

SOL

3 COURSE LUNCH MENU USD 40

APPETIZERS

Garden Greens Mixed Salad

Lettuce medley, cucumber, tomatoes, carrots

Choice of dressing:

Thai Nam Yam

Creamy Sesame

Buttermilk Ranch

Balsamic Vinaigrette

Korean Fried Chicken

Sweet & spicy gochujang sauce, pickled radish

Vegetable Summer Roll

Rice paper, mango, bean sprouts, pickled vegetables, peanut sauce

Deep-Fried Shrimp Spring Roll

Garlic, coriander, plum sauce, sriracha mayonnaise

Soup of the Day

Please ask your Server for today's selection

SWEETS

Ice Cream of the Day

Fresh Fruit Plate

Thai Tea Cheesecake with Fresh Berries

MAINS

Bossam

Boiled pork belly, kimchi, lettuce wraps, sliced garlic, chili, steamed rice, ssamjang

Thai Beef Bowl

Stir-fried hot basil & minced beef, long beans, oyster sauce, fried egg, steamed white rice

Teriyaki Salmon

Stir-fried vegetables, Japanese pickles, green onions, nori powder, edamame rice, sweet soy glaze

Pad Thai

Choice of tofu, chicken, or shrimp
Rice noodles, chives, peanuts, dried shrimp, tamarind sauce

Panang Curry

Choice of mixed vegetables, chicken, or shrimp
Coconut milk, fish sauce, sweet Thai herbs, steamed rice

BEVERAGE

Cocktails

USD 13

Mojito - Bacardi Superior Rum, Lime, Mint, Soda

Margarita - 1800 Reposado Tequila, Grand Marnier, Lime

Beers

Budweiser

USD 7

Bud Light

Kona "Big Wave"

USD 8

Asahi

Signature Cocktail

USD 15

Farang - 1800 Reposado Tequila, Cointreau,

Cinzano Rosso Vermouth, Guava, Lime

Non-Alcoholic Beverages

Smoothies

USD 10

Strawberry-Banana / Mango / Blueberry

Thai Fruit Soda

USD 6

Green Apple / Tangerine / Watermelon

Mocktails

USD 9

Thai Iced Tea - Brewed Thai Tea, Milk

Lemongrass Lemonade - Infused Lemongrass

Mango Calamansi Cooler - Calamansi, Mango

Juices

USD 5

Orange / Pineapple / Guava / Apple
Mango / Cranberry

Sodas

USD 5

Coke / Diet Coke / Coke Zero / Pepsi
Diet Pepsi / 7UP / Sprite / Ginger Ale
Club Soda / Tonic Water

Bottled Water

USD 7

Acqua Panna / San Pellegrino

Wine & Champagne

Champagne

Guilleminot "Brut", France

Glass USD 23 | Bottle USD 105

White Wine

Chardonnay — Soléna Estate, Oregon

Glass USD 15 | Bottle USD 60

Pinot Gris — Gustave Lorentz, France

Glass USD 19 | Bottle USD 95

Rosé

Château La Coste, France

Glass USD 18 | Bottle USD 80

Vegetarian

Gluten-Free

Spicy

Contains Nut

Contains Pork

Contains Shellfish

Contains Dairy

Contains Egg

Contains Fish

For guests with special dietary requirements or allergies who wish to know more about the ingredients used in our dishes, please ask a manager.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions. All prices are in US dollars and are subject to a 10% service charge.

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Lettuce medley, cucumber, tomatoes, carrots

Choice of dressing:

Thai Nam Yam

Creamy Sesame

Buttermilk Ranch

Balsamic Vinaigrette

Green Papaya Salad

Garlic, Long Beans, Cherry Tomatoes,
Peanuts, Chili, Dried Shrimp, Lime

Deep Fried Kimchi and Pork Mandu

Chogan Jang – Fresh Chili, Scallion and Sesame Seed Sauce

Soup of the Day

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SWEETS

Ice Cream of the Day

Fresh Fruit Plate

Thai Tea Cheesecake with Fresh Berries



MAINS

Local Style

Grilled Chicken Plate

CHamoru Potato Salad,
Stir-Fried Red Rice, Finadene

Grilled Boneless
Short Rib Donburi

Stir-Fried Vegetables,
Japanese Pickles, Green Onions,
Nori Powder, Garlic Rice,
Soy Ginger Glaze

Salmon Bibimbap

Gochujang Sauce, Seasoned Vegetables,
Toasted Sesame Seeds, Sunny-Fried Egg,
Steamed Rice

Pad Si-Ew

Choice of Mixed Vegetables, Chicken or Shrimp:
Flat Rice Noodles, Baby Kale, Broccoli, Carrot,
Egg, Oyster Sauce, Sweet Dark Soy Sauce

Yellow Curry

Choice of Mixed Vegetables, Chicken or Shrimp:
Coconut Milk, Soy Sauce, Sweet Thai Herbs,
Steamed Rice

BEVERAGE

Cocktails

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Beers

Budweiser

USD 7

Bud Light

Kona "Big Wave"

USD 8

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Cinzano Rosso Vermouth, Guava, Lime

Non-Alcoholic Beverages

Smoothies

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Strawberry-Banana / Mango / Blueberry

Thai Fruit Soda

USD 6

Green Apple / Tangerine / Watermelon

Mocktails

USD 9

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Lemongrass Lemonade - Infused Lemongrass

Mango Calamansi Cooler - Calamansi, Mango

Juices

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Orange / Pineapple / Guava / Apple

Mango / Cranberry

Sodas

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Buttermilk Ranch

Balsamic Vinaigrette

Korean Fried Chicken

Sweet & spicy gochujang sauce, pickled radish

Yum Woo Sen

Warm Thai glass noodle & minced pork salad, peanuts, cilantro, cherry tomatoes, cucumber, chili fish sauce lime dressing

Soup of the Day

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SWEETS

Ice Cream of the Day

Fresh Fruit Plate

Thai Tea Cheesecake with Fresh Berries



MAINS

Grilled Lemongrass Pork

Sweet Thai herbs & oyster sauce marinated pork, stir-fried vegetables, Nam Jim Jaew sauce, steamed rice



Bulgogi Bowl

Gochujang sauce, seasoned vegetables, toasted sesame seeds, sunny-side-up egg, steamed rice

Salmon Katsu Don

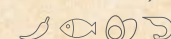
Panko-breaded fried salmon, stir-fried vegetables, steamed rice, soy-ginger glaze, tartar sauce

Nasi Goreng

Indonesian fried rice, garlic, chili, onion, sweet soy sauce, cucumber, tomato, fried egg, prawn crackers, chicken satay

Pad Kee Mao

Choice of mixed vegetables, chicken, or shrimp Flat rice noodles, holy basil, egg, garlic, chilies, fish sauce, oyster sauce, sweet dark soy sauce



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Non-Alcoholic Beverages

Smoothies USD 10

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