



## 111 SOCIAL HOUSE

### SOCIAL TAPAS

### PASTAS

#### HUA HIN SEA

Squid ink spaghetti, Dried chili, Garlic, Squid, Mussel, Prawn, Crispy soft shell crab

390.-

#### BEEF BOLOGNESE

Penne Rigate, Beef Bolognese Sauce, Grilled Cherry tomatoes, Parmesan

330.-

#### TRUFFLE MUSHROOMS

Seasonal Mushrooms, Tagliatelle, Fresh Herbs, Truffle shavings, Parmesan

390.-

### PIZZAS

#### SEAFOOD PIZZA

Shrimp, Squid and Mussel, Crispy Thai basil, Chili

390.-

#### HAWAIIAN

Tomatoes, Mozzarella, Smoked BBQ sauce, Pineapple, Ham

370.-

#### PEPPERONI

Tomatoes, Mozzarella, Salami, Extra virgin olive oil

350.-

#### TARTUFATA

Mozzarella, Truffle, Mushrooms, Basil

450.-

#### SALT & PEPPER HUA HIN SQUID

Battered calamari, Cracked pepper, Sea salt

220.-

#### CHICKEN WINGS

Thai authentic marinated chicken wings served with Nam jim jaew sauce

200.-

#### DEEP FRIED SHRIMP SPRING ROLLS

Served with sweet plum sauce

200.-

#### SOCIAL HOUSE PLATE

BBQ chicken wings, Salt&Pepper Hua Hin squid, Shrimp spring rolls, served with condiments

520.-

### FROM THE JOSPER

#### PORK RIBS

Slow roasted pork ribs, Smoked Pineapple BBQ sauce

330.-

#### PORK SATAY

Coconut brushed grilled pork served with apple and shallot ajard

200.-

#### CHICKEN SATAY

Thai spice coconut milk marinated chicken served with seasonal fruit ajard

200.-

#### TIGER PRAWNS

Grilled tiger prawns, Thai seafood sauce

480.-

#### HUA HIN SQUIDS

Grilled squid, Thai krapraow glaze

370.-

#### SEABASS FILLET

Grilled seabass with Thai curry sauce

330.-

#### AUSTRALIAN RIBEYE

Josper oven grilled ribeye, Smoked pineapple BBQ sauce, Garlic confit, Steak fries

1,290.-

### THE THAI KITCHEN

#### HUA HIN YUM SOM O

Fresh Pomelo salad with prawns, fried onions, peanut, cashew nuts, and chili paste sauce

270.-

#### PHAD THAI GOONG

Prawn, Rice noodles, Tamarind sauce, egg, bean sprouts, and tofu

270.-

#### TOM YUM TALAY

Hot and sour soup with shrimps, squid, mussels, and white snapper

330.-

#### MASSAMAN CURRY

Massaman curry with beef cheek

300.-

#### GREEN CURRY

Chicken, Green eggplant, Sweet basil, Coconut milk, and Kaffir lime leaf

250.-

#### PAD KAPRAOW

Choice of mince chicken or pork, Stir fried Thai basil with oyster sauce, Served with Jasmine rice and fried egg

250.-

### SPOON

#### KHAO HOM MALI

Jasmine rice

60.-



# 111 SOCIAL HOUSE

## APPETIZERS, SALADS & SOUPS

### BREAKFAST

#### THE SOCIAL HOUSE BREAKFAST 280.-

2 Farm Eggs of your choice with Grilled Bacon, Chicken Sausage, Tomato, Hash Browns, Grilled Mushrooms

#### Choice of add-ons: 80.-

Mixed Seasonal Salad, Grilled Sourdough, Avocado

#### TWO EGGS FRITTATA 220.-

Cherry Tomatoes, Onions, Broccoli, Mushrooms, Basil, Two eggs, Mozzarella, Parmesan

#### THE BREAKFAST BURGER 220.-

Smoked Bacon, Folded Omelet, Cheddar Cheese, Mixed greens, our secret sauce

#### SALMON BENEDICT 280.-

Poached Eggs, Lemon Sriracha Hollandaise, House cured smoked salmon, Avocado, Sourdough bread

#### BABKA FRENCH TOAST 200.-

Banana, Berries, Toasted Coconut, Caramel, Chocolate Sauce

#### BUTTERMILK PANCAKES 200.-

Whipped butter, Maple Syrup, Smoked bacon

#### TROPICAL CHIA BOWL 200.-

Mango, Banana, Roasted Coconut Flakes, Berries & nuts

#### GRANOLA BOWL 200.-

Greek Yogurt, Crunchy Granola, Kiwi, Banana, Mango, Almond flakes, Maple Syrup

#### SALMON BRUSCHETTAS 280.-

House cured salmon, Mashed Avocado, Chili, Mint leaves, Toasted Sour dough bread

#### JAPANESE SAKU TUNA TARTARE 320.-

Hand cut raw tuna, coriander, ginger, shallots, lime, mango and chili

#### CHICKEN CAESAR SALAD 320.-

Organic Chicken breast, Romaine lettuce, Spicy croutons, Crispy bacon, Parmesan, Caesar dressing

#### BABY SPINACH & MUSHROOMS SALAD 260.-

Fried garlic, Feta cheese, Pickled red onions, Dried cranberry

#### ROASTED TOMATO BELL PEPPER SOUP 260.-

Basil Pesto & Mozzarella Bruschetta

## SANDWICHES

### BUILD YOUR OWN

#### BREAD

Sourdough	80.-
Wheat Bagel	80.-
Multigrain	80.-
Brioche Toast	80.-
Vietnamese baguette	80.-

#### PROTEIN

Our cured salmon	100.-
Honey ham	80.-
Free range eggs any style	80.-
Grilled chicken breast	80.-
Crispy smoked bacon	80.-

#### SWEET/SAVORY/ SPREADS

Cream Cheese	30.-
Strawberry jam	30.-
Peanut butter	30.-
Cheddar cheese	50.-

#### VEGETABLE

Grilled eggplant	30.-
Grilled mushroom	30.-
Smashed avocado	50.-
Lettuce	30.-
Fresh sliced tomatoes	30.-

#### SALMON BAGEL 300.-

Wheat Bagel, House cured salmon, Chive cream cheese, pickled red onion, Capers, Dill, and Lemon

#### AVOCADO TOAST 200.-

Smashed avocado, Marinated Feta, Sundried tomatoes, Toasted Rye bread

#### THE BURGER 420.-

Australian beef burger, Onion Sesame Bun, Pickles, Lettuce, Roma tomato, Cheddar cheese, Grilled bacon and side of Steak Fries

## DESSERTS

#### NEW YORK STYLE BAKED CHEESECAKE 180.-

#### ESPRESSO TIRAMISU 180.-

Amaretto mascarpone, Lady fingers biscuits, Double espresso

#### THAI BANANA BOAT 180.-

Caramelized Banana, Coconut ice cream, Cashew Nuts, Roasted Coconut, Pandan sauce

#### DEAD BY CHOCOLATE 180.-

70% Dark Belgian chocolate mousse cake, flavored with rum, orange and hazelnuts, berries and marbled chocolate

#### ICE CREAMS & SORBETS

#### EXOTIC FRUIT 160.-

Slices seasonal fruits served with refreshing sorbet



111 SOCIAL HOUSE

# COFFEE

## Classic Coffee



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

## Iced Coffee

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

## Iced Drink

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

# TEA

Monsoon Tea Chiang Rai .....	120
Monsoon Blend Green	
Thai Earl Grey	
Chao Phraya Blend Oolong	
Tropical White	
Siam Sunrise Blend Black & Green	

Flower Tea .....	160
• White Chrysanthemum	
• Lotus	
• Water Lilly	
• 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	

## 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

# JUICE

## Fresh Juice .....

Thai Tangerine / Watermelon / Pineapple

## Chilled Juice .....

Mango Juice / Guava Juice / Apple Juice

## Soft Drink .....

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

## Fever Tree Tonic .....

- 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

### 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

### 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, Prosecco, Soda

**Pina Colada**  
Rum, Coconut, Pineapple, Taste of lime

**Mojito**  
Rum, Mint, lime sugar, Soda

**Magarita**  
Tequila, Triple Sec, Lime Juice

**Penicillin**  
Whiskey, Honey, Ginger, Lemon

Signature cocktail 290

**Melon Squeezy**  
Vodka, Aperol, watermelon, lime juice, egg white

**Cool Girl**  
Pink Gin, lime juice, Rose syrup, Prosecco

**New Lights**  
Langlay gin, Bois melon liqueur, lime juice, sprite, apple syrup

**Red hot chilly**  
Reposado Tequila, Aperol, honey, Pineapple juice

**Social night**  
Bourbon, Campari, Tamarind syrup, lime juice, ginger ale

Gin	Glass	Bottle
Beefeater, London	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
Heineken	180
Corona	250

## CRAFT BEERS

**Bussaba Ex-Weisse, Thailand, Lager, 4.7%** 260  
Light lager with bright floral and ripe tropical fruit notes.

**Chattri IPA, Thailand, IPA 5.2%** 290  
Notes of grapefruit, herbal citrus notes, chewy and spicy.

**Früll, Strawberry, Belgium, Fruit Beer, 4.1%** 390  
Beer made of wheat and strawberry juice. Coriander & Orange peel are added to enhance the bitter & sweet taste.

**Rogue Dead Guy Ale, USA, Maibock Ale, 5.6%** 390  
Generous toasty malt aromas and earthy hops follow through on a moderately full-bodied palate with fruity accents and a long spicy hop finish.

All prices are quoted in Thai Baht and are inclusive of 10% Service Charge and 7% Government Taxes.