



FOOD MENU

APPETIZERS 前菜

 泰式小食薈萃 (4人份量) Appetizer Platter (For 4 People)	\$328
 泰式小食薈萃 (2人份量) Appetizer Platter (For 2 People) Choose 4 items: Lemongrass Chicken Wing Thai Style Shrimp Toast Beetroot-Infused Deep-Fried Tofu Charcoal-Grilled Pork Neck Spicy and Sour Boneless Chicken Feet Crispy Spicy Shrimp Crackers 自選4款: 香茅雞翼 泰式蝦多士 紅磚豆腐 炭燒豬頸肉 酸辣無骨鳳爪 香辣脆蝦片	\$188
 泰式青醬紅蝦 (4隻) Thai-Style Pesto Shrimps Sashimi (4 Pieces)	\$98
 冬陰脆皮鮮鮑魚 (1隻)(2隻起) Tom Yum Crispy fresh Abalone (1 Piece) (Min. order of 2)	\$68
 冰鎮酸麻紅椒蜆子皇 (1隻)(2隻起) Chilled Hot and Sour Razor Clams (1 Piece) ((Min. order of 2)	\$88
 紅磚脆豆腐 (4件) Beetroot-Infused Deep-Fried Tofu (4 Pieces)	\$68
泰式蝦多士 (3件) Thai Style Shrimp Toast (3 Pieces)	\$88
香炸薯條 French Fries	\$88
香茅雞翼 (3件) Deep-Fried Lemongrass Chicken Wings (3 Pieces)	\$68
 酸辣無骨鳳爪 Spicy and Sour Boneless Chicken Feet	\$68

SALADS 沙律

 炭燒牛肉沙律 Charcoal-Grilled Beef Salad	\$148
 炭燒豬頸肉青木瓜沙律 Charcoal-Grilled Pork Neck with Green Papaya Salad	\$138
 香芒鮮蟹肉沙律 Mango Salad with Crabmeat	\$118

SKEWERS 串燒

 炭燒沙嗲手工牛串 (串)(兩串起) Handmade Charcoal-Grilled Beef Satay (1 skewer) (2 skewers for min. order) (Limited Availability)	\$38
 炭燒沙嗲手工雞串 (串)(兩串起) Handmade Charcoal-Grilled Chicken Satay (1 skewer) (2 skewers for min. order) (Limited Availability)	\$28

SOUP 湯

 石鍋蟹皇翅 (1位 For One) Crab Paste with Shark Fins Soup	\$385
 濃湯蕃茄海鮮冬蔭功 (半例 Half Portion)  Royal Seafood Thai Tom Yum Kung and Tomato Soup (例 Regular Portion)	\$168 \$328
 泰式椰子鮮雞湯 (半例 Half Portion) Thai-Style Coconut Chicken Soup (例 Regular Portion)	\$128 \$268

MAIN COURSE 主菜

 香茅檸檬葉烤魚 (筍殼魚 Marble Goby) Grilled Fish with Lemongrass and Lemon Leaf (馬友 Threadfin)	\$428 \$368
 泰式明爐魚 (馬友 Threadfin) Thai Style Steamed Fish (烏頭 Grey Mullet)	\$368 \$328
香茅脆皮燒雞 (半隻) Crispy Chicken with Lemongrass (Half Portion)	\$288
 招牌酸辣醬燒雞 (半隻) Roasted Crispy Chicken with Homemade Spicy and Sour Sauce (Half Portion)	\$268
 檸皮醋香骨 (半例 Half Portion) Stir-fried Pork Rib with (例 Regular Portion) Lemon Zest & Balsamic Vinegar	\$138 \$268
酒香火焰豬手 Rum Infused Flaming Giant Pork Knuckle	\$248

MUE MUE 海南雞 (半隻) Thai-Style Hainan Chicken (Half Portion)

脆皮和牛面頰 Crispy Wagyu Beef Cheek	\$228
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 石鍋胡椒蟹肉炒粉絲 Crab Meat Vermicelli served on Stone Pot	\$228
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招牌炸蠔餅 Signature Crispy Oyster Omelette	\$168
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 香葉肉碎生菜包 (6片) Lettuce Wrap with Minced Pork with Thai Basil (6 Pieces) (加生菜6片\$38) (Additional \$38 with 6pcs Lettuce)	\$128
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 招牌脆皮乳鴿 (1隻) Deep Fried Supreme Juicy Pigeon (1 Piece)	\$78
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CHEF YIP SIGNATURE DUNGENSESS CRAB 葉師傅招牌珍寶大肉蟹

 私房咖喱/砂鍋薑蔥焗/胡椒炒 (兩 tael) (每隻約斤半至兩斤) Thai Curry/Claypot with Ginger and Spring Onions/ Signature Pepper (Approx. 1.5–2 kg each) 需一日前預訂 Pre-order 1 day in advance	\$50
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THAI CURRY 咖喱

 泰皇咖喱龍蝦 (每隻約14兩至1斤) Thai Curry Lobster (Approx. 530–605g each) 需一日前預訂 Pre-order 1 day in advance	(兩 tael) \$40
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 私房咖喱珍寶手臂大頭蝦配棵條 (1隻) Thai Curry Giant River Prawn with Flat Rice Noodles (1 Piece)	\$398
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 泰皇咖喱脆皮雞 (半隻) Thai Curry Crispy Skin Chicken (Half Portion)	\$268
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 青咖喱和牛面頰 Thai Green Curry Waygu Beef Cheeks	\$288
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 柏能咖喱軟殼蟹 (半例 Half Portion) Penang Curry Soft Shell Crab (例 Regular Portion)	\$138 \$268
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 泰式咖喱蟹膏伴蟹肉 Thai Curry with Crab Paste and Crabmeat	\$228
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香烤薄餅 (4件) Baked Pancake (4 Pieces)	\$68
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黃金饅頭/蒸饅頭 (4件) Deep Fried Mantou / Steamed Mantou (4 Pieces)	\$48
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VEGETABLES 蔬菜

 蝦醬肉鬆炒椰菜 Stir-Fried Cabbage with Minced Pork and Shrimp Paste	\$148
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 泰式炒雜菜 (半例 Half Portion) Thai Style Wok-Fried (例 Regular Portion) Mixed Vegetables	\$78 \$138
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 地道飛天通菜 (半例 Half Portion) Wok-Fried Water Spinach (例 Regular Portion) with Chili and Garlic	\$88 \$148
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蒜蓉炒西蘭花 Wok-Fried Broccoli with Minced Garlic	\$98
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RICE & NOODLE 飯麵

 櫻花蝦X.O.醬菠蘿海鮮炒飯 Pineapple Seafood Fried Rice with Sakura Shrimp & X.O. Sauce	\$268
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 泰胡椒和牛炒糯米河 Wok-Fried Wagyu Beef Noodle with Thai Pepper	\$228
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海鮮炒金邊粉 Wok-Fried Thai Rice Noodle with Seafood	\$188
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蝦醬菠蘿和牛鬆炒飯 Wagyu Beef Fried Rice with Pineapple and Shrimp Paste	\$168
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泰北生牛肉船河 (1位 For One) Northern Thai Raw Beef Boat Noodles	\$98
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SWEET 甜品

 雪糕芒果糯米飯 Mango Sticky Rice with Ice Cream	\$138
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 椰子焦糖燉蛋配花生醬雪糕 Coconut Caramel Custard with Peanut Butter Ice Cream	\$78
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貓山王榴槿麻糬 (4件) Musang King Durian Mochi (4 Pieces)	\$68
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 黑糖椰子雪糕 Homemade Thai Style Coconut Ice Cream	\$68
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泰國椰青糕 (3件) Thai Style Coconut Jelly (3 Pieces)	\$48
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 Signature 推介  Spicy 辣
10% service charge applies 另設加一服務費
Each guest will be served nibbles at \$8 per person 餐前小食每位\$8



BEVERAGE MENU

SIGNATURE COCKTAIL 招牌雞尾酒

	Mue Thai Bacardi White Rum, Triple Sec, Lime, Lemongrass, Dunkel Foam	\$98
	Mue Tea? Thai Tea Whisky, Jim Beam Bourbon Whisky, Milk Syrup, Angostura Bitters	\$98
	Spicy Yellow Sour Sweet Chili Vodka, Mango, Lemon, Passionfruit, Egg White, Lemon Bitters	\$98
	Pineapple Punch Scotch Whisky, Dark Rum, Coconut, Pineapple, Lime	\$98

CLASSIC COCKTAIL 雞尾酒

Margarita	\$98
Jose Cuervo Reposado, Triple Sec, Lime, Agave Syrup	
Aperol Spritz	\$88
Aperol, Sparkling Wine, Soda	

Bee's Kness	\$88
Bombay Gin, Lemon, Honey	

French 75	\$88
Bombay Gin, Lemon, Sparkling Wine	

Negroni	\$88
Bombay Gin, Campari, Sweet Vermouth	

Pina Colada	\$88
Bacardi White Rum, Cachaca 51, Malibu, Lime, Pineapple, Coconut	

Nautilus	\$88
Jose Cuervo Reposado, Cranberry, Lime	

Whisky Sour	\$88
Jim Beam Bourbon, Lemon, Angostura Bitters, Egg White	

Old Fashioned	\$78
Jim Beam Bourbon, Sugar, Angostura Bitters, Orange Bitters	

Dark & Stormy	\$78
Myers Dark Rum, Lime, Ginger Beer	

50/50 Martini	\$78
Absolut Vodka, Lillet Blanc, Bianco Vermouth	

Vesper	\$88
Bombay Gin, Absolut Vodka, Lillet Blanc	

Mojito	\$68
Bacardi White Rum, Lime, Mint, Soda	

Spumoni	\$68
Campari, Grapefruit, Tonic Water	

MOCKTAIL 無酒精雞尾酒

	Painting	\$78
Orange, Cranberry, Peach, Lemonade, Cherry Blossom, Butterfly Pea Tea		

Mue Punch	\$68
Grapefruit, Apple, Pineapple, pomegranate, Yuzu, Caramel, Soda, Cream Washed	

Evergreen	\$68
Pandam, Coconut, Lime, Soda	

Lychee Rose	\$58
Lychee, Rose, Lemon, Soda	

SMOOTHIE 沙冰

	雪糕紅豆珍多冰 Red Bean Ice Fleecy	\$78
Coconut Mixed, Red Bean, Cendol, Coconut Ice Cream		

自家製椰漿, 紅豆, 珍多, 椰子雪糕

Add-on Signature Whiskey Red Bean Ice Fleecy + \$20
升級威水紅豆冰 + \$20

雜莓沙冰 Mix-berry Milk	\$68
Strawberry, Blue Berry, Raspberry, Milk	

芒果椰子沙冰 Mango Coconut	\$68
Mango Mixed, Coconut Mixed	

Chill JUICE 果汁

	原個椰青 Fresh Coconut	\$78
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蘋果汁 Apple Juice	\$38
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橙汁 Orange Juice	\$38
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紅莓汁 Cranberry Juice	\$38
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菠蘿汁 Pineapple Juice	\$38
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SOFT DRINK 汽水

可樂 Coke	\$38
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無糖可樂 Coke Zero	\$38
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雪碧 Sprite	\$38
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梳打水 Soda Water	\$38
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湯力水 Tonic Water	\$38
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薑汁汽水 Ginger Ale	\$38
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薑汁啤酒 Ginger Beer	\$38
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青檸梳打 Fresh Lime Soda	\$38
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THAI COFFEE / TEA 泰式熱茶/咖啡

	龍眼茶 (熱/凍) Longan Tea (Hot/Ice)	\$48
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	泰式奶茶 (熱/凍) Thai Style Milk Tea (Hot/Ice)	\$48
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泰式咖啡 (熱/凍) Thai Style Coffee (Hot/Ice)	\$48
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香茅茶 (熱/凍) Lemongrass Tea (Hot/Ice)	\$48
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DRAUGHT BEER 生啤

	1 Pint	Half Pint
	Asahi Dark	\$98 \$78
	Singha - Thailand	\$78 \$58

CRAFT BEER / BEER 手工啤/啤酒

Vietnam Quietest Creature Lemongrass Wit	\$78
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Thailand Chao Sungthong Rice Lager	\$58
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Asahi Beer	\$58
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MINERAL WATER 礦泉水

Acqua Panna	\$48
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San Pellegrino	\$48
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 Signature 推介

10% service charge applies 另設加一服務費