# SoCal

CALIFORNIA CUISINE

A new taste of California cuisine and mixology has arrived in the heart of Bangkok. Set in a sunny and welcoming street-side restaurant footsteps from Chidlom BTS station, California-inspired SoCal offers an elevated and lively dining experience with quality seasonal produce that is sustainable. SoCal, short for "Southern California," is the beloved and unique nickname for the region known for its sunny weather, surfing, and trendy culture.

Visitors to SoCal will experience a culinary journey that celebrates the joy of sharing and offers a choice of handcrafted celebration packages, cocktail specials and photo opportunities with an integrated view of Bangkok's bustling CBD, offering a unique opportunity for memorable moments and connection amongst guests.

Representing its namesake in the vibrant and laid-back lifestyle associated with California, SoCal offers an ultimate culinary destination right in the heart of the bustling city where good times, good food, good drinks, and good people can be discovered.

**Chef de Cuisine Dominic Hong**

Please note that products may change due to seasonality.

# SEAFOOD BAR

**David Hervé Oyster (3pc/6pc/10pc)** 490/880/1300
*Red wine shallot mignonette, SoCal hot sauce*

**Big Sur Seafood Plate** 2490
*Whole Canadian lobster, oysters, tiger prawns, tuna tartare, mussels*

**Lobster Tostada (S)** 550
*Citrus, basil, tarragon, snow pear, salsa roja*

**Scorched Hamachi Crudo (S)** 490
*Lemongrass gazpacho, pickled jalapeno, white onion*

**Tiger Prawn Ceviche (A)** 390
*Mezcal Bloody Mary marinade, avocado, tostada*

**Tuna Tartare (N)** 390
*Ginger soy dressing, avocado crema, coriander, mango, cucumber*



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# APPETIZERS

**Grilled Octopus** 650
*Coriander & lime gremolata, baby potato, fermented jalapeno aioli*

**Avocado Toast (V) (N)** 320
*Edamame hummus, almond dukkha, green herbs*

**Baja Fish Tacos (S)** 350
*Handmade soft corn tacos, Chipotle aioli, pickled cabbage, Pico de Gallo*

**Pork Carnitas Tacos (P)** 350
*Handmade soft corn tacos, roasted pineapple salsa, Adobo chili sauce*

# GARDEN SALAD

**Chunky Green Avocado Salad (S) (V) (N)** 370
*Green beans, pistachio, cucumber, rocket, citrus*

**Rainbow Swiss Chard Salad (V)** 390
*Heirloom cherry tomato, faro, strawberry, white grape vinaigrette*

**Arugula & Apple Salad (V) (N)** 350
*Apple cider & elderflower vinaigrette, Pecorino cheese, almonds*

**Roasted Beetroot Salad (V) (N)** 370
*Hazelnut Romesco, candied pecans, whipped goat's cheese*



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# PIZZA

**Fresh Mozzarella (V)** 420
*Fresh basil, Parmesan, Burrata, Marinara sauce*

**Seasonal Wild Mushroom (V)** 450
*Melted leeks, fresh thyme, garlic confit*

**Black Truffle & Prosciutto (P)** 590
*Taleggio cheese, red onion, wild rocket*

**Whole Lobster (S) (P)** 2100
*Pancetta, Taleggio cheese, Marinara sauce*

**Kabocha Squash (S) (P) (N)** 450
*Pepperoni, Manchego cheese, Ricotta cheese*

**Seafood Marinara** 580
*Shrimp, mussels, blue swimmer crab, Mozzarella*

**Garden Veg (V) (N)** 380
*Cashew Pesto, Mozzarella, Marinara sauce*

# PASTA

**Coriander & Cashew Pesto Casarecce (V) (N)** 390
*Zucchini, Pecorino cheese, toasted cashew*

**Tiger Prawn & Chorizo Linguine (S) (P)** 480
*Homemade Chorizo, sweet corn sour, cream, salsa roja*

**Rigatoni & Sausage Mascarpone (P)** 440
*Homemade fennel sausage, broccolini, lemon, Parmesan*

**Bucatini Napolitana (V)** 350
*Roasted tomato sauce, ricotta cheese, fresh basil*



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# MAIN COURSE



**Ranger's Valley Flat Iron Steak** 990
*Horseradish & Dijon dip, onion tempura, beef tallow vinaigrette*

**Cioppino Seafood Stew (A)** 990
*Tiger prawns, clams, black mussels, cod, crab, tomatoes*

**Pan Roasted Cod** 890
*Salsa Verde, sautéed edamame & red radish, potato crisps*

**Lumina Farm's Barbeque Lamb Rump (S)** 890
*Ancho chili jus, roasted eggplant, mint & cucumber*

**Free Range Pork Chop (P)** 790
*Rosemary spice rub, red wine & apple berry compote, shaved fennel*

**Grilled Chicken Asado (S)** 490
*½ Spring Chicken, Achiote marinade, tortillas, banana peppers*

**The SoCal Double Burger** 490
*Angus beef, Monterey Jack cheese, roasted onions*
*Smokey chipotle aioli, dill pickle*



# SIDES

**Crispy Duck Fat Potatoes (S)** 210
*Sage, Thyme, Lemon*

**Charred Broccolini** 190
*Roasted garlic & lemon tahini*

**Caramelized Kabocha Squash (S) (V) (N)** 210
*Maple sherry glaze, sourdough crumbs, toasted pumpkin seed*

**Straight Cut Fries (V)** 190
*Old bay aioli, Italian parsley*

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# SWEETS

**PB&J Ice Cream Sandwich (N)** 200
*Peanut butter parfait, berry jam, peanut praline*

**Cherry "Pie"** 220
*Cherry compote, graham crackers, white chocolate mousse*

**No Bake Avocado Cheesecake (N)** 200
*Cream cheese, coconut & pecan crust, fresh strawberries*

**California Dream Chocolate Cake** 220
*Chocolate layer cake, coffee chocolate ganache, chocolate shavings*

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