

— 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 🌶️
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. Ga Xe 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. Banh Xeo 越南脆皮薄餅 \$ 138
Crispy and savory Vietnamese crepe filled with pork,
shrimp, coconut and herbs.
208. 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.

— 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 🌶️
Spicy and aromatic Thai green curry
with rich coconut milk. Chicken 雞肉 \$ 148
Beef 牛肉 \$ 148
502. **Gaeng Massaman** 泰式馬沙文咖喱 🌶️
Creamy and fragrant Thai curry
with a hint of sweetness. Beef 牛肉 \$ 148
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

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 Chinese kale, a flavorful and nutritious vegetable 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
梅薑肉沫蒸盲鱮魚



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 chilli 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 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 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

A white plate of Pad Thai Goong, featuring stir-fried rice noodles, large prawns, bean sprouts, and a lime wedge, garnished with green leaves and a side of crushed peanuts.



— 1002 —
Ba Mee Giao Bpuu
蟹肉雲吞麵

A green bowl of Ba Mee Giao Bpuu, a noodle soup with a light broth, thin noodles, dumplings, and crab meat, garnished with green onions and a side of crushed peanuts.



— 1001 —
Ba Mee Moo Saam
雞蛋燒肉麵

A white bowl of Ba Mee Moo Saam, a noodle soup with a light broth, thin noodles, sliced pork belly, and hard-boiled eggs, garnished with green onions and a side of crushed peanuts.

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 Giau 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

VEGETARIAN 素食 —

1101. Tom Yum 冬蔭功齋湯 \$98
Spicy and tangy vegetarian Tom Yum soup
with aromatic herbs and spices.
1102. Yum Som O 泰式柚子沙律 \$108
Zesty Thai salad with pomelo, herbs,
and a harmonious blend of flavors.
1103. Gaeng Kiew Whan 泰式青咖喱 \$138
Spicy and aromatic Thai vegetable green curry
with rich coconut milk.
1104. Pak Pad Mek Mamuang \$138
泰式甜酸腰果炒菜
Stir fried vegetables with cashew nuts, a classic Thai dish.
1105. Khaw Pad Pak Subparod \$138
素菠蘿炒飯
Tantalising vegetable fried rice with pineapple,
a burst of sweet-savoury flavours.

