




SOUP 湯

Tom Kha Gai 酸辣椰奶鷄湯  88
thai chicken soup in coconut milk with lemon grass and galangal root

Tom Yum Goong 冬蔭功大蝦湯  98
thai spicy prawn soup in shrimp bouillon with lemon grass,
fresh galangal root and kaffir lime leaf

SALAD 沙律

Yum Ma Khue Phaow 泰式燒茄子沙律  78
char-grilled eggplant salad with long parsley, spring onion, red onion, kaffir lime leaves




Yum Som O 越式柚子沙律 68
vietnamese pomelo salad with carrot, crispy shallot, baked coconut, mint, ground peanut,
tossed with tamarind dressing

Lab Moo 泰式肉碎生菜包  78
minced pork salad wrapped in green lettuce


Yum Moo Yang 泰式香茅豬頸肉沙律  78
grilled pork neck salad with lemon grass, celery, spring onion, cucumber and tomato

Yum Nhue Yang 泰式牛肉沙律  98
thai beef salad with lemon grass, celery, spring onion, cucumber and tomato

Yum Pla Meuk Yang 泰式魷魚沙律  98
thai style spicy squid salad with onion, spring onion celery and carrot


Som Tam Talay 泰式青木瓜海鮮沙律  68
spicy green papaya salad with seafood

COLD APPETIZER 涼前菜

Por Pia Sod Je (4 pieces) 越式米紙素菜卷 (四件)  78
fresh rice paper rolls wrapped with rice noodle, mixed salad, tofu and herbs

Por Pia Sod Goong (4 pieces) 越式米紙鮮蝦卷 (四件) 78
fresh rice paper shrimp rolls wrapped with fresh prawn and herb,
served with fish sauce and lime dips

Por Pia Sod Poo Yang (4 pieces) 越式米紙香茅豬肉卷 (四件) 78
fresh rice paper lemon grass pork rolls wrapped with pork and herb,
served with fish sauce and lime dips

Por Pia Sod Poo Nim (4 pieces) 越式米紙軟殼蟹卷 (四件)  98
fresh rice paper soft shell crab rolls wrapped with soft shell crab,
served with avocado wasabi mayonnaise

HOT APPETIZER 熱前菜

- Por Pia Thord Je (8 pieces)** 越式素炸春卷 (八件)  **72**
deep fried vegetarian spring rolls with vermicelli, french bean, carrot, wood mushroom and onion
- Por Pia Thord (8 pieces)** 越式炸春卷 (八件) **72**
deep fried vietnamese spring rolls with chicken and crab meat
- Peak Gai Tord (8 pieces)** 越式香茅雞翼 (八件) **68**
vietnamese crispy chicken wing marinated with lemon grass
- Sate Ponorogo - Gai / Moo / Nua (6 skewers)** 串燒沙爹 雞肉 / 豬肉 / 牛肉 (六串) **98**
assorted satay skewer with chicken, pork or beef, served with creamy spicy peanut sauce
- Kao Tong Nha Tang** 酥脆米通配泰式椰香免治雞肉醬 **78**
crunchy rice cracker, served with minced chicken in coconut milk dip
- Pla Meuk Yang** 泰式燒魷魚 **118**
thai style char-grilled squid, served with lime and chili garlic dip
- Khor Moo Yang** 泰式豬頸肉配酸辣汁 **78**
thai style tender sliced of marinated grilled pork neck, served with tamarind chili dip
- Goong Pun Oi (4 pieces)** 越式蔗蝦配魚露酸辣汁 (四件) **98**
vietnamese prawn on sugar cane, served with fish sauce
- Nuer Yang (8 oz.)** 燒牛扒 (八安士) 配泰式酸辣芫茜汁 **128**
char-grilled beef sirloin served with tangy thai herb dip
- Thord Man Pla (5 pieces)** 泰式炸魚餅 (五件)  **88**
deep fried fish cake, served with thai spicy sauce
- Gai Yang Takrai (Half)** 泰式香茅黑椒燒雞 (半隻)  **118**
char-grilled chicken marinated with lemon grass, black pepper, served with tamarind cilantro chili dip

POULTRY AND MEAT 家禽 • 肉食

- Vietnam Jei Pha Yang** 越式香茅豬扒 **108**
vietnamese tender sliced pork chop marinated with lemon grass and scallion
- Khao Ka Moo** 泰式滷水豬手配酸辣椒汁 **138**
thai style braised pork knuckle, served with lime chili dip
- Poo Cha** 泰式豬肉蟹肉釀蟹蓋 **118**
thai style stuffed crab shell with minced pork and crab meat

Gai Phad Med Mamuang 泰式酸甜腰果炒雞肉 138
wok fried diced chicken, cashew nuts, onion, spring onion, dry chili and bell pepper

Gaeng Massaman Nua 泰式牛肉咖喱 145
a mild curry with beef and potatoes

Vietnam Ka-Ri Hang Vou 越式牛尾咖喱 158
a mild curry with oxtail, carrot and tomato

Gaeng Kiew Whan Gai 泰式青咖喱雞配米飯 128
green curry with chicken, served with steamed rice

Moo Phad Bai Krapraow 泰式香草炒豬肉碎生菜包 128
thai style stir-fried minced pork with hot basil, served with lettuce

SEAFOOD 海產

Goong Phaow (2 pieces) 燒大蝦配泰式酸辣汁 (兩隻) 158
barbecued fresh water king prawn, served with spicy thai lime sauce

Hoy Tod 泰式香煎蠔餅 158
thai style oyster omelette

Pla Ob Kamin 錫紙烤魚 158
tinfoil wrapped broiled fish in turmeric sauce, served with lime chili sauce

Goong Ob Woonsen 泰式粉絲蝦煲 138
braised prawn with glass noodle in hot pot

Poo Phad Phong Gari 泰式咖喱炒蟹 378
thai style stir-fried fresh crab with onion, bell pepper, spring onion, celery in yellow curry sauce

Pla Rard Prik 泰式酸辣魚 188
thai style shallow fried fish with chili sauce

Pla Suay 泰式青檸辣椒汁蒸魚 158
thai style steamed fish in herb broth with lime and chili

Pla Yang 泰式鹽焗燒魚 168
thai style roasted fish with garlic, served with chili lime dressing

Hoi Lai Pad Prik 泰式辣椒膏炒蜆 118
thai style sauteed clams with onion, spring onion, bell pepper, sweet basil in hot sauce

VEGETABLES 菜蔬

Deep Fried Tofu 香炸豆腐 68
deep fried tofu served with tomatoes and lemon grass sauce

Phad Pak Ruam 泰式炒什菜 68
wok fried assorted seasonal vegetables

Phad Kang Kra Thiam 泰式炒芥蘭 68
wok fried baby kale with garlic

Phad Kanaeng Kra Thiam 蒜茸炒椰菜苗 68
wok fried baby cabbage

Pad Pak Bung Fai Daeng 泰式炒通菜 78
wok fried morning glory with chili

RICE AND BREAD 飯 • 麩

Khaw Phad Subparod 泰式菠蘿海鮮炒鮮 128
fried rice with pineapple and seafood

Khaw Phad Kaeng Gai 泰式青咖喱雞炒飯 108
fried rice with green curry chicken, served with chicken satay and mango salad

Khaw Cook Ka Pi 泰式蝦膏炒飯配甜豬肉 118
fried rice with shrimp paste, eggs, sweet soya pork, green mango and bird chili

Khawp Plaow 香米飯 18
steamed fragrant rice

Ka-Noom Pung Kra Thiam (5pieces) 蒜茸麩 (五件) 55
crispy garlic bread

RICE NOODLES 河粉

Rad Hna (Gai / Mau / Moo) 泰式濕炒河粉 (雞肉 / 牛肉 / 豬肉) 98
wok fried rice noodles with vegetables in thicken sauce (choice of chicken, beef or pork)

Phad Si-iw (Gai / Mau / Moo) 泰式乾炒河粉 (雞肉 / 牛肉 / 豬肉) 98
stir-fried rice noodles with vegetables (choice of chicken, beef or pork)

Phad Thai 泰式海鮮炒河粉 118
stir-fried rice noodles in tamarind sauce with dry bean curd, chives, shrimps and squid

DESSERT 甜點

- Khaow Niav Mamueng** 泰式芒果糯米飯 **78**
sticky rice with fresh mango and coconut
- Woon Ka Ti** 泰式椰汁糕 **58**
coconut milk jelly cake
- Kluey Thord** 脆炸香蕉 **58**
golden fried banana served with lime syrup
- Ka-noom Ka-thi Ob** 蔗糖椰汁奶凍 **68**
coconut crème caramel with eggs, coconut milk, caster sugar,
doubled cream and vanilla extract