



特色拼盤 I Thai Combo	
A. Pattaya Combo 芭提雅拼盤	
泰式炭燒沙嗲雞 Chicken Satay (4pcs)	\$98
越式蔗蝦 Prawn Mousse on Sugar Cane Sticks (2pcs)	
泰式蓮藕餅 Lotus Root Cakes Thai Style (2pcs)	
B. Sawadee Viet Combo 泰越拼盤	
泰式春卷 Thai Style Spring Rolls (2pcs)	\$88
炭燒牛肉米紙卷 Rice Paper wrapped with Charcoal Broiled Beef Rolls (3pcs)	
香葉包雞 Pandanus Leaf wrapped with Chicken (2pcs)	
C. Thai "Yum" Combo 沙律拼盤	
軟殼蟹青木瓜沙律(半隻) Papaya Salad with Soft Shell Crab (Half)	\$88
茄子沙律 Eggplant Salad with Sesame Sauce and Garlic Chip	
豬頸肉苦瓜沙律 Bitter Melon and Charcoal Tender Pork Salad	
E. Jod Mi Combo 清新拼盤	
豬頸肉蘋果沙律 Tender Pork and Apple Salad	\$88
蝦仁豬肉米紙卷 Rice Paper wrapped with Shrimp and Porkloin Rolls	
泰式春卷 Thai Spring Rolls	
頭盤 Appetizer	
炭燒豬頸肉 Charcoal Broiled Tender Pork	\$65
蒸傳統越南粉皮包 Steamed Rice Rolls with Pork and Black Fungus Vietnamese Style	\$55

另收加一服務費 Plus 10% Service Charge

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泰式錦鹵雲吞 Sweet & Sour Wontons with Shrimp, Meat and Pineapple	\$72
炸椰絲蝦 Deep Fried Shrimps with Crispy Coconut Batter	\$65
炸素菜薯餅配黃咖喱汁 Fried Vegetables Potato Cakes with Yellow Curry	\$60
傳統越式春卷 Deep Fried Traditional Rice Paper Spring Rolls	\$58
泰式香辣魷魚鬚 Charcoal Grilled Squid Tentacles	\$74
炭燒蝦沙爹(半打) Charcoal Shrimp Satay (half doz)	\$82
炸素菜春卷 Deep Fried Vegetables Spring Rolls with Vegetables Sticks	\$50
炭燒豬肉生菜米紙卷 Rice Paper wrapped with Charcoal Broiled Pork and Vegetables Rolls	\$62
越南蒜茸牛油雞翼 Fried Chicken Wings with Garlic and Butter	\$68
炭燒牛肉生菜米紙卷 Rice Paper wrapped with Charcoal Broiled Beef and Vegetables Rolls	\$64
泰式炸魚餅 Deep Fried Fish Cakes Thai Style	\$60
泰式炭燒沙爹 (豬肉或雞肉) (半打) Charcoal (Pork or Chicken) Satay (Half Dozen)	\$62
炭燒沙爹牛肉 (半打) Charcoal Satay Beef (Half Doz)	\$72
泰式炸蝦餅 D.F Shrimp Cakes Thai Style	\$70
素菜米紙卷 Rice Paper wrapped with Vegetables and Mushrooms Rolls	\$56
牛油果蟹肉米紙卷 Rice Paper wrapped with Avocado and Crab Meat Rolls	\$68
什菌豆腐米紙卷配芝麻汁 Rice Paper wrapped with Mushroom and Bean Curd Rolls in Sesame Sauce	\$58
焗香草牛油翡翠螺 Baked Sea Whelks with Garlic Herbs Butter	\$70

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馳名越南蔗蝦跟檬粉 Deep Fried Shrimp Mousse on Sugar Cane Sticks with Vermicelli	\$70
香辣牛肉乾 Spicy Dried Beef	\$68
香芒軟殼蟹米紙卷 Rice Paper wrapped with Mango and Soft Shell Crab Rolls	\$76
芝麻蝦多士 Deep Fried Sesame Prawn on Toasts	\$64
沙律 Salad	
泰式鮮蝦或軟殼蟹金柚沙律 Pomelo Salad with Shrimp or Soft Shell Crab	\$80
軟殼蟹青木瓜沙律 Thai Green Papaya Salad with Soft Shell Crab	\$78
傳統青木瓜沙律 Spicy Green Papaya Salad	\$68
加多加多沙律 Gado Gado	\$58
生魚鬆青芒果沙律 Crispy Snake Head Fish with Green Mango Salad	\$88
香茅肉碎生菜包 Chiang Mai Salad with Minced Pork in Lettuce Wrap	\$78
醃酸辣雞爪子 Chicken Claws with Spicy and Sour Sauce	\$68
海鮮醃酸辣粉絲 Spicy Bean Noodle Salad with Seafood	\$78
炭燒牛肉沙律 Charcoal Grilled Beef Salad	\$86
炭燒牛肉檬粉生菜包 Barbeque Beef with Rice Vermicelli in Lettuce Wrap	\$86
湯 Soup	
泰式冬蔭什菜湯 (位上) Thai Tom Yum with Vegetables Soup (individually served)	\$50
泰式雞絲魚肚羹 (位上) Shredded Chicken and Fish Maw Thick Soup Thai Style (individually served)	\$62

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粉絲肉丸豆腐湯 (位上) Meat Balls and Bean Curd Soup with Vermicelli (individually served)	\$48
胡椒絲瓜蝦仁肉碎湯 (位上) Peppery Silky Ground with Minced Pork and Shrimp Soup (individually served)	\$50
椰汁雞湯 (位上) Chicken with Lemongrass and Coconut Milk Soup (individually served)	\$58
泰式冬蔭公(位上) Thai Tom Yum Goong (individually served)	\$68
菜類 Vegetables	
馬拉盞爆炒茄子、豆腐、毛茄 Sauteed Eggplant, Bean Curd and Okra with Belachan	\$60
泰式珍珠椰菜 Stir Fried Young Cabbage with Chinese Mushroom and Black Fungus	\$65
X.O.醬炒芥蘭 Stir Fried Kale with X.O. Sauce	\$58
泰式麵醬炒什菜 Stir Fried Mixed Vegetable with Thai Bean Sauce	\$60
馬拉盞通菜/時菜 Sauteed Water Spinach or Seasonal Green with Belachan	\$58
鹹魚炒芥蘭 Stir Fried Kale with Thai Anchovies	\$58
麵醬四季豆炒雞柳 Stir Fried Chicken Stripes with Green Beans in Thai Bean Sauce	\$68
馬拉盞炒蓮藕片西蘭花 Stir Fried Lotus Roots and Broccoli with Belachan	\$62
海鮮 Seafood	
辣椒糕炒蟹 Fried Green Crab with Chili Paste	\$450 Up
三味鮮魚(辣/不辣) Deep Fried Seasonal Fish with Trio Flavor Sauce (Spicy/Non-Spicy)	\$148
蕉葉燒烏頭 Charcoal Whole Grey Mullet with Banana Leaf	\$148
越南生胡椒燒大花蝦 Grilled Tiger Prawns with Peppercorn Vietnamese Style	\$208

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香橙牛油焗大頭蝦 (兩隻) Grilled Buttered River King Prawns with Orange Dressing (2 Pcs)	\$278
香茅辣椒干勁蒜炒大花蝦 (辣/不辣) Crispy Fried Prawns with Garlic, Lemongrass and Dried Chili (Spicy/Non Spicy)	\$208
明爐烏頭魚 Steamed Grey Mullet on Stove Tray with Lemongrass	\$168
粉絲蝦煲 King Prawns with Vermicelli in Hot Pot	\$168
辣椒膏炒青口 Stir Fried Mussel with Chili Paste	\$88
越式香茅燒鱧 Vietnamese BBQ Eel with Lemongrass	\$108
香茅椰青白酒煮青口 Mussels with Lemongrass in Young Coconut and White Wine Broth	\$88
越式醬燒魚 BBQ Whole Fish with Homemade Vietnamese Paste	\$148
粉絲蟹煲 Fried Crab with Vermicelli in Hot Pot	\$450 Up
肉類 Meat	
鮮胡椒毛茄豬頸肉 Stir Fried Tender Pork with Fresh Peppercorn and Okra	\$88
越式砵酒燴羊膝 Braised Lamb Shank with Port Wine Sauce	\$128
燒牛扒配糯米飯青檸辣椒汁 Grilled Marinated Beef with Green Chili Lime Sauce and Glutinous Rice	\$168
越式香茅豬扒 Lemongrass Pork Chops Vietnamese Style	\$78
香葉牛柳粒 Stir Fried Beef Tenderloin with Basil	\$118
越式燴牛尾 Oxtail Stew Vietnamese Style	\$118
海南雞(半隻) Hainanese Chicken (Half)	\$138
香葉炒肉碎 (辣/不辣) Stir Fried Minced Meat with Basil (Spicy/Non-Spicy)	\$98

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泰式腰果炒雞柳 Stir Fried Chicken Fillet with Cashewnut Thai Style	\$88
咖喱拼盤 Curry Combo	
A. 干咖喱羊排骨 + 紅咖喱南瓜什菌 Panaeng Curry with Lamb Spare Ribs AND Red Curry with Pumpkin and Mixed Mushrooms	\$108
B. 干咖喱蝦 + 青咖喱什菜 Panaeng Curry with Shrimps AND Green Curry with Vegetables	\$118
C. 黃咖喱蘋果雞腿 + 紅咖喱魚柳 Yellow Curry with Apple and Chicken Drum Stick AND Red Curry with Fish Fillet	\$108
咖喱 Curry	
泰式香蔥蒜茸飽 Thai Garlic Bread with Scallion	\$25
星洲咖喱大蝦 Fried Curry King Prawn Singaporean Style	\$238
煎油酥餅(兩件) Roti (2 Pcs)	\$38
青咖喱毛茄、什菌、南瓜 Green Curry with Okra, Mushroom and Pumpkin	\$78
越南咖喱牛腩牛筋 Vietnamese Curry with Beef Brisket and Tender	\$90
青咖喱南瓜配雞肉 或 牛肉 或 豬肉 或 魚柳 Green Curry with Pumpkin and Chicken or Beef or Pork or Fish Fillet	\$88
越南特式麵飽咖喱雞 Baked Curry Chicken with Fresh Bread	\$148
甜咖喱羊排骨 Mussaman Curry with Lamb Spare Ribs	\$88
干咖喱鴨 Panaeng Curry Duck with Ganamon and Tamarind	\$98
紅咖喱羊膝配南瓜茸 Red Curry with Braised Lamb Shank and Pumpkin Puree	\$128
星洲咖喱炒蟹 Fried Curry Crab Singaporean Style	\$450 Up

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菠蘿紅咖喱配雞肉 或 牛肉 或 豬肉 或 魚柳 Red Curry with Pineapple and Chicken or Beef or Pork or Fish Fillet	\$88
粉麵飯 Rice and Noodles	
冬蔭公炒飯 Tom Yum Goong Fried Rice	\$78
泰式雞絲扎肉湯河粉 Rice Noodles in Supreme Soup with Thai Shredded Chicken and Vietnamese Sausage	\$55
泰式香葉肉碎炒飯(辣/不辣) Spicy Fried Rice with Minced Meat and Basil (Spicy/Non Spicy)	\$72
海鮮炒貴刁 Fried Rice Noodles with Seafood	\$88
南瓜海鮮紅糙米飯 Fried Red Rice with Pumpkin and Seafood	\$88
泰式什菜濕炒河粉 Fried Flat Noodles with Mixed Vegetables in Thai Bean Sauce	\$72
越南生牛肉湯河粉 Rice Noodles in Beef Broth with Vietnamese Style Raw Beef	\$58
蟹肉炒粉絲 Fried Vermicelli with Crab Meat	\$88
香辣海鮮炒媽媽麵 Fried Thai Noodles with Seafood and Chili Basil Oil	\$88
泰式鮮蝦金邊粉 Pai Tai with Shrimp	\$88
鮮菠蘿雞絲炒飯 Fried Rice with Shredded Chicken in Fresh Pineapple	\$88
白飯 Steamed Rice	\$10
糯米飯 Glutinous Rice	\$15
油飯 Chicken Butter Rice	\$12

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