



FOOD MENU

APPETIZERS 前菜

 酥炸生蠔 (4件) Deep-Fried Oysters (4 Pieces)	\$148
 手工蝦餅 (3件) Signature Handmade Shrimp Cakes (3 Pieces)	\$88
 泰式青醬紅蝦 (4隻) Thai-Style Pesto Shrimps Sashimi (4 Pieces)	\$98
 冬蔭脆皮鮮鮑魚 (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
 炭燒雞全翼 (1隻) (2隻起) Charcoal-Grilled Whole Chicken Wing (1 piece) (Min. order of 2)	\$28
 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 Crab Paste with Shark's Fin Soup (1位 For One)	\$385
 唐人街石鍋翅 Chinatown Shark's Fin Soup in Stone Pot (1位 For One)	\$108
 泰皇海鮮冬蔭功 Royal Seafood Thai Tom Yum Kung Soup (半例 Half Portion)	\$168
 泰式椰子鮮雞湯 Thai-Style Coconut Chicken Soup (半例 Half Portion)	\$128
	(例 Regular Portion) \$268

MAIN COURSE 主菜

 香茅檸檬葉烤魚 Grilled Fish with Lemongrass and Lemon Leaf (筍殼魚 Marble Goby)	\$428
	\$368 (馬友 Threadfin)
 泰式明爐魚 Thai Style Steamed Fish	\$368 (馬友 Threadfin)
	\$328 (烏頭 Grey Mullet)
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 Stir-fried Pork Rib with Lemon Zest & Balsamic Vinegar (半例 Half Portion)	\$138
	(例 Regular Portion) \$268
 酒香火焰豬手 Rum Infused Flaming Giant Pork Knuckle (加米粉 Add rice vermicelli)	\$248
	\$38
泰串咕嚕肉 Thai-Style Sweet and Sour Pork Skewers	\$258
金不換香茅薑蔥焗蜆 (6隻) Baked Oysters with Thai Basil and Lemongrass (6 Pieces)	\$188
 MUE MUE 泰川安格斯牛 Thai-Sichuan Style Angus Beef	\$398

MUE MUE 海南雞 (半隻) Thai-Style Hainan Chicken (Half Portion)	\$228
脆皮和牛面頰 Crispy Wagyu Beef Cheek	\$228
 石鍋胡椒蟹肉炒粉絲 Crab Meat Vermicelli served on Stone Pot	\$228
 招牌炸蠔餅 Signature Crispy Oyster Omelette	\$168
 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
 招牌脆皮乳鴿 (1隻) Deep-Fried Supreme Juicy Pigeon (1 Piece)	\$78

CHEF IP SIGNATURE DUNGENESS CRAB 葉師傅招牌珍寶大肉蟹

 私房咖喱/砂鍋薑蔥焗/胡椒炒 (每隻約斤半至兩斤) (兩 tael) \$50 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	

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) (兩 tael)	\$40
需一日前預訂 Pre-order 1 day in advance	
 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
 泰皇咖喱脆皮雞 (半隻) Thai Curry Crispy Skin Chicken (Half Portion)	\$268
 紅咖喱牛筋面頰煲 Beef Tendon and Cheek in Red Curry Pot	\$268
 青咖喱軟殼蟹 Green Curry Soft Shell Crab (半例 Half Portion)	\$138
	(例 Regular Portion) \$268
 泰式咖喱蟹膏伴蟹肉 Thai Curry with Crab Paste and Crabmeat	\$228
香烤薄餅 (4件) Baked Pancake (4 Pieces)	\$68
黃金饅頭/蒸饅頭 (4件) Deep-Fried Mantou / Steamed Mantou (4 Pieces)	\$48
蒸刈包 (4件) Steamed Bun (4 Pieces)	\$48

VEGETABLES 蔬菜

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

RICE & NOODLE 飯麵

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

SWEET 甜品

 雪糕芒果糯米飯 Mango Sticky Rice with Ice Cream	\$138
 椰子焦糖燉蛋配花生醬雪糕 Coconut Caramel Custard with Peanut Butter Ice Cream	\$78
貓山王榴槿麻糬 (4件) Musang King Durian Mochi (4 Pieces)	\$68
 黑糖椰子雪糕 Homemade Thai Style Coconut Ice Cream	\$68
泰國椰青糕 (3件) Thai Style Coconut Jelly (3 Pieces)	\$48

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

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)	\$48
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Longan Tea (Hot/Ice)

 泰式奶茶 (熱/凍)	\$48
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Thai Style Milk Tea (Hot/Ice)

泰式咖啡 (熱/凍)	\$48
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Thai Style Coffee (Hot/Ice)

香茅茶 (熱/凍)	\$48
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Lemongrass Tea (Hot/Ice)

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