

— 102 —

Gaeng Jued Pla Muek
Yad Sai
清炖魷魚羹



— 103 —

Tom Yum
冬蔭功湯

SOUP 湯

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  \$108
Spicy and tangy Tom Yum soup
with aromatic herbs and spices.

Prawn 大蝦 \$108
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

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

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 Nompa** 泰式生蝦 \$148
Thai style raw shrimp sashimi.



— 402 —
Pla Muek Tod
炸魷魚

HOT APPETIZERS

熱前菜

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.



— 413 —
Nhue Yang Takrai
炭燒香茅西冷牛肉

— 414 —
Sate Ruam Mit
串燒沙爹

GRILL 燒菜

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

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



— 604 —

Ped Yang Sod Ma Khawn
烤鮮鴨配酸甜椰子醬



— 601 —

Gai Pad Med Mamuang
泰式甜酸腰果炒雞肉



FROM THE WOK

風味小炒

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
梅薑肉沫蒸盲鱠魚



SEAFOOD 海產

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 梅薑肉沫蒸盲鰈魚 \$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) \$398
泰式焗粉絲蟹煲 / 大蝦
Braised crab / king prawns with glass noodles in hotpot, a Thai seafood delicacy.
Prawn 大蝦 \$398
Crab 蟹 \$548

810. Pad Phong Kari (Poo / Goong) \$398
泰式黃咖喱炒蟹 / 大蝦
Stir-fried crab / king prawns in yellow curry, a delightful combination.
Prawn 大蝦 \$398
Crab 蟹 \$548

— 905 —

Khanom Pang Grathiam
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

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 Grathiam** 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

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 \$138

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 \$138

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 Mamuang
芒果糯米飯

DESSERT 甜點

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.



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.

