



THAT FOOD CRAY!!!

Bangkok Cray !!! Soul Food Mahanakorn

By Nicole · On January 28, 2014

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The Lowdown

Restaurant Name: *Soul Food Mahanakorn*

Cuisine: *Thai Food*

Average Price per Person: *THB 500 to 1000 or \$15 to \$30 USD*

Location: *Bangkok, Thailand (please refer to the map below for details)*

Recommendations: *Pretty much everything we ate, scroll down!*

Ratings (out of 5)

Taste: 4.5

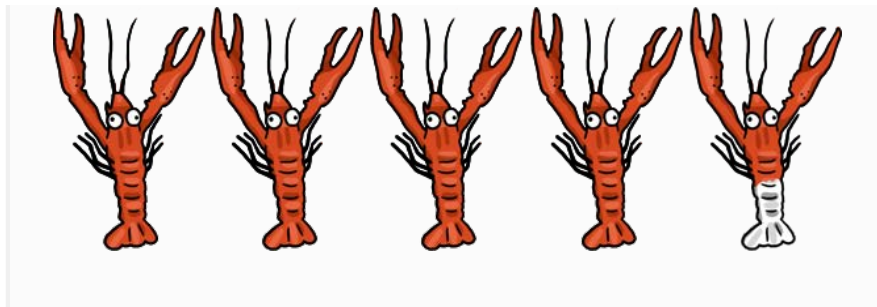
Creativity/Authenticity: 4.5

Atmosphere: 4

Service: 4

Bang for Buck: 4.5

Crayscale !!!



One of the BEST meals we had in Thailand was in Bangkok's Thong Lor district at a bumpin' restaurant and bar called Soul Food Mahanakorn. Taking inspiration from authentic regional Thai and street food, Soul Food focuses on creating "eating and drinking experiences with some soul." The restaurant takes pride in sourcing quality ingredients from small local farms using organic fair trade rice and free-range meat and poultry.

Former food-writer and owner Jarrett Wrisley's vision was to serve dope Thai comfort food in an easy-going and unpretentious setting. In 2010, he transformed a shophouse into a half bar half restaurant giving off homey vibes decked out in wood finishing and plush comfy seating. The menu is filled with dishes intended for sharing from the local usual suspects to next level unconventional Thai comfort food. My favorites were the southern Thai chicken samosas, southern Thai fried chicken, and Burmese pork belly curry! Everything we ate was on point and definitely hit the spot. Awesome food aside, the drinks are bad ass too, I loved the coconut mojito!



Southern Thai Samosas (THB 180 or \$5.50 USD).



These triangular fried pockets stuffed with cumin minced chicken were crunchy and packed with flavor. The samosas were paired with a refreshing and creamy mint yogurt dip!



Air Dried Beef and Pork (THB 200 or \$6.00 USD). Strips of cured beef and pork fried crisp served with cucumbers, pickles and three dipping sauces. This was sort of a play on beef jerky that I wasn't really feelin'. It was on the dry side, but the dipping sauces were tasty.



Yam Makrua Yao (THB 220 or \$6.50 USD). Sour, smoky Bangkok classic with grilled eggplant, soft-cooked duck eggs, mint, coriander and bacon. I have a soft spot for soft-cooked eggs so this was naturally one of my favorite appetizers! The eggs were cooked perfectly with a gooey golden egg yolk center.



Crispy Papaya Salad (THB 150 or \$4.50 USD). Hand-cut strips of crunchy green papaya with tomatoes, snake beans, coconut sugar, dried prawns and peanuts. We had papaya salad all day, every day. Soul Food's was hands down the best of the *17 papaya salads* (slight exaggeration, but yes we ate a lot) we ate.



Pat See Ew (THB 275 or \$8.00 USD). Similar to Pad Thai, Pat See Ew is a Thai noodle dish using fat rice noodles instead of thin. This wok-seared rice noodles with smoked pork jowl, crispy kale and fried garlic was legit.



Southern Thai Fried Chicken (THB 220 or \$6.50 USD). Bangin' crispy herbal Thai style fried chicken served with spicy and sweet sauce and pickled watermelon rind! The chicken was mad juicy and succulent falling off the bone effortlessly.





Lamb Grapow (THB 275 or \$8 USD). Stir-fry of hand-chopped Australian lamb, holy basil, garlic and chili served with Jasmine rice and a fried egg. Mix that ish up and make sure you get a little egg yolk on errthang. So good!



Flank Steak Nahm Tok (THB 300 or \$9 USD). Another major winner was the marinated beef grilled medium rare and dressed with lime, fish sauce, roasted rice and spices!



Gaeng Hang Lay (THB 240 or \$7 USD). The Shan/Burmese pork belly curry soured with tamarind and slowly braised with ginger and garlic was one of the best curries I've ever had, realltalk.



Mango Sticky Rice (THB 175 or \$5 USD). The mango sticky rice is friggin delicious, but make sure you save room for the mango sticky rice joint across the street! Just look for the huge giant mango.



Soul Food's lychee sorbet, coconut sorbet and durian ice creams are also on point. The lychee is light and refreshing! Coconut is creamy and super addictive. I'm neither a durian lover or hater, but I was definitely feelin' the durian ice cream!



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[Asian](#), [Bangkok](#), [Thailand](#), [Dinner](#), [Thai](#)

BACON	BANGKOK	BEEF	BURMESE	CHICKEN
COCONUT	COMFORT FOOD	CORIANDER	CUMIN	
CURRY	DUCK	EGG	EGGPLANT	FAIR TRADE
FISH	FLANK	FREE RANGE	FRIED CHICKEN	GAENG HANG LAY
GARLIC	GRAPOW	JARRETT WRISLEY	JASMINE	JOWL
KALE	LAMB	LARB	MEAT	MINT
MOJITO	MORNING GLORY	NAHM	NOODLES	ORGANIC
PAD THAI	PAPAYA SALAD	PAT SEE EW	PEANUTS	
PORK	PORK BELLY	POULTRY	PRAWN	RICE
SAMOSAS	SHAN	SOUL FOOD MAHANAKORN		
SOUTHERN THAI	STEAK	STREET FOOD	TAMARIND	