



SHARING
MENUS



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*



GROUP DINING

Thais are rightly proud of their national cuisine and whether having something simple to start the day, a grand feast with guests, or nibbles with drinks between friends, food permeates every element of life in Thailand. It has become part of the shared fabric of Thai culture.

Whilst Thais love to talk about, argue and discuss food, central to a harmonious Thai meal are the concepts of balance and contrast. Some dishes may be very spicy, some sweet, and others sour and crunchy.

When carefully chosen though, a combination of dishes allows diners to put together a range of flavours and textures in a communal eating experience.

For all these reasons, Thai food is truly designed to be shared, which makes eating with a large group of friends one of the best ways to enjoy the full som saa experience.

If you're joining us for a Sharing Menu, there is no need to choose - our chefs will prepare all the dishes listed for the whole table, allowing you to enjoy a beautiful and varied selection of dishes from across the kitchen.



THE SHARING MENUS

Our Sharing Menus, one for lunch and one for dinner, are shown on the next page, and are indicative of the size and range of the menu we will serve on the day.

Whether you are joining us for a birthday, work outing or family feast, the menus have been designed to ensure everyone gets a broad range of dishes from the som saa menu and can simply focus on kicking back and enjoying themselves.

They contain a wide selection of favourites - from smoky grilled meats and tangy salads to rich curries, crispy wok fried dishes and our famous Isaan style whole deep fried seabass.

For dessert we serve our crowd-pleasing and unique salted palm sugar ice cream with grilled bananas in a turmeric caramel.

With prior notice we are able to cater for almost all diets, allergies and religious requirements.



LUNCH MENU

gai yaang pak thai
southern style grilled chicken
skewer with crispy shallots

yam pak
herb and vegetable salad with a
tamarind and sesame dressing

pak plang fai daeng
'red fire' ceylon spinach with
english watercress and heart of
palm

nahm dtok pla thort
whole deep fried seabass with
isaan herbs and roasted rice
powder

mu parlow
five spice soy braised pork with
pickled mustard greens and
fermented chilli sauce

gaeng tair po pla
coconut cream curry of sea trout
with chrysanthemum leaf, kajorn
flowers and bengali lime

khao neio | khao hom mali
sticky rice | jasmine rice

kluey yang 'ice cream'
salted palm sugar ice cream with
turmeric grilled banana

VEGETARIAN/VEGAN OPTIONS ARE
AVAILABLE ON REQUEST
FOR BOTH MENUS



DINNER MENU

khao tang gung sap
pork and prawn relish served on
rice cracker

gai yaang pak thai
southern style grilled chicken
skewer with crispy shallots

tam daeng kwaa
pounded green papaya salad with
thai cucumbers, peanuts and dried
shrimp

pak plang fai dtaeng
red fire stir fry of ceylon spinach,
english watercress and heart of
palm

nahm dtok pla thort
whole deep fried seabass with
roasted rice and isaan herbs

mu parlow
five spice braised pork, pickled
mustard greens and fermented
chilli sauce

gaeng tair po pla
coconut cream curry of sea trout
with chrysanthemum leaf, kajorn
flowers and bengali lime

khao neio | khao hom mali
sticky rice | jasmine rice

kluey yang 'ice cream'
salted palm sugar ice cream with
turmeric grilled banana

COCONUT SMOKED DUCK

For larger groups, we are now able to offer a truly unique experience...

Pekin breed ducks, raised in Cornwall and smoked over coconut and sticky rice, are served for the table to share with a sweet and smoky palm sugar jaew dipping sauce.

- £59 per whole duck -

The Chinese breed ducks are large and ideal for sharing but two can be ordered for parties who would like to make it a more central element of the meal. Due to the special cooking process we will need at least 72 hours notice. If you would like to add them to your meal, please note the required number in the box on the final page.



WHAT YOU NEED TO KNOW

Whether you would like to come for a family birthday, office party or Songkran, we hope you'll join us to celebrate your special occasion.

Menu

We offer our Lunch Sharing Menu for £25 per person and our Dinner Sharing Menu for £35 per person. This price includes all dishes and will be plenty for all guests. Extra dishes ordered will be charged at the regular menu price. Prices are exclusive of drinks and service. An optional 12.5% service charge will be added to your bill which goes directly to the staff.

Party Size

We taking Sharing Menu bookings for groups of 9-14 guests and if booked as such, the group may only dine from the Sharing Menu. Extra dishes can be added from the a la carte but we may not be able to swap dishes out.

Booking Date and Time

We take sharing groups for lunch on any day and in general, for dinner on Monday and Tuesday evenings only. Please speak to the reservations manager to discuss available times.

To ensure all our guests have an enjoyable experience, for those dining on the Sharing Menu, food will begin to be served 15 minutes after the booking time. This is to manage kitchen flow and we may not be able to significantly change the dining time if groups are late.

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 a number of items on the sharing menus that are suitable for vegetarians and vegans, and thai food naturally complements a gluten free diet. Please speak to the reservations manager for further details if required.

Turn Time

We never wish to move happy guests, but have many other reservations and guests to look after during service. Unless specifically agreed otherwise, the table will be offered for two and a half hours, at which time it will be rebooked. If you would like to continue drinking we will do our best to find space in the bar, but may not be able to do so at busy times.

Booking and Deposit

If you'd like to join us for a special occasion, please fill out the booking form on the next page with your preferred date, time and party size. We will get back to you as soon as we can to confirm availability and secure the booking.

To secure a booking for the Sharing Menu we ask for a 25% deposit. Bookings are not confirmed until we have received this deposit.

For cancellations on fully confirmed bookings, the 25% deposit is non-refundable, but at the management's discretion, we may do so if we are able to resell or rearrange the table. We never wish to charge guests needlessly but we do ask you to work with us on reliable number.

48 hours prior to the time of your booking, the number of guests agreed will be regarded as the minimum for catering and charging, and we reserve the right to use the deposit to cover the full set menu price for any absent guests.

Please see the terms and conditions on the next page for further information.

BOOKING FORM

KEY INFO

Date of event:

Number of guests:

Preferred arrival time:

Preferred dining time:

YOUR NAME & CONTACT DETAILS

Name of contact:

Name of event:

Company:

Address:

Postcode:

Telephone:

Mobile:

Email:

DUCK | DIETARIES | ALLERGIES

+ coconut smoked duck - £59 each-

To add coconut smoked duck to your menu, please note the number required above.

Please note the number of vegetarian, vegan or pescatarian guests below, and any allergies or dietary requirements. We may not be able to assist without at least 72 hours notice before the event.

BEVERAGE SELECTION

We recommend placing a drinks pre-order at 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, we will confirm details and send a secure online deposit payment link by email.

Should you not receive a reply 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'd like to join us for a sharing feast. Please download this form, fill it out and return it to the email address below. Give us a call with any queries at all:

bookings@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 confirm availability within 48 hours. After this, a deposit will be required to hold the booking. If a deposit can't be taken within 48 hours of confirmation, we may assume the booking is not required and it may be released.

Deposit

A deposit of 25% of the menu price and 100% of any coconut smoked ducks 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 deducted from the overall price or returned to the original card.

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 we reserve the right to retain the deposit charged on any significant deviation from this number. 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