



XMAS
MENU
2021

som saa

GROUP DINING AT SOM SAA

Nestled in an old fabric warehouse near to Spitalfields Market, **som saa** is a unique type of restaurant.

We use seasonal British produce and quality Asian ingredients to prepare regional thai dishes with uncompromising flavours.

We are fascinated by old cooking techniques, lesser known dishes and unusual recipes.





THIS PLACE IS FREAKING AWESOME
- Giles Coren, The Times

A RESTAURANT OF
INCANDESCENT APLOMB...DO WHAT
YOU MUST TO GET IN
- Tom Parker Bowles, The Daily Mail

THIS IS A PLACE THAT'S
WORTH THE WAIT
- Grace Dent, The Evening Standard



CHRISTMAS GROUP DINING

As a Buddhist nation, Christmas isn't formally celebrated in the Land of Smiles. Buddhism and Thai culture are both welcoming of other religions though, and throughout December, you'll see food vendors, tuk tuk drivers and even the occasional elephant in a Santa hat.

Most of all though, Thais never miss the chance for a party and people love to celebrate in much the same way as we do - with friends, family, food and drink - all of which are close to our hearts here at som saa, and all the more so during the festive season.

Our Christmas menus are designed to encourage eating with others. Whether you go for our standard menu, or the vegetarian / vegan menu, our kitchen will prepare a beautiful and varied selection of dishes to sample from across the cooking styles, giving your whole table a balance of textures and flavours to enjoy as a group.

We can cater to almost all dietary requirements - just let us know on the on the booking form at the end.



THE CHRISTMAS MENUS

Our Christmas Sharing Menu contains a wide selection of som saa favourites - from smoky grilled meats and tangy salads to savoury stir fries. This year we will be serving a celebratory massaman curry of aged Yorkshire beef short rib and ratte potatoes and for dessert we follow up with our classic salted palm sugar and grilled bananas.

For those who want to really indulge we also have the option to add our special dry aged coconut smoked ducks to share. Check out the next page for more details.

Vegetarian and vegan guests are by no means left out either - Thai food has a long history of exceptional vegetarian cuisine and we think you'll find our veg menu just as celebratory as the regular menu.

Whichever menu you choose, we serve all the dishes shown 'family style' - for the table to share. You are welcome to add dishes from the a la carte menu too, but rest assured there will be plenty of food for everyone.



XMAS VEG MENU

mii grop jay
crispy noodles with
fermented yellow beans,
pickled garlic and tofu

het thort
deep fried oyster mushrooms
with 'phrik laab' spice

som dtam jay
bangkok style green papaya
salad with peanuts, chillies,
cherry tomatoes and long
beans

gaeng gari jay
aromatic curry of flourish
farm squash served with an
'ajaad' relish

pad pak
stir fry of flourish farm
greens with kajorn flowers
and shimeji mushrooms

khao neio | khao hom mali
sticky rice | jasmine rice

kluey yaang 'ice cream'
salted palm sugar ice cream
with grilled banana

vegan dessert available on
request

we are able to cater
to almost all dietary
requirements but do require
48 hours notice



XMAS SHARING MENU

mii grop bpou
crispy noodles with
fermented yellow beans,
pickled garlic and dorset
crab

gai ping phak dtai
southern style grilled chicken
skewers with crispy shallots

som dtam
bangkok style green papaya
salad with peanuts, chillies
and dried shrimp

gaeng massaman neua
massaman curry of aged
swaledale short rib and ratte
potatoes

pad pak
stir fry of flourish farm
greens with kajorn flowers
and shimeji mushrooms

pbet yaang op fun
coconut smoked dry aged
duck served with two dipping
sauces and herbs

(+60 - serves 8-10)

khao neio | khao hom mali
sticky rice | jasmine rice

kluey yaang 'ice cream'
salted palm sugar ice cream
with grilled banana

COCONUT SMOKED DUCK

For larger groups during the festive period, the kitchen have been testing something truly special.

Pekin breed ducks, raised in Devon, dry aged by Warren's butchers and smoked over coconut and sticky rice will be served for the table to share with a sweet and smoky palm sugar jaew dipping sauce.

- £60 per whole duck

The ducks are large and ideal for a group of eight to ten to share. We have a limited allocation, and due to the special cooking process we need a few days notice. If you would like to pre-order, please make a note on the booking form at the time of booking.



WHAT YOU NEED TO KNOW

Whether you would like to come as a small group of friends for dinner, or as a large group for the xmas feasting menu, we hope you'll join us to celebrate the festive season at **som saa**.

Menu

During December, we are offering the xmas sharing menus at £45 per person.

The price includes all the dishes shown, which are served family style for the table to share. There will be plenty for everyone and the coconut smoked duck is available as an addition. However, extra dishes may be ordered at the 'a la carte' menu price if desired too.

Prices are exclusive of service but an optional 12.5% service charge will be added to your bill which goes directly to the staff.

Party Size

We are taking bookings for groups of 7-14 guests from the 22nd of November to the 23rd of December. Groups of this size may only dine from the xmas sharing menu.

Smaller groups are able to reserve in the normal manner through our website though and many dishes will be available on both menus.

Allergies and Diets

We can cater for almost all allergies and dietary requirements but do require notice **at the time of the booking**.

We have fully vegetarian and vegan menus available on request and Thai food naturally complements a gluten free diet. We can also ensure there are no spicy dishes for those who are warm enough already.

Please ask at the time of booking for all other allergy or dietary information.

Booking Time

To ensure all our guests have an enjoyable experience, for those dining on the Christmas menus, food will need to begin to be served reasonably close to the the agreed dining time. During such a busy period we are unable to change the dining time if individuals are late.

Turn Time

We never wish to move happy guests but have many group reservations to cater for during the Christmas period. For groups on the xmas menu, we offer 2hr 30 minutes at the table, after which we will look to rebook the table. Please do discuss with our reservations team if you feel you'll need longer.

Booking Terms and Conditions

If you'd like to join us during the festive season, please fill out the booking form on the next page and return it to us by email at xmas@somsaa.com. It can be filled out as a PDF in Adobe Acrobat or printed and scanned. We will get back to you within 24 hours to confirm availability.

To secure a booking for the xmas menu, we require a 50% **non-refundable** deposit. Bookings are not confirmed until we receive this deposit and by doing so you confirm that you have read and agree to these Terms and Conditions.

For late notice cancellation (or absence of notice), we will charge the given card details the full value of £45 per head. Late notice is defined as any cancellation within 48hrs of the booking time

Please understand, we never wish to charge anyone unnecessarily. We like happy guests and will always seek to help, but we also run a business and need a firm commitment to the menu and party size.

For amendments of more than one person to the party size we reserve the right to charge the full menu price per head.

BOOKING FORM

KEY INFO

Date of event:

Number of guests:

Lunch or Dinner:

We will call back to discuss preferred dining time and availability by phone.

YOUR NAME & CONTACT DETAILS

Name of host:

Name of event:

Company:

Address:

Postcode:

Telephone:

Mobile:

Email:

MENU SELECTION

xmas sharing menu x

xmas sharing veg menu x

whole coconut duck x

- Please put the quantity of each required in the box -

Please note all allergies and dietary requirements below. We will always do what we can but may not be able to assist without at least 48 hours notice before the event.

BEVERAGE SELECTION

We would recommend placing a drinks pre-order at the time of booking to ensure availability.

Please see the drinks list on our website.

Reception drinks:

Red wine:

White wine:

Sweet wine:

Would the host like to place any tab or restriction on drinks ordered by guests?

DEPOSIT PAYMENTS

For your card security, we do not ask for card details at this stage. Once your booking form has been received and availability checked, we will send an email invoice which can be paid online.

Should you not receive an email, invoice or call from us within 48 hours of sending your booking form, we would ask that you give us a call.

GET IN TOUCH

We are delighted that you would like to join us for the festive season.

Please fill out and forward this booking form to the email address below or call us for any queries at all:

xmas@somsaa.com

020 7324 7790

TERMS & CONDITIONS

Contract

The booking form must be completed by the organiser. By doing so they confirm that they have read and agreed to the terms and conditions. After receiving the booking form we will seek to invoice within 48 hours. After this, a deposit will be required to hold the booking. If a deposit can't be taken within 72 hours of invoice, we may assume the booking is not required and it may be released.

Deposit

A deposit of 50% of the menu price will be charged upon confirmation of the returned booking form. The deposit is non-refundable but upon attendance for your confirmed booking with the agreed number of guests, your deposit will be redeemed against the final bill.

Amendments and Cancellations

A reasonably accurate number of guests are required at the time of the booking confirmation. If you wish to amend the number of guests after making a confirmed booking we will work to do so but cannot guarantee we will be able to fulfill your request. We reserve the right to retain the deposit charged on amendments after confirmation.

Cancellation of confirmed bookings represents a loss of business. For this reason we require a finalised number of guests 48 hours prior to the booking time. This will be regarded as the minimum number for the catering and price, and will be charged at the full menu price to the card details on file. If we do not receive communication of a finalised number of guests it shall be assumed to be the number provided on the confirmed booking form.

Payment

The balance must be settled at the end of the event. In the event of the bill not being settled on the day, the balance will be charged to the credit card details supplied on the booking form. We accept all major credit cards; Visa, MasterCard, AMEX and cash payments. If you wish, you may place payment for items in addition to your deposit at the time of payment. Credit card details are held as a securely encrypted token on a third party platform that is PCI DSS compliant.

Loss or damage

The company shall not be liable for any loss or damage to the property of the client and/or its invitees attending the event unless this is due to the company's negligence. Guests will be liable for any damages to the event space and property.

Beverage and Dish Changes

Beverage listings, vintages and prices are subject to change from the point of issue to the actual event. Dishes listed are subject to market availability and may be subject to change.

An optional 12.5% service charge will be added to the bill

Notes on COVID-19 Situation

The following notes form part of the Terms and Conditions of the Booking Form.

Due to the uncertain circumstances around COVID-19 this Winter, we recognise some guest may desire clarification regarding bookings and cancellation charges.

Most of all we are a small team who wish to focus our energy on ensuring guests have a great experience. As noted on the previous page, we never wish to charge for late cancellation and will do all we reasonably can to help. However, for the sake of clarity we have put together the following notes which are specifically with reference to COVID-19 and large group bookings.

First of all, som saa will continue to operate unless required to stop trading by law or local government policy. We are not expecting a Winter lockdown at this point but remain aware of the possibility.

However, if som saa were required to stop, or partly stop trading, has the number of guests per table or in the restaurant capped, or any

other circumstance that prevents the restaurant honouring a confirmed Christmas menu reservation, we will inform parties as soon as reasonably possible. In such situations, we will not, of course, charge for late notice cancellations.

Equally, if regulations change within the 48 hour 'late notice cancellation' window that prevents guests honouring a confirmed Christmas menu reservation, we will not charge for late notice cancellations.

However, if restrictions are brought in that prevent all, or a significant number, of your guests from attending, and these fall outside of the 48 hour 'late notice cancellation' window, we reserve the right to charge the given credit card details £45 per head for the xmas sharing menu.

ie if your group are travelling from Manchester and the whole of the North West region comes under local lockdown within the 48 hour period before your reservation, we will not charge for the late cancellation. It was out of your control. On the other hand, if such an event occurs, for example, one week

ahead of your reservation date, it remains your responsibility to let us know.

We recognize that situations may also occur in which a guest begins to feel unwell within the 48hrs before their reservation. Whether the symptoms of illness relate to coronavirus or another illness, we respectfully reserve the right to charge the cancellation fee without evidence of illness. We are happy to refund individual diners with evidence of a positive PCR test however.

We reiterate that we rarely charge the late cancellation fee and take no joy in it whatsoever but we ask guests to try to understand our position.

If you would like any more information on menus, allergies, booking process and more, please don't hesitate to contact the front desk by emailing xmas@somsaa.com or by telephone on 020 7324 7790.

som saa