nara
thai cuisine
bangkok est.2004

Nara 擅長做出傳統雅緻的泰國菜，以不為知人的古法食譜為靈感，
融合各式頂級新鮮食材，精心細做；運用香氣、色彩及味道，全方面呈現
泰國的核心文化風俗，正正是 Nara 的成立宗旨。長達13年獲選為
「Thai Tatler 泰國最佳食府」及於2020年被列入
「曼谷米芝蓮餐盤美食推介」的 Nara 團隊，現誠意為您呈獻
「Nara Thai Cuisine」，鉅細無遺地復刻那雍容曼妙的泰菜風華。

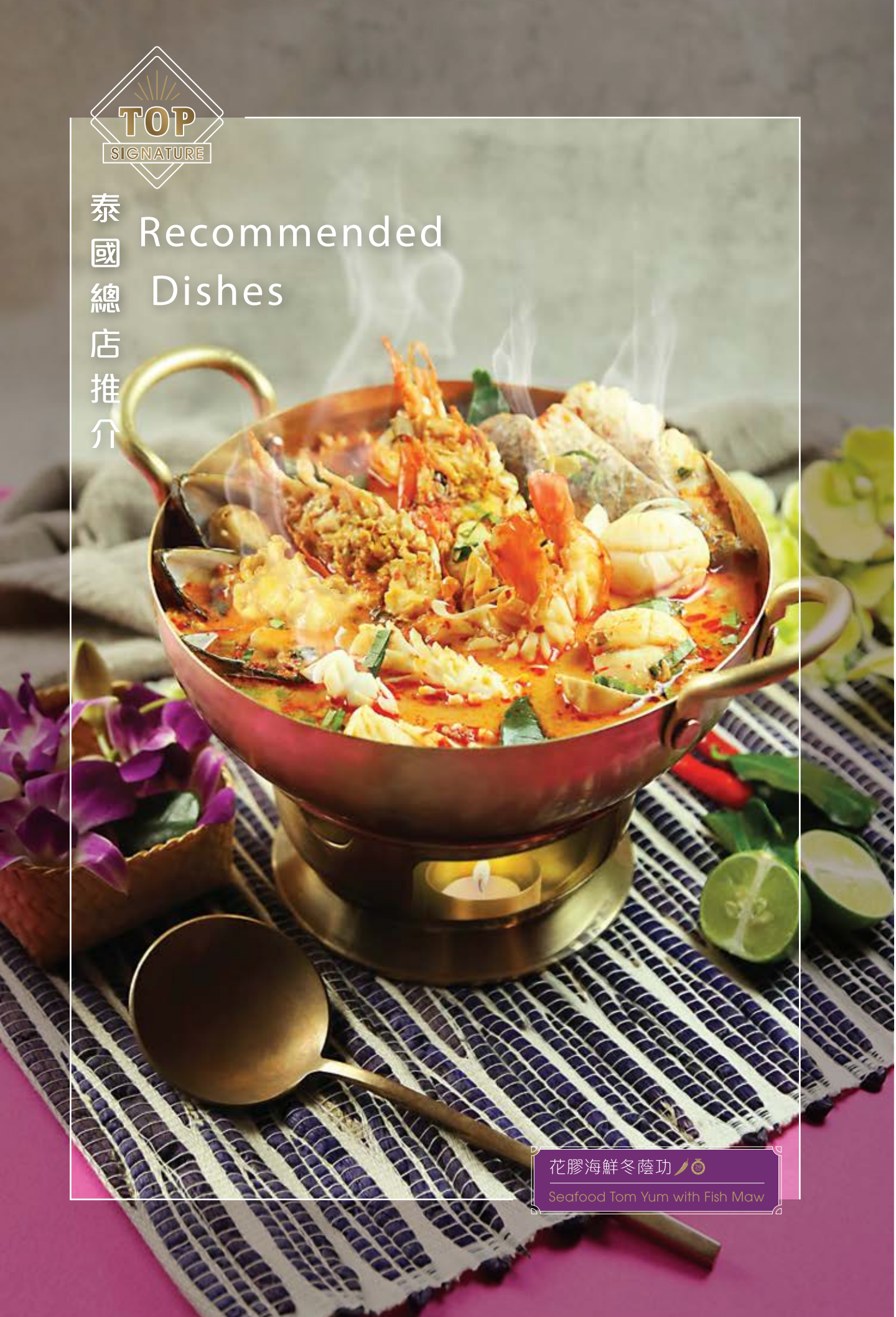
Nara is renowned for its method in creating authentic Thai cuisine. Inspired by age-old recipes, every dish is created to appreciate Nara's culturally influenced cooking: using market-fresh ingredients, an exquisite use of luscious aromas, vibrant colours and exotic flavours, and the embodiment of Nara's founding spirit. Award 13 years consecutively as "Thailand Tatler's Best Restaurants" and included in 2020 Thailand Michelin Guide Plate Recommendations, the winning Nara team is proud to bring you
Nara Thai Cuisine – a decadent style in Thai cuisine and
an enchanting homage to Thai tradition.

如有任何意見或查詢，
請透過 info@narahk.com 與我們聯絡
For any comments or inquiry,
please contact us at info@narahk.com

TOP
SIGNATURE

# 泰國總店推介

# Recommended Dishes



花膠海鮮冬蔭功

Seafood Tom Yum with Fish Maw

TOP SIGNATURE

泰式冬蔭釀燒雞

Roasted Tomyum-stuffed Chicken

黃咖喱軟殼蟹

Soft Shell Crab Yellow Curry

鮮椰子沙冰

Fresh Coconut Smoothie

菠蘿肉鬆海鮮雞肉炒飯

Pineapple Fried Rice with Seafood, Chicken & Pork Floss

泰式鴛鴦豬手 (滷水&脆炸)

Pork Knuckle Duo (Marinated & Deep-fried)

班蘭香葉包雞

Homemade Chicken Pandan

香蕉薄餅 配 榛子醬及煉奶

Banana Roti with Nutella & Condensed Milk

TOP SIGNATURE

泰式牛肉船麵

Thai Beef Boat Noodles

可走辣 NON-SPICY available

花膠雞絲班蘭金麵

Pandan Noodles Khao Soi with Fish Maw & Shredded Chicken

可走辣 NON-SPICY available

泰式炒金邊粉

Phad Thai with Prawns

# 特飲

## THAI SPECIAL DRINKS

鮮椰子沙冰 口感細緻綿密，以新鮮椰子、七彩珍多、大樹菠蘿及粉紅馬蹄製成，是惹味泰菜的最佳配搭。

Fresh Coconut Smoothie – Blended perfectly with fresh coconut, colorful chendol, jackfruit and Thai ruby, this refreshing smoothie is a perfect drink for a great Thai meal.

# 特 飲
## THAI SPECIAL DRINKS

TOP SIGNATURE

### 鮮椰子沙冰
Fresh Coconut Smoothie
100% 鮮果製造 Made with fresh fruit
$55

### 鮮芒果沙冰
Fresh Mango Smoothie
100% 鮮果製造 Made with fresh fruit
$55

### 鮮菠蘿薑汁沙冰
Fresh Pineapple & Ginger Smoothie
100% 鮮果製造 Made with fresh fruit
$55

### 烤杏仁泰式奶茶
Roasted Almond Thai Milk Tea
$42

### 海鹽焦糖泰式奶茶
Salted Caramel Thai Milk Tea
$42

### 班蘭龍眼蜜
Pandan Longan Honey Tea (hot/cold)
$38

### 蘆薈香茅茶
Aloe Vera Drink
$48

### 青檸梳打
Fresh Lime Soda
$38

### 蝶豆花茶
Iced Butterfly Pea Tea
$38

### 椰青
Young Coconut
$48

### 泰式檸茶
Thai Iced Citrus Tea
$38

### 泰式奶茶
Thai Milk Tea (hot/cold)
$38

### 泰式咖啡
Thai Coffee (hot/cold)
$38

TOP 泰國總店推介 Top Signature | 其他推介 Other Recommendations

另加一服務費 10% service charge applies | 圖片只供參考 Photos are for reference only
如有特殊飲食需要或食物敏感，請於下單時告知侍應生。 For those who have food allergies, please inform your server.

# 白
# WHITE WINE
# 酒

Sauvignon Blanc,
Kuru Kuru, Marlborough,
New Zealand 2015

Lifted aromas of grapefruit and passionfruit with signature Awatere Valley mineral notes and tomato leaf. Medium bodied in the mouth with beautiful fruit intensity balanced with characteristics of lime, gooseberry and tropical fruits.

Glass $78 / Bottle $380

Chardonnay,
Laurent Dufouleur,
Vin de France, 2016

It is so finely balanced, with a ripe and perfumed character and a warm, full aftertaste.

Glass $78 / Bottle $380

# 紅
# RED WINE
# 酒

Cabernet Sauvignon,
Barwang, The Wall,
New South Wales,
Australia, 2017

The vibrant purple with crimson hues Cabernet Sauvignon, lifted wild berries and plum fruit characters are evident with a hint of licorice and tomato leaf and Cedar vanillin oak characters to the nose. With a soft and medium bodied fruit driven wine with plum, blackberry and cassis flavors; the wine is well balanced with rich oak characters and soft tannins giving the wine a great structure, finish and length.

Glass $78 / Bottle $380

Pinot Noir,
Laurent Dufouleur,
Vin de France, 2017

This sophisticated and stylish Pinot Noir has fine tannins, juicy red cherry-driven acidity, and a warm, ripe aftertaste.

Glass $78 / Bottle $380

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# 啤酒
# THAI & ASIAN BEER

Singha (Draft)

1 Pint $85 / Half Pint $55

Chalawan
Pale Ale (Craft)

$75

Asahi (Bottle)

$50

Peroni (Bottle)

$50

# 泰式香草茶及花茶
# THAI HERBAL TEA & AROMATIC TEA

| | | | |
|---|---|---|---|
| 香茅茶 Lemongrass Tea | $32 | 茉莉花茶 Jasmine Tea | $32 |
| 班蘭葉茶 Pandanus Tea | $32 | 薄荷茶 Peppermint Tea | $32 |

# 果汁及汽水
# JUICE & SOFT DRINK

| | | | |
|---|---|---|---|
| 橙汁 Orange Juice | $28 | 芒果汁 Mango Juice | $28 |
| 菠蘿汁 Pineapple Juice | $28 | 梳打水 Soda | $28 |
| 可樂 Coke | $28 | 天然礦泉水 Acqua Panna (500ml) | $38 |
| 雪碧 Sprite | $28 | 有氣天然礦泉水 San Pellegrino (500ml) | $38 |
| 無糖可樂 Coke Zero | $28 | | |

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# 前菜
# APPETIZER

班蘭香葉包雞　每日新鮮即叫即製，班蘭葉濃香撲鼻，厚實雞肉嫩滑多汁，蘸上醇厚黑醬油，濃淡交錯叫人回味。

Homemade Chicken Pandan – Freshly handmade-to-order, this jumbo size chicken is particularly moist and tender. Infused with amazing aroma of pandan leaves, the flavour is further enriched with the thick dark dipping sauce.

# 前菜
## APPETIZER

### 泰式生蝦
Prawn Carpaccio

$138

### 香脆蝦餅
Shrimp Cakes

$58（3件pcs） $98（6件pcs）

### 泰式魚餅
Thai Fish Cakes

$58（3件pcs） $98（6件pcs）

### 泰式東北軟殼蟹
Northeastern Crispy Soft Shell Crab
with Spicy Thai Dressing

$98

### 芒果軟殼蟹米紙卷
Mango & Soft Shell
Crab Rice Paper Rolls
with Thai Spicy Herb Sauce

$118

TOP 泰國總店推介 Top Signature | 其他推介 Other Recommendations | 微辣菜式 Mild Spicy | 含果仁 Contains Nuts | 需20分鐘製作時間 20mins Preparation Time

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# 前 菜
## APPETIZER

### 泰式東北小食拼盘
Signature Northeastern Appetizer Platter

$138

### 泰式小食拼盘
Nara Signature Appetizer Platter

（根據季節更改 Seasonal Special）

$178

### 黃薑豬肉沙嗲
BBQ Pork Satay

$88

### 香脆芝麻豬頸肉
Deep-fried Pork Neck

$88

### 肉碎米粉生菜包
Minced Pork with Rice Vermicelli & Lettuce

$98

TOP 泰國總店推介 Top Signature | 其他推介 Other Recommendations | 微辣菜式 Mild Spicy | 含果仁 Contains Nuts | 需20分鐘製作時間 20mins Preparation Time

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# 前菜
## APPETIZER

TOP SIGNATURE

班蘭香葉包雞 20
Homemade Chicken Pandan
$148

香脆魚露雞翼
Crispy Chicken Wings
$78

黃薑雞肉沙嗲
BBQ Chicken Satay
$88

扎肉米紙卷
Pork Salami Rice Paper Rolls
with Thai Spicy Herb Sauce
$88

TOP 泰國總店推介 Top Signature | 其他推介 Other Recommendations | 微辣菜式 Mild Spicy | 含果仁 Contains Nuts | 20 需20分鐘製作時間 20mins Preparation Time

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# 沙律

## SALAD

# 沙 律
## SALAD

### 鹹蛋青木瓜沙律
Papaya Salad with Salted Egg

可走辣 NON-SPICY available

$98

### 大蝦柚子沙律
Pomelo Salad with Prawns

$108

### 海鮮肉碎粉絲沙律
Seafood & Minced Pork with Glass Vermicelli Salad

可走辣 NON-SPICY available

$98

TOP 泰國總店推介 Top Signature | 其他推介 Other Recommendations | 微辣菜式 Mild Spicy | 含果仁 Contains Nuts | 需20分鐘製作時間 20mins Preparation Time

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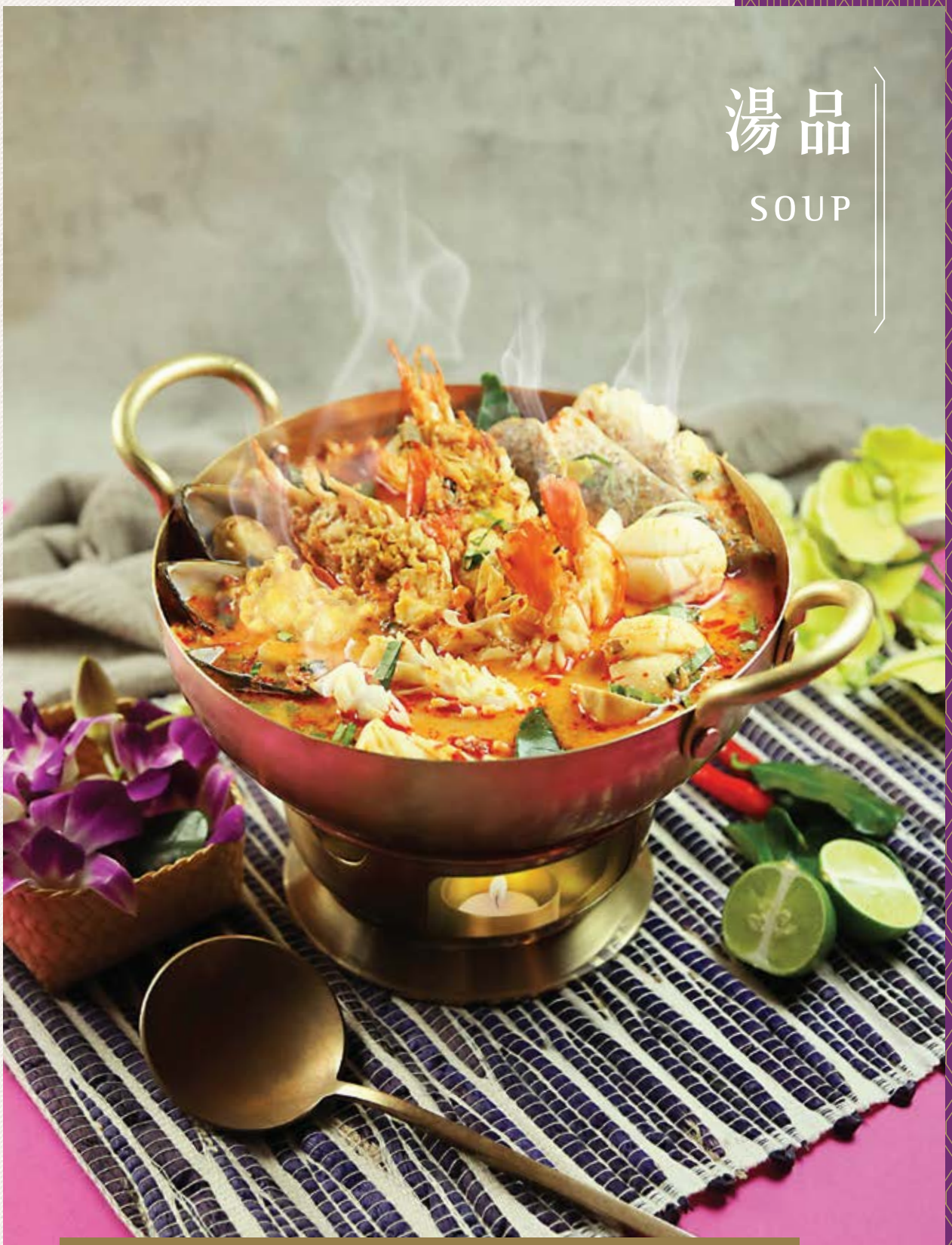
# 湯品
# SOUP

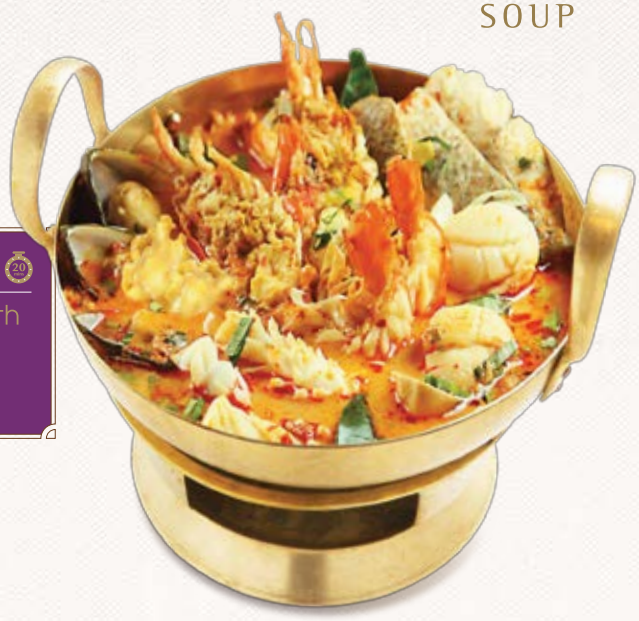


花膠海鮮冬蔭功 湯底酸、辣、鮮味層次分明，由泰國虎蝦蝦頭及蝦殼熬煮；再撞入南薑、青檸葉、香茅、指天椒等香料，配上自家燜製的厚肉新西蘭鱈魚膠及海鮮味道豐富且散發清新香氣。

Seafood Tom Yum with Fish Maw – Savour this extraordinary soup topped with braised fish maw and assorted seafood, accentuated by the flavourful soup based prepared with whole prawns, fresh lime and Thai herbs.

# 湯 品
## SOUP

TOP SIGNATURE



### 花膠海鮮冬蔭功
Seafood Tom Yum with Fish Maw

$228

### 泰式椰子雞湯
Coconut Chicken Soup

可走辣 NON-SPICY available

$108

### 大蝦冬蔭功
Tom Yum Kung with King Prawns

$148

### 肉碎玉子豆腐粉絲湯
Minced Pork with Egg Tofu & Glass Vermicelli Soup

$88

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# 咖喱
# CURRY

**黃咖喱軟殼蟹** 滑嫩不辣的乾咖喱，配上外脆內軟的脆炸軟殼蟹，口感豐富；伴以薄餅或米飯，滋味無窮！

Soft Shell Crab Yellow Curry – Crispy, delicious soft shell crab placed on a beautiful bed of yellow curry. A famous non-spicy dry curry paired perfectly with roti or rice.

# 咖 喱
# CURRY

TOP SIGNATURE

## 黃咖喱軟殼蟹
Soft Shell Crab Yellow Curry
$198

## 黃咖喱大蝦
Tiger Prawns Yellow Curry
$168

泰國總店推介 Top Signature | 其他推介 Other Recommendations | 微辣菜式 Mild Spicy | 含果仁 Contains Nuts | 需20分鐘製作時間 20mins Preparation Time

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# 咖喱
# CURRY

**青咖喱雞** 青咖喱醬由多種綠色的香料及香葉調製而成，如金不換、檸檬葉、香茅、青辣椒、南薑等，以其炆煮鮮嫩滑雞，令人胃口大開。

Chicken Green Curry — The chicken meat are braised in green curry, made with a beautiful blend of Thai herbs, lime, coconut milk and fish sauce. This popular Thai dish is paired perfectly with roti or rice.

**紅咖喱牛肋肉** 紅咖喱加入新鮮椰汁來增香，味道微辣醒胃；與牛肋肉同炆至肉質軟嫩入味，配飯或薄餅同吃滋味十足。

Beef Short Rib Red Curry — Tender beef rib braised in red curry with coconut milk. Enjoy this spicy-sweet curry with rice or roti.

# 咖 喱
## CURRY

青咖喱雞
Chicken Green Curry
$138

紅咖喱牛肋肉
Beef Short Rib Red Curry
$158

馬莎文咖喱牛腱
Beef Shin
Massaman Curry
$118

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# 肉類
# MEAT

泰式鴛鴦豬手(滷水 & 脆炸) 滷水豬手採用泰國南薑、檸檬葉、八角等香料滷至入味，配上惹味香蒜辣汁，突顯肉香醇厚。脆炸豬手則以白滷水香料浸至入味後再脆炸，皮脆肉嫩，伴上酸子醬更醒胃。

Pork Knuckle Duo (Marinated & Deep-fried) — Savour contrasting texture in one dish - the marinated pork knuckle served with garlic chili sauce is braised in a rich broth of star anise, galangal and lemongrass until meltingly tender, while the crispy version is braised in Thai spice broth then deep-fried to perfection, complemented with tamarind sauce on the side.

泰式冬蔭釀燒雞 原隻黃油雞先以檸檬葉、香茅等冬蔭香料醬醃製，再釀入冬蔭炒雜菇，焗至外皮香脆，肉質惹味多汁，內餡盡吸雞肉精華，滋味滿分。

Roasted Tomyum-stuffed Chicken — The yellow chicken is marinated with kaffir lime leaves and lemongrass, then stuffed with a Tomyum-infused mushroom filling. A perfectly succulent bird with crispy skin and distinctive Tom Yum aroma from the inside out.

# 肉類
## MEAT

TOP SIGNATURE

### 泰式鴛鴦豬手(滷水 & 脆炸)
Pork Knuckle Duo
(Marinated & Deep-fried)
$198

*每日限量供應 Daily quota applies

TOP SIGNATURE

### 泰式冬蔭釀燒雞
Roasted Tomyum-stuffed Chicken
$258

*每日限量供應 Daily quota applies

### 泰式海南雞
Thai Hainanese Chicken

(半隻 Half)
配雞油飯及雞湯各1碗
With Chicken Rice & Chicken Soup (1 Bowl Each)
$178

(全隻 Whole)
配雞油飯及雞湯各2碗
With Chicken Rice & Chicken Soup (2 Bowls Each)
$298

### 燒豬頸肉 配 青木瓜沙律
Grilled Pork Neck with Papaya Salad
$128

### 燒雞扒 配 青木瓜沙律
Grilled Chicken Steak with Papaya Salad
$108

TOP 泰國總店推介 Top Signature | 其他推介 Other Recommendations | 微辣菜式 Mild Spicy | 含果仁 Contains Nuts | 需20分鐘製作時間 20mins Preparation Time

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# 海鮮

## SEAFOOD

# 海 鮮
## SEAFOOD

### 明爐黃梨肉碎蒸烏頭
Steamed Grey Mullet with Plum & Minced Pork Soup in Stove Tray

$268

### 泰式椰子蜆煲
Clams with Fresh Young Coconut Stew

可走辣 NON-SPICY available

$198

### 酸辣青檸汁蒸烏頭
Steamed Grey Mullet with Spicy Lime Sauce

$248

### 鹹蛋咖喱炒大蝦
Stir-fried Tiger Prawns with Salted Egg & Curry

$188

### 香茅金蒜脆鱸魚
Crispy Sea Bass with Fried Lemongrass & Garlic

$248

### 蒜香胡椒炒大蝦
Stir-fried Tiger Prawns with Garlic & Peppercorns

$188

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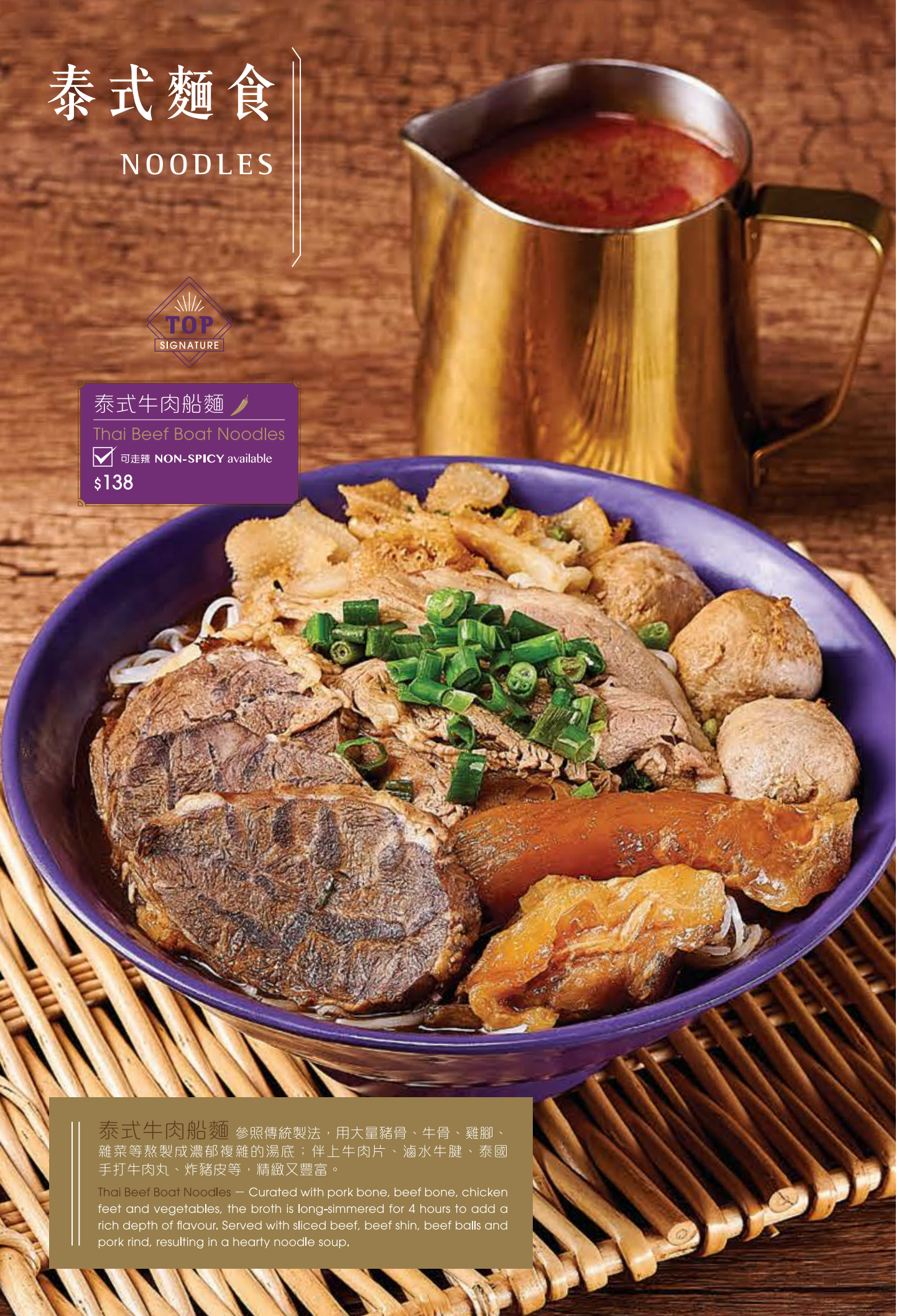
# 泰式麵食
# NOODLES



TOP SIGNATURE

## 泰式牛肉船麵

Thai Beef Boat Noodles

☑ 可走辣 NON-SPICY available

$138

泰式牛肉船麵 參照傳統製法，用大量豬骨、牛骨、雞腳、雜菜等熬製成濃郁複雜的湯底；伴上牛肉片、滷水牛腱、泰國手打牛肉丸、炸豬皮等，精緻又豐富。

Thai Beef Boat Noodles – Curated with pork bone, beef bone, chicken feet and vegetables, the broth is long-simmered for 4 hours to add a rich depth of flavour. Served with sliced beef, beef shin, beef balls and pork rind, resulting in a hearty noodle soup.

## 花膠雞絲班蘭金麵

Pandan Noodles Khao Soi with Fish Maw & Shredded Chicken

$168

花膠雞絲班蘭金麵　源自泰國北部清邁，以黃咖喱醬及鮮椰漿調製湯底，味道香濃，搭配泰國直送煙韌班蘭蛋麵，盡吸咖喱汁精華，加上新西蘭鱈魚膠、香脆的金麵及嫩滑雞絲，令味道更富層次。

Pandan Noodles Khao Soi with Fish Maw & Shredded Chicken – The distinctive soup base of khao soi is prepared with coconut milk and yellow curry paste creating a creamy broth. Cod fish maws originated in New Zealand and shredded chicken are tossed into a bowl with chewy pandan egg noodles, ladled with curry broth, and plonked with crispy egg noodles. This dish delivers an authentic taste of Chiang Mai in Northern Thailand!

# 泰式麵食
## NOODLES

TOP SIGNATURE

泰式炒金邊粉
Phad Thai with Prawns
$128

泰式炒金邊粉 金黃色的蛋網下，包裹著鳳尾蝦、蛋、豆腐乾及泰國金邊粉。甘甜、酸香、鹹鮮徐徐滲出，滋味絕妙。

Phad Thai with Prawns – Unwrap this wonderful combination of chewy noodles, shrimps, scrambled eggs and dried tofu, all hidden under a delicate egg net.

# 泰 式 麵 食
## NOODLES

TOP SIGNATURE

**泰式炒金邊粉**
Phad Thai with Prawns
$128

**泰式豬肉炒河粉**
Fried Rice Noodles with Pork
$98

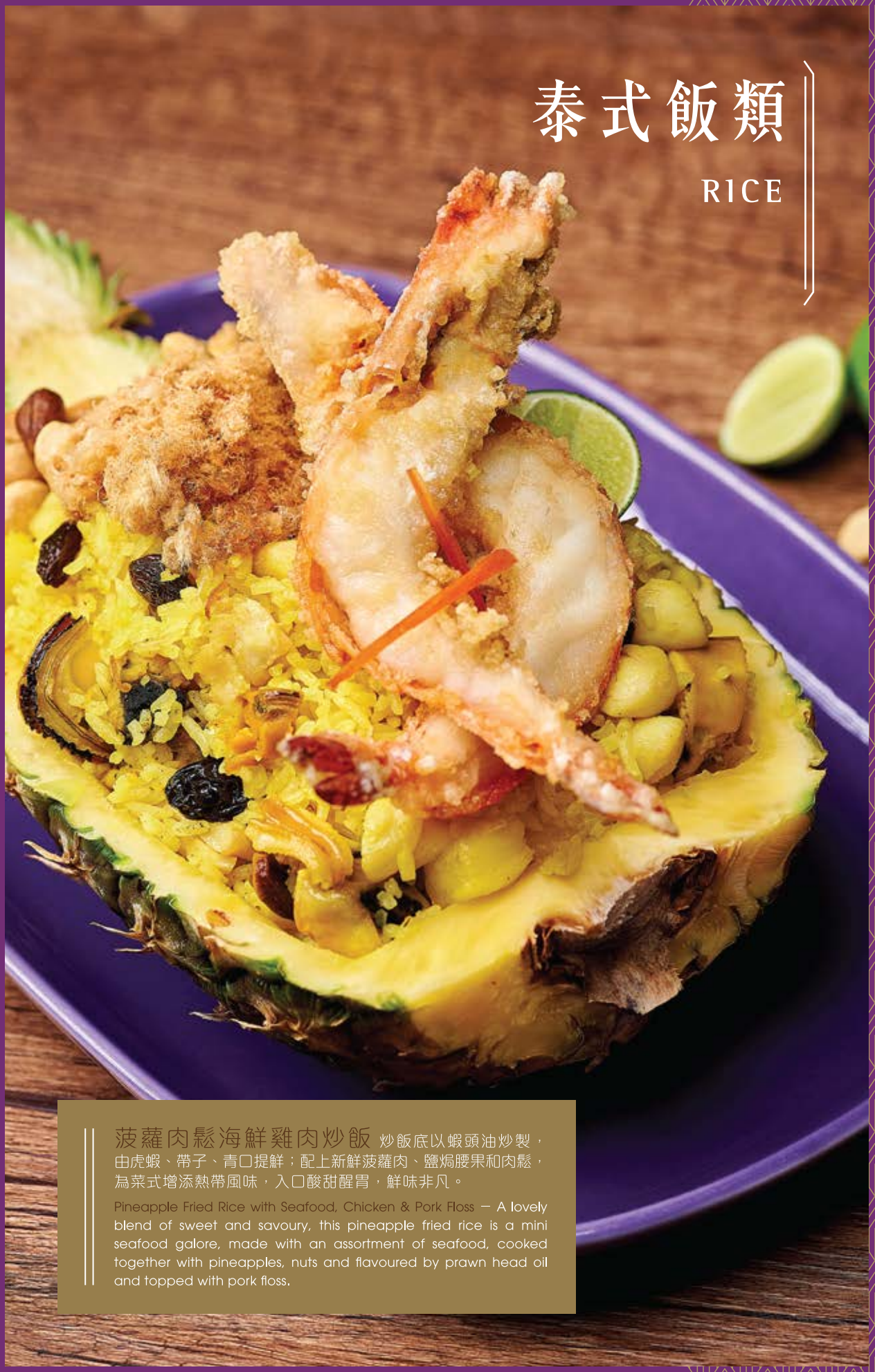
**濕炒豬肉河粉**
Braised Rice Noodles with Pork
$98

**泰式蝦醬炒河粉**
Fried Rice Noodles with Thai Shrimp Paste
$108

TOP 泰國總店推介 Top Signature | 其他推介 Other Recommendations | 微辣菜式 Mild Spicy | 含果仁 Contains Nuts | 20 需20分鐘製作時間 20mins Preparation Time

另加一服務費 10% service charge applies | 圖片只供參考 Photos are for reference only
如有特殊飲食需要或食物敏感，請於下單時告知侍應生。 For those who have food allergies, please inform your server.

# 泰式飯類
## RICE



菠蘿肉鬆海鮮雞肉炒飯 炒飯底以蝦頭油炒製，由虎蝦、帶子、青口提鮮；配上新鮮菠蘿肉、鹽焗腰果和肉鬆，為菜式增添熱帶風味，入口酸甜醒胃，鮮味非凡。

Pineapple Fried Rice with Seafood, Chicken & Pork Floss – A lovely blend of sweet and savoury, this pineapple fried rice is a mini seafood galore, made with an assortment of seafood, cooked together with pineapples, nuts and flavoured by prawn head oil and topped with pork floss.

# 泰 式 飯 類
## RICE

TOP SIGNATURE

### 菠蘿肉鬆海鮮雞肉炒飯
Pineapple Fried Rice with Seafood, Chicken & Pork Floss

$128

### Nara 特色炒飯
Nara Fried Rice

可走辣 NON-SPICY available

$108

### 蟹肉炒飯
Fried Rice with Crab Meat

$98

### 泰式肉碎煎蛋飯
Minced Pork & Fried Egg with Jasmine Rice

可走辣 NON-SPICY available

$98

TOP 泰國總店推介 Top Signature | 其他推介 Other Recommendations | 微辣菜式 Mild Spicy | 含果仁 Contains Nuts | 20 需20分鐘製作時間 20mins Preparation Time

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# 素食之選
## VEGETARIAN

泰式脆春卷
Vegetarian Spring Rolls
$78

黃咖喱雜菜
Mixed Vegetables
Yellow Curry
$98

青木瓜沙律
Papaya Salad
☑ 可走辣 NON-SPICY available
$98

泰式雜菜炒金邊粉
Phad Thai with
Mixed Vegetables
$108

雜菜椰子湯
Mixed Vegetables
Coconut Soup
☑ 可走辣 NON-SPICY available
$88

泰國總店推介 Top Signature | 其他推介 Other Recommendations | 微辣菜式 Mild Spicy | 含果仁 Contains Nuts | 需20分鐘製作時間 20mins Preparation Time

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# 素食之選
VEGETARIAN

## MEAT ZERO 植物肉

MEAT ZERO 團隊研發出「PLANT-TEC」創新技術，使其植物肉產品的口感、味道、外觀和真肉幾可亂真。主要採用來自非基因改造大豆蛋白製成，含優質蛋白、不含膽固醇及無添加防腐劑。每100克更含10.4克植物蛋白質。

CPF discovered "PLANT-TEC" innovation that creates the perfect texture, taste, smell and feel of real meat for MEAT ZERO. It is made of non-genetically modified soy protein, with source of protein, no cholesterol, no antibiotics and provided 10.4 grams of protein per serving.

### 夠Pork肉碎米粉生菜包

"Meat Zero" Minced Pork Salad with Rice Vermicelli & Lettuce

$98

### 膳良肉丸玉子豆腐粉絲湯

"Meat Zero" Minced Pork Balls with Egg Tofu & Glass Vermicelli Soup

$88

### 味來肉碎炒茄子

Stir-fried "Meat Zero" Minced Pork with Eggplant

可走辣 NON-SPICY available

$88

### 穩打穩扎肉米紙卷

"Meat Zero" Thai Salami Rice Paper Rolls

$78

### 拋豬引肉碎煎蛋飯

"Meat Zero" Minced Pork & Fried Egg with Rice

可走辣 NON-SPICY available

$98

TOP 泰國總店推介 Top Signature | 其他推介 Other Recommendations | 微辣菜式 Mild Spicy | 含果仁 Contains Nuts | 需20分鐘製作時間 20mins Preparation Time

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# 蔬 菜
## VEGETABLES

### 泰式炒通菜
Stir-fried Morning Glory

☑ 可走辣 NON-SPICY available

$68

### 香蒜炒椰菜苗
Stir-fried Baby Cabbage with Garlic

$78

### 泰式鹹魚芥蘭
Stir-fried Kale with Salted Fish

$78

### 香蒜炒菠菜
Stir-fried Spinach with Garlic

$78

### 香蒜炒西蘭花
Stir-fried Broccoli with Garlic

$68

### 香蒜炒雜菜
Stir-fried Seasonal Mixed Vegetables with Garlic

$68

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# 其 他
## SIDES

印度薄餅
Roti Prata
$35

雞油飯
Chicken Rice
$20

白飯
Jasmine Rice
$18

泰國總店推介 Top Signature | 其他推介 Other Recommendations | 微辣菜式 Mild Spicy | 含果仁 Contains Nuts | 需20分鐘製作時間 20mins Preparation Time

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# 甜品
# DESSERT

## 香蕉薄餅 配 榛子醬及煉奶 泰國夜市必食小吃-即叫即製的薄餅外層鬆脆，與入口即溶的香蕉片形成對比，再淋上特製香蕉煉奶及榛子醬，讓甜蜜加倍。

Banana Roti with Nutella & Condensed Milk – An iconic dessert in Thailand night market. The roti is filled with banana and then griddled until crispy. It is drizzled with a generous amount of condensed milk with banana flavour and Nutella to make for a nice sweet ending.

# 甜品
# DESSERT

TOP SIGNATURE

## 香蕉薄餅 配 榛子醬及煉奶
Banana Roti with Nutella & Condensed Milk
$78

## 泰式脆油條 配 班蘭伽椰
Deep-fried Sourdough with Pandan Kaya
$58

## 椰香奶皇流心湯丸
Thai Egg Custard Dumplings with Coconut Milk
$68

## 芒果糯米飯 伴 椰奶
Mango Sticky Rice with Coconut Milk
$88

## 泰式糕點拼盤
Thai Dessert Platter
$88

## 榴槤雪糕 伴 榴槤糯米飯
Durian Ice Cream with Durian Sticky Rice
$88

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## 餐前小食 Snack Charge

每4位1碟，每碟 $15
Each dish $15 for every 4 persons

## 切餅費 Cake Charge

每個 $150 per cake

## 開瓶費 Corkage Fee

每瓶 $150 per bottle

nara
thai cuisine
bangkok est.2004

www.narahk.com nara.hongkong narathai.hk