

SOHE

COCKTAILS · CUISINE · CULTURE

Festive Specials

SOURDOUGH PRAWN TOAST

XO Mayonnaise 8.95

CHAR SIU PORK BELLY BITES

Garlic & Black Truffle Emulsion - Pickled Mouli & Carrot 9.5

OVEN ROASTED HALIBUT

Thai Yellow Curry - Crispy Galangal - Wok Fried Greens 24.95

CUMIN LAMB NOODLES

Crispy Chilli Oil - Tiger Salad - Sesame 19.95

WILD MUSHROOM RAMEN vg

Spinach Gyoza - Pak Choi - Tempura Hon-Shimeji Mushrooms

Pickled Birdseye Chilli - Fine Noodles 15.95

CHRISTMAS BAUBLE v

Winter Spiced Sticky Toffee - Banana Crème Patisserie

Pecans - Tamarind Caramel - White Chocolate Snow 9.95

Scan for nutritional
& allergen information



V Vegetarian | Vg Vegan

If you have a food allergy, intolerance, or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT.

AVAILABLE
FROM
18TH NOVEMBER
- 31ST DECEMBER

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Christmas Cocktails

VERY BERRY CHRISTMAS

*Disaronno
Blackberry Liqueur
Cranberry & Apple Juice
Cherry Syrup - Lime*
8,5

THE ROOTS OF CHRISTMAS

*Havana Especial Rum
Roots Rakomelo Liqueur
Cream
White Chocolate*
8,5

GINGERBREAD SOUR

*Bulleit Bourbon - Lemon
Gingerbread Syrup*
9

NAUGHTY BUT NICE

*Bacardi Spiced Rum
Cherry Brandy
Sweet Vermouth
Orange Juice - Cinnamon*
8,5

MULLED WINE 5

*Add Disaronno 3
Add Martell VS Cognac 3,5*



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