

sushi

california rolls (8 pieces)

inside out rolls - rice outside coated with sesame seeds

crab with prawn, avo, cucumber	65
salmon with avo, cucumber	79
prawn with avo, cucumber	75
tuna with avo, cucumber	78
spicy salmon minced salmon with hot spicy sauce, spring onion	79
spicy tuna minced tuna with hot spicy sauce, spring onion	77
rainbow crab, avo, salmon, tuna, caviar, mayo	97
crispy salmon crispy on the outside seared salmon filling, served with sweet chili sauce	85
crispy tuna crispy on the outside seared tuna filling, served with sweet chili sauce	82
crispy prawn crispy on the outside seared prawn filling, served with sweet chili sauce	84
vegetable avo, japanese pickled radish and cucumber	58

fashion sandwiches (4 pieces)

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

salmon	78
tuna	77
prawn	75
spicy salmon	78
spicy tuna	77
vegetable	62

nigiri sushi (2 pieces)

a la carte

salmon	48
tuna	47

special sushi rolls

salmon roses (2 pieces) salmon topped with mayo, caviar	49
tuna roses (2 pieces) tuna topped with mayo, caviar	48

maki sushi rolls (6 pieces)

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

tekka maki tuna roll	55
salmon maki salmon roll	57
kappa maki cucumber roll	45
avo maki avo roll	45
prawn maki prawn roll	55

hand rolls sushi (1 piece)

ebi temaki prawn, avo, mayo	50
tuna avo temaki tuna, avo	55
salmon avo temaki salmon, avo	57
spicy salmon temaki with spring onion	57
spicy tuna temaki with spring onion	55

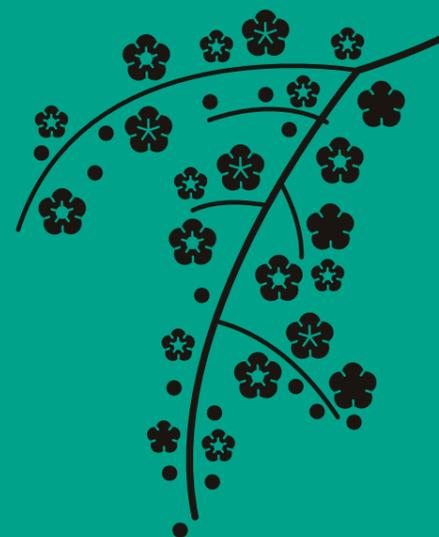
sashimi (5 slices)

a la carte

salmon	88
seared tuna	85
tuna	85

extras

caviar	25
pickled ginger	17
japanese mayo	17



so yum 好味

'yum ch'au', 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	25
peanuts coated in wasabi	
coconut peanuts	25
dry roasted coconut peanuts	
baked puff parcels	
honey roasted bbq filling in puff pastry	
chicken	55
pork	55
steamed buns	
honey bbq filling in fluffy white bun	
pork	55
duck	63
vegetable	53
crispy money bag	60
chicken and celery wrapped in wheat pastry served with plum ginger sauce	

sui mai	
filling in open wheat pastry, steamed	
pork	57
chicken and chinese mushroom	57
gau	
filling in translucent rice pastry, steamed	
prawn and celery	62
spinach and cream cheese	58
prawn	62
butternut	53
crab and cream cheese	62
salmon	63
lamb gyoza	62
spicy filling in wheat pastry	
spicy duck triangle	62
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 nuoc cham sauce	53
vegetable with sweet and sour sauce	50
prawn with sweet chilli sauce	60
halloumi spring roll	55
halloumi cheese wrapped in spring roll pastry (wheat), deep fried and served with plum ginger dipping sauce	
sesame prawn toast	65
minced prawn toast deep fried served with plum ginger sauce	
hong kong pears (portion of 3)	69
potato dumplings stuffed with duck, chicken and prawn. a definitive must try (subject to availability)	
wonton	
fried pastry parcel, served with sweet and sour sauce	
prawn	62
duck	62

spicy fish cakes	58
spicy fish cakes served with sweet chilli and peanut sauce	
crispy pumpkin croquette	55
potato, butternut, cheese and spring onion dumpling	
char-grilled skewers	
beef - with lemongrass and chilli	60
chicken - with peanut sauce and relish	59
tofu - with crushed peanuts and sweet chilli	53
crystal salad roll	
fresh mint, basil leaves, vermicelli filling wrapped in rice paper with a peanut-black bean sauce	
vegetable	50
prawn	58
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	

salads

wasabi caesar salad	75
cos lettuce, parmesan cheese, garlic croutons with your choice of topping, served with wasabi mayonnaise dressing - option of bacon, chicken or salmon	
green salad	65
salad greens with tomato, cucumber, avocado, sprouts and peppers dressed with a honey mustard dressing	
teriyaki chicken salad	82
teriyaki chicken, salad greens, fried brinjals, roast tomatoes and peppers with a chef's special dressing	
seared tuna and avo salad	90
seared tuna, lettuce and avocado with japanese dressing	
crab, prawn and avo salad	90
with wasabi mayo	

soups

spicy seafood soup	81
spicy prawn, mussels, calamari, line fish and lemongrass	
wonton soup	62
rich clear broth with a choice of fresh hand-made dumplings, chicken or pork	
little dragon bun soup	67
steamed chicken mousse balls in a tom yum soup	
chicken noodle soup	92
glass noodle, chicken, spring onion and bean sprouts in clear broth	
duck ramen soup	105
ramen noodles, roasted duck, bean sprouts, spring onion in clear soup	
curries	
thai green curry	
a traditional thai green curry sauce - medium/hot	
vegetable	85
chicken	108
prawn	135
duck red curry	150
red curry with duck and bean sprouts - hot	

mains

sizzling beef - 250g	145
wok charred beef cubes, sweet soya, black pepper	
beef basil	108
stir-fried beef, basil, chilli - hot	
lamb shank	156
a masala lamb shank slow-roasted to perfection	
chicken cashew nut	108
stir-fried chicken, cashew nuts, soya	
chicken basil chilli	108
stir-fried chicken, basil, chilli - hot	
duck breast	150
grilled duck breast, bok choy, with a choice of bbq, plum, orange or honey sauce	
bang bang duck	150
fiery stir-fried duck, green beans, lemongrass, chilli, garlic and thai herbs - hot	
peking duck	198
mandarin pancakes, cucumber, carrot, spring onion and hoisin sauce	
salmon teriyaki	170
seared salmon teriyaki, chinese noodles	
pla phad king	148
fish fillet stir-fried in soya and ginger sauce	

pla chu chee	148
deep-fried fish fillet in coconut curry sauce	
tamarind prawn	142
prawns, char-grilled and drizzled in a tamarind sauce	
peppered prawn	142
battered prawns, stir-fried with onions and fresh black pepper	
noodles	
phad thai	108
famous thai stir-fried noodles with prawn, tofu, nuts, egg and bean sprouts	
spicy seafood	102
stir-fried spicy noodles with a mix of mussels, calamari, prawn, line fish and chilli	
beef	92
stir-fried udon noodles with beef, basil and chilli	
vegetable	69
stir-fried noodles with mixed seasonal vegetables	

side dishes

steamed rice	25
steamed thai hammali rice	
garlic rice	26
garlic egg fried rice	
bean sprout noodles	40
noodles stir-fried in a light soya sauce topped with fresh beans sprouts	
mixed vegetables	42
stir-fried vegetables	
bangkok vegetables	75
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	56
homemade with an asian twist	
berry meringue	55
sticky meringue topped with berry infused cream finished off with a tart berry compote	
chocolate sesame balls	58
deep-fried chocolate dumplings coated in sesame seeds	

