

welcome to som saa

thai food is not renowned for pairing well with wine or drinks generally. only thing is we like drinks and we love thai food! and after a lot of arduous tasting sessions, we've come to believe it can be matched brilliantly - it just requires a sense of adventure.

the following drinks are all chosen to match thai food in one way or another. they lean towards the unusual but hopefully not for the sake of it - the acidity, bold spicing and chilli heat of many thai dishes require similar clout from the drinks to match.

many of the wines are off-dry, a number are very aromatic, some are just downright different and the reds tend to be riper and less tannic.

please just ask if we can be of guidance to your taste buds or if you'd like to hear about some of the special bottles we often have hidden out the back

COCKTAILS

take our love of old style cocktails, merge it with unprecedented access to fresh and hard to find thai ingredients and this is the result - the som saa cocktail list

nang tani	10
dried banana infused rum, cognac, coconut tea syrup, lime	
katoey's kiss	10
basil & lime leaf infused tequila, chilli, cucumber, lime	
muay thai kick	9.5
gin, thai basil, kaffir lime leaf, basil seeds, soursop, lime	
diplee square	10
bourbon, cognac, vermouth, cassia, makhwaen, diplee pepper	
krabi colada	10
aluna coconut rum, rumbar overproof, rhubarb, milk, coconut, lime, bubbles	
beteljuice	10
no-lime pisco sour mix, betel leaf and cardamom foam	
from bangkok with love	10
lapsang infused sang som, lemongrass and galangal cordial, lime, sugar	
som saa™ milk punch	11
sang som, dark rum, arrack, agricole, coconut water, blend of spices	

we can make most classics too - just ask.

please ask for allergen information - some contain egg white - vegan alternative available

FIZZY

	12.5cl	75cl
<p>palladiano adria vini veneto italy</p> <p>durello - prosecco's lesser known yet delicious sibling is fresh and zippy with crisp green apples and white flower notes</p>	5.8	34
<p>crystal renegade bethnal green uk</p> <p>croatina - lightly sparkling pink pet nat made with grapes grown in lombardy. Fresh and lively with rhubarb, raspberries and a hint of sweetness</p>	6.5	39
<p>jamie renegade bethnal green uk</p> <p>bacchus - made with grapes grown in herefordshire this nat fizz is super aromatic and fresh with notes of elderflowers, white peach and pears but a dry finish</p>	8.5	48
<p>première cuvée bruno paillard champagne france</p> <p>champagne blend - one of the last family owned champagne houses and you can taste it - flavours of brioche, honey and lemon curd</p>	13.5	69
<p>billecart-salmon demi-sec champagne france</p> <p>champagne blend - demi-sec is a just off-dry style of champagne that we think is due a revival and it's perfect for thai food - nutty aromas with peaches and cream</p>		90
<p>billecart-salmon rosé champagne france</p> <p>champagne blend - delicate, elegant and harmonious with notes of wild strawberries and toast</p>		120

RIESLING ONLY

	17.5cl	75cl
<p>estate riesling peth-wetz rheinhessen germany</p> <p>new world style from an old world winemaker - bold and aromatic notes of pineapple and key lime pie with just a smidge of residual sugar</p>	8	32
<p>fritz willi friedrich-willhelm mosel germany</p> <p>proper german riesling - minerality, stone fruit, citrus and apple - off-dry</p>	9	36
<p>zeltinger himmelreich kabinet molitor mosel germany</p> <p>this classic fruity riesling with an off-dry finish originates from the famous steep slate slopes of the Mosel</p>		42
<p>opou millton vineyard gisborne new zealand 2018</p> <p>showing a true sense of place from a pioneer in biodynamics - rich and spiced in texture with a quenching acidity and a little salinity - off dry</p>		48
<p>trocken keller rheinhessen germany 2017</p> <p>dazzlingly bright and light with notes of lime, nectarine and jasmine - perfect for fiery salads and bone dry</p>		55
<p>auslese dreistern sybille kuntz mosel germany 2003</p> <p>luscious, big and oily, bursting with tropical fruit and honey with just a touch of residual sugar - the dolly parton of riesling - organic</p>		56
<p>wolfer goldgrube weingut vollenweider mosel germany 2011</p> <p>from nearly 100 year old vines, this spatlese is a beautifully balanced wine - each element clearly delineated, weightless on the palate - pure, fresh and long</p>		65

WHITE

	17.5cl	75cl
friulano vini stocco friuli italy friulano - fresh and easy with white flowers and almond notes	5.9	25
la picoutine la croix languedoc france ugni blanc colombard - pale gold dry white wine with fresh lemony aromas balancing the acidity with a good clean finish.	6.8	27
vouvray sec cher et tendre loire valley france chenin blanc - full of round, rich notes of apple and baked pears from fully ripe fruit with a streak of fresh minerality	7.0	28
circumstance waterkloof stellenbosch south africa sauvignon blanc - old world style and new world value - crisp, icy freshness with elegant aromas of green apples, lime and crushed rocks	7.8	32
pinot gris jean biecher alsace france pinot gris - a massive wine sporting rich pineapple and baked fruit notes but with the acidity and balance to keep it together - off dry		34
rioja blanco bhilar rioja spain macabeo grenache blanc - biodynamic and natural - a very different white rioja, this one spent time on the skins in amphora - pear and apricot with a bit of grip		39
gewurztraminer hugel alsace france gewurztraminer - bursting with tropical fruit flavours and exotic aromas, yet still full of freshness - off dry		44

WHITE continued

	75cl
le haut de la garde chateau pierre-bise anjou france chenin blanc - baked apples, beeswax and quince on the nose with a lemony fresh palate	48
mont châtelaine jean rijckaert viré-clessé france chardonnay - from a tiny producer in the neighbouring village to pouilly-fuisse, from old vines and aged in old oak - ripe and rich with peach and tropical fruit	52
pinot gris prophet's rock central otago new zealand pinot gris - unusually aromatic, fermented with wild yeasts before aging the lees - a touch of sweetness and a good dose of gooseberry & pear	60

PINK

	17.5cl	75cl
pasquiers boutinot languedoc france grenache cinsault - creamy red currant and tangy raspberry notes - dry, fresh and utterly moreish	6.9	28
lagrein rosato alois lageder alto adige italy lagrein - a deep pink rose with plenty of juicy, morello cherry flavours - classic italian with a bitter twist to the finish		36
old vine pale garage wine maule valley chile carignan mourvedre - bursting with lush strawberry, crunchy red cherry, blackberry and liquorice - naturally fermented and barrel matured		42

RED

17.5cl 75cl

percheron | boutinot | swartland | south africa 5.9 25

cinsault - from 40-year-old vines, this is incredible value - bright and smooth with crushed raspberries, pomegranate and a warm, savoury finish

frappato + nerello mascalese | caruso & minini | sicily 6.8 28

dense aromas of damsons and violets with gentle tannins are held on a light and easy drinking frame - serious personality with a carefree elegance

secateurs | badenhorst | swartland | south africa 7.3 29

syrah | cinsault - incredible value syrah blend with classic notes of black cherry and graphite, and fresh tannins - on tap and lightly chilled

lambrusco rosso | medici ermete | emilia romagna | italy 7.5 30

lambrusco? you read it right - fizzy, ruby red juice with notes of blackcurrants, pastry and a hint of residual sugar - perfect with our food

rioja reserva | bodegas ondarre | rioja | spain 38

tempranillo | grenache | mazuela - truly grown up, smooth and concentrated yet elegant, with dusty blackberry, tobacco and oak aromas

valpolicella classico | la dama | veneto | italy 40

corvina | rondinella | corvinone - a beautifully modern and pure style of valpolicella classico - a deep, dark, brooding red wine with intense red cherry and raspberry aromas on an elegantly weighted palate

pais - single ferment series | garage wine co | maule valley | chile 48

co-fermented from multiple sites this unique wine is complex but moreish - strawberries and raspberries with a savoury, earthy edge

pinot noir | nielson | santa barbara | usa 55

pinot noir - classic central coast pinot at half the usual price - pretty bouquet of red apple peel, rose petals and grilled cherries

NATURAL

17.5cl 75cl

lo pateret | frisach | terra alta | spain 8 32

garnacha blanca - riotously drinkable with floral and saline elements - light skin contact gives it a bit of texture without going full orange - on tap

natural savatiano | papagiannakos | attika | greece 44

savatiano - bold and intense wine made from the local savatiano - exceptionally well made with savoury notes of honey, greengage and almonds

birbo | farnea | veneto | italy 48

malvasia - one for natural wine lovers - intensely tropical on the nose with mango and guava - unfiltered, funky and with a grippy texture

cabernet franc | lo sfuso di collina | veneto | italy 9.8 39

a grape variety which has a little known but long history in the veneto - classic cab franc notes of berries and earth with a gorgeous silky texture

mystere | gregory guillaume | ardeche | france 56

syrah - smoky, barny aroma that melts into a light and elegant wine in the mouth - plums, raspberries and juicy acidity

SWEET

7.5cl 37.5cl

late harvest | monsoon valley | hua hin hills | thailand 6 30

chenin blanc - rich and floral with notes of mango, peach and guava

COFFEE

We are delighted to serve Climpson & Sons coffee. Having hosted us for a year at our popup they are now part of the som saa story. Since Thailand has no café or espresso culture we have decided to keep things simple and serve Climpson's beautiful estate blend as french press. With or without milk.

cold brew with condensed milk	3
2 cup french press	3.5
5 cup french press	8

TEA

postcard teas source loose leaf teas from small, family run farms - they put the maker's name and location on every one of their teas. We are delighted to have worked with them to put together the som saa tea list – including some teas sourced specifically for us.

	pot
english breakfast v3	2.9
Rich and malty London blend of black teas sourced from small farms in Japan, and Assam and Kerala in India	
gianfranco's earl grey	2.9
A blend of Darjeeling and Keralan black teas infused with cold pressed, Calabrian bergamot oil. More subtle than your usual Earl Grey.	
nokcha green	2.9
Only leaves from old, wild tea trees go into this Korean green tea with a grassy, cereal like sweetness	
vietnamese jasmine green	2.9
From ancient trees in the Northern hills of Vietnam and hand scented with fresh jasmine flowers	

master kobayashi's hojicha	3
Green tea hand roasted over charcoal until it turns a golden brown. The result is a soft and warming tea with notes of caramel and smoke	

master xiang's original lapsang	3.5
The real deal. Most commercial lapsang is flavoured with artificial smoke essence. This is hand smoked over pine needles in Gua Dun, the Chinese village that lapsang originates from.	

'rice tea' oolong	3.8
From the far North of Thailand. 'Jin xuan' or 'milk' oolong' is flavoured with a herb reminiscent of sticky rice. The result is a smooth, buttery tea with an aroma akin to rice pudding and cream.	

traditional da hong pao	5.9
Dao Hong Pao (literally 'big red robe') is the most noble of Wuyi teas and the original mother trees are believed to date back to the Song dynasty (960-1279). Whilst in modern times the name has been used for products of inconsistent quality, this tea from Yunnan Sourcing is as good as it gets. Traditionally charcoal roasted, it displays a bright orange tea soup and intense aromas of dark fruits and chocolate with complex mineral notes.	

yiwu 'ancient spirit' puerh 2002	7.2
Stone pressed from spring 2002 material and stored for close to a decade in Jinghong, Yunnan. Perfect wet storage and fifteen years age have rounded this tea into a smooth, aged example of classic raw puerh. Notes of flowers, hay, smoke and camphor with a beautiful rosy hue to the infusion.	

HERBAL TEAS

pandan leaf	2.8
fresh lemongrass	2.8
fresh mint	2.8
camomile flower	2.8

BEER & CIDER

singha	5.0% 33cl	4.9
kwai beer pale ale	5.0% 33cl	5.5
chiang mai blossom weizen	5.0% 33cl	5.5
chiang mai ping river pilsner	5.0% 33cl	5.5
chiang mai red truck red ale	5.0% 33cl	5.5
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camden hells	4.6% 38cl	4.4
wild beer 'yokai' yuzu + seaweed + sichuan	5.0% 33cl	4.9
wild beer 'POGO' fruit pale ale	4.1% 33cl	4.9
villages 'rafiki' session ipa	4.3% 33cl	5.2
salt 'calico' gluten free session pale ale	4.0% 33cl	5.5
lilley's medium still somerset cider	6.0% 38cl	3.9

som saa is home to the first camden town brewery tank beer setup. Their hells lager is shipped directly from the brewery and into the tanks on the old gantry that you can see in the restaurant area. This is the closest you can get to drinking straight from the fermentation tanks at the brewery.

  @somsaa_london
 /somsaalondon
www.somsaa.com

REFRESHMENTS

We have had a lot of fun creating drinks which have all the flavour, interest and unique ingredients as our cocktails but without the alcohol.

guava mule	5.0
fresh guava, green peppercorns, ginger beer, lime, bitters	
perfect match	5.0
matcha green tea, coconut, starfruit, lime, soda	
popcorn iced tea	4.0
sticky rice oolong, pandanus, lime, popcorn	
number one brand iced tea	3.5
number one brand thai iced tea, condensed milk, vanilla	
jasmine kombucha	4.5
som saa™ kombucha infused with palm sugar and jasmine tea	
cold-brew tea	3.5
vietnamese jasmine green postcard tea, cold brewed today	
som saa™ limeade	3.2
bengali lime, soursop, starfruit, sugar, soda	

JUICES & SODAS

fresh guava	4.0	fever tree range	2.9
fresh mango	4.0	coconut water	3.2
pepsi and diet	2.9	cold jasmine tea	3.2

all our straws are 100% compostable

SPIRITS

RUM / CACHAÇA

abelha cachaça	8
havana 3yr	8
havana especial	8
plantation original dark	8
angostura 1919	9
caña brava	9
pusser's navy strength	9
rhum jm white	9
smith + cross	8
wray & nephew	8
rumbar overproof	8
doorly's 5yo	8
doorly's xo	10
havana 7yr	10
havana s.d maestros	12
rhum jm xo	12
appleton rare 12yr	12
el dorado 12	12
el dorado 15	16

BRANDY

martell vs	9
pierre ferrand ambre	12
martell cordon bleue	16

WHISK(E)Y

naked grouse	8
glenmorangie 10yr	10
laphroaig 10yr	12
old pulteney 12yr	12
port askaig 100 proof	12
buffalo trace	8
knob creek	10
rittenhouse 100	10
woodford reserve rye	10
woodford reserve bourbon	10
eagle rare 10yr	12
stagg junior	18
pappy van winkle	50
mekhong	8
sang som	8
hibiki harmony	11
kavalan single malt	12
nikka 'from the barrel'	12
hakushu distiller's reserve	14

we serve spirits in 50ml
measures as standard - please
ask if you'd like 25ml instead

SPIRITS

VODKA

russian standard	8	herradura plata	10
aylesbury duck	8	quiquiriqui espadin	9
ketel one	10	montelobos mezcal joven	11
our/london	10	herradura anejo	12
belvedere	11	amores cupreata	12
		bruxo no4	14

GIN

beefeater	8	LIQUEUR	
opihr	8	aperol	7
plymouth	9	borghetti	7
tanqueray	9	campari	7
tanqueray 10	10	chartreuse green	8
pink pepper	10	chartreuse yellow	8
fords	10	plymouth sloe	8
adnam's first rate	11	amaretto	8
aviation	11		
death's door	12	EVERYTHING ELSE	
fords officers reserve	12	carpano classico	7

AGAVE

el jimador blanco	8	carpano bianco	7
arette blanco	8	carpano punt e mes	7
arette reposado	9	dolin dry	7
corazon "buffalo trace cask"	18	fernet branca	7
		cocchi americano	8
		carpano antica formula	8