

— 102 —  
Gaeng Jued Pla Muek  
Yad Sai  
清炖魷魚羹



— 103 —  
Tom Yum  
冬蔭功湯






# SOUP 湯

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101. Tom Kha Gai 酸辣椰奶雞湯  \$ 118  
Creamy and aromatic Thai chicken soup with coconut milk and herbs.

102. Gaeng Jued Pla Muek Yad Sai 清炖魷魚羹 \$ 118  
Stuffed squid in clear broth, a flavorful and comforting Thai soup.

103. Tom Yum 冬蔭功湯  Prawn 大蝦 \$ 108  
Spicy and tangy Tom Yum soup with aromatic herbs and spices. Seafood 海鮮 \$ 118

104. Grapor Pla Nhue Poo 蟹肉魚肚羹 \$ 128  
Hearty Thai soup with tender crab meat and rich fish maw served with vinegar and sprouts.







— 208 —  
Yum Nhue Yang  
泰式牛肉沙律



— 206 —  
Larb Pla  
辣魚肉沙律



— 204 —  
Yum Som O  
泰式柚子沙律





# SALAD 沙律

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201. Gà Xé Phay 越式雞絲沙律 \$ 98  
Vietnamese Shredded Chicken Salad.
202. Yum Woon Sen 涼拌海鮮粉絲 🌶️ \$ 108  
Refreshing Thai salad with seafood and glass noodles,  
bursting with flavors.
203. Som Tam Goong 泰式青木瓜鮮蝦沙律 🌶️ \$ 108  
Fiery and tangy Thai papaya salad with succulent shrimp.
204. Yum Som O 泰式柚子沙律 \$ 118  
Zesty Thai salad with pomelo, prawns,  
herbs and a harmonious blend of flavors.
205. Yum Mamuang Poo Nim 青芒脆蟹沙律 🌶️ \$ 128  
Spicy Thai salad with green mango and crispy soft-shell crab.
206. Larb Pla 辣魚肉沙律 🌶️ \$ 128  
Flavorful Thai salad with minced fish, aromatic herbs,  
and vibrant seasonings.
207. Yum Nhue Yang 泰式牛肉沙律 🌶️ \$ 148  
Spicy and flavorful Thai salad with grilled angus beef,  
bursting with taste.





— 303 —

Por Pia Sod Poo Nim  
越式軟殼蟹米紙卷



# COLD APPETIZERS

## 涼前菜

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301. Por Pia Sod Je (4 pcs) 越式米紙素卷 (四件) 🥬 \$ 98  
Fresh rice paper wrapped with avocado.

302. Por Pia Sod Goong (4 pcs) 越式鮮蝦米紙卷 (四件) \$ 108  
Fresh rice paper wrapped with shrimp.

303. Por Pia Sod Poo Nim (4 pcs) \$ 138  
越式軟殼蟹米紙卷 (四件)  
Fresh rice paper wrapped with fried soft shell crab.

304. Goong Che Nompā 泰式生蝦 \$ 148  
Thai style raw shrimp sashimi.







— 402 —  
Pla Muek Tod  
炸魷魚



# HOT APPETIZERS

## 熱前菜

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401. Peak Gai Tod 香茅炸雞翼 \$88  
Crispy lemongrass chicken wings with sweet chilli sauce.
402. Pla Muek Tod 炸魷魚 \$98  
Crispy and tender fried squid, a delightful seafood appetizer or dish.
403. Por Pia Thord Poo (4 pcs) 越式炸春卷 (四件) \$108  
Deep fried crab meat and chicken spring rolls with vinegar sauce.
404. Tod Man Goong (4 pcs) 泰式蝦餅 (四件) \$118  
Deep fried prawn cakes with sweet miu sang sauce.
405. Tod Man Khao Pod (4 pcs) 香炸蟹肉粟米餅 (四件) \$128  
Deep fried crab meat and sweet corn cakes with sweet chilli sauce.





— 414 —  
Sate Ruam Mit  
串燒沙爹



— 413 —  
Nhue Yang Takrai  
炭燒香茅西冷牛肉




# GRILL 燒菜

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406. **Pik Ki Yang** (3 pcs) 蜜汁燒雞翼 (三隻) \$ 88  
Grilled honey glazed chicken wings.
407. **Kor Moo Yang** 炭燒豬頸肉 \$ 108  
Char grilled pork neck with nam jim jaew sauce.
408. **Goong Pun Oi** (4 pcs) 越式蔗蝦 (四隻) \$ 128  
Vietnamese sugar-cane shrimp.
409. **Grilled Eggplant** 炭燒茄子 🍆 \$ 68  
Fragrant grilled eggplant, a delicious vegetarian option.
410. **Grilled Corn** 炭燒玉米 🌽 \$ 68  
Golden and plump grilled sweet corn.
411. **Gai Yang** 黑椒炭燒雞 \$ 118  
Roasted chicken with black pepper.
412. **Pla Meuk Yang** 原隻炭燒魷魚 \$ 128  
Thai style grilled squid with spicy fish sauce.
413. **Nhue Yang Takrai** 炭燒香茅西冷牛肉 \$ 138  
Char-grilled beef sirloin wrapped in lemongrass.
414. **Sate Ruam Mit** (6 pcs) 串燒沙爹 (六串) \$ 128  
Assorted grilled satay skewers with chicken, pork, beef.  
Gai 雞肉 / Moo 豬肉 / Nhue 牛肉





— 503 —  
Gà Gà Ri  
越式黃咖喱雞



— 504 —  
Gaeng Kua Muek Yat Mu  
馬沙文咖喱魷魚釀豬肉



# HERITAGE CURRY

## 傳統咖喱

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501. **Gaeng Kiew Whan** 泰式青咖喱  Chicken 雞肉 \$ 148  
Spicy and aromatic Thai green curry  
with rich coconut milk. Beef 牛肉 \$ 148
502. **Gaeng Massaman** 泰式馬沙文咖喱  Beef 牛肉 \$ 148  
Creamy and fragrant Thai curry  
with a hint of sweetness. Lamb Shank 羊腿 \$ 198
503. **Gà Gà Ri** 越式黃咖喱雞 \$ 168  
Flavorful Vietnamese chicken curry  
with rich coconut milk and fragrant spices.
504. **Gaeng Kua Muek Yat Mu** \$ 148  
馬沙文咖喱魷魚釀豬肉  
Stuffed minced pork in squid  
with red curry paste and coconut milk.



— 603 —  
Pad Yi La Nhue  
羅勒葉炒牛肉片



— 601 —  
Gai Pad Med Mamuang  
泰式甜酸腰果炒雞肉



— 604 —  
Ped Yang Sod Ma Khawn  
烤鮮鴨配酸甜椰子醬



# FROM THE WOK

## 風味小炒

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601. Gai Pad Med Mamuang 泰式甜酸腰果炒雞肉 🌶️ \$ 138  
Fragrant chicken stir-fry with cashew nuts, a classic Thai dish.

602. Pad Bai Krapow Moo 泰式豬肉碎羅勒葉包 🌶️ \$ 138  
Spicy Thai stir-fried pork with fragrant holy basil leaves served with fresh lettuce.

603. Pad Yi La Nhue 羅勒葉炒牛肉片 🌶️ \$ 138  
Flavorful beef and asparagus stir-fry with aromatic basil leaves in a delicious blend.

604. Ped Yang Sod Ma Khawn 烤鮮鴨配酸甜椰子醬 \$ 168  
Crispy roasted duck with tangy-sweet tamarind sauce, a Thai delicacy.







— 702 —

Pad Pak Bong

飛天通菜


— 705 —

Pad Kha Na Pla Kam

咸魚炒芥蘭



# VEGETABLES 蔬菜 —

701. **Pad Kanaeng Kra Thiam** 泰式椰菜苗 \$ 108  
Garlicky Thai stir-fried baby cabbage,  
a flavorful and nutritious vegetables dish.
702. **Pad Pak Bong** 飛天通菜  \$ 98  
Savory Thai stir-fried morning glory, a flavorful  
and vibrant vegetable dish.
703. **Pad Pak Bong Malajian** 馬拉盞通菜 \$ 98  
Fiery Thai morning glory stir-fry  
with aromatic belacan paste infusion.
704. **Pad Pak Ruam** 鑊仔炒雜菜 \$ 88  
Vibrant medley of stir-fried vegetables bursting  
with flavors and textures.
705. **Pad Kha Na Pla Kam** 咸魚炒芥蘭 \$ 88  
Savory salted fish stir-fried with Chinese kale,  
a delightful flavor combination.





— 809 —  
Gob Woonsen (Poo / Goong)  
泰式焗粉絲大蝦



— 806 —  
Pla Yang  
鹽焗燒羅非魚





— 807 —  
Pla Paea Sa  
梅薑肉沫蒸盲鰻魚



# SEAFOOD 海產

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801. Pad Pla Muek 羅勒葉烤魷魚  \$ 148  
Spicy squid stir-fry with aromatic basil leaves, bursting with flavors.
802. Kai Jeaw Nuae Poo 蟹肉奄列 \$ 168  
Flavorful Thai omelette with succulent crab meat with housemade chilli sauce and tomato sauce.
803. Kari Kanum Pwang Nuae Poo \$ 188  
泰式黃咖喱蟹肉配蒜蓉包  
Indulgent Thai yellow curry infused with tender crab, accompanied by garlic bread.
804. Hoy Lai Pad Prik 越式金不換沙白蜆炒椰子肉  \$ 158  
Coconut water hotpot with stir fried clams.
805. Pla Neung Manao 青檸香茅蒸鱸魚 \$ 238  
Tender steamed seabass infused with zesty lime and fragrant lemongrass.
806. Pla Yang 鹽焗燒羅非魚 \$ 238  
Grilled tilapia with a flavorful salt crust, succulent and aromatic with chilli and lime dressing.
807. Pla Paea Sa 梅薑肉沫蒸盲鱮魚 \$ 248  
Steamed barramundi with plum ginger and minced pork.
808. Phad Phirla Phad The Le 辣椒醬炒海鮮 \$ 198  
Fiery stir-fried seafood infused with spicy chili sauce, bursting with flavor.
809. Gob Woonsen (Poo / Goong) Prawn 大蝦 \$ 398  
泰式焗粉絲蟹煲 / 大蝦 Crab 蟹 \$ 548  
Braised crab / king prawns with glass noodles in hotpot, a Thai seafood delicacy.
810. Pad Phong Kari (Poo / Goong) Prawn 大蝦 \$ 398  
泰式黃咖喱炒蟹 / 大蝦 Crab 蟹 \$ 548  
Stir-fried crab / king prawns in yellow curry, a delightful combination.



— 905 —  
Khanom Pang Grathiiam  
蒜蓉包


— 902 —  
Khaw Phad Kaeng Gai  
青咖喱雞炒飯

— 904 —  
Khaw Pad Subparod  
菠蘿海鮮炒飯



# RICE 飯


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901. **Nasi Goreng** 印尼炒飯 \$ 158  
Deliciously seasoned fried rice with chicken and shrimp, a symphony of flavors in every bite.
902. **Khaw Phad Kaeng Gai** 青咖喱雞炒飯  \$ 148  
Wok-fried rice with our signature green curry chicken, served with chicken satay and a mango salad.
903. **Khaw Phad Poo** 泰式蟹肉炒飯 \$ 158  
Delectable Thai-style fried rice with luscious crab meat, a true indulgence.
904. **Khaw Pad Subparod** 菠蘿海鮮炒飯 \$ 138  
Tantalizing seafood fried rice with pineapple, a burst of sweet-savory flavors.
905. **Khanom Pang Grathiiam** 蒜蓉包 \$ 58  
Fresh bread toasted with garlic, a delightful and flavorful treat.
906. **Khaw Plaow** 香蒸米飯 \$ 22  
Steamed jasmine rice.






— 1004 —  
Pad Thai Goong  
泰式蝦河粉



— 1002 —  
Ba Mee Giao Bpuu  
蟹肉雲吞麵



— 1001 —  
Ba Mee Moo Saam  
雞蛋燒肉麵



# SPECIALTY NOODLES


## 經典粉麵

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1001. Ba Mee Moo Saam 雞蛋燒肉麵 \$ 118  
Mouthwatering egg noodles with succulent pork belly,  
a delectable and satisfying choice.

1002. Ba Mee Giao Bpuu 蟹肉雲吞麵 \$ 138  
Crab-filled wonton noodles in a delectable and savory broth.

1003. Pho Bo 越式生牛肉片湯粉 \$ 148  
Traditional Vietnamese soup with tender beef slices  
and flavorful rice noodles.

1004. Pad Thai Goong 泰式蝦河粉  \$ 158  
Thai-style shrimp rice noodles with tangy and aromatic flavors.

1005. Rad Hna 泰式濕炒河粉  
Wok fried flat rice noodles in thick savoury sauce  
with chicken or beef or pork.  
Chicken 雞肉 \$ 138  
Beef 牛肉 \$ 138  
Pork 豬肉 \$ 138

1006. Phad Si-iw 泰式乾炒河粉   
Wok fried flat rice noodles  
with chicken or beef or pork.  
Chicken 雞肉 \$ 138  
Beef 牛肉 \$ 138  
Pork 豬肉 \$ 138





— 1106 —  
Khaow Niav Mambueng  
芒果糯米飯



# DESSERT 甜點

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1101. Coconut Ice Cream 椰子雪糕 \$68  
Creamy housemade coconut flavoured ice cream.

1102. Taro Ice Cream 芋頭雪糕 \$68  
Housemade taro ice cream.

1103. Yok Ma Ni 椰絲斑蘭丸子布丁 \$78  
Fragrant pandan pearls pudding with shredded coconut.




1104. Chuoi Chien 越式炸香蕉 \$88  
Crispy fried bananas with honey,  
a delightful Vietnamese dessert with a sweet twist.

1105. Khao Niao Dam Sangkaya 泰式黑糯米燉蛋 \$88  
Thai black sticky rice paired with luscious egg custard.

1106. Khaow Niav Mamueng 芒果糯米飯 \$98  
Sweet and sticky rice paired with fresh mango  
and homemade coconut syrup, a tropical delight.



# VEGETARIAN 素食 —


1201. Tom Yum Pak 冬蔭功齋湯  \$ 108  
Spicy and tangy vegetarian Tom Yum soup  
with aromatic herbs and spices.
1202. Tom Kha Pak 酸辣椰奶雞湯  \$ 118  
Creamy and aromatic Thai vegetarian soup  
with coconut milk and herbs.
1203. Som Tam Goong 泰式青木瓜沙律  \$ 108  
Fiery and tangy Thai papaya salad.
1204. Yum Som O 泰式柚子沙律 \$ 118  
Zesty Thai salad with pomelo, herbs,  
and a harmonious blend of flavors.
1205. Por Pia Thord Pak (4 pcs) 越式炸春卷 (四件) \$ 108  
Deep fried vegetarian spring rolls with vinegar sauce.
1206. Taohu Thot Krathiam 炸豆腐 \$ 98  
Fried crispy tofu with garlic and a rich  
and flavorful soy-based sauce.



All Prices are in Hong Kong Currency and Subjects to 10% Service Charge  
所有價格均以港幣為單位，需加收10%服務費



# VEGETARIAN 素食 —

1207. Pak Ca Ri 越式黃咖喱 \$ 168  
Flavorful Vietnamese vegetables curry with rich coconut milk and fragrant spices.
1208. Gaeng Kiew Whan 泰式青咖喱  \$ 138  
Spicy and aromatic Thai vegetable green curry with rich coconut milk.
1209. Khaw Pad Pak Subparod 素菠蘿炒飯 \$ 128  
Tantalising vegetable fried rice with pineapple, a burst of sweet-savoury flavours.
1210. Pak Pad Mek Mamueng 泰式甜酸腰果炒菜 \$ 138  
Stir Fried vegetables with cashew nuts, a classic thai dish.
1211. Pad Thai Pak 泰式炒金邊粉  \$ 158  
Thai-style vegetables rice noodles with tangy and aromatic flavors.
1212. Phad Si-iw Pak 泰式乾炒河粉 \$ 138  
Wok fried flat rice noodles with vegetables.

