

主廚推薦 Chef Recommendation

瀑布豬(伊比利豬)	\$680
Tossed Pork Loin with Spicy and Sour Sauce	
(Iberico Pork)	
瀑布牛(澳洲和牛)	\$880
Tossed Beef with Spicy and Sour Sauce	
(Australian Wagyu Beef)	
炙燒鮭魚沙拉	\$580
Grilled Salmon Salad	
泰南乾燒肉	\$800
Braised Pork Belly with Chestnuts and Plam Sugar in Soya Sauce	φοσσ
	
醃酸梅蒸海魚	\$2,500
Steamed Sea Fish with Pickled Plum	
泰式牛肉/海鮮壽喜鍋	\$1,480
U.S. Prime Beef/Seafood Sukiyaki in Thai Style	
泰式培根豬肉壽喜鍋	\$880
Pork Belly Sukiyaki in Thai Style	, - 22
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黑橄欖肉末燜飯 Stanmad Diag with Plank Olive and Minard Dark Sarved with Condiments	\$880
Steamed Rice with Black Olive and Minced Pork, Served with Condiments	



開胃菜 Appetizer

七葉蘭燒雞	\$680
Pandan Chicken	
泰式傳統魚餅	\$560
Fried Fish Cake	
金錢蝦餅	\$560
Deep Fried Minced Shrimp Cake	
月亮蝦餅	\$500
Thai Style Shrimp Pancake	
宮廷鍋粑	\$480
Rice Cracker Served with Pork Peanut Sauce	



沙拉 Salad

車輪鮑沙拉	\$3,800
Abalone Salad	
碳烤明蝦青木瓜沙拉	\$680
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Green Papaya Salad with Grilled Prawn	
泰式海鮮沙拉	\$600
	7000
Thai Style Seafood Salad	
涼拌生蝦	\$580
Fresh Shrimp in Fish Sauce	
青木瓜沙拉	\$480
Green Papaya Salad	
冬粉海鮮沙拉	\$460
Glass Noodle Salad with Seafood	



烤 Grilled

碳烤牛肉盤 (澳洲和牛)	\$800
Grilled Wagyu Beef (Australian Beef)	
炭烤豬肉盤	\$500
Grilled Pork Loin	
泰式傳統豬肉沙嗲	\$460
Pork Satay	
泰式傳統雞肉沙嗲	\$460
Chicken Satay	



湯 Soup

特級泰式冬蔭功酸辣明蝦湯 <獲得泰國廚藝金牌大賞> Spicy and Sour Tiger Prawn Soup	\$1,200
泰式冬蔭功酸辣蝦湯 (濃 / 清) <獲得泰國廚藝金牌大賞> Spicy and Sour Shrimp Soup (Original / Clear)	\$680
酸辣石斑魚片湯 Spicy and Sour Garoupa Soup with Holy Basil	\$680
古法椰子雞肉湯 Chicken Broth with Galangal in Coconut Milk	\$500
竹笙蝦丸湯 Bamboo Fungus Soup with Shrimp Ball	\$500



咖哩 Curry

古法綠咖哩 (雞/牛/豬/蝦)	(小Small) \$320
Thai Green Curry with choice of Chicken / Beef / Pork / Shrimp	(大/Large) \$680
傳統紅咖哩 (雞/牛/豬/蝦)	(/J\/Small) \$320
Thai Red Curry with choice of Chicken / Beef / Pork / Shrimp	(大/Large) \$680
烤鴨咖哩	('¸\\Small) \$320
Thai Red Curry with Roasted Duck	(大/Large) \$680
冬瓜雞黃咖哩	(小/Small) \$320
Chicken Curry with Winter Melon	(大/Large) \$680
Cineken Curry with Winter Welon	()C/Eurge) \$000
印度瑪莎曼咖哩 (牛/雞)	(小/Small) \$320
Musamaan Curry with choice of Beef / Chicken	(大/Large) \$680
泰黄咖哩 (牛/雞)	(小/Small) \$320
	(大/Large) \$680
Thai Yellow Curry with choice of Beef / Chicken	()\(\text{Large}\) \$000
花生咖哩 (雞/豬/海鮮)	(小/Small) \$320
Red Sweet Peanut Curry with choice of Chicken / Pork / Seafood	(大/Large) \$680
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鄉村咖哩 (雞/豬)	(小/Small) \$320
Country Style Curry with choice of Chicken / Pork	(大/Large) \$680



沙公粉絲煲 Braised Sri Lanka Crab with Glass Noodle in Clay Pot	\$時價 (Market Price)
紅蟳粉絲煲 Braised Crab with Glass Noodle in Clay Pot	\$1,680
鮮蝦粉絲煲 Braised Shrimp with Glass Noodle in Clay Pot	\$1,350



香辣檸檬筍殼魚 \$時價

Steamed Marble Goby with Spicy Lime Sauce (Market Price)

碳烤鱸魚 \$980

Grilled Sea Bass

香辣檸檬鱸魚 \$800

Steamed Sea-Bass with Spicy Lime Sauce

三味鱸魚 \$680

Deep Fried Sea Bass with Chili Sauce



九層塔炒婆參	\$3,800
Stir Fried Sea Cucumber with Basil	
炒咖哩沙公	\$時價
Stir Fried Sri Lanka Crab in Curry Sauce	(Market Price)
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炒咖哩紅蟳	\$1,480
Stir Fried Crab in Curry Sauce	
辣椒膏炒明蝦	\$800
Stir Fried Prawn with Chili Paste	φοσο
酥炸蒜香鮮蝦	\$680
Deep Fried Shrimp with Garlic	
九層塔牛肉末(美國牛)	\$550
Stir Fried Minced Beef with Holy Basil(U.S. Beef)	φ330
Sur Trica Minicoa Beer William Trong Busin (Clist Beer)	
九層塔豬肉末	\$480
Stir Fried Minced Pork with Holy Basil	
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九層塔雞肉末 Stir Fried Minced Chicken with Holy Basil	\$480
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扁魚鮮蝦炒芥藍	\$580
Stir Fried Kale with Dried Flat Fish and Shrimp	
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脆皮豬肉炒芥藍	\$460
Stir Fried Kale with Crispy Pork	
泰式豆瓣醬炒空心菜	\$360
Stir Fried Water Spinach with Thai Bean Paste	

自備酒水服務費,葡萄酒、烈酒每瓶1,000元。

The corkage charge per bottle at this restaurant is 1,000 for wines and sprits.



飯 Rice / 河粉 Noodle

泰式蛋包炒河粉	\$480
Fried Rice Noodle Wrapped in Egg	
鳳梨炒飯	\$460
Pineapple Fried Rice	
咖哩雞炒飯	\$460
Fried Rice with Curry Chicken	
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綠咖哩炒飯	\$460
Fried Rice with Green Curry Paste	
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辣椒膏炒飯	\$420
Fried Rice with Chili Paste	
老子协计协	¢420
泰式炒河粉	\$420
Thai Style Fried Rice Noodle	
泰式炒粿條	\$420
Stir Fried Flat Rice Noodle	Ψ120
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七彩椰子綠豆糕 Coconut Green Bean Cake	\$480 預訂 (by order)
椰汁五色湯圓 Glutinous Rice Dumplings with Fresh Coconut Milk	\$180
什錦水果 Seasonal Fruit Platter	\$200
南瓜布丁 Thai Style Pumpkin Pudding	\$180
香椰布丁 Coconut Pudding	\$180
泰式千層糕 Thai Style Layer Cake	\$180
椰奶彩帶絲 Glass Noodle in Fresh Coconut Milk	\$180
摩摩喳喳 Tropical Fruits in Fresh Coconut Milk	\$180
香椰燒 Thai Style Coconut Cake	\$160
芋頭黑糯米 Purple Glutinous Rice with Taro and Fresh Coconut Milk	\$160
椰子牛奶軟凍 Thai Jelly in Fresh Coconut Milk	\$160

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