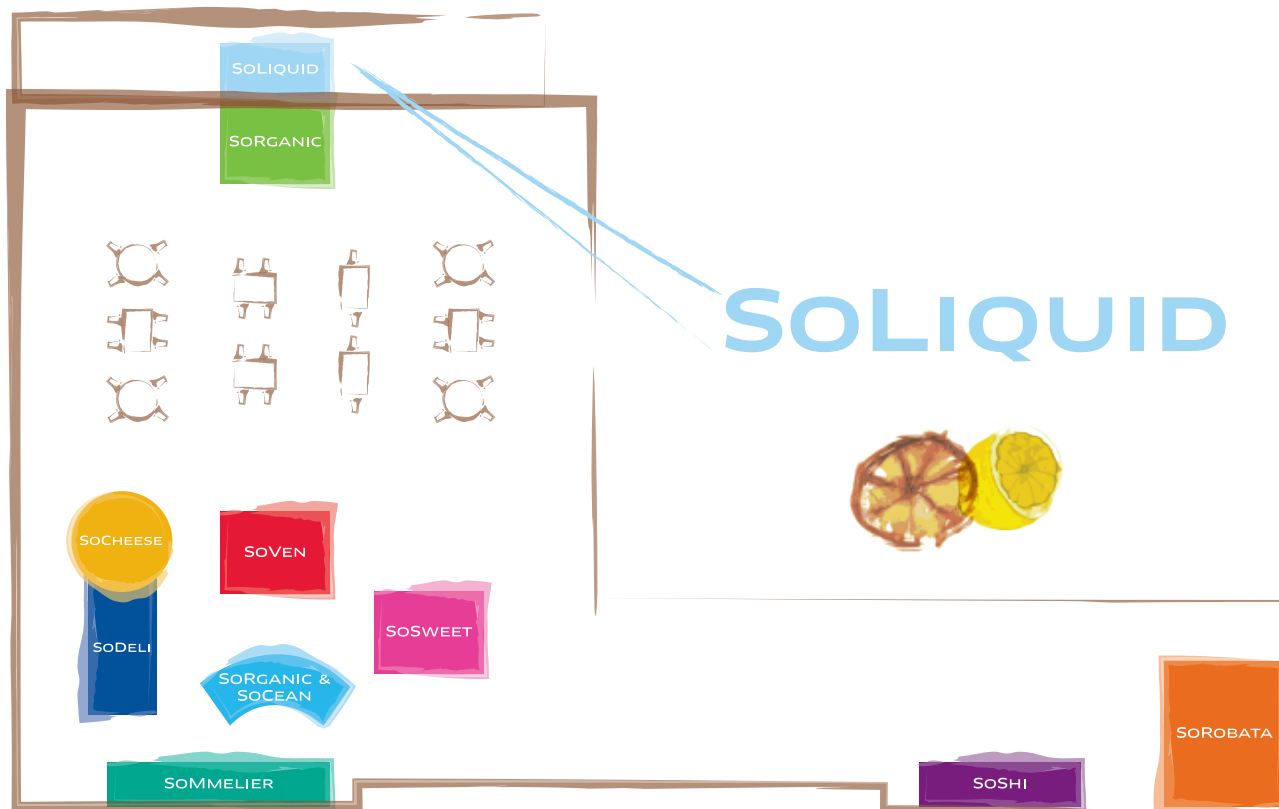
SO CHOCOHOLIC	290
Chocolate mousse with hazelnut crunch	
MIXED PASTRIES	320
Of the day, 3 kinds as per selection	
APPLE CRUMBLE	250
Fresh apple & crumble cake with vanilla ice cream	
BANNOFFE	270
Oreo, banana, caramel, whipped cream	

CLASSIC PASTRY

DAILY SHE'S CAKE "Cheese cake" According to our pastry chef's mood	290
SO'PERA Chocolate coffee sponge cake layers	290
TIRAMISO Espresso, sponge cake, cream	290
MELTING "LAVA CAKE" served warm, with an extra scoop of ice cream	290
TRADITIONAL CREPE SUZETTE with your choice of ice cream	290

DAILY SPECIAL	95
ICE CREAM TAPPANYAKI (scoop) + topping	





COCKTAILS

SO'ORGANIC

FRUIT MOJITO

350

White rum, Mint, Kaffir lime, Soda water

Local citrus flavors are combined with Thai rum and mints

SO' DELI

MARKET BLOODY MARY

350

Ketel One vodka, Tomato juice, Lemon, Lemongrass, Galanga

Vodka is combined with the juice of seasonal beets and spiced with classic trimmings

SO' CHEESE

LADY 52

350

Bailey's, Khalsa, Cointreau, Cream

Retake the classic by making it creamier for the ladies

SO'OVEN

BANGKOK'S NEGRONI

350

Tanqueray gin, Campari, Sweet vermouth, Mandarin

The classic is picking fruits from the street

SO'SWEET & BAKERY

BLACKCURRANT AND VANILLA DAIQUIRI

350

White Rum, Crème de cassis, Vanilla de Madagascar, Lime

Blackcurrant liquor is shaken with rum, vanilla and

freshly squeezed lime juice to create this smooth but fruity tonic

COCKTAILS

SO'SHI

SAKE COOLER

350

Dry Sake, Lemongrass, Cucumber, Lime, Watermelon, Mint
Dry sake shaken with fresh lime, lemongrass and cucumber.
Topped with watermelon and mint soda

SO'ROBATA

SO FIZZ

350

Shochu, Chambord, Soda
Juniper-infused shochu shaken with fresh lemon and
finished with Chambord blackcurrant liqueur and soda

BEER

HEINEKEN	Pale Lager	Netherlands	250
HOEGAARDEN	White Ale	Belgium	300
SINGHA	Pale Lager	Thailand	250
ASAHI	Lager	Japan	250
CORONA	Pale Lager	Mexico	300
CARLSBERG	Pale Lager	Denmark	250

SPIRITS

BLENDS

Johnnie Walker Black Label 12yrs	Scotland	300
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SINGLE MALT

Singleton of Glen Ord 12yrs	Highland	280
Glenfiddich 12yrs	Speyside	300

AMERICAN WHISKEY

Jim Beam	Kentucky	280
Jack Daniels	Tennessee	300

JAPANESE WHISKEY

Suntory Whiskey Kakubin Yellow	Osaka	250
Hakushu Single Malt Whiskey 10yrs	Osaka	550

VODKA

Ketel One	Holland	300
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SPIRITS

GIN

Tanqueray	Scotland	300
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RUM

Ron Pampero Blanco	Venezuela	280
Captain Morgan	Jamaica	250

TEQUILA

Jose Cuervo	Mexico	300
Don Julio Reposado	Mexico	500

APERITIF

Campari	Italy	280
Martini Rosso	Italy	280
Martini Bianco	Italy	280
Martini Extra Dry	Italy	280
Pimms no.1 Cup	England	300
Pernod	France	280
Ricard	France	280

LIQUEUR

Bailey's Irish Cream	Ireland	280
Grand Marnier	France	280
Chambord	France	280
Cointreau	France	280
Dom Benedictine	France	280
Malibu	Caribbean	280
Choya Umeshu	Japan	280
Jagermeister	Germany	280
Frangelico	Italy	280
Tia Maria	Jamaica	280
Kahlua	Mexico	280
Drambuie	Scotland	280

COGNAC

Hennessy VSOP	France	400
Hennessy XO	France	1000

SAKE

Iichiko	20cl Japan	1500
Shinsei Chozoshu	30cl Japan	1100
Shinsei Tokusen	180cl Japan	2000
Kyoumaiko Jyoraku Jyosen	180cl Japan	2000
Kiku-Masamune Jyosen Honjyozo	180cl Japan	5625
Kiku-Masamune Tokusen Junmai	180cl Japan	5775

SODA

Pepsi, Pepsi Max, 7 Up, Mirinda	140
Red Bull	180

ORGANIC LIQUID / FRESHLY MADE

SMOOTHIES	190
Carrot, Mango, Papaya, Orange	
FRESHLY SQUEEZED JUICES	190
Carrot, Apple, Mango, Papaya, Watermelon, Orange, Lemon	
SPECIALTY ICED TEA	200
Thai iced tea with star anise, Mint green iced tea, Lychee and ginger iced tea, Oolong honey iced tea	

WATER

EVIAN	33cl France	150
BADOIT	33cl France	150
EVIAN	75cl France	240
BADOIT	75cl France	240

ILLY COFFEE SELECTION

AMERICANO	180
ESPRESSO	180
DOUBLE ESPRESSO	180
LATTE	180
MACCHIATO	180
CAPPUCCINO	180

TEA SELECTION

BLACK	
ROYAL ENGLISH BREAKFAST	200
A wonderful blend of best and round body Ceylon black tea to give you a fresh start to the day	
FRESH EARL GREY CEYLON	200
Refreshing Bergamot with a strong body Ceylon black tea in the cup	
CROWN POH LAY YUNNAN	200
Very dark in appearance but soft on the palate, this Poh Lay has gamy notes and earthy characteristics	

TEA SELECTION

GREEN

EMPEROR SENCHA SHIZOUKA SUMMER 200

Beautiful green coloured Sencha from the Shizouka prefecture harvested in the summer months for a wonderful fresh cup with a slight tartness at the end

ROYAL GEINMATCHA 200

A blend of Sencha, roasted rice and Macha from the summer harvest from Shizouka prefecture

SUPERIOR JASMINE MAO FENG FUJIAN SPRING 200

A delicate fine tips of young spring leaves rolled to form the typical "hair tip" shape with soft & elegant fragrance of Jasmine flowers

RARE TAI HOU KUI ANHUI SPRING 200

This famous and rare tea from the mountains of Huang Shan in Anhua provinc is unique in such that legend has it that this tea's name means "Monkey King from Tai Ping."

This exquisite tea has flowery note that resembles scent of orchid

OOLONG

TI KUAN YIM FUJIAN SPRING 200

A rare spring harvest with jade color hue offering soft flowery and herbaceous notes

IMPERIAL WU YI SHUI XIAN FUJIAN 200

Grown on the slopes of Wu Yi mountains from a specific variety of tea bush, it is the most popular Oolong from the prestigious Wu Yi mountains which is 50% oxidized with well-balanced aroma and strong toasty notes

HERBAL

WHOLE CHAMOMILE 200

A round and smooth taste of Chamomile everyone can enjoy!

CHRYSANTHEMUM FLOWERS 200

This whole flower soothes and relaxes

GREEN PEPPERMINT 200

The color of this peppermint is magnificently green after sleeping and the tea offers a refreshing taste with a light menthol finish

AROMATIC LEMONGRASS 200

The upper plant of the lemon grass is used to give a soft aromatic fragrance with a tangy and sharp body

THAI GINGER 200

A must for any tea drinker who enjoys a cup of spicy beverage

FRUITS AND FLOWERS

THAI BAEI FLOWER 200

This Bael fruit is grown in Thailand and unique as it offers an exotic tropical taste

THAI ROSELLE FLOWERS 200

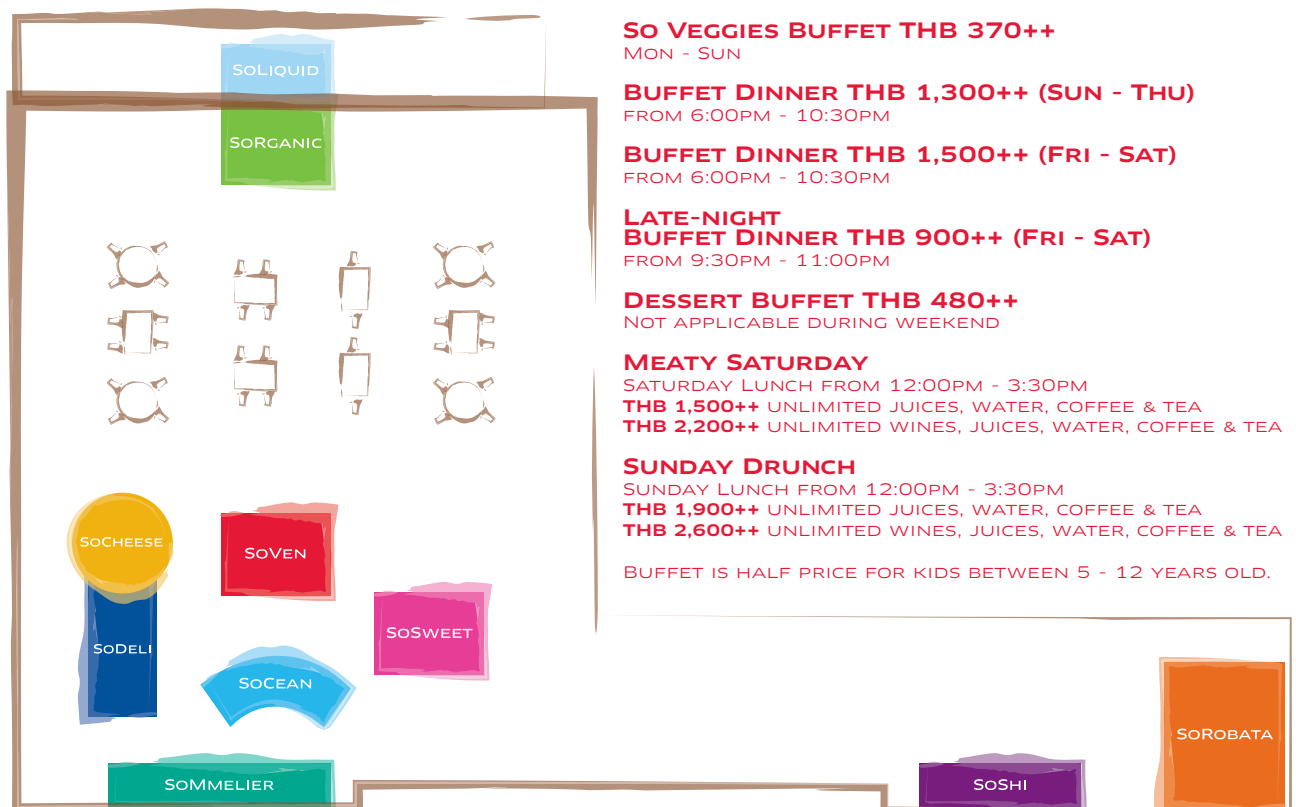
Vibrant red flower offering a sweet sour flavor

RED ROSE 200

Roses come in abundant variety and red is the most romantic colors of them all! Enjoy this quality for a memorable moment

Red Oven

World Food Market



BUFFET LUNCH THB 900++

MON - FRI FROM 12:00PM - 2:30PM

ASIAN LUNCH BUFFET THB 700++

MON - FRI FROM 12:00PM - 2:30PM

SO GREEN & COLD CUT BUFFET THB 570++

MON - FRI FROM 12:00PM - 2:30PM

SO VEGGIES BUFFET THB 370++

MON - SUN

BUFFET DINNER THB 1,300++ (SUN - THU)

FROM 6:00PM - 10:30PM

BUFFET DINNER THB 1,500++ (FRI - SAT)

FROM 6:00PM - 10:30PM

LATE-NIGHT

BUFFET DINNER THB 900++ (FRI - SAT)

FROM 9:30PM - 11:00PM

DESSERT BUFFET THB 480++

NOT APPLICABLE DURING WEEKEND

MEATY SATURDAY

SATURDAY LUNCH FROM 12:00PM - 3:30PM

THB 1,500++ UNLIMITED JUICES, WATER, COFFEE & TEA

THB 2,200++ UNLIMITED WINES, JUICES, WATER, COFFEE & TEA

SUNDAY DRUNCH

SUNDAY LUNCH FROM 12:00PM - 3:30PM

THB 1,900++ UNLIMITED JUICES, WATER, COFFEE & TEA

THB 2,600++ UNLIMITED WINES, JUICES, WATER, COFFEE & TEA

BUFFET IS HALF PRICE FOR KIDS BETWEEN 5 - 12 YEARS OLD.

Blending contemporary chic and futuristic flair, Red Oven is a global market of fine cuisines, with interactive bars and live cooking stations.

Overlooking Lumpini Park, the restaurant is overseen by award-winning chefs and boasts a myriad of flavours including a sizzling robotayaki bar, epicerie and fromagerie selections, a raw bar, seafood, bakery and delicatessen indulgences, as well as an organic vegetable stall. At its heart is its namesake – a Molteni 'Red Oven'. Handcrafted in France, the Molteni is both a design marvel and a legend; a piece of extraordinary craftsmanship, and a symbiosis of traditional stoves and the most advanced cooking technologies.

From a single dish lunch to an extravagant dinner, Red Oven offers a convenient payment system for your selection.

Have a So good time!

SO BUSINESS LUNCH

PUMPKIN SOUP

PUMPKIN SOUP WITH BEETROOT,
TRUFFLE VINAIGRETTE & ROASTED SEEDS

OR

CAPRESSE SALAD

FRESH MOZZARELLA, TOMATOES, BASIL, BALSAMIC REDUCTION

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### **SEA BASS**

PAN FRIED SEA BASS WITH BABY VEGETABLES, QUINOA & GREMOLATA

OR

### **DUCK LEG**

CONFIT DUCK LEG WITH LENTIL RAGOUT, CARROT PURÉE,  
BRAISED CABBAGE & TRUFFLE JUS

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“SO” CHOCOLATE

CHOCOLATE MOUSSE WITH HAZELNUT CRUNCH

OR

BANOFFEE

OREO, BANANA, CARAMEL AND WHIPPED CREAM

COFFEE / EXPRESSO / TEA / SO WATER

THB 890++ PER PERSON