

頭盤 Appetizer	
炭燒豬頸肉	¢E0
Charcoal Broiled Tender Pork	\$58
泰式炸蝦餅	\$62
Deep Fried Prawn Cakes Thai Style	Ş02
香葉魚餅	\$50
Deep Fried Fish Cakes with Banana Leaf	ŞSU
馳名越南蔗蝦跟檬粉	\$68
Deep Fried Shrimp Mousse on Sugar Cane Sticks with Vermicelli	908
炸素菜春卷	\$42
Deep Fried Vegetable Spring Rolls with Vegetables Sticks	γ ι Ζ
香辣燒魷魚鬚	\$58
Barbequed Spicy Squid Tentacles	νυ
油酥餅 (3 件)	\$28
Roti (3pcs)	Υ <u>2</u> 0
泰式香蔥蒜茸包	\$24
Garlic Bread with Green Onion	ΥZ٦
泰式拼盤(蝦餅、雞沙嗲、豬頸肉、魷魚鬚)	\$120
Thai Combination (Prawn Cakes, Chicken Satay, Tender Pork, Squid Tentacles)	Ç120
香葉包雞	\$55
Pandanus Leaf wrapped with Chicken	çəə
酥炸軟殼蟹配酸籽辣汁	\$78
Deep Fried Soft Shell Crab with Tamarind Plum Sauce	ç, o
傳統越南炸春卷	\$55
Traditional Deep Fried Rice Paper Spring Rolls	çõõ
傳統越南蒸粉卷	\$50
Traditional Vietnamese Steamed Rice Rolls	<i></i>
泰式炭燒沙嗲(半打)(豬肉或牛肉或雞肉)	\$60
Charcoal Broiled Satay Thai Style (Half Doz) (Pork, Beef or Chicken)	+ • • •
蒜茸牛油雞翼	\$55
Deep Fried Chicken Wings with Garlic and Butter	çcc
炸豆腐配三味汁 (辣/不辣)	\$40
Deep Fried Bean Curds with Three Flavored Sauce (Spicy/ Non-Spicy)	÷ · •
燒牛肉米紙卷	\$56
Rice Paper wrapped with Barbequed Beef	+20

另收加一服務費 Plus 10% Service Charge 所有價錢以港幣計算 All prices quoted in Hong Kong Dollars 內容如有更改,恕不另行通知 Details are subject to change without further notice



燒豬肉米紙卷	\$54
Rice Paper wrapped with Barbequed Pork	
雜菜蘑菇米紙卷	\$48
Rice Paper wrapped with Vegetables and Mushrooms	÷
鮮蝦越式扎肉米紙卷	\$54
Rice Paper wrapped with Fresh Shrimps and Vietnamese Sausage	ÇU I
軟殼蟹芒果米紙卷	\$64
Rice Paper wrapped with Soft Shell Crab and Mango	ΨŪΨ
沙律 Salad	
青芒軟殼蟹檬粉沙律	ć 7 0
Green Mango and Soft Shell Crab with Vermicelli Salad	\$78
泰國鮮蝦金柚沙律	¢ c Q
Pomelo Salad with Shrimps, Dried Fishes and Cashew Nuts	\$68
家鄉燒牛肉沙律	ć 7 r
Hot and Spicy Barbequed Beef Tenderloin Salad	\$75
青木瓜沙律	ćrr
Thai Green Papaya Salad	\$55
海鮮酸辣醃粉絲	\$72
Spicy and Sour Glass Noodle Salad with Seafood	Ş72
醃豬肉碎生菜包	\$65
Spicy Minced Pork with Lettuce Wrap	202
湯 Soup	
冬蔭公(每位)	ć F O
Thai Tom Yum Goong Soup (Individually Served)	\$58
蟹肉雞絲魚肚羹(每位)	
Crab Meat Thick Soup with Shredded Chicken and Fish Maw (Individually	\$48
Served)	
椰汁雞湯(每位)	ć 40
Chicken with Lemongrass and Young Coconut Soup (Individually Served)	\$48
肉丸玉子豆腐粉絲湯(每位)	6 A F
Meat Balls and Egg Bean Curds with Vermicelli Soup (Individually Served)	\$45
原個椰青冬蔭海鮮湯(每位)	
Tom Yum Seafood Soup in Young Coconut (Individually Served)	\$72
紫菜蝦丸湯(每位)	ć 10
Seaweed & Shrimp Balls Soup (Individually Served)	\$48

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蔬菜 Vegetables	
馬拉盞通菜	\$50
Stir Fried Water Spinach with Belachan	
泰式炒雜菜	\$50
Stir Fried Mixed Vegetables Thai Style	
蒜茸炒南瓜雜菌	\$50
Stir Fried Pumpkin and Mixed Mushrooms with Garlic	
XO 醬炒芥蘭	\$50
Stir Fried Kale with X.O. Sauce	
XO 醬炒茄子、豆腐、毛茄	\$50
Stir Fried Eggplants, Bean Curds and Okras in X.O. Sauce	
泰國珍珠椰菜炒香菇	\$60
Stir Fried Thai Baby Cabbages with Black Mushrooms	
欖角四季豆炒雞柳	\$62
Fried Chicken Stripes with Green Beans and Olives	
馬拉盞炒蓮藕片、毛茄、南瓜	\$50
Stir Fried Lotus Roots, Okras and Pumpkin with Belachan	
玉子豆腐金菇雜菜煲	\$50
Egg Bean Curd with Vegetables and Enoki Mushrooms in Hot Pot	
馬拉盞炒蓮藕片西蘭花	\$50
Stir Fried Lotus Roots and Broccoli with Belachan	Ç. Ç.
海鮮 Seafood	
泰式鮮魚爐(另加湯\$20)	\$158
Steamed Fish on Stove Tray with Lemongrass (Additional Soup \$20)	
泰式鹽焗鱸魚或烏頭魚	\$138
Baked Sea Bass or Grey Mullet in Salt Crust	
三味鱸魚(辣/不辣)	\$138
Deep Fried Sea Bass with Three Flavored Sauce (Spicy/ Non-Spicy)	
香葉粉絲大蟹煲	時價
Fried Green Crab with Vermicelli in Hot Pot	Seasonal Price
香葉粉絲蝦煲	\$118
Fried Prawns with Vermicelli in Hot Pot	011¢
炒胡椒蝦球	
Stir Fried Prawns with Peppercorn	\$85

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蕉葉燒烏頭	\$138
Barbequed Grey Mullet with Banana Leaf	
鐵板蠔餅	\$78
Pan Fried Oyster Omelette on Hot Sizzling Platter	
爆炸蟹	時價
Quick Fried Green Crab with Lemongrass, Dried Chili and Garlic	Seasonal Price
辣椒膏炒青口	\$68
Fried Mussels with Chili Paste Thai Style	500
肉類 Meat	
海南雞(半隻)	\$118
Hainanese Chicken (Half)	Ş110
泰式燒雞配糯米飯(半隻)	\$82
Roasted Chicken served with Glutinous Rice Thai Style (Half)	
燒牛扒配糯米飯青檸辣椒汁	\$118
Grilled Marinated Beef with Green Chili Lime Sauce and Glutinous Rice	Ş110
巴東牛肉	\$78
Cardoman Galangal Beef	٥،٢
越式燴牛尾	\$108
Vietnamese Braised Ox-Tail	
芒果牛柳粒	\$108
Fried Beef Tenderloin with Mango	
西貢黑椒牛柳粒	\$108
Fried Beef Tenderloin Saigon Style	
泰式無骨豬手	\$75
Boneless Pig Feet Thai Style	
鮮菠蘿排骨	\$85
Fried Pork Ribs and Pineapple with House Special Sauce	
香葉炒肉碎	\$65
Fried Minced Meat with Basil and Chili	
三味燒豬腩肉	\$75
Fried Pork Belly with Three Flavour Sauce	ر ب
越式香茅豬扒	\$75
Lemongrass Pork Chops Vietnamese Style	ر ۱ ې
咖喱Curry	
紅咖喱南瓜海鮮	\$128

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Red Curry Seafood in Pumpkin	Hala /mt
星洲咖喱炒蟹(另加星洲咖喱汁\$30)	時價
Fried Curry Crab Singaporean Style (Additional Curry Sauce \$30)	Seasonal Price
星洲咖喱大蝦(另加星洲咖喱汁\$30)	\$168
Fried Curry King Prawns Singaporean Style (Additional Curry Sauce \$30)	+
青咖喱 (豬肉/牛肉/雞肉/雜菜)	\$68
Green Curry (Pork, Beef, Chicken or Vegetable)	çõõ
紅咖喱(豬肉/牛肉/雞肉/雜菜)	\$68
Red Curry (Pork, Beef, Chicken or Vegetable)	ŞUÖ
甜咖喱羊排骨	\$82
Mussaman Curry Lamb Spare Ribs	Ş02
紅咖喱羊膝配南瓜茸	¢120
Red Curry Lamb Shank with Pumpkin Puree	\$128
印尼咖喱牛腩牛筋	ć 7 0
Indonesia Curry Beef Briskets and Tenders	\$78
飯/麵 Rice & Noodle	
海南雞飯 (配是日餐湯)	¢c2
Hainanese Chicken Rice served with Soup of the Day	\$62
椰青海鮮焗飯	ć 7 0
Baked Fried Rice with Seafood in Young Coconut	\$78
蟹肉蛋白炒飯	ėco.
Fried Rice with Crab Meat and Egg White	\$68
鮮菠蘿雞粒炒飯	470
Fried Rice with Chicken in Fresh Pineapple	\$78
南瓜露筍蛋白炒飯	4-0
Fried Rice with Pumpkin, Asparagus and Egg White	\$58
泰式香葉肉碎炒飯 (辣 / 不辣)	650
Fried Rice with Minced Meat and Basil (Spicy/ Non-Spicy)	\$58
南瓜海鮮紅糙米飯	4=0
Fried Red Rice with Pumpkin and Seafood	\$78
	64.0
Steamed Rice	\$10
越南生牛肉湯河粉	l
Raw Beef Rice Noodles in Beef Broth Vietnamese Style	\$40
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越式紮肉雞絲湯檬粉	\$40
Pork Sausage and Shredded Chicken Noodles in Soup Vietnamese Style	
冬陰公湯河粉	\$52
Rice Noodles in Tom Yum Goong	ΨŬΞ
香辣海鮮炒媽媽麵	\$68
Fried Noodles with Seafood and Chili Basil Oil	
印尼炒貴刁	\$60
Fried Rice Noodles Indonesia Style	
泰式濕炒河粉(豬肉/牛肉/雞肉/雜菜)	\$60
Fried Rice Noodles with Pork, Beef, Chicken or Vegetable in Gravy	
泰式金邊粉	\$58
Pai Tai	Ψ 3 0
干炒蟹肉雞絲粉絲	\$68
Fried Vermicelli with Crab Meat & Shredded Chicken	ουç
喇沙海鮮湯烏冬	\$52
Laska Udon with Seafood in Soup	<i>२७८</i>