

sushi

california rolls (8 pieces)

inside out rolls - rice outside coated with sesame seeds

crab with prawn, avo, cucumber	69
salmon with avo, cucumber	85
prawn with avo, cucumber	80
tuna with avo, cucumber	83
spicy salmon minced salmon with hot spicy sauce, spring onion	85
spicy tuna minced tuna with hot spicy sauce, spring onion	83
rainbow crab, avo, salmon, tuna, caviar, mayo	105
crispy salmon crispy on the outside seared salmon filling, served with sweet chili sauce	90
crispy tuna crispy on the outside seared tuna filling, served with sweet chili sauce	87
crispy prawn crispy on the outside seared prawn filling, served with sweet chili sauce	89
vegetable avo, japanese pickled radish and cucumber	63

fashion sandwiches (4 pieces)

square rice, seaweed and layered filling sandwich with avo topped with mayo caviar

salmon	82
tuna	82
prawn	80
spicy salmon	82
spicy tuna	82
vegetable	65

nigiri sushi (2 pieces)

a la carte

salmon	50
tuna	50

special sushi rolls

salmon roses (2 pieces) salmon topped with mayo, caviar	53
tuna roses (2 pieces) tuna topped with mayo, caviar	52

maki sushi rolls (6 pieces)

traditional japanese sushi rolls - seaweed on outside, rice and filling inside

tekka maki tuna roll	58
salmon maki salmon roll	59
kappa maki cucumber roll	44
avo maki avo roll	46
prawn maki prawn roll	59

hand rolls sushi (1 piece)

ebi temaki prawn, avo, mayo	54
tuna avo temaki tuna, avo	60
salmon avo temaki salmon, avo	60
spicy salmon temaki with spring onion	60
spicy tuna temaki with spring onion	58

sashimi (5 slices)

a la carte

salmon	93
seared tuna	89
tuna	89

extras

caviar	30
pickled ginger	17
japanese mayo	17



so yum 好味

'yum ch'ao', an age old chinese cuisine style, celebrates the unique culinary art of dim sum. it is this intimate gastronomic offering which so yum presents as a haven for friends, family and colleagues to gather in appreciation of healthy, fresh, wholesome, and ultimately, premium quality food and drink.

the soul of our restaurant rates in dim sum, which aptly translates as 'touch the heart'. our heavenly, bite-sized morsels are filled with a variety of high quality meat, seafood and vegetable fillings. each parcel is individually prepared with great skill and care, before being steamed, baked or fried, according to your personal preference. our extensive dim sum menu is complemented by exquisite flowering and fragrant teas, which not only aid digestion, but also stimulate your already burgeoning appetite. the pleasure of the dim sum dining experience has evolved over many years. today, many enjoy and accept this art as a staple dining culture; where many or merely a few dishes can be ordered and savoured at any sitting.

our assiduously selected menu also offers sensational asian style salads, sushi, aromatic curries, wok stir-fries, as well as a delectable assortment of noodle dishes. all original recipes are lovingly executed to maintain the authenticity of the four main asian flavours, namely: sweet, sour, spicy and salty.

adding to this, our beverage selection is the toast of the town with, amongst others, freshly squeezed vegetable and fruit juices to live for. langnish in our beautiful flowering and aromatic teas, which are allowed to draw naturally in exclusively designed tea pots. for something a little more risqué, sip on our sublimely mixed cocktail menu featuring classics such as cosmopolitans, mojitos and margaritas, or alternatively, turn to our excellent array of locally produced wines.

whether it is a quick, healthy meal that you crave; an intimate dinner with your partner; a business luncheon or a celebratory gathering of friends and family - so yum is the ideal culinary experience for the vibrant individual.



so yum 好味
dim sum • noodles • sushi • tea house

dim sum • asian bites

wasabi peanuts	27
peanuts coated in wasabi	
coconut peanuts	27
dry roasted coconut peanuts	
baked puff parcels	
honey roasted bbq filling in puff pastry	
chicken	59
pork	59
steamed buns	
honey bbq filling in fluffy white bun	
pork	59
duck	67
vegetable	57
crispy money bag	67
chicken and celery wrapped in wheat pastry served with plum ginger sauce	

sui mai	
filling in open wheat pastry, steamed	
pork	62
chicken and chinese mushroom	62
gau	
filling in translucent rice pastry, steamed	
prawn and celery	65
spinach and cream cheese	58
prawn	65
butternut	56
crab and cream cheese	67
salmon	68
lamb gyoza	65
spicy filling in wheat pastry	
spicy duck triangle	65
hot, spicy duck samoosa served with bean sauce	

crispy spring rolls	
filling wrapped in wheat pastry, deep fried and served with dipping sauce	
chicken with sweet chilli sauce	57
vegetable with sweet and sour sauce	52
prawn with sweet chilli sauce	63
halloumi spring roll	59
halloumi cheese wrapped in spring roll pastry (wheat), deep fried and served with plum ginger dipping sauce	
sesame prawn toast	69
minced prawn toast deep fried served with plum ginger sauce	
hong kong pears (portion of 3)	73
potato dumplings stuffed with duck, chicken and prawn. a definitive must try	
wonton	
fried pastry parcel, served with sweet and sour sauce	
prawn	65
duck	65

spicy fish cakes	60
spicy fish cakes served with sweet chilli and peanut sauce	
crispy pumpkin croquette	58
potato, butternut, cheese and spring onion dumpling	
char-grilled skewers	
beef - with lemongrass and chilli	63
chicken - with peanut sauce and relish	62
tofu - with crushed peanuts and sweet chilli	56
crystal salad roll	
fresh mint, basil leaves, vermicelli filling wrapped in rice paper with a peanut-black bean sauce	
vegetable	52
prawn	63
wrap sensation	58
wrap your own spinach cone and fill it with a combination of ginger, lemon, chilli, nuts, onion and lemongrass, topped with roasted coconut and chef's secret sauce (subject to availability)	

salads

wasabi caesar salad	80
cos lettuce, parmesan cheese, garlic croutons with your choice of topping, served with wasabi mayonnaise dressing - option of bacon, chicken or salmon	
green salad	70
salad greens with tomato, cucumber, avocado, sprouts and peppers dressed with a honey mustard dressing	
teriyaki chicken salad	89
teriyaki chicken, salad greens, fried brinjals, roast tomatoes and peppers with a chef's special dressing	
seared tuna and avo salad	102
seared tuna, lettuce and avocado with japanese dressing	
crab, prawn and avo salad	102
with wasabi mayo	

soups

spicy seafood soup	85
spicy prawn, mussels, calamari, line fish and lemongrass	
wonton soup	65
rich clear broth with a choice of fresh hand-made dumplings, chicken or pork	
little dragon bun soup	70
steamed chicken mousse balls in a tom yum soup	
chicken noodle soup	95
glass noodle, chicken, spring onion and bean sprouts in clear broth	
duck ramen soup	110
ramen noodles, roasted duck, bean sprouts, spring onion in clear soup	
curries	
thai green curry	
a traditional thai green curry sauce - medium/hot	
vegetable	92
chicken	112
prawn	142
duck red curry	160
red curry with duck and bean sprouts - hot	

mains

sizzling beef - 250g	159
wok charred beef cubes, sweet soya, black pepper	
beef basil	112
stir-fried beef, basil, chilli - hot	
lamb shank	175
a masala lamb shank slow-roasted to perfection	
chicken cashew nut	112
stir-fried chicken, cashew nuts, soya	
chicken basil chilli	112
stir-fried chicken, basil, chilli - hot	
duck breast	159
grilled duck breast, bok choy, with a choice of bbq, plum, orange or honey sauce	
bang bang duck	155
fiery stir-fried duck, green beans, lemongrass, chilli, garlic and thai herbs - hot	
peking duck	220
mandarin pancakes, cucumber, carrot, spring onion and hoisin sauce	
salmon teriyaki	180
seared salmon teriyaki, chinese noodles	
pla phad king	159
fish fillet stir-fried in soya and ginger sauce	

pla chu chee	159
deep-fried fish fillet in coconut curry sauce	
tamarind prawn	150
prawns, char-grilled and drizzled in a tamarind sauce	
peppered prawn	150
battered prawns, stir-fried with onions and fresh black pepper	
noodles	
phad thai	112
famous thai stir-fried noodles with prawn, tofu, nuts, egg and bean sprouts	
spicy seafood	109
stir-fried spicy noodles with a mix of mussels, calamari, prawn, line fish and chilli	
beef	96
stir-fried udon noodles with beef, basil and chilli	
vegetable	78
stir-fried noodles with mixed seasonal vegetables	

side dishes

steamed rice	25
steamed thai hammali rice	
garlic rice	28
garlic egg fried rice	
bean sprout noodles	45
noodles stir-fried in a light soya sauce topped with fresh beans sprouts	
mixed vegetables	47
stir-fried vegetables	
bangkok vegetables	79
seasonal mixed veg, tofu and cashew nuts, stir-fried with basil and chili	
plain noodles	29
stir-fried plain noodles	

desserts

thai silk	52
a decadent duo of white and dark chocolate mousse balls	
sorbet	50
ask your waiter for our selection	
cheesecake	60
homemade with an asian twist	
berry meringue	60
sticky meringue topped with berry infused cream finished off with a tart berry compote	
chocolate sesame balls	63
deep-fried chocolate dumplings coated in sesame seeds	

