

DINNER MENU

5:00pm – 10:30pm



There's soul in every detail

From the room around you to every ingredient on the table
everything is selected crafted and curated with intention flavour love and care

We built our house for the way we love to eat and live — together

Order what resonates with you, share it around, settle in and stay a while

Our house is your house too

MADE TO SHARE

V Vegetarian · SF Seafood · B Beef · P Pork · N Nuts · 🌶️ Spicy

BITES

Zucchini Flower · V	280
<i>smoked lemon ricotta, basil oil · four pieces</i>	
SOL9 Olive · SF · N	180
<i>three ways : Ascolana · sardine · almond · 9 pieces total</i>	
Prawn Tartare & Crispy Polenta · SF · 🌶️	350
<i>spicy prawn aioli, pepper chutney</i>	
Truffle Arancini · P · 🌶️	290
<i>nduja cream, truffle cream, pickled shimeji · three pieces</i>	

FOR THE TABLE

Hamachi Ceviche · SF · 🌶️	450
<i>passionfruit tiger's milk, blood orange, salicornia</i>	
SOL9 Flatbread · V	420
<i>smoked tomato butter, stracciatella, ricotta salata</i>	
Nonna Ciurli's Polpette · B · P	390
<i>beef & pork meatballs, tomato sugo, crispy potatoes, stracciatella, pecorino</i>	
Tomato & Olive Dip · V	290
<i>olive oil, olives, garlic, sun-dried tomato, Parmesan, caper · 3 pieces house-made focaccia</i>	

PASTA & RISOTTO

Gnocchi alla Sorrentina · V	390
<i>fior di latte, pesto</i>	
Two-Layer Short Rib Lasagna · B	480
<i>short rib ragù, herb béchamel, vodka sauce</i>	
Prawn Linguine · SF	620
<i>prawn tartare, bisque, garlic crumble</i>	
Crab Tortellini · SF	790
<i>lemon-caper velouté, fennel & endive salad, orange</i>	
Roasted Pepper Risotto · P · N · 🌶️	450
<i>crispy 'nduja, pepper chutney, toasted pine nuts</i>	

SEA & LAND

Red Mullet · SF	790
<i>saffron beurre blanc, tomato concassé, pimentón</i>	
Grilled Gambas · SF · 🌶️	750
<i>gremolata, crispy chilli oil, crispy garlic · 200g</i>	
Dry Aged Hanger Steak · B	420 / 100g
<i>beef jus or peppercorn · minimum 250g</i>	
Beef Cheek · B	520
<i>red wine, sautéed mushrooms, pangrattato</i>	

SIDES

Creamy Polenta · V · N	250
<i>parmesan espuma, hazelnut</i>	
Roasted Potatoes · V	190
<i>garlic-parmesan crumble, rosemary oil</i>	

SIDES

Charred Carrots · V · N	190
<i>buttermilk, almond, mint</i>	
Grilled Asparagus · V	290
<i>herb sabayon, croutons</i>	

SALADS

Burrata · V	450
<i>sun-dried tomato, tomato confit, pesto, rocket</i>	
Charred Baby Cos · V	290
<i>vegetarian Caesar, artichoke, parmesan</i>	

PIZZA · CLASSICS

Margherita · V	360
<i>buffalo mozzarella, stracciatella, basil</i>	
Pepperoni, Peppers & 'Nduja · P · 🌶️	450
Parma Ham · P · N	490
<i>rocket, pine nuts, parmesan, aged balsamic</i>	

PIZZA · SOL9

Carbonara · P	480
<i>egg yolk cream, pecorino, crispy guanciale</i>	
Short Rib · B	550
<i>smoked scamorza, pickled jalapeño, pecorino</i>	
Zucchini & Thai Hot Honey · V · 🌶️	440
<i>whipped goat cheese, baby spinach</i>	
Crispy Duck	520
<i>hoisin, pickled cucumber, Thai chilli, spring onion</i>	
Vodka & Salsiccia · P · 🌶️	490
<i>creamy vodka sauce, spicy salsiccia, chilli oil, ricotta salata</i>	

SWEET

Tiramisu	320
<i>Kahlúa mascarpone, espresso martini affogato</i>	
Strawberry & Chantilly	290
<i>strawberry mousse, Chantilly, amaretti, chocolate</i>	
Pear & Hazelnut · N	330
<i>lemon ricotta, praline, honeycomb, hazelnut gelato, olive oil</i>	

Please inform our team of any allergies or dietary requirements.
All prices are in THB. 10% service charge and 7% VAT apply.