







SD Green

CAESAR SALAD

THB 350

Romaine lettuce, crispy bacon, shaved parmesan cheese, crouton and Caesar dressing

Add prawn or smoked salmon or chicken THB 420

CAPRESSE SALAD

THB 390

Fresh mozzarella cheese served with heirloom tomato and basil

NIÇOISE SALAD

THB 420

Seared tuna loin, citrus dressing, garden salad, olives and boiled egg

SMOKED BARBARIE DUCK BREAST

THB 320

Orange beetroot sauce

SD Dcean

Fine De Claire "France" Oyster Platter 1 Doz THB 1,200

Fine De Claire "France" Oyster Platter 1/2 Doz THB 650



SMOKED FISH COMBO

THB 900

Peppered mackerel, smoked salmon & smoked red snapper served with sour cream

SEAFOOD PLATTER FOR 2

THB 1,800

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



Seafood with this mark comes from ASC certified responsiblefarm. www.asc-aqua.org





SD Handy

All served with French fries & salad

CLUB SANDWICH

THB 420

Chicken breast, bacon, egg, cheese, tomatoes, lettuce and mayonnaise

RED OVEN BURGER

THB 550

Wagyu beef burger on sesame brioche bun, stacked with smoked bacon, cheddar cheese, tomatoes, romaine leaves and mayonnaise + FOIE GRAS THB 200

CROQUE MONSIEUR

THB 380

Paris ham & melted cheese toasted sandwich

CROQUE MADAME

THB 395

Paris ham & melted cheese toasted sandwich with fried egg

VEGETARIAN WRAP (V)

THB 360

Grilled vegetables with pesto marinate

Fasta Pasta

Your choice of spaghetti, penne or fettuccine

CARBONARA

THB 350

Bacon, Parmesan cheese and egg with black pepper

BOLOGNAISE

THB 350

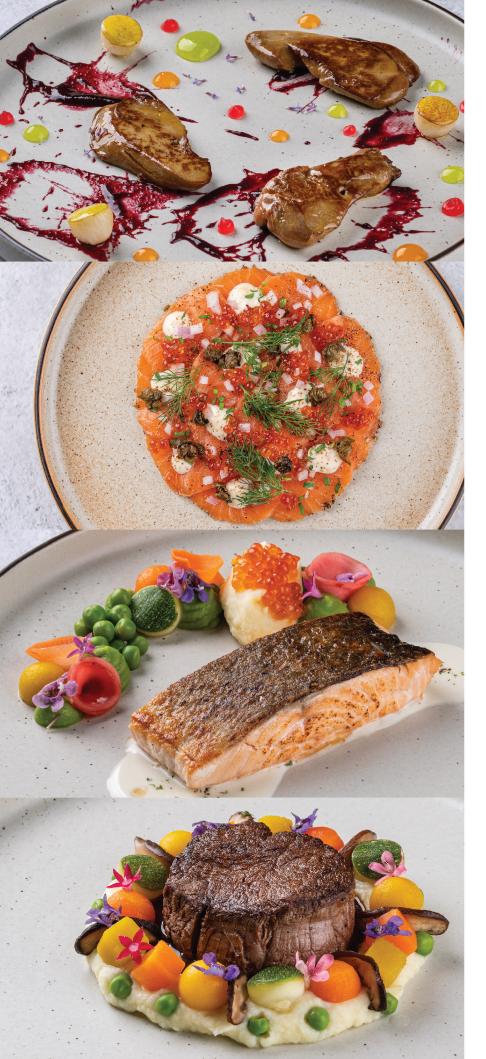
Grounded beef cooked in red wine & tomato basil sauce

TRUFFLE (V)

THB 490

Black truffle and parmesan cream sauce





SD Indulge

FOIE GRAS "FRANCE" (80 GRAMS)

THB 590

Pan seared foie gras, berry compote and balsamic

CARPACCIO

THB 350

Marinated Tasmanian salmon carpaccio with horseradish and ikura

SD Comfort

PUMPKIN SOUP

THB 270

Velvety pumpkin soup with toasted pumpkin seeds

MUSHROOM SOUP

THB 320

Cream mushroom soup with a scent of truffle

SALMON NORWAY

THB 890

Pan-seared salmon with mash potato and Beurre blanc

CHICKEN BALLOTINE

THB 490

Stuffed with mushroom, creamy truffle sauce

GRILLED KUROBUTA PORK CHOP

THB 680

Served with pumpkin puree, caramelized apple, mustard sauce

GRAIN FED AUSTRALIAN BEEF TENDERLOIN THB 1,200

With mixed buttered vegetables and red wine sauce
Upgrade to a Rossini and add a slice of Foie Gras +THB 200

FISH & CHIPS

THB 550

Served with tartare sauce





SD Charcuferie

Cold cuts selection... served with pickles & dried fruit Ask your waiter for the daily specials

 50 g
 THB 190

 100 g
 THB 360

 150 g
 THB 520

 ANTIPASTO PLATTER
 THB 590

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

Pizza

(12-inch / 8 slices)

MARGHERITA THB 440
SPICY SALAMI THB 470
PARMA HAM THB 470
FOUR CHEESES (V) THB 490

SD Cheese

Please ask your waiter for the daily specials All cheese served with quince paste, lavish bread, crackers & dry fruit

1 Cheese 40 g THB 190 3 Cheeses 80 g THB 360 5 Cheeses 160 g THB 520





SO Thai

TANGMO PLA HANG

THB 210

Traditional Thai watermelon salad with marinated dried fish

MOO SAM CHAN TUN KRUNG THED

THB 380

Tender melt braised kurobuta pork belly in five-spice sauce serve with spicy dip

PLAR NUA

THB 260

Lightly grilled beef salad, shallot, lime, mint, chili jam

YIIM TALAY

IR 290

Spicy seafood salad marinated with fresh chili and lime

SOM TUM THAI

THB 210

Green papaya salad with dried shrimp, chili, garlic and fish sauce
**add on BBQ Tiger prawn
THB 330

LARB MOO, GAI

THB 220

Spicy mince pork, chicken salad with dried chili and lime dressing

LARB PLA TOD

THB 290

Fried sea bass fillet salad with roasted rice, dried chili and lime dressing

SATAY MOO, GAI

THB 220

Grilled marinated chicken or pork with peanut sauce (6 pcs)

TOD MUN PLA

THB 210

Fried Thai fish cakes with sweet chili cucumber sauce (6 pcs)

SAI UA LA WAN

THB 210

Grilled Chiang Mai pork sausage with roasted peanut and ginger

VEGETABLE SPRING ROLLS (V)

THB 160

Plum sauce dip (6 pcs)





SD Curry In A Hurry and Soup De Jour

TOM KHA

THB 320

GAI / GOONG

Coconut milk soup with chicken or shrimp

TOM YAM

THB 320

GAI / GOONG

Spicy chicken or shrimp lemongrass broth and mushrooms

KANOM JEEN NAM YA POU

THB 380

Traditional Thai rice noodle with crab meat curry and vegetable

MASSAMAN NUEA

THB 320

Massaman curry with beef, peanut and fried shallot

GAENG KEAW WANN

THB 270

GAI / MOO / NUEA / GOONG / TOFU

Green curry with chicken, pork, beef, shrimp or tofu

Wok This Way

KHAO PHAD

THB 260 / 300

GAI or MOO / NUEA or GOONG

Fried rice your choice chicken, pork, beef or shrimp with fried egg

PHAD KRAPRAO

THB 290 / 330

GAI or MOO / NUEA or GOONG

Stir-fried minced chicken, pork, beef or shrimp with hot basil, fried egg, steamed jasmine rice

PHAD THAI

THB 290 / 350

GAI / GOONG

Stir-fried Thai noodle with chicken or shrimp with vegetable, chili and tamarind sauce

PHAD SI-EW

THB 260 / 300

GAI or MOO / NUEA or GOONG

Wok-fried thick rice noodles, dark soy sauce, organic kale

choice of chicken, pork, beef or shrimp

Additional steamed rice THB 75





SD Sweet

SO BANGKOK SIGNATURE CHOCOLATE MOUSSE THB 290

With hazelnut crunch

MIXED PASTRIES THB 320

Choice of 3 kinds, please ask for today's selection

BAKED APPLE PIE THB 250

With almond, vanilla cream and a scoop of sherbet

BANNOFFEE THB 270

Crunched Oreo, banana, caramel and whipped cream

DAILY SHE'S CAKE "CHEESE CAKE" THB 290

According our pastry chef mood

TIRAMISO/ THB 290

Espresso, sponge cake and cream

MELTING "LAVA CAKE" SERVED WARM THB 290

Better with an extra scoop of ice cream

CREPE SUZETTE THB 220

With vanilla bean ice cream

SCOOP THB 95

Ask your waiter for today's selection of ice cream with choice of toppings

