



嚐福飯店

TASTE OF FORTUNE

期間限定 LIMITED EDITION

招牌咖喱手臂大頭蝦午市套餐

CHEF RECOMMENDATION LUNCH MENU

前菜 APPETIZER

泰式拼盤

冬陰脆皮鮮鮑魚 | 泰式蝦多士

明爐手工雞串及牛串 (各一串)

酸辣無骨鳳爪

Appetizer Platter

Tom Yum Crispy Fresh Abalone | Thai Style Shrimp |

Handmade Charcoal-Grilled Beef & Chicken Satay

(one each) | Spicy and Sour Boneless Chicken Feet



湯 SOUP

濃湯蕃茄海鮮冬陰功 或

生滾椰皇清雞湯

Royal Seafood Thai Tom Yum Kung and

Tomato Soup or Fresh Coconut Soup with Chicken



咖喱 THAI CURRY

私房咖喱珍寶手臂大頭蝦 半隻

配 標條

Thai Curry Giant River Prawn (Half) with Flat Rice Noodles

+\$38

另加黃金饅頭

Deep Fried Mantou

主菜 MAIN COURSE

泰式肉碎生菜包

Lettuce Wrap with Minced Pork with Thai Basil

+\$38

另加生菜6片

Additional with 6pcs Lettuce

以下每兩位選一款

Choose one below for every two guest

泰式咖喱蟹膏伴蟹肉

Thai Curry with Crab Paste and Crabmeat

栢能咖喱軟殼蟹

Penang Curry Soft Shell Crab

檸皮醋香骨

Stir-fried Pork Rib with Lemon Zest & Balsamic Vinegar

Mue Mue海南雞 (半隻)

Thai-Style Hainan Chicken (Half Portion)

泰胡椒和牛炒糯米河

Wok-Fried Wagyu Beef Noodle with Thai Pepper

+\$38

升級招牌脆皮乳鴿 (2位起, 每位半隻)

Upgrade to Deep Fried Supreme Juicy Pigeon

(Minimum for 2 pax, half piece per person)



甜品 DESSERT

爆谷椰子雪糕

Homemade Thai Style Coconut Ice Cream with Popcorn

+\$38

升級芒果糯米飯

Upgrade to Mango Sticky Rice with Ice Cream

\$268 /位 person

兩位起 Minimum for 2 pax

+\$78 升級泰國生啤及香炸薯條無限供應 Unlimited Thai Draught Beer and French Fries

+\$18 汽水無限供應 Unlimited Soft Drink (Coke, Coke Zero & Sprite)

另設加一服務費。圖片只供參考。10% service charge applies. Photos are for reference only.





嚐福飯店

TASTE OF FORTUNE

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大廚尋味午市套餐

THAITASTIC JOURNEY LUNCH MENU

前菜 APPETIZER

泰式拼盤 (每位一件)

冬陰脆皮鮮鮑魚 | 泰式蝦多士

Appetizer Platter (1 piece per item)

Tom Yum Crispy Fresh Abalone | Thai Style Shrimp

湯 SOUP

生滾鮮椰清雞湯

(半例, 兩位用)

Fresh Coconut Soup with Chicken (For 2 Pax)



主菜 MAIN COURSE

以下每兩位選一款 Choose one below for every two guest

青咖喱軟殼蟹

Fresh Coconut Soup with Chicken

香葉肉碎生菜包

Lettuce Wrap with Minced Pork with Thai Basil

泰北牛肉船麵

Northern Thai Raw Beef Boat Noodles

砂鍋泰皇咖喱牛頸脊

Thai Curry with Beef Neck Fillet on Clay Pot



+\$168

升級私房咖喱珍寶手臂大頭蝦半隻配標條

Upgrade to Thai Curry Giant River Prawn (Half) with Flat Rice Noodles

+\$38

另加黃金饅頭

Deep Fried Mantou

+\$38

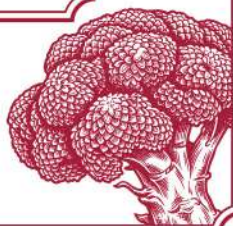
升級招牌脆皮乳鴿 (2位起, 每位半隻)

Upgrade to Deep Fried Supreme Juicy Pigeon (Minimum for 2 pax, half piece per person)

蔬菜 VEGETABLES

蒜蓉炒時蔬

Wok Fried Seasonal Vegetable with Garlic



甜品 DESSERT

泰式椰青糕

Thai Style Coconut Jelly

+\$28

升級爆谷椰子雪糕

Upgrade to Thai Style Coconut Ice Cream with Popcorn

\$148 /位 person

兩位起 Minimum for 2 pax

+\$78 升級泰國生啤及香炸薯條無限供應 Unlimited Thai Draught Beer and French Fries

+\$18 汽水無限供應 Unlimited Soft Drink (Coke, Coke Zero & Sprite)

另設加一服務費。圖片只供參考。10% service charge applies. Photos are for reference only.



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TASTE OF FORTUNE

期間限定
LIMITED
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秋冬旬味盛宴

Thai Gastronomy Feast

前菜 APPETIZER

冰鎮泰式青醬牡丹蝦

Botan Shrimps with Thai Chili Sauce

泰國唐人薈萃

冬蔭脆皮鮮鮑魚 | 紅磚豆腐 |

酸辣鳳爪

Appetizer Platter

Tom Yum Crispy Fresh Abalone | Beetroot-Infused
Deep-Fried Tofu | Spicy and Sour Boneless Chicken
Feet

主菜 MAIN COURSE

香茅檸檬烤筍殼魚

Grilled Marble Goby with Lemongrass and
Lemon Leaf

+\$138

升級原條明爐魚 (兩位起)

Upgrade to Thai Style Steamed Whole Threadfin
(Min. for 2 pax)

招牌酸辣脆皮雞 (半隻)

Deep-Fried Crispy Chicken with Spicy and
Sour Sauce (half)

+\$58

升級招牌脆皮乳鴿 (每位一隻, 兩位起)

Upgrade to A Deep-Fried Supreme Juicy Pigeon
(1 pc per person, min for 2)

香葉肉碎生菜包配生菜4片

Lettuce Wrap with Minced Pork with Thai Basil

+\$38

另加生菜6片

Additional with 6pcs Lettuce

泰北生牛肉船河

Northern Thai Raw Beef Boat Noodles

湯 SOUP

泰皇海鮮冬蔭功

Royal Seafood Thai Tom Yum Kung

+\$168

另加優惠價升級石鍋蟹皇翅 (每位, 兩位起)

Upgrade to Crab Paste with Shark's Fin Soup
(per person, min for 2) 原價 Original Price \$365

咖喱 THAI CURRY

招牌咖喱羊腩煲配刈包

Curry Lamb Brisket served with Steam Bun

+\$48

轉香烤薄餅

Upgrade to Baked Pancake

甜品 DESSERT

爆谷椰子雪糕

Homemade Thai Style Coconut Ice Cream
with Popcorn

\$598 /位 person

兩位起 Minimum for 2 pax

+\$28 升級薯條(半份) French Fries (half)

+\$58/杯glass 泰國生啤Thai Draught Beer 或or \$10/杯glass 汽水Soft Drinks

另設加一服務費。圖片只供參考。10% service charge applies. Photos are for reference only.

