

# FOOD



# MUE MUE

## 前菜 APPETIZERS

- 🍴 香辣脆蝦片 \$68  
Tom Yum Flavored Crispy Shrimp Crackers
- 🍴 MUE MUE 無骨鳳爪 \$68  
Spicy and Sour Boneless Chicken Feet
- 🍴 爽脆魚皮 \$78  
Marinated Fish skin
- 🍴 香茅雞翼 (4件) \$78  
Deep-fried Lemongrass Chicken Wings (4 pieces)
- 🍴 盔甲脆魚皇 (3件) \$88  
Deep-Fried Fish Cakes with Crispy Fish Skin (3 pieces)
- 🍴 百花銀魚脆 \$88  
Deep-Fried Silver Fish
- 🍴 金沙黃金脆魚皮 \$98  
Golden Crispy Fish Skin with Salted Egg Yolk
- 🍴 紅磚豆腐 \$98  
Beetroot-Infused Deep-Fried Tofu
- 🍴 脆炸魷魚鬚 \$108  
Crispy Fried Squid Tentacles
- 🍴 青醬魷魚 \$128  
Thai-Style Pesto Squid
- 🍴 泰式青醬牡丹蝦 (6件) \$188  
Thai-style Pesto Shrimps (6 pieces)

## 沙律 SALAD

- 🍴 香芒青木瓜柚子沙律 \$88  
Mango with Pomelo and Papaya Salad
- 🍴 香芒蟹肉沙律 \$108  
Mango Salad with Crabmeat
- 🍴 泰燒汁八爪魚 \$108  
Thai-Style Octopus Salad with Watermelon
- 🍴 炭燒豬頸肉青木瓜柚子沙律 \$148  
Charcoal-Grilled Pork Neck with Green Papaya and Pomelo Salad

## 串燒 SKEWERS

- 🍴 炭燒沙嗲豬串 (3串) \$108  
Charcoal-Grilled Pork Satay (3 skewers)
- 🍴 炭燒沙嗲牛串 (3串) \$108  
Charcoal-Grilled Beef Satay (3 skewers)
- 🍴 炭燒沙嗲雞串 (3串) \$108  
Charcoal-Grilled Chicken Satay (3 skewers)
- 🍴 炭燒沙嗲拼盤 (6串, 每款2串) \$188  
Charcoal-Grilled Satay Skewer Platter with Pork, Beef and Chicken (6 skewers, 2 kind each)

## 湯 SOUP

- 🍴 泰式牛肉羹 \$108  
Thai-Style Beef Soup
- 🍴 椰香竹筍豆腐羹 \$108  
Braised Tofu Soup with Bamboo Pith and Coconut
- 🍴 蟹肉海鮮羹 \$128  
Braised Crabmeat Soup with Shrimp, Octopus, Mussel
- 🍴 摩登海鮮冬陰功 (半例 Half Portion) \$168  
(例 Regular Portion) \$328  
Royal Thai Tom Yum Kung Soup

## 海鮮 SEAFOOD

- 🍴 蘇梅醬炒花甲 \$168  
Stir-Fried Clams with Homemade Secret Sauce
- 🍴 香茅風沙牡丹蝦 \$228  
Stir-Fried Peony Shrimp with Dried Garlic, Dried Chilli and Lemon Leaf
- 🍴 金沙麥皮蝦 \$268  
Wheat-Crusted Shrimps
- 🍴 馬沙文咖喱軟殼蟹 \$268  
Thai Curry Soft Shell Crab
- 🍴 泰式烤野生馬友 \$288  
Thai-Style Grilled Threadfin
- 🍴 泰式脆鱗魚 \$368  
Thai-Style Crispy Amadai Fish
- 🍴 香茅檸檬烤筍殼魚 \$388  
Lemongrass and Lemon Leaf Grilled Fish
- 🍴 香茅風沙龍蝦 \$1,088  
Stir-Fried Lobster with Dried Garlic, Dried Chilli and Lemon Leaf

## 咖喱系列 CURRY

- 🍴 手功白刈包 (3件) \$68  
Homemade Steamed Bun (3pcs)
- 🍴 青咖喱茄子野菌煲 \$228  
Clay Pot Green Curry Eggplant and Wild Mushrooms
- 🍴 黃咖喱金菇粉絲牛頸脊 \$268  
Stir-Fried Beef with Enoki Mushroom and Vermicelli in Curry Sauce
- 🍴 紅咖喱香蕉雞 \$268  
Red Curry Chicken with Banana
- 🍴 青咖喱和牛面頰 \$298  
Green Curry Wagyu Beef Cheeks
- 🍴 泰王咖喱龍蝦 \$1,088  
Thai Curry Lobster with Rice Cake

## 肉類 MEAT

- 🍴 泰式辣肉醬·手功薄脆 \$128  
Thai-Style Minced Spicy Pork with Homemade Crispy Fritter
- 🍴 風乾脆皮乳鴿 (2隻, 需一天前預訂) \$168  
Lemongrass Pigeons (2pcs, pre-order one day in advance)
- 🍴 MUE MUE 海南雞 (半隻) \$228  
Thai-Style Hainan Chicken (Half)
- 🍴 酸辣脆皮手撕雞 (半隻) \$298  
Spiced Roasted Crispy Chicken (Half)

## 蔬菜 VEGETABLES

- 🍴 蒜蓉炒時蔬 \$98  
Stir-Fried Garden Green with Garlic
- 🍴 馬拉盞炒通菜 \$128  
Stir-Fried Water Spinach with Malay-Style Shrimp Paste
- 🍴 鹹魚銀魚炒芥蘭 \$148  
Stir-Fried Chinese Kale with Salted Fish and Crispy Fish
- 🍴 參巴豬頸肉炒椰菜 \$168  
Stir-Fried Cabbage with Pork Neck in Sambal Sauce

## 飯麵 RICE & NOODLE

- 🍴 MUE MUE 炒金邊粉 \$168  
Stir-Fried Thai Rice Noodle with Shrimp and Shredded Fish Cake
- 🍴 素菠蘿炒飯 \$168  
Pineapple Fried Rice with Dried Raisins
- 🍴 蝦醬菠蘿和牛鬆炒飯 \$198  
Fried Rice with Minced Wagyu Beef, Pineapple and Shrimp Paste
- 🍴 泰式和牛炒河 \$228  
Thai-Style Stir-Fried Noodle with Wagyu Beef

- 🍴 菠蘿炒飯 \$248  
Pineapple Fried Rice with Shrimp, Pork and Dried Raisins

## 甜品 SWEET

- 🍴 龍眼茶凍 \$48  
Homemade Longan Tea Pudding
- 🍴 珍珠泰式奶茶凍 \$48  
Homemade Thai Milk Tea Pudding
- 🍴 黑糖椰子雪糕 \$68  
Coconut Ice Cream with Brown Sugar, Logan, Peach Gum and Crispy Shredded Coconut
- 🍴 芒果糯米飯 \$98  
Mango Sticky Rice
- 🍴 榴槿糯米飯 \$148  
Durian Sticky Rice