

welcome to som saa

thai food is not renowned for pairing well with wine or drinks generally. only problem is, we like drinks and we love thai food

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.

some 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

banana infused rum blend, coconut tea syrup, lime

from bangkok with love

lapsang infused sang som, lemongrass and galangal cordial, lime

aroi sour #2

30&40 double jus, apricot, plantation dark, citrus, mango and bengali lime foam

muay thai kick

gin, thai basil, kaffir lime leaf, basil seeds, lychee, lime

rak tong ham

chilli, cucumber, basil & lime leaf infused tequila, elderflower, lime

mekhong mamuang

chlli infused mekhong, mango, coconut milk, lime

- 10 -

classic cocktails available

please ask for allergen information - some contain egg white

FIZZY

12.5cl 75cl

palladiano | adria vini | veneto | italy 7 36

durello - fizzy, fresh and zippy with crisp green apples and white flower notes

première cuvée | bruno paillard | champagne | france 13.5 69

champagne blend - one of the last family owned champagne houses and you can taste it - flavours of brioche, honey and lemon curd

prosecco sottoriva | malibran | veneto | italy 45

glera - a natural, cloudy prosecco; bursting with acidity and notes of lemon, peach and a hint of pineapple

jamie | renegade | bethnal green | uk 48

bacchus - made with grapes grown in herefordshire this nat fizz is super aromatic and fresh with notes of elderflowers, white peach and pears

billecart-salmon demi-sec | champagne | france 90

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

billecart-salmon rosé | champagne | france 120

champagne blend - delicate, elegant and harmonious with notes of wild strawberries and toast

RIESLING ONLY

estate riesling | peth-wetz | rheinhessen | germany 9 36

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

fritz willi | friedrich-willhelm | mosel | germany 9.5 39

proper german riesling - minerality, stone fruit, citrus and apple - off-dry

riesling classic | hugel | alsace | france | 2018 44

classic alsace riesling from this historic producer - dry and zippy with green apple, lime, white peach and honeysuckle on the nose

laissez faire | cherubino | wilyabrup | australia | 2019 45

a dry wine with spectacular intensity, texture and density, an elegant bouquet of orange blossom and lime leaf.

graacher himm. trocken | w.schaefer | mosel | germany | 2019 50

a slicing laser beam of pure riesling juice - tingling acidity and notes of lemongrass, green apple and jasmine - dry

trocken | knewitz | steinacker | germany | 2019 54

polished fragrance with noble yellow fruits aromas, ethereal herbs, floral nuances and minerality - ripe, very juicy, dense fruit with persistent and substantial depth on the palate

famille hugel estate riesling | alsace | 2016 65

the hugel family's signature wine made from selected plots from their most well regarded cru's - a dry wine with elegance, acidity and poise

WHITE

	17.5cl	75cl
verdejo bernardo farina castilla y leon spain verdejo - fresh and easy drinking with grapefruit and cut grass notes	6.2	26
zagare sicily italy vermentino - delicate stone fruit aromas with zesty lemon and peach on the palate. fresh acidity with a gentle savoury finish	6.8	27
stellenrust stellenbosch south africa chenin blanc - rich flavours of pear, baked apple and chamomile with a creamy texture alongside vibrant acidity	7.6	32
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	33
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		35
sec clos de nouys vouvray france chenin blanc - grown on limestone soils this classic dry chenin delivers aromas of golden apple and quince with an elegant acidity		38
rioja blanco bhilar rioja spain viura grenache blanc - biodynamic and natural - an unusual white rioja fermented on skins in amphora - pear and apricot notes with a bit of grip		39

WHITE continued

ca lojera lugana veneto italy trebbiano di lugana - dry and light - pear, peach, lemon and mint on the nose with an elegant, fruity and perfectly balanced palate		40
gewurztraminer hugel alsace france gewurztraminer - bursting with tropical fruit flavours and exotic aromas, yet still full of freshness - off dry		44

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 cinsault - from 40-year-old vines, this is incredible value - bright and smooth with crushed raspberries, pomegranate and a warm, savoury finish	5.9	26
frappato + nerello mascalese caruso & minini sicily dense aromas of damsons and violets with gentle tannins are held on a light and easy drinking frame - serious personality with a carefree elegance	6.8	28
secateurs badenhorst swartland south africa syrah cinsault - incredible value syrah blend with classic notes of black cherry and graphite, and fresh tannins - on tap and lightly chilled	7.3	29
lambrusco rosso medici ermete emilia romagna italy lambrusco? you read it right - fizzy, ruby red juice with notes of blackcurrants, pastry and a hint of residual sugar - perfect with our food	7.5	30
rioja reserva bodegas ondarre rioja spain tempranillo grenache mazuela - truly grown up, smooth and concentrated yet elegant, with dusty blackberry, tobacco and oak aromas		38
pais - single ferment series garage wine co maule valley chile co-fermented from multiple sites this unique wine is complex but moreish - strawberries and raspberries with a savoury, earthy edge		48
pinot noir nielson santa barbara usa pinot noir - classic central coast pinot at half the usual price - pretty bouquet of red apple peel, rose petals and grilled cherries		55

NATURAL

	17.5cl	75cl
lo pateret frisach terra alta spain garnacha blanca - riotously drinkable with floral and saline elements - light skin contact gives it a bit of texture without going full orange - on tap	8	32
flaneur marchesi di pianogrillo sicily italy grillo - a gently orange wine macerated five days on skins - pure and refreshing with notes of grapefruit, rose and peach		40
cabernet franc lo sfuso di collina veneto italy 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	9.8	39
re cantina giardino campania italy aglianico - all the brooding intensity of aglianico with notes of smoke, olives and raspberry but packed into a light bodied wine with an elegant freshness		52

SWEET

	7.5cl	37.5cl
late harvest monsoon valley hua hin hills thailand chenin blanc - rich and floral with notes of mango, peach and guava	6.5	32
vin santo barone ricasole chianti italy malvasia - rich quince, pastry and almond notes with a perfectly judged acidity	10	66

BEER & CIDER

singha lager	5.0% 33cl	4.9
camden tank beer	4.6% 38cl	4.8
chiang mai red truck red ale	5.0% 33cl	5.5
first chop 'jam' mango pale	4.0% 33cl	5.5
wild beer 'WILD' ipa	5.2% 33cl	5.5
sandford orchards devon scrumpy cider	6.0% 38cl	3.9
lucky saint lager (low alcohol)	0.5% 33cl	4.8

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
guava, green peppercorns, fever tree ginger beer, lime, bitters	
matcha ice tea	5
matcha green tea, coconut, lime, fever tree soda	
number one brand iced tea	5
number one brand thai iced tea, condensed milk, vanilla	
som saa™ limeade	5
lychee, lime, sugar, fever tree soda	
hale's blue boy limeade	5
sala, lime, fever tree soda	
cold-brew jasmine tea	3.5
vietnamese jasmine green postcard tea, cold brewed today	

JUICES & SODAS

coke and diet	3.2	guava mango lychee	3.5
fever tree range	3.2	coconut water	3.5

all our straws are 100% compostable

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.

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 3.2

Rich and malty London blend of black teas sourced from small farms in Japan, and Assam and Kerala in India

gianfranco's earl grey 3.5

A blend of Darjeeling and Keralan black teas infused with cold pressed, Calabrian bergamot oil. More subtle than your usual Earl Grey.

nokcha green 3.5

Only leaves from old, wild tea trees go into this Korean green tea with a grassy, cereal like sweetness

vietnamese jasmine green 3.5

From ancient trees in the Northern hills of Vietnam and hand scented with fresh jasmine flowers

master kobayashi's hojicha 3.5

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 4

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 4.2

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.

cnnp "8891 red label" raw pu-erh 7.2

8891 Red Mark is one of two 8891's released in 2007 by the China Tea Co (aka CNNP). Stored in Guangdong since 2007 in a semi wet storage condition. The raw material is from Nan Jian area of Yunnan, fairly tippy, large leaf and pure assamica. The tea has a deep amber colour and a unique flavour profile bringing to mind smoke, raisins, baked pears and autumn leaves.

HERBAL TEAS

pandan leaf 3.2

fresh lemongrass 3.2

fresh mint 3.2

camomile flower 3.2

SPIRITS

RUM / CACHAÇA

havana 3yr	8
havana especial	8
plantation original dark	8
angostura 1919	9
pusser's navy strength	9
rhum jm white	9
smith + cross	8
rubar overproof	8
doorly's 5yo	8
velho barreiro cachaca	10
doorly's xo	10
havana 7yr	10
spirited union lemon + leaf	11
plantation pineapple	11
havana s.d maestros	12
rhum jm xo	12
appleton rare 12yr	12
el dorado 12	12
phraya gold	14
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
sang som	8
mekhong	8
hibiki harmony	11
nikka 'from the barrel'	12
hakushu distiller's reserve	14

VODKA

russian standard	8	corazon "buffalo trace cask"	18
luksusowa	8	herradura plata	10
ketel one	10	herradura anejo	12
sapling	10	amores verde momento	12
belvedere	11	bruxo no4	14

GIN

beefeater	9	aperol	7
opihr	9	borghetti	7
tanqueray	9	pernod	7
tanqueray 10	10	campari	7
jindea tea gin	10	chartreuse green	8
fords	10	chartreuse yellow	8
adnam's first rate	11	st.germain	8
aviation	11	saliza amaretto	8
death's door	12		
fords officers reserve	12		

LIQUEUR

EVERYTHING ELSE

AGAVE

el jimador blanco	8	carpano classico	7
arette blanco	8	carpano bianco	7
arette reposado	9	carpano punt e mes	7
quiquiriqui espadin	9	fernet branca	7
		cocchi americano	8
		carpano antica formula	8

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