



111 SOCIAL HOUSE

BREAKFAST ALL DAY

Egg Shakshuka	180
Tomato sauce, capsicum, cumin, coriander, spring onion, black olives	
Two Free Range Eggs	250
Pork sausage – potatoes, baked tomato with goat cheese, mushrooms	
Social Truffle Scramble	250
Fresh black truffle, free range eggs, rocket, comte cheese	
Smoked Salmon Bagel	280
Cream cheese, pickle cucumber, red onion, baby herbs, dills	
Loaded Avocado Toast	220
Sour dough toast, smashed avocado, grilled asparagus, Smoked salmon, pickle cucumber ribbons	
Congee	200
Soft boil egg, ginger, coriander, fried shallot, lime, minced pork, chili flakes	
Moo ping	230
Sticky rice, tamarind sauce	
French Toast	200
Berries, banana, black peppercorn caramel, cinnamon	

BAKERY & SWEET

Croissant		Breads	
Rice Berry Croissant	80	Walnut's Sourdough	100
Matcha cream			
Whole Grain Croissant	80	Sourdough	160
Dark chocolate and salted caramel		mature cheddar, black olives & pickled shishito peppers	
Yuzu Curd, Italian Meringue	80	Tuscan Baguette	70
		black olives, basil and roasted onion	
Seasonal Fruits and Pastry Cream	70	Hokkaido Loaf	120
Cruffins	70	Rosemary and Garlic Pull Apart Bread	100
mango/ matcha/ chilli pineapple			
Cronuts	70	Focaccia Bread	100
ginger caramel/ lychee/ coconut		red onion and rosemary	
Butter	60		

BREAKFAST BOWLS

Homemade Granola Bowl	240
Greek yogurt, fresh berries, organic honey	
Berry Good	250
Mix berries, banana, oat milk, artisan yogurt, coconut flakes, homemade granola, chia seeds	
Power Green	250
Baby spinach, kale, banana, mango, oat milk, artisan yogurt, homemade granola, coconut flakes, goji berries, chia seeds	

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HEALTHY & CONSCIOUS

Homemade Granola Bowl	240
Greek yogurt, fresh berries, organic honey	
Berry Good	250
Mix berries, banana, oat milk, artisan yogurt, coconut flakes, homemade granola, chia seeds	
Power Green	250
Baby spinach, kale, banana, mango, oat milk, artisan yogurt, homemade granola, coconut flakes, goji berries, chia seeds	
Kale Caesar	240
Romaine lettuce, shredded kale, roasted chickpeas, parmesan, Cashew nuts caesar dressing	
 Beyond Burger	350
Vegan bun, caramelized onion, tomato, grilled zucchini	

FRESH FROM THE SEA

Local Sea Bass Ceviche	330
Crispy corn tortilla, avocado puree, salmon roe, baby cress, lime juice, chilli, coriander	
Pickle Ahi Tuna	350
Green apple, mango, avocado puree, red radish, baby herbs	

Pizza

Hua Hin Seafood	220
Shrimps, squid, clams, mussels, with chili and Thai basil, tomato sauce	
Parma Ham	220
Rocket, tomato sauce, parmesan cheese	
Hua Hin Pineapple	220
Compressed pineapple, toasted peanuts, sweet chili Marinated chicken,jalapenos.	
Margherita	200
Mozzarella, Thai basil, tomato sauce	

BURRITO WRAPS

All wraps are made with whole wheat flour

Club Burrito	310
Mayonnaise, tomato, ice berg lettuce, chicken, bacon, scramble egg	
Thai Chicken Wrap	280
Thai peanut sauce, grilled chicken, cabbage and carrot slaw, chili	
Vegan Wrap	220
Quinoa, tofu, black beans and tomato ragout, lime, ice berg lettuce, Guacamole, onions, mayonnaise	

EVERYONE'S FAVORITES

Young Papaya Salad	180
Peanuts, chilli, beans, dried prawns, organic tomatoes	
Lamb Massaman	480
Slow cooked Australian lamb, coconut massaman curry, steamed rice	
Social Burger Sliders	420
Hokkaido Slider – (Smashed Burger) BA patty, aged cheddar, bacon , tomato , social sauce	
Brioche Slider – Iceberg lettuce, citrus marinated chicken, Guacamole, jalapenos	
Charcoal Slider – Toast beef, siracha mayo, crispy shallots , Homemade bbq sauce	
Quinoa Salad	280
Red bell peppers, coriander, avocado, edamame beans, spring onion, Cashew nuts, lime	
Loaded Avocado Toast	230
Sourdough toast, smashed avocado, grilled asparagus, smoked salmon, Pickle cucumber ribbons	
Thai Style Pumpkin Soup	160
Thai basil, red curry paste, coconut	
Kanom Jeen Nam Ya Pla	250
Rice noodle, spicy fish coconut curry, bean sprouts	

THE SWEET CLUB

Drunken Tiramisu	230	Mango Sticky Rice	230
Mascarpone cheese, coffee liqueur, lady fingers, coffee, sugar, bitter cocoa		Fresh mango, sweat sticky rice, coconut milk, coconut ice cream	
Lemon Curd & Meringue Tart	230	Signature Selection of Ice Creams and Sorbets “Guss Damn Good”	130
Lemon curd, fresh meringue, crispy tartlet, lemon jam, fresh lemon zest		Tropical Fruit Platter	180

FROM THE WOOD

All our BBQ dishes are cooked with tamarind wood and charcoal with our KOPA grill. This is to ensure the traditional flavor and perfections of cooking are delivered at all times

Marinated Half Baby Chicken	420
Marinated with ginger, turmeric, galangal root, krachai, toasted cashew nut herb salad, ginger honey roasted baby carrot	
Hua Hin Giant Prawns	700
Thai seafood sauce, zucchini, cherry tomato, sweet basil	
Local Whole Sea Bass	450
Herb butter, Thai salsa, caramelized lemon, celery ribbons	
Cauliflower Steak 	280
BBQ marinade, EVOO, roasted butternut squash, orange and herbs	
Lamb Chops	650
Baby roasted potatoes, roasted onion puree, grilled leeks, mint chimichurri.	

SHARING STYLE

Salt And Pepper Hua Hin Squid	260
Vodka battered calamari, cracked pepper, sea salt	
Grilled Chicken Wings	240
Honey- togarashi glaze, blue cheese dip, sesame seeds	
Tom Yum Arancini	280
Italian meets Thai flavors with our risotto arancini infused with Tom Yum flavors, homemade chili mayonnaise	
Phad Thai Nachos	350
Tamarind sauce, tortilla chips, bean sprouts, Kopa grilled chicken, coriander	

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 : Vegan



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COFFEE

Classic Coffee



Espresso	90
Doppio	140
Espresso Macchiato.....	110
Americano	120
Café Latte	120
Cappuccino.....	120
Mocha	140

Iced Coffee



Cappuccino	140
Iced Latte	140
Iced Mocha	160
Gravity	150
Sea Salt Caramel latte.....	190
Iced Americano.....	140
Thai Es-Yen	180

Iced Drink

Chocolate Tornado	180
Thai Tea Honey Lemon	140
Ice Thai Tea	120
Thai Tea Latte	140

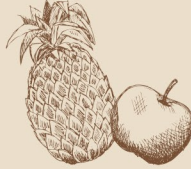
Fruity Coffee

Rosie Es Tonic.....	190
Rose syrup, lemon juice, tonic water, coffee	
Vintage Passion.....	140
Lychee juice, lychee syrup, passion fruit puree, coffee	
Citrus Morning.....	120
Orange juice, syrup, coffee	
Maprao Café	180
Coconut juice, syrup, coffee, coconut milk	
Sapparod Latte	140
Pineapple juice, pineapple jam, milk, coffee	
Tangmo Café	140
Watermelon juice, lemon juice, syrup, coffee	

Italian Soda

- Yuzu
- Strawberry
- Kiwi
- Lychee
- Passion fruit

Water



San Pellegrino 750ml.	220
San Pellegrino 500ml.	160
Acqua Panna 750ml.	200
Acqua Panna 500ml.	140

TEA

Monsoon Tea Chiang Rai120

Monsoon Blend Green
Thai Earl Grey
Chao Phraya Blend Oolong
Tropical White
Siam Sunrise Blend Black & Green

Flower Tea160

- White Chrysanthemum
- Lotus
- Water Lily
- Rose



Matcha Tea



Hot Matcha Latte	140
Ice Matcha Latte	160
Matcha Honey Lemon	180
Strawberry Matcha	190
Mango Matcha	180

Healthy Blend

Red Cacao.....220
strawberry, cacao powder, avocado, almond milk

Tropicana.....180
pineapple, banana, coconut juice, coconut milk

Fresh Paradise.....180
mango, lychee, peach, yoghurt, lemon, honey

JUICE

Fresh Juice 120

Thai Tangerine / Watermelon / Pineapple

Chilled Juice 100

Mango Juice / Guava Juice / Apple Juice

Soft Drink 90

- Coke
- Coke Light
- Coke Zero
- Sprite
- Fanta
- Ginger Ale
- Tonic Water
- Soda Water

Fever Tree Tonic 120

- Premium Indian Tonic
- Elderflower Tonic
- Mediterranean Tonic

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
 Villa Sandi Il Fresco Prosecco Biologico Brut Italy - Glera - Organic	440	2,100
Veuve du Vernay Rose France - Blend		1,850
Champagne Ernest Rapeneau Brut France - Blend		3,200

WINE



White Wine	Glass	Bottle
 Mas de La Chevaliere Domaine Laroche France - Chardonnay - Organic	390	1,800
 Planeta La Segreta Bianco DOC Sicily, Italy - Garganega - Organic & Sustainable	440	2,100
 Famille Perrin Réserve Côtes-du-Rhône Blanc France - Grenache/Chenin Blanc - Organic & Biodynamic		2,500
 Argiolas Costamolino Vermentino, Sardegna Italy - Vermentino - Organic & Biodynamic		2,600
 2019 - Merk Riesling Kabinett Dry White Germany - Riesling - Organic		2,800
 2019 - Famille Perrin Muscat Beaumes De Venise France - Muscat - Organic & Biodynamic		3,100
2015 - Francis Coppola Director's Cut USA - Chardonnay		3,850
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Red Wine	Glass	Bottle
 Jolivet, Attitude Pinot Noir Loire Valley France - Pinot Noir - Organic	440	2,100
 Montipagano Montepulciano D'Abruzzo DOC Italy - Montepulciano - Organic	390	1,800
 Laroche Pinot Noir, IGP Languedoc - Pinot Noir - Sustainable		2,250
 Michel Lynch, Nature Merlot AOP Bordeaux, France- Merlot - Organic		2,450
 Portillo Malbec Organic Argentina - Malbec - Organic		2,500
 Yalumba Organic Shiraz, WF 86 South Australia, Australia - Shiraz - Organic		2,900
 Domino Montepulciano Riserva DOC Italy - Montepulciano - Organic		2,750
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Rose Wine	Glass	Bottle
 Gassier Le Pas Du Moine, AOP Côtes de Provence Saint-Victoire, France - Organic	390	1,900
2019 - Monsoon Valley White Shiraz Hua Hin, Thailand - Shiraz		2,100

 Organic, Sustainable, Biodynamic Wines

COCKTAILS

Classic cocktail 290

Aperol Spritz Aperol, Processco, Soda
Pina Colada Rum, Coconut, Pineapple, Taste of lime
Mojito Rum, Mint, lime sugar, Soda
Magarita Tequila, Tripple Sec, Lime juice
Penicillin Whiskey, Honey, Ginger, Lemon

Signature cocktail 290

Melon Squeezy Vodka, Aperol, watermelon, lime juice, egg white
Cool Grils Pink Gin, lime juice, Rose syrup, Prosecco
New Lights Langlay gin, Bols melon liqueur, lime juice, sprite, apple syrup
Red hot chilly Reposado Tequila, Aperlo, honey, Pineapple juice
Social night Bourbon, Campari, Tamarind syrup, lime juice, ginger ale

Gin	Glass	Bottle
Langley, United States	220	3,800
Bombay Sapphire, England	360	6,200
Hendrick's, Scotland	550	9,500

Vodka	Glass	Bottle
Stolichnaya	320	5,120
Grey Goose	750	6,400

Whisky	Glass	Bottle
Grant's Triple Wood	220	3,960
Monkey Shoulder	420	6,900
Glenfiddich 15 years	590	9,500

Tequila	Glass	Bottle
El Jimador Reposado	220	2,400
Herradura Añejo	560	9,744

Rum	Glass	Bottle
Nusa Caña White	220	3,960
Phraya Gold	390	6,480

Aperitif	Glass
Aperol	320
Campari / Sambuca	220
Bailey's / Kahlúa	260

LOCAL AND IMPORT BEER

Chang	150
Singha	150
Heneken	180
Corona	250

CRAFT BEERS

Bussaba Ex-Weisse, Thailand, Lager, 4.7% Light lager with bright floral and ripe tropical fruit notes.	260
Chattri IPA, Thailand, IPA 5.2% Notes of grapefruit, herbal citrus notes, chewy and spicy	290
Früli, Strawberry, Belgium, Fruit Beer, 4.1% Beer made of wheat and strawberry juice. Coriander & Orange peel are added to enhance the bitter & sweet taste.	390
Rogue Dead Guy Ale, USA, Maibock Ale, 5.6% Generous toasty malt aromas and earthy hops follow through on a moderately full-bodied palate with fruity accents and a long spicy hop finish.	390

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