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## Soul Food Mahankorn

December 9th, 2010



Wholesome ingredients, honest cooking and serious drinks – that's the promise of Soul Food Mahankorn.

The restaurant is the creation of food critic Jarrett Wrisley, who once plied his trade in Shanghai before upping sticks and relocating to Bangkok. Originally conceived as a full-on eatery, Wrisley quickly realised that a better use of the small former shop space would be a Thai-style izakaya, serving a menu of unique, signature cocktails, and regional street food made from quality ingredients, including homemade north-eastern-style sausages and larb; herb-fed, free range pork and chicken dishes; and organic rice brought in from Yasothorn.

With the entrance (about 50m up from Thong Lo BTS station) marked by a swinging sign, the cosy interior features wooden-panelled walls, stone floors, discrete lighting and original artwork commissioned at Jatujak. At the far end is an L-shaped bar, a popular perch from which to watch the bartender at work, while upstairs features relaxed seating, and large, colourful photography of Bangkok street scenes.

The daily specials are written on a chalkboard (and also tweeted: @wrisjarrett); a selection that depends on what the owner has picked up from his morning trip to the city's fresh markets such as Sam Yan. Regular menu favourites, however, include the moreish vam makrua yao (classic Bangkok salad with duck eggs, mint, coriander and bacon, B140) and crispy chan kao chicken wings (served with sriracha sauce and pickled ginger, B120).

Meanwhile, the drinks menu takes almost as long to browse as to browse as its culinary counterpart, featuring an array of excellent Thai-flavoured signature cocktails – don't go home without trying the strong Bun Bang Fai (tequila, lime, chilli, almond syrup and egg white, B190). In sum, after a career spent on the customer side of the counter, Wrisley seems remarkably at home in the kitchen. **Simon Ostheimer**

**56/10 Sukhumvit Soi 55 (Thong Lor),  
085-904-2691; [www.soulfoodmahanakorn.com](http://www.soulfoodmahanakorn.com)  
Daily 6.30pm-1am**

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