

FOOD MENU

前菜 APPETIZERS

-  泰式小食薈萃 (4人份量) \$328
Appetizer Platter (For 4 People)
-  泰式小食薈萃 (2人份量) \$188
Appetizer Platter (For 2 People)
- 自選4款: 香茅雞翼 | 泰式蝦餅 | 紅磚豆腐 | 炭燒豬頸肉 |
酸辣無骨鳳爪 | 香辣脆蝦片
- Choose 4 items: Lemongrass Chicken Wing | Thai Style Shrimp Cakes | Beetroot-Infused Deep-Fried Tofu | Charcoal-Grilled Pork Neck | Spicy and Sour Boneless Chicken Feet | Crispy Spicy Shrimp Crackers
- 原隻燒鮮魷 \$138
Charcoal-Grilled Whole Squid
-  泰式青醬生蝦 (8隻) \$128
Thai-Style Pesto Shrimps Sashimi (8 Pieces)
-  金沙脆魚皮 \$128
Crispy Fish Skin with Salted Egg yolk
-  紅磚脆豆腐 (4件) \$88
Beetroot-Infused Deep-Fried Tofu (4 Pieces)
- 泰式手打蝦餅 (3件) \$88
Thai Style Shrimp Cakes (3 Pieces)
- 香茅雞翼 (3件) \$68
Deep-Fried Lemongrass Chicken Wings (3 Pieces)
-  酸辣無骨鳳爪 \$68
Spicy and Sour Boneless Chicken Feet
-  香辣脆蝦片 \$48
Crispy Spicy Shrimp Crackers

沙律 SALAD

-  軟殼蟹沙律 \$168
Deep-Fried Soft Shell Crab Salad
-  炭燒牛肉沙律 \$148
Charcoal-Grilled Beef Salad
-  炭燒豬頸肉青木瓜柚子沙律 \$128
Charcoal-Grilled Pork Neck with Green Papaya and Pomelo Salad
-  香芒鮮蟹肉沙律 \$98
Mango Salad with Crabmeat
-  鹹蛋青木瓜沙律 \$68
Salted Egg Salad with Green Papaya

串燒 SKEWERS

-  炭燒沙嗲手工牛串 (3串) (限量供應) \$108
Handmade Charcoal-Grilled Beef Satay (3 Skewers) (Limited Availability)
-  炭燒沙嗲手工雞串 (3串) (限量供應) \$98
Handmade Charcoal-Grilled Chicken Satay (3 Skewers) (Limited Availability)

湯 SOUP

-  泰皇海鮮冬蔭功 (例 Regular Portion) \$328
 Royal Seafood Thai Tom Yum Kung Soup (半例 Half Portion) \$168

主菜 MAIN COURSE

-  香茅檸檬葉烤鱼 \$428
Grilled Fish with Lemongrass and Lemon Leaf (筍殼魚 Marble Goby)
-  泰式明爐魚 \$368
Thai Style Steamed Fish (馬友 Threadfin)
-  鹽燒爆膏野生大頭蝦 \$268 (約14兩 14 Taels)
Roasted Giant River Prawn \$288 (約16兩 16 Taels)
\$328 (約18兩 18 Taels)
-  招牌酸辣醬燒雞 (半隻) \$268
Roasted Crispy Chicken with Homemade Spicy and Sour Sauce (Half Portion)
- MUE MUE 海南雞 (半隻) \$228
Thai-Style Hainan Chicken (Half Portion)
- 金不換蠔仔煎蛋 \$188
Thai Style Fried Egg with Oyster and Thai Basil
-  香葉肉碎生菜包 (6片) \$168
Lettuce Wrap with Minced Pork with Thai Basil (6 Pieces)

咖喱 THAI CURRY

-  泰皇咖喱大肉蟹 (1隻) \$788
 Thai Curry Live Giant Crab (1 Piece)
-  咖喱野生爆膏大頭蝦 \$388
 Thai Curry Giant River Prawn
-  青咖喱和牛面頰 \$288
 Thai Green Curry Waygu Beef Cheeks
-  咖喱原隻虎蝦球 \$268
 Thai Curry Tiger Prawn
-  青咖喱軟殼蟹 \$268
 Green Curry Soft Shell Crab
-  泰式咖喱蟹膏伴蟹肉 \$208
 Thai Curry with Crab Paste and Crabmeat
-  泰式黃咖喱雞 \$188
 Thai Curry Chicken

- 香烤薄餅 (2件) \$68
Baked Pancake (2 Pieces)
-  香脆蒜蓉包 (3件) \$68
Crispy Garlic Bread (3 Pieces)

蔬菜 VEGETABLES

-  泰式炒雜菜 \$138
Thai Style Wok-Fried Mixed Vegetables
-  地道飛天通菜 \$128
Wok-Fried Water Spinach with Chili and Garlic
-  泰式炒香辣椰菜 \$98
Thai Style Wok Fried Cabbage with Chili
-  蒜蓉炒西蘭花 \$88
Wok-Fried Broccoli with Minced Garlic

飯麵 RICE & NOODLE

-  原個菠蘿炒飯 \$268
Pineapple Fried Rice with Shrimp, Squid and Mussel
-  泰胡椒和牛炒糯米河 \$228
Wok-Fried Wagyu Beef Noodle with Thai Pepper
-  泰式海鮮炒河 (可選乾炒/濕炒) \$228
Wok-Fried Thai Style Seafood Noodle (Choose Dry Fried/Wet Fried Style)
-  蝦醬菠蘿和牛鬆炒飯 \$198
Fried Rice with Minced Wagyu Beef, Pineapple with Shrimp Paste
-  海鮮炒金邊粉 \$188
Wok-Fried Thai Rice Noodle with Seafood
-  泰式雜菜炒河 (可選乾炒/濕炒) \$168
Wok-Fried Thai Style Mixed Vegetable Noodle (Choose Dry Fried/Wet Fried Style)

甜品 SWEETS

-  雪糕芒果糯米飯 \$138
Mango Sticky Rice with Ice Cream
- D24 榴槤黃金球 (3件) \$68
D24 Durian Sticky Balls (3 Pieces)
-  黑糖椰子雪糕 \$68
Homemade Thai Style Coconut Ice Cream
- 泰國椰青糕 (3件) \$48
Thai Style Coconut Jelly (3 Pieces)

Signature 推介

-  Vegetarian 素食
-  Spicy 辣
-  Contains dairy products 含奶製品
-  Contains nut ingredients 含果仁成份

BEVERAGE MENU

招牌雞尾酒 SIGNATURE COCKTAIL

	Signature Whiskey Red Bean Ice Fleecy Coconut Mixed, Whiskey, Red Bean, Fresh Coconut Meat, Brown Sugar Ice Cream 威水紅豆冰, 自家製作椰漿, 威士忌, 紅豆, 新鮮椰子肉, 黑糖雪糕	\$128
	Pineapple Punch Whisky, Dark Rum, Coconut Water, Pineapple Juice, Lime Juice, Simple Syrup 威士忌, 邁爾斯蘭姆酒, 椰子水, 菠蘿汁, 青檸汁, 白糖水	\$98
	Pandan Pandan! Homemade Pandan, Malibu, Coconut Water 自家製斑蘭糖漿, 椰子朗姆酒, 椰子水	\$98
	Passion Whisky Bourbon Whisky, Passion Syrup, Passion Fruit, Lemon Bitter, Egg White, Agave Syrup 波本威士忌, 熱情果糖漿, 熱情果, 檸檬汁, 蛋白, 龍舌蘭糖漿	\$98
	MUE Thai Myer's rum, Cointreau, Grenadine, Lemon Juice, Yuzu, Five Spiced 邁爾斯蘭姆酒, 君度橙酒, 紅石榴糖漿, 檸檬汁, 柚子汁, 五香糖水	\$98

雞尾酒 CLASSIC COCKTAIL

Margarita Tequila, Triple Sec, Fresh Lime Juice, Agave Syrup	\$88
Daiquiri White Rum, Lime Juice, Simple Syrup	\$88
Negroni Gin, Campari, Sweet Vermouth	\$88
Old Fashioned Whisky Bourbon, Sugar Cube, Angostura Bitters, Orange Bitters	\$88
Caipirinha Cachaca 51, Fresh Lime, Sugar Cube	\$88
Pina Colada Vodka, Coconut Puree, Pineapple Juice, Malibu	\$88
Snowball Advocaat, Sprite	\$88
Martini Vodka or Gin – Lychee, Mango, Passion Fruit	\$88
Mojito White Rum, Mint, Sugar Cube, Soda Water	\$78
Cosmopolitan Vodka, Cointreau, Cranberry Juice, Lime Juice	\$78

AGING COCKTAIL (6 MONTHS)

	Negroni	GLASS \$128	SET \$198
	Manhattan	GLASS \$128	SET \$198

MOCKTAIL

	Lychee Rose Homemade Lychee Rose, Soda Water 自家製玫瑰味荔枝, 梳打水	\$78
	Songkran Lychee, Mint, Passionfruit Syrup, Blossom Syrup, Soda Water 荔枝, 薄荷葉, 熱情果, 櫻花糖漿, 梳打水	\$78
	Red Bean Ice Fleecy Coconut Mixed, Red Bean, Cendol, Fresh Coconut Meat, Coconut Ice Cream 雪糕紅豆珍多冰, 自家製椰漿, 紅豆, 珍多, 新鮮椰子肉, 椰子雪糕	\$88

沙冰 SMOOTHIE

	雜莓沙冰 Strawberry Milk Strawberry, Blue Berry, Raspberry, Milk, Simple Syrup	\$68
	菠蘿椰子沙冰 Pineapple Coconut Coconut Mixed, Pineapple Puree	\$68
	芒果椰子沙冰 Mango Coconut Mango Mixed, Coconut Mixed	\$68
	果汁 FRESH JUICE	
	原個椰青 Fresh Coconut	\$78
	蘋果汁 Apple Juice	\$48
	橙汁 Orange Juice	\$48
	紅莓汁 Cranberry Juice	\$48
	菠蘿汁 Pineapple Juice	\$48

汽水 SOFT DRINK

紅牛 Redbull	\$48
可樂 Coke	\$38
無糖可樂 Coke Zero	\$38
雪碧 Sprite	\$38
梳打水 Soda Water	\$38
湯力水 Tonic Water	\$38
薑汁汽水 Ginger Ale	\$38
薑汁啤酒 Ginger Beer	\$38

泰式熱茶 / 咖啡 THAI TEA / COFFEE

	龍眼茶 Longan Tea	\$48
	泰式奶茶 Thai Style Milk Tea	\$48
	泰式咖啡 Thai Style Coffee	\$48
	香茅茶 Lemongrass Tea	\$38

生啤 DRAUGHT BEER

	1 PINT	HALF PINT
	Asahi Dark \$98	\$78
	Peroni - Italy \$88	\$68
	Singha - Thailand \$78	\$58

礦泉水 MINERAL WATER

Acqua Panna	\$48
San Pellegrino	\$48

 Signature 推介