

SO THAI So Chill BRUNCH



\$328

(每位 Per person)

前菜及湯 (每位一客)
APPETIZER AND SOUP
(One serving per guest)

青醬鮑魚
Thai Style Abalone in Pesto Sauce

摩登海鮮冬陰功
Royal Thai Tom Yum Kung Soup

小食放題
UNLIMITED
THAI SNACKS

即烤沙嗲串
Satay Skewers
青醬泰式生蝦
Thai-Style
Pesto Peony Shrimp

香茅雞翼
Deep-fried Lemongrass Chicken Wings
香辣脆蝦片
Tom Yum Flavored
Crispy Shrimp Crackers

豬頸肉青木瓜柚子沙律
Charcoal-Grilled Pork Neck Meat
with Papaya and Pomelo Salad

紅磚豆腐
Beetroot-Infused Deep Fried Tofu
黃金脆魚皮
Golden Crispy Fish Skin
with Salted Egg Yolk

主菜 (每位選一款)
MAIN COURSE
(Choose one per guest)

青咖喱和牛面類
Green Curry
Wagyu Beef Cheeks
胡椒和牛肉炒糯米河
Thai Style Stir-Fried Noodles
with Wagyu Beef

香茅檸檬葉烤魚
Lemongrass and
Lemon Leaf Grilled Fish
菠蘿炒飯
Pineapple Fried Rice with Shrimp,
Pork and Dried Raisins

紅咖喱香蕉雞
Red Curry Chicken
with Banana
泰皇咖喱虎蝦 (+328 升級龍蝦)
Thai Curry Tiger Prawn with Rice Cake
(+\$328 for upgrade to Thai Curry Lobster)

甜品
DESSERT

番石榴玉露
Pink Guava Pomelo Sago

芒果糯米飯 (+48)
Mango Sticky Rice (+48 for upgrade)

逢星期六、日及公眾假期 12:00 - 16:00 | Every Saturday, Sunday and Public Holiday 12:00 - 16:00

另加 \$150 暢飲 指定啤酒及紅白酒
Additional \$150 for free flow package on selected beer and house wine