



111 SOCIAL HOUSE

## BREAKFAST

### BREAKFAST COMBO!!

Choice of 2 farm egg any style, hash brown, grill tomato, sausage, and toast.

320

### GRANOLA BOWL

Greek Yogurt, Crunchy Granola, Kiwi, Banana, Mango, and Honey

410

### WAFFLE & BERRIES

Homemade waffles served with mix berries and maple syrup.

300

### BOILED RICE

Boiled Jasmin rice with choice of prawn and mince pork

280

### SIDES:

### TRUFFLE FRIES

French fries served with chili flake, grana Padano and shaved truffle.

230

### ONION RINGS

Deep fried onion rings, lemon, garlic aioli.

180

### 111 SOCIAL SIGNATURE POTATO SALAD

Seeded mustard, vinegar, chives, and creamy sauce.

140

### COLESLAW

Shredded cabbage, onion, semi dried tomatoes, shallots, carrots, and garlic aioli with seeded mustard and truffle.

115

### HOUSE SALAD

Baby Cos lettuce, crispy shallots, honey mustard balsamic dressing.

115

## APPETIZERS

### CHICKEN CAESAR SALAD

Slow cooked chicken breast with herb, romaine lettuce cos, crispy bacon, boiled eggs, toast bread and Caesar dressing.

320

### ORGANIC TOMATO SALAD

Organic grown heirloom tomatoes, smoked orange, buffalo mozzarella finished with Charred onion vinaigrette.

370

### CHICKEN TENDERS

Deep fried buttermilk chicken tenders served with Nam Jim Jaew

230

### SALT & PEPPER HUA HIN SQUID

Caught locally, dusted with Thai spiced and corn flour, served with garlic aioli and Thai herbs.

250

### PORK SKEWERS (MOO-PING)

Charcoal grilled pork skewers, served with Thai style dipping sauce.

210

### LOBSTER ROLLS

Local Rock lobster, tempura, siracha mayo, brioche bun, Gem lettuce

470

### BRUSCHETTA

Roasted Beetroot, Walnuts, Tomato Salsa, EVOO

300

### 111 SOCIAL SIGNATURE TASTING PLATTER.

Chicken Tenders, Social potato salad, pork skewers, salt and pepper squid, truffle fries.

640

## DESSERTS

### NEW YORK STYLE BAKED CHEESECAKE

180.-

### ESPRESSO TIRAMISU

Amaretto mascarpone, Lady fingers biscuits, Double espresso

180.-

### THAI BANANA BOAT

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

180.-

### DEATH BY CHOCOLATE

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

180.-

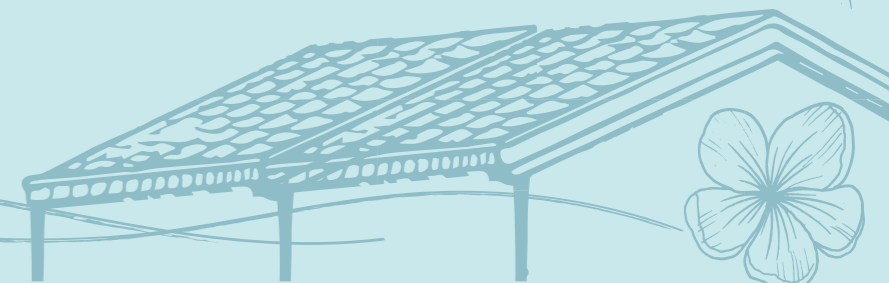
### ICE CREAMS & SORBETS EXOTIC FRUIT

Sliced fruit served with refreshing sorbet

160.-

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

ราคานี้รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%





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## MAINS

### RIB EYE 1620

Josper oven grilled Australian rib eye, grain fed 120days served with garlic confit and choice of sides and red wine jus.

### GRILLED SEA BASS 490

Grilled with cracked pepper and sea salt served with house salad and Thai seafood sauce.

### TIGER PRAWN 560

Grilled tiger prawns with burnt butter served with choice of sides and seafood sauce.

## PIZZAS / PASTA

### TARTUFATA 530

Mozzarella, black truffle, sauté garlic wild mushrooms and shaved parmesan cheese.

### SEAFOOD PIZZA 450

Marinara, mozzarella, local squid, prawn, mussel, and fresh chili

### SMOKEHOUSE BBQ PIZZA 520

House made smoked chicken, marinated Hua Hin pineapple, brisket, chorizo, balsamic onions, truffle aioli and homemade sticky honey BBQ sauce.

### HUA HIN PASTA OF THE SEA 450

Aglío olio homemade spaghetti with local Hua Hin seafood (squid, prawn, mussels, soft shell crab)

### BEEF BOLOGNESE 380

Our special recipe Beef Bolognese with house made tagliatelle.

If your favorite pizza is not on the menu, please ask our waitstaff for a special order.

## HUA HIN BBQ

All BBQ dishes served with homemade coleslaw and signature 111 Social potato salad.

### SMOKED BRISKET 690

Brisket rubbed with dry BBQ spices, smoked in the Jasper oven with longan wood for 8 hours, so juicy!!

### SMOKED CHICKEN 320

Chicken thigh smoked and grilled to perfection.

### PORK RIBS 400

Pork ribs overnight marinated and smoked with longan wood and basted with our honey BBQ sauce.

### SPANISH CHORIZO 320

Spicy, smoked and sliced.

### SMOKEHOUSE BBQ PLATTER 1620

Can't decide, who not have a bit of everything. 100g of each protein served with 2 sides and sauce. The ultimate sharing feast.

### SUNSET PLATTER 1280

Evening Selection of Lobster Rolls, Bruschetta, Salt and pepper squid, Tomato Salad, Potato Salad and Tiger Prawns.

## BURGERS / PIE

Served individually or as a Trio of sliders

### SMOKED BURGER 490

Homemade milk bun served with our smoked brisket, wagyu Pattie with BBQ sauce, pickled jalapeno, brie, and truffle aioli.

### GRILLED CHICKEN BURGER 350

Special marinated chicken breast, smoked pineapple salsa, melted cheddar cheese, signature burger sauce.

### CHEESEBURGER 350

Smoked bacon, Monterey jack cheese, homemade pickles, lettuce, and tomatoes.

### BRISKET RUBEN PIE 470

Smoked brisket, sauerkraut, melted mozzarella and spicy Russian dressing.

## THAI KITCHEN

### PHAD THAI GOONG 320

Prawn, Flat rice noodles, Thai tamarind sauce, egg, bean sprouts, chives, and tofu

### PAD KAPRAOW (PORK OR CHICKEN) 290

Stir fried Thai basil served with Jasmin rice and Thai fried egg.

### SHRIMP FRIED RICE 310

Wok stir fried Jasmin rice with onion, eggs, and shrimp.

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