



頭盤 Appetizer	
干蔥炸釀豆腐配香蔥汁 Deep Fried Bean Curd stuffed with Shrimp Mousse with Chives Vinaigrette	\$43
醃酸辣扎肉雞爪子 Chicken Claws and Vietnamese Pork Sausages with Spicy and Sour Sauce	\$58
泰式辣豬肉生菜包 Spicy Minced Pork with Lettuce Wrap	\$62
泰香蔥蒜茸飽 Thai Garlic Bread with Scallion	\$24
古法醃三文魚配蟹肉香醋汁 Salmon Ceviche with Crab Meat and Vinaigrette	\$74
泰式香辣燒魷魚伴辣椒汁 Charcoal Grilled Squid Tentacles	\$62
焗牛油香草翡翠螺(需時 20 分鐘) Baked Whelks with Garlic Herb Butter (Preparation for food approx.20 minutes)	\$74
泰式香葉魚餅 Fish Cakes with Pandanus Leaf	\$52
泰式炭燒沙嗲(半打) (豬、雞) Pork or Chicken Satay (1/2doz)	\$58
泰式炭燒沙嗲(半打) (牛肉) Beef Satay (1/2doz)	\$65
炭燒蝦沙嗲(半打) Charcoal Shrimp Satay (1/2doz)	\$78
泰式炸蝦餅配酸籽梅汁 Deep Fried Prawn Cakes with Tamarind Plum Sauce	\$68
蒜茸越南牛油雞翼 Fried Chicken Wings with Garlic and Butter	\$55
炭燒豬頸肉配辣椒汁 Charcoal Broiled Tender Pork with Chili Sauce	\$63
沙律 Salad	
泰式鮮蝦金柚子沙律 Pomelo Salad with Shrimps, Dried Fish and Cashew Nuts	\$75
鮮蝦香芒檬粉沙律 Shrimps with Green Mango and Vermicelli Salad	\$72
軟殼蟹蘋果沙律配芒果醬 Apple Salad with Soft Shell Crab in Mango Dressing	\$78

另收加一服務費 Plus 10% Service Charge

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青檸辣椒茄子帶子他他沙律 Scallop Tartar and Eggplant with Lime Chili Dressing	\$76
泰式青木瓜沙律配炭燒豬肉/牛肉 Thai Papaya Salad with Charcoal Pork or Beef	\$72
燒牛柳沙律 Charcoal Grilled Beef Fillet Salad	\$78
海鮮酸辣醃粉絲 Spicy Bean Noodle Salad with Seafood	\$72
越南精選 Vietnamese Specials	
蒸傳統越南粉皮包 Steamed Pork and Black Fungus in Rice Rolls	\$48
炸素菜春卷 Deep Fried Vegetables Spring Rolls with Vegetable Sticks	\$46
炸傳統越南春卷 Deep Fried Traditional Rice Paper Spring Rolls	\$52
越式蔗蝦配檬粉 Prawn Mousse on Sugar Cane Stick	\$62
蒸鮮蝦菜莆銀芽粉皮包 Steamed Shrimps and Pickle Vegetables in Rice Rolls	\$52
炭燒豬肉生菜米紙卷 Rice Paper wrapped with Charcoal Pork and Vegetables Rolls	\$58
香芒軟殼蟹米紙卷 Rice Paper wrapped with Mango and Soft Shell Crab Rolls	\$68
帶子三文魚他他米紙卷 Rice Paper wrapped with Scallop Salmon Tartar and Vegetables Rolls	\$76
素菜米紙卷 Rice Paper wrapped with Vegetables and Mushroom Rolls	\$48
烤牛肉米紙卷 Rice Paper wrapped Charcoal Beef Rolls	\$68
湯 Soup	
泰式冬蔭公(位上) Thai Tom Yum Goong Soup (individually served)	\$62
南瓜蟹肉粟米湯(位上) Pumpkin and Crab Meat with Corn Cream Soup (individually served)	\$52
越式酸辣蝦湯(位上) Spicy and Sour River Prawn Soup Vietnamese Style (individually served)	\$62

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椰汁椰青雞湯(位上) Chicken with Cherry Tomato and Young Coconut Soup(individually served)	\$58
菜類 Vegetables	
馬拉盞炒西蘭花蓮藕 Stir Fried Broccoli and Lotus Root with Belachan	\$58
X.O.醬炒芥蘭 Fried Kale with X.O. Sauce	\$56
清炒竹筍露筍什菌 Stir Fried Bamboo Piths, Asparagus and Mixed Mushrooms	\$62
欖角肉碎四季豆 Fried Minced Meat with Green Bean and Olives Paste	\$58
馬拉盞通菜 Sauteed Water Spinach with Belachan	\$52
炒香葉茄子,毛茄,豆腐 Stir Fried Eggplant and Okra with Bean Curd and Basil	\$58
清炒什菜 Sauteed Mixed Vegetables	\$58
海鮮 Seafood	
鹽焗焗鱸魚(需時 25 分鐘) BBQ Sea Bass with Rock Salt (Preparation for food approx.25 minutes)	\$148
三味鱸魚 Sea Bass with Trio Favour Sauce	\$128
越式香茅燒鱧 Vietnamese BBQ Eel with Lemon Grass	\$96
蕉葉燒烏頭(需時 20 分鐘) Charcoal Whole Fish with Banana Leaf (Preparation for food approx.20 minutes)	\$140
越南牛油大蝦(一隻) (需時 20 分鐘) Grilled Buttered Tiger Prawn with Peppercorn Vietnamese Style (1pc) (Preparation for food approx.20 minutes)	\$160
香橙牛油焗大蝦(一隻) (需時 20 分鐘) Grilled Buttered Tiger Prawn with Orange Dressing(1pc) (Preparation for food approx.20 minutes)	\$160
辣椒糕炒蟹 Fried Green Crab with Chili Paste	\$320 起

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椒鹽軟殼蟹配菠蘿芒果醬 Deep Fried Soft Shell Crab with Pineapple Mango Salsa	\$78
明爐烏頭(加湯,另加 20 元) Steamed Fish on Stove Tray with Lemon Grass(Additional Soup \$20)	\$188
原隻南瓜焗海鮮(需時 25 分鐘) Baked Seafood in Whole Pumpkin (Preparation for food approx.25 minutes)	\$98
粉絲蝦煲 Prawns with Vermicelli in Hot Pot	\$108
辣椒膏炒青口 Stir Fried Mussels with Chili Pepper	\$74
鮮胡椒炒蝦球 Stir Fried Prawns with Fresh Peppercorn	\$98
肉類 Meat and Poultry	
越式香茅豬扒 Lemon Grass Pork Chops Vietnamese Style	\$76
西貢黑椒牛柳粒 Fried Beef Tenderloin with Black Pepper Sauce	\$98
燒牛扒配糯米飯青檸辣椒汁 Grilled Marinated Beef with Green Chili Lime Sauce and Sticky Rice	\$138
越式燴牛尾 Oxtail Stew Vietnamese Style	\$108
泰式羊扒配越南薄荷燒汁(需時 20 分鐘) Thai Lamb Chops with Vietnamese Mint Sauce (Preparation for food approx.20 minutes)	\$148
泰式燒雞配糯米飯 Slow Cooked Chicken Thai Style and Sticky Rice	\$98
海南雞(半隻) Hainanese Chicken (Half)	\$118
香茅豬肉條配糯米飯 Lemon Grass Pork Stripe with Sticky Rice	\$76
越式砵酒燴羊膝 Braised Lamb Shank with Port Wine Sauce	\$138
香茅香辣炸雞 Deep Fried Chicken with Lemon Grass and Chili Pepper	\$78
三味排骨 Spare Ribs with Trio Favour Sauce	\$72

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咖喱 Curry Lover	
青咖喱燒毛茄豬頸肉 Thai Green Curry with Roast Tender Pork and Okra	\$78
越南咖喱牛腩牛筋 Vietnamese Curry Beef Briskets	\$92
燒茄子雞肉配干咖喱(需時 25 分鐘) Grilled Eggplant and Chicken with Panaeng Curry (Preparation for food approx.25 minutes)	\$74
青口,紅毛丹配淡紅咖喱 Mussels with Rambutan in Light Red Curry Sauce	\$78
麵飽焗咖喱雞(需時 25 分鐘) Baked Curry Chicken with Fresh Bread (Preparation for food approx.25 minutes)	\$148
青咖喱雞卷 Chicken Roulade with Herbs Green Curry Sauce	\$98
紅咖喱南瓜羊膝 Braised Lamb Shank with Pumpkin in Red Curry	\$138
星洲咖喱炒蟹 Fried Curry Crab Singaporean Style	\$320/起
甜咖喱羊排骨 Mussaman Curry Lamb Spare Ribs with Dried Onion and Ginger	\$78
星洲咖喱大蝦 Fried Curry Prawn Singaporean Style	\$160
紅咖喱大頭蝦炒金邊粉 Red Curry with River Prawn and Pai Tai	\$185
青咖喱什菜 Green Curry with Mixed Vegetables	\$72
飯及麵 Rice and Noodles	
泰式鮮蝦金邊粉 Pai Tai with Shrimps	\$72
越南生牛肉湯河粉 Vietnamese Raw Beef with Rice Noodle in Beef Broth	\$50
越南雞絲湯河粉 Vietnamese Shredded Chicken with Rice Noodle in Supreme Soup	\$48
泰式豬肉濕炒河粉 Fried Rice Noodle with Pork in Gravy	\$62

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越南炭燒牛肉檬粉 Cold Rice Vermicelli with Charcoal Beef	\$52
越南扎肉雞翼檬粉 Cold Rice Vermicelli ,Vietnamese Pork Sausages and Chicken Wings	\$52
越南蟹肉炒粉絲 Vietnamese Fried Vermicelli with Crab Meat	\$72
三鮮紅糙米炒飯 Fried Red Rice with Seafood	\$78
鮮菠蘿雞柳炒飯 Fried Rice with Chicken Fillet in Fresh Pineapple	\$82
椰青海鮮焗飯(需時 25 分鐘) Baked Seafood with Fried Rice in Young Coconut (Preparation for food approx.25 minutes)	\$82
肉碎冬蔭公炒飯 Fried Rice with Minced Meat and Tom Yum Goong	\$78
香辣海鮮配蛋麵 Fried Egg Noodle with Seafood and Chili Basil Oil	\$72
絲苗白飯 Steamed Rice	\$8

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