

breakfast

	smoky chipotle shakshuka (e,s)	320
	fried eggs, tomatoes, chipotle peppers, black beans, feta cheese, avocado, grilled sourdough	
🌿	sollis signature breakfast (e,sf)	390
	two eggs any style, smoked salmon, avocado, blueberries, grilled pumpkin, tomato, spinach, grilled ciabatta	
	fighter's breakfast (e,p)	680
	two cumberland sausages, crispy bacon, three eggs your way, smashed sweet potato, grilled tomato, avocado, baked beans, grilled sourdough	
	eggs benedict (e,d,p)	390
	english muffin, back bacon, poached eggs and brown butter hollandaise sauce	
	breakfast sandwich (e,sf)	340
	salmon, avocado, poached eggs, cherry tomato, sourdough bread	
	scrambled & avocado, toasted (e,v)	320
	fluffy scrambled eggs with avocado on dark sourdough bread	
	pancake board (perfect for sharing) (e,n)	490
	peanut butter, poached bananas, blueberries, tropical fruits, maple syrup, sweet whipped cream and chocolate	
🌿	coconut overnight oats (vg,n,gf)	260
	chia seeds, coconut cream, coconut chips and maple syrup	
	acai bowl (d,v)	290
	pumpkin seeds, fresh bananas, blueberries, mango and coconut flakes	
	tropical fruit (vg,gf)	320
	a mix of seasonal fruits	
	honey granola & ice cream (d,n,v)	320
	2 scoops vanilla ice cream, honey, pineapple compote, almond, granola	

breakfast is served until 1pm

(🌿) Signature Dish / (V) Vegetarian / (VG) Vegan / (SF) Shellfish / (P) Pork
(D) Dairy / (GF) Gluten-Free / (N) Nuts / (S) Spicy

All prices are in Thai Baht and inclusive of 7% VAT, and subject to a 10% service charge

healthy & greens

gazpacho (v,vg) 390

chilled tomato soup, cucumber, red peppers, croutons

burrata (v,d) 590

creamy burrata, watermelon, olive oil, ripe tomatoes

roasted pumpkin (v,d,n) 480

roasted pumpkin, honey, pine nuts, yoghurt labneh, mixed herbs

melon feta salad (v,d) 480

melon, watermelon, cucumber, feta cheese, red onion,
greek olive oil & lemon sauce

beetroot & apple salad (v,d,n) 480

roasted beetroot, crisp apples, goat's cheese, walnuts, lemon vinaigrette

gnocchi mushroom ragu (v,d) 450

slow-cooked mushrooms, tomatoes, white wine, parmesan cheese
with potato gnocchi

vegetable thai green curry (v) 420

a fragrant green curry with vegetables and thai herbs

the forest (v,n) 1350

fresh vegetables & baby cos leaves, halloumi cheese, falafel,
marinated olives, flatbread, served with hummus & baba ganoush

caribbean caesar salad (sf,d) 460

salad greens, capsicum, grilled pineapple, croutons, caesar dressing
- add grilled prawns +200
- add grilled chicken +100

ahi poke bowl (n) 690

fresh tuna marinated, avocado, edamame, cucumber, seaweed,
sesame, sushi rice

beach bites

marinated olives & whipped feta (v,d) kalamata olives marinated in citrus zest, creamy whipped feta, grilled flatbread	390
corn ribs (d,s) baked corn strips with spice, lime, cheese	320
salt & pepper soft shell crab (s,sf) crispy fried with sweet pepper, spring onion, crispy garlic	460
grilled octopus (s,sf,n) baby potato, almond, romesco sauce	520
lobster roll (sf,d) lobster meat, celery, spring onion, chilli mayo, brioche bun	690
smash burger sliders - 3 pcs (d) choice of wagyu beef or truffle chicken, cheddar cheese, pickles, brioche buns	690
mussels & frites (sf) steamed green mussels with white wine, fries and aioli	520
garlicky calamari fritters (sf) saffron aioli & fresh lemon	490
chicken quesadilla (d,s) peppers, chilli, caramelised onions, cajun-spiced chicken, cheese	490
chorizo & prawns (sf,p) prawns & chorizo, garlic chips, smoked pimento, charred sourdough	520
hummus dip (v,n) hummus with falafel, flatbread and vegetable sticks	390

raw bar

ahi tuna tartare with caviar (sf)	1650
raw tuna, caper, red onion, cornichons, mustard, herbs, oscietra caviar (10g), rice crackers	
beef tartare with caviar (e)	1850
raw beef, caper, red onion, cornichons, mustard, herbs, oscietra caviar (10g), rice crackers	
steak tartare taco (gf)	580
raw steak tartare, egg yolk jam, cornichons, capers, shallots, dijon mustard, avocado, corn taco	
truffle carpaccio (d)	950
thinly sliced australian beef tenderloin, black truffle cream, parmesan cheese, mixed green salad	
scallop ceviche (sf,gf)	690
raw scallop salad, sweet mango, sweet potato, coriander, green chilli, corn chips	
oscietra caviar 30g (d)	3950
blinis, egg, shallots, sour cream	

sushi & sashimi

spicy salmon & crispy rice (s,n)	440
crispy rice, spicy salmon tartare, sesame oil, spring onion, wasabi mayo	
 spicy tuna & crispy rice (s,n)	440
crispy rice, spicy tuna tartare, sesame oil, spring onion, wasabi mayo	
'sashimi' new style (n)	490
thinly sliced yellowtail hamachi, shiso oil, wasabi, ponzu sauce	
california maki (sf)	690
crab stick, avocado, cucumber, tobiko, japanese mayonnaise, sesame	
avocado maki (vg)	690
avocado, seasoned sushi rice, nori	

main courses

steak & frites (d)	1250
wagyu flank steak, creamy peppercorn sauce, fries	
herb & truffle grilled baby chicken (d,gf)	750
truffle butter-marinated chicken, sweet potatoes, sautéed mushrooms	
miso-marinated sea bass (n)	850
sea bass marinated in miso, sesame, spinach, garlic rice	
pan-seared salmon (d)	890
seared atlantic salmon, courgette, asparagus, pumpkin, lemon butter sauce, dill oil	
confit duck breast (d)	950
tender confit duck breast, cauliflower purée, grilled root vegetables, port wine jus	

pasta & risotto

capellini with scallops (sf,s)	890
capellini pasta, grilled scallops, fra diavolo sauce, lobster oil	
lamb ragu gnocchi (d)	890
potato gnocchi, slow-braised lamb shank, gremolata	
tiger prawn linguine (sf,d)	890
tiger prawns, fresh cherry tomato, basil, white wine sauce	
rigatoni burrata (d,n,v,s)	590
rigatoni pasta, spicy creamy tomato sauce, burrata cheese	

the grill

tenderloin 200g **1650**
australian tenderloin steak with your choice of one side & one sauce

rib-eye 250g **1650**
australian rib-eye steak served with your choice of one side & one sauce

lamb chops **1750**
australian lamb chops with a smoky, herb-infused flavour, served with mashed potatoes, baby carrots, mint jelly & red wine sauce

chateaubriand steak 600g **4450**
a premium centre-cut fillet, renowned for its tenderness and rich flavour, served with your choice of two sides & two sauces

caribbean jerk chicken (s) **590**
spicy marinated grilled chicken thigh served with coconut fragrant rice and corn

"pla pao" **990**
thai-style baked whole butterflied fish with fresh summer rolls, peanut, lime & chilli dipping sauce

andaman lobster (sf) **half 1750 / whole 2500**
with your choice of one side & one sauce

grilled tiger prawns (sf) **790**
with your choice of one side & one sauce

saucés **120**
red wine / peppercorn / béarnaise / garlic butter / mushroom / thai seafood / chimichurri

sides **230**
fries / truffle fries / sautéed sweet potatoes / mixed salad / mashed garlic potatoes / grilled vegetables / creamed spinach / garlic spaghetti / baked truffle mac & cheese
- add parmesan +50

thai classics

chicken satay (n,s,gf) 390
peanut sauce, refreshing cucumber relish

goong sarong (sf) 480
crispy fried andaman prawns, tangy rémoulade sauce

spicy seafood salad (s,sf) 480
seasonal seafood, onion, celery, tomato, lime and chilli sauce

roasted duck curry (s) 490
red curry, tropical fruit, aubergine, roasted duck breast, jasmine rice

green curry chicken 490
a fragrant green curry with chicken, vegetables and thai herbs, jasmine rice

tom yum koong (sf,gf,s) 490
a spicy soup with prawns, lime, coriander and aromatic herb oil

tom kha chicken 490
a fragrant coconut soup with chicken, galangal and thai herbs

 **veal massaman (s,n)** 650
slow-cooked veal shank in a rich coconut curry with cashew nuts and fragrant jasmine rice

pad thai goong (sf,n) 490
wok-fried prawns with rice noodles, bean sprouts, tofu, chives and tamarind sauce

khao phad goong (sf,gf,e) 460
wok-charred jasmine rice with vegetables, prawns, fried egg

chilli prawns (s,sf) 460
wok-fried white prawns, thai chilli, onion, oyster sauce, fried egg, jasmine rice

pad krapow - chicken or pork (s,p) 460
stir-fried chicken or pork with spicy hot basil and garlic, fried egg, jasmine rice

whole fish - your choice of preparation 990
- deep-fried, served with tamarind
- steamed, served with chilli, lime & garlic sauce
- deep-fried, topped with crispy garlic, served with thai seafood sauce

jasmine rice 60
classic steamed rice, thai style

to share

beach tray (sf,d,n)

1800

chicken satay, crispy goong sarong prawns, chicken quesadilla, smash burger, truffle fries

pad thai tiger prawn (sf,n,gf)

1990

wok-fried tiger prawns with rice noodles, bean sprouts, tofu, chives and tamarind sauce

seafood platter (sf)

4900

grilled whole lobster, king prawns, rock lobster, squid, seasonal fish, scallops, white wine steamed green mussels served with aioli and with your choice of two sides & two sauces

surf & turf (sf)

5690

chateaubriand steak 600g & whole lobster, served with your choice of two sides & two sauces

desserts

coconut tiramisu (d) **350**
coconut cream, mascarpone cheese, coffee rum, toasted coconut

chocolate crème brûlée (d) **320**
creamy chocolate custard with crunchy toffee and berries

crêpe suzette (d) **320**
french pancakes, orange butter sauce, vanilla ice cream

mango sticky rice **320**
sweet coconut sticky rice, ripe mango, coconut sorbet

 **sollis fruit paradise - sharing (v,vg,gf)** **small 690 / large 1390**
an abundant platter of seasonal fruits, 3 scoops of
homemade sorbets, chocolate sauce

sollis ice cream sundae - sharing (d) **920**
ice cream (6 scoops), whipped cream, waffles,
fresh fruit, chocolate sauce

mini sollis ice cream sundae (d) **320**
ice cream (2 scoops), whipped cream, waffles,
fresh fruit, chocolate sauce

ice cream (d) **per scoop 160**
vanilla madagascar, rum & raisins, belgian chocolate, coffee

sorbet **per scoop 160**
coconut, mango, strawberry, watermelon

wines by the glass

vintage		country	glass / bottle
nv24	bisol belstar prosecco brut	italy	300 / 1500
2023	la chapelle sauvignon blanc	france	320 / 1600
2024	moulin de gassac chardonnay	france	350 / 1750
2023	greywacke pinot gris	new zealand	420 / 2100
2022	la chapelle merlot	france	320 / 1600
2022	moulin de gassac cabernet sauvignon	france	350 / 1750
2023	domaine chanson fleurie pinot noir	france	420 / 2100
2024	vignobles paradis essentiel rosé	france	350 / 1750
2023	the pale by sacha lichine rosé	france	400 / 2000
2022	la chapelle pinot noir	france	320 / 1600
2024	château sainte marguerite rosé	france	360 / 1850
2023	alpaca rosé	chile	320 / 1600

prosecco

vintage		country	bottle
nv24	bisol belstar prosecco brut	italy	1500
nv24	anna spinato prosecco superiore brut	italy	1900

méthode traditionnelle

vintage		country	bottle
nv24	lucien albrecht crémant d'alsace	france	2900
nv24	contadi castaldi franciacorta brut	italy	2900
nv24	contadi castaldi franciacorta rosé	italy	3200

champagne

vintage		country	bottle
nv24	moët & chandon brut	france	5800
nv24	moët & chandon brut – magnum 1.5l	france	12,500
nv24	moët & chandon brut – jéroboam 3l	france	37,500
nv24	moët & chandon brut – mathusalem 6l	france	79,900
nv24	moët & chandon rosé impérial	france	6900
nv24	moët & chandon ice impérial	france	6900
nv24	moët & chandon ice impérial rosé	france	6900
2015	dom pérignon	france	23,500
2009	dom pérignon rosé	france	45,000
2016	louis roederer cristal	france	37,500
nv	b. martin brut réserve	france	4590
nv	penfolds cuvée brut	france	6900
nv	ruinart blanc de blancs	france	10,290
nv	ruinart rosé	france	10,600
nv	armand de brignac	france	23,800

white wine

vintage	country	bottle
2024 moulin de gassac chardonnay	france	1750
2024 babich family rsv. sauvignon blanc	new zealand	3000
2023 la chapelle sauvignon blanc	france	1600
2023 greywacke pinot gris	new zealand	2100
2023 wither hills sauvignon blanc	new zealand	2400
2023 wente morning fog chardonnay	usa	2500
2023 vasse felix filius chardonnay	australia	2800
2023 laroche chablis les chanoines aoc	france	3700
2023 château de tracy pouilly-fumé	france	4200
2022 xavier monnot charlemagne grd. cru	france	50,000
2021 maison verget "au sud" viognier	france	1900
2021 planeta etna bianco carricante	italy	3400
2021 maison verget pouilly-fuissé	france	4800
2019 altano white branco symington	australia	1900
2017 heritage sémillon	australia	2100
2022 pascal jolivet sancerre – magnum 1.5l	france	12,500

rosé wine

vintage	country	bottle
2024 château sainte marguerite rosé	france	1850
2023 alpaca rosé	chile	1600
2024 vignobles paradis essentiel rosé	france	1750
2024 whispering angel rosé	france	2400
2023 the pale by sacha lichine	france	2000
nv24 bodvár n°5 rosé – magnum 1.5l	france	6500
nv24 bodvár n°7 rosé – magnum 1.5l	france	6500
nv24 bodvár n°7 rosé – jéroboam 3l	france	15,500
2024 whispering angel rosé - magnum 1.5l	france	4,900
2023 whispering angel rosé - jéroboam 3l	france	13,900

moscato

vintage	country	bottle
2023 cossetti gelsomora moscato d'asti	italy	1900

red wine

vintage		country	bottle
2022	la chapelle pinot noir	france	1600
2023	annalina pinot noir	new zealand	1900
2023	san marzano naca primitivo igp	italy	1900
2023	domaine chanson fleurie pinot noir	france	2100
2023	ogier gentilhomme gsm	france	2300
2023	ch. changrolle lalande-de-pomerol	france	2600
2023	babich family reserve pinot noir	new zealand	3000
2022	la chapelle merlot	france	1600
2022	moulin de gassac cabernet sauvignon	france	1750
2022	dom. piron morgon côte du py	france	3900
2022	fam. perrin châteauneuf-du-pape	france	6200
2021	pascal jolivet attitude pinot noir	france	3200
2021	planeta etna rosso nerello mascalese	italy	3400
2019	domaine françois merlin côte-rôtie	france	8200
2018	borgogno barolo	italy	9900
2015	altano vinho tinto symington	portugal	1900
2011	château angélus st.émilion grand cru	france	80,000

non-alcoholic wine

vintage		country	bottle
nv24	pierre chavin le petit étoile cab. sauv.	france	1650
nv24	pierre chavin le petit étoile chard.	france	1650

sangria

sollis sangria sharer	990+
white vermouth, peach schnapps, lychee liqueur, watermelon, blueberry - served with a bottle of your choice (priced separately)	

signature sips

watermelon basil margarita	450
don julio blanco tequila, agave, lime, watermelon, basil	
picante	450
don julio blanco tequila, triple sec, lime, agave, red chilli, cilantro	
lychee & rose martini	450
tanqueray dry gin, lychee, lime, lychee juice, rose syrup	
white negroni	450
tanqueray dry gin, galliano, bianco vermouth	
black ruby sweet sour	450
johnnie walker black ruby, blackcurrant jam, honey, lemon juice, egg white	
homemade moscow mule	400
cîroc vodka, homemade ginger jam, lime juice, ginger ale	
yuzu margarita	450
don julio blanco tequila, cointreau, lime, yuzu	
rumpresso	450
captain morgan dark rum, white curaçao, coffee liqueur, espresso	

classics

margarita - tequila, triple sec, lime, agave	360
mojito - rum, lime, mint, soda	360
aperol spritz - aperol, prosecco, soda	360
phuket spritz - mekhong rum, passion fruit, pineapple juice, vanilla syrup	360
bloody mary - vodka, tomato, lime, spices	360
piña colada - rum, malibu, coconut	

*all classics are available upon request

360

mocktails

pineapple & thai basil smash	240
mango & honey spritzer	240
watermelon & mint smash	240

vodka

ketel one	300
cîroc	350

gin

tanqueray london dry gin	280
tanqueray london dry gin 10yr	350
tanqueray flor de sevilla	300
gordon's pink gin	250
bulldog london dry gin	250
malfy con limone	300
monkey 47 dry gin	350
sabatini gin (0.0% alc.)	280

rum

captain morgan dark rum	250
mekhong thai spirit	220
chalong bay phuket rum	250
havana club 3 años	250
phraya gold thai rum	300
bumbu original	320
zacapa no. 23	350

tequila

don julio blanco	420
don julio reposado	550
altos plata	420
teremana blanco	420
clase azul reposado	1000

cognac

hennessy vs	320
hennessy vsop	450
martell vsop	320
rémy martin vsop	450

vermouth

martini dry vermouth	220
martini bianco	220
martini rosso	220

blended scotch whisky

johnnie walker black label	220
johnnie walker black ruby	280
johnnie walker double black	280
johnnie walker gold label res.	380
johnnie walker xr 21yo	1000
johnnie walker blue label	1500
chivas regal 12yo	220
chivas regal crystal gold	280
chivas regal 18yo	380
copper dog	320

scotch single malt whisky

the singleton 12yo	450
the singleton 15yo	580
the singleton 18yo	750
lagavulin 16yo	900
the glenlivet 12yo	450
the macallan 12yo	520

bourbon

wild turkey	250
jack daniel's	300
jim beam	220
bulleit 95 rye	350
bulleit bourbon	320

irish whiskey

jameson	300
j&b rare	220

liqueurs

cointreau	240
limoncello	240
jägermeister	240
sambuca	240
frangelico	240
malibu	240
baileys	240
kahlúa	240
aperol	240
campari	240
fernet-branca	240

beer

singha	130
chang	130
asahi	150
heineken	150
heineken 0.0	150
san miguel light	150
corona	250
tiger	150
chalawan pale ale	220
chatri ipa	220
bussaba ex-weisse	220
chang draught 500ml	180
singha draught 500ml	190

water

aqua panna still (75cl)	250
san pellegrino sparkling (75cl)	250

soft drinks

coke / coke zero / sprite / fanta	100
tonic/soda/ginger ale	100
singha lemon soda	100
red bull / red bull sugarfree	180

juices

orange	120
pineapple	120
apple	120
tomato	160
cranberry	180
fresh coconut	180

fruit shakes

coconut	240
mango	240
watermelon	240
lemon & lime	240
pineapple	240

coffee

espresso	120
americano	120
flat white	130
cappuccino	130
latte	130
matcha latte	150
orange americano	150
iced coffees	180

*alternative milks available

tea

black / mint / green berry / chamomile - add lime & honey +30	240
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vodka

	bottle
cîroc	6500
cîroc - magnum 1.75l	13,200
cîroc - jeroboam 3l	26,500

whisky

	bottle
the singleton 12yo	7500
johnnie walker black ruby	6750
johnnie walker double black	6900
johnnie walker gold label reserve	7250
johnnie walker blue label	27,500
johnnie walker xr 21yo	22,500
chivas regal 12yo	5900
chivas regal crystal gold	6900
chivas regal 18yo	8900
copper dog	5900

tequila

	bottle
don julio blanco	7500
don julio reposado	9500
don julio 1942	29,500
don julio 1942 - magnum 1.75l	75,000
clase azul plata	29,500
clase azul reposado	59,000

cognac

	bottle
hennessy vsop	5800
hennessy vs	4500
martell vsop	5800
rémy martin vsop	5800

gin

	bottle
tanqueray no. ten	7200
tanqueray flor de sevilla	5000