



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12年獲選為「Thai Tatler 泰國最佳食府」及於2020年被列入「曼谷米芝蓮餐館美食推介」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。

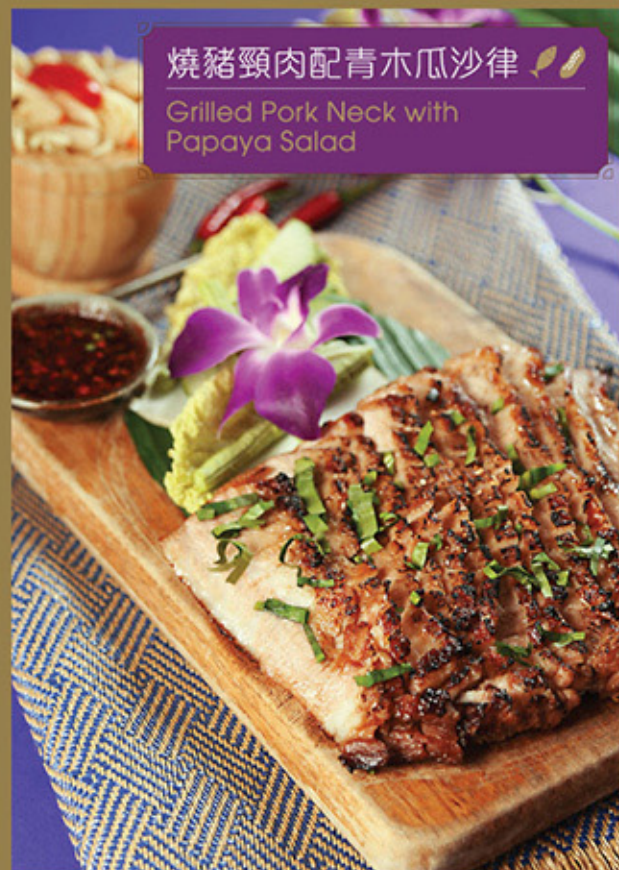
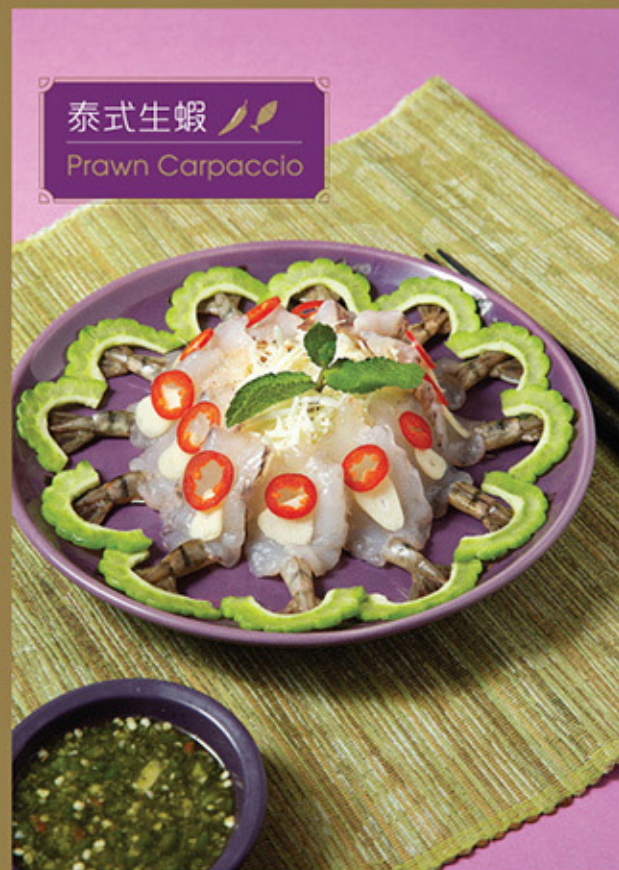
Nara is renowned for its method in creating authentic Thai cuisine. Inspired by age-old recipes, every dish is created to appreciate Nara's culturally influenced cooking: using market-fresh ingredients, an exquisite use of luscious aromas, vibrant colours and exotic flavours, and the embodiment of Nara's founding spirit. Award 12 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



菠蘿肉鬆海鮮炒飯

Pineapple Fried Rice with Seafood & Pork Floss



黃咖喱軟殼蟹

Soft Shell Crab Yellow Curry



椰香奶皇流心湯丸

Thai Egg Custard Dumplings with Coconut Milk



鮮椰子沙冰

Fresh Coconut Smoothie



青咖喱雞

Chicken Green Curry



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



鮮椰子沙冰

Fresh Coconut Smoothie
100% 鮮果製造 Made with fresh fruit



鮮芒果沙冰

Fresh Mango Smoothie
100% 鮮果製造 Made with fresh fruit



鮮菠蘿薑汁沙冰

Fresh Pineapple & Ginger Smoothie
100% 鮮果製造 Made with fresh fruit



烤杏仁泰式奶茶

Roasted Almond Thai Milk Tea



海鹽焦糖泰式奶茶

Salted Caramel Thai Milk Tea



班蘭龍眼蜜

Pandan Longan Honey Tea (hot/cold)



蘆薈香茅茶

Aloe Vera Drink



青檸梳打

Fresh Lime Soda



蝶豆花茶

Iced Butterfly Pea Tea



椰青

Young Coconut



泰式檸茶

Thai Iced Citrus Tea



泰式奶茶

Thai Milk Tea (hot/cold)



泰式咖啡

Thai Coffee (hot/cold)



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.

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.



泰式東北小食拼盤 由香脆的東北豬肉丸、坊間鮮見的清邁香腸和泰式香腸，以至清爽的肉碎沙律，一次過品嚐正宗泰北微辣滋味。

Signature Northeastern Appetizer Platter — From the crispy Northeastern Pork Balls, the flavourful handmade Chiang Mai and Thai Pork Sausage, to the refreshing Lard Moo salad, this platter brings to you the perfect blend of authenticity and dynamic flavours all at once.

前菜

APPETIZER



泰式生蝦
Prawn Carpaccio



香脆蝦餅
Shrimp Cakes
(3件pcs) (6件pcs)



泰式魚餅
Thai Fish Cakes
(3件pcs) (6件pcs)



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



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



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

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前菜
APPETIZER



泰式東北小食拼盤
Signature Northeastern
Appetizer Platter



泰式小食拼盤
Nara Signature
Appetizer Platter
(根據季節更改 Seasonal Special)



黃薑豬肉沙嗲
BBQ Pork Satay



香脆芝麻豬頸肉
Deep-fried Pork Neck



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

前菜
APPETIZER



班蘭香葉包雞
Homemade Chicken Pandan



香脆魚露雞翼
Crispy Chicken Wings



黃薑雞肉沙嗲
BBQ Chicken Satay



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

沙律

SALAD



沙律

SALAD

鹹蛋青木瓜沙律 🌿🌿

Papaya Salad with Salted Egg

✓ 可走辣 NON-SPICY available



🍷 大蝦柚子沙律 🌿🌿

Pomelo Salad with Prawns



青芒扎肉沙律 🌿

Green Mango Salad with Crispy Pork Salami



海鮮肉碎粉絲沙律 🌿🌿

Seafood & Minced Pork with Glass Vermicelli Salad

✓ 可走辣 NON-SPICY available



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



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；再摻入南薑、青檸葉、香茅、指天椒等香料，配上自家燻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



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



 **泰式椰子雞湯** 
Coconut Chicken Soup
 可走辣 **NON-SPICY** available



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



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

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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



黃咖喱軟殼蟹

Soft Shell Crab
Yellow Curry



黃咖喱大蝦

Tiger Prawns Yellow Curry



紅咖喱大蝦

Tiger Prawns
Red Curry



黃咖喱魚柳

Fish Fillet Yellow Curry



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

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青咖喱雞 青咖喱醬由多種綠色的香料及香菜調製而成，如金不換、檸檬葉、香茅、青辣椒、南薑等，以其炊煮鮮嫩滑雞，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；與牛肋肉同炊至肉質軟嫩入味，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



咖喱 CURRY



青咖喱雞 
Chicken Green Curry



紅咖喱牛肋肉 
Beef Short Rib Red Curry



 馬莎文咖喱牛腩 
Beef Shin
Massaman Curry



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

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肉類

MEAT



燒豬頸肉配青木瓜沙律 特選本地豬場直送的優質黑毛豬，品質新鮮安全，肉嫩味濃，油脂豐富。豬頸肉即叫即燒至外焦內嫩，配秘製辣汁及傳統青木瓜沙律同吃，互補味道更鮮美。

Grilled Pork Neck with Papaya Salad — Carefully sourced from local farm, the high-quality Berkshire pig is gifted for best meat quality, well-balanced pork taste and texture. It is perfectly grilled-to-order to make for a lightly crispy-skinned, tender and juicy meat. Best to enjoy with secret spicy sauce and fresh homemade spicy papaya salad to complement flavour.

肉類

MEAT



燒豬頸肉配青木瓜沙律 🌿

Grilled Pork Neck with
Papaya Salad

燒雞扒配青木瓜沙律 🌿

Grilled Chicken with
Papaya Salad



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



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



⊗ 酸辣青檸汁蒸烏頭 🌿 🍴
Steamed Grey Mullet
with Spicy Lime Sauce

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



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



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



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



粉絲炒肉蟹
Stir-fried Mud Crab
with Glass Vermicelli



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



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



泰式椰子蜆煲
Clams with Fresh Young
Coconut Stew
✓ 可選擇 NON-SPICY available



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

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經典船麵

BOAT
NOODLES



泰式牛肉船麵

Thai Beef Boat Noodles

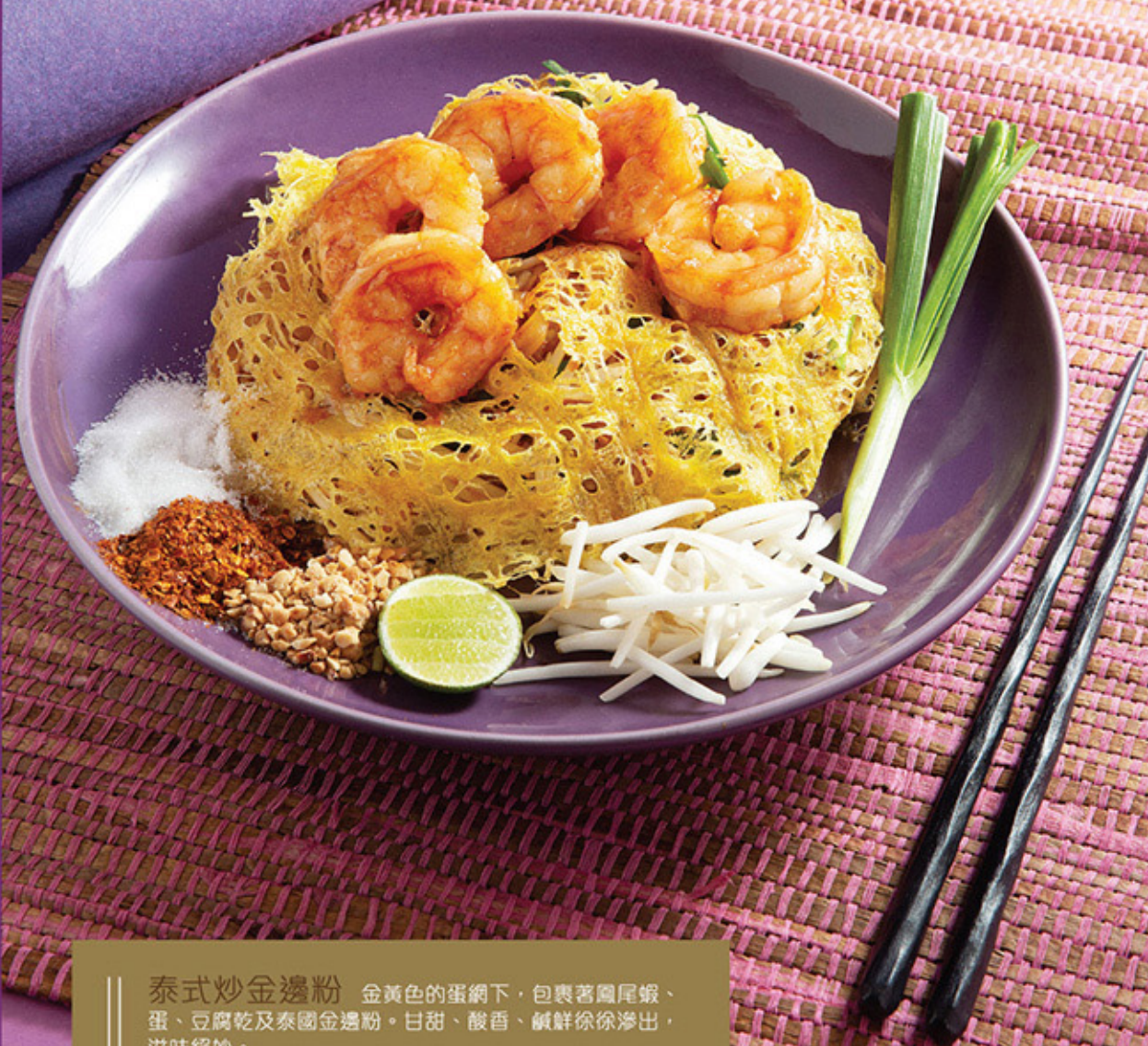
可走辣 NON-SPICY available

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、焗水牛腩、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.

泰式麵食

NOODLES



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, shrimp, scrambled eggs and dried tofu, all hidden under a delicate egg net.

泰式麵食

NOODLES



泰式炒金邊粉 🌿
Phad Thai with Prawns



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



🍴 **泰式蝦醬炒河粉** 🌿
Fried Rice Noodles with Thai Shrimp Paste



濕炒豬肉河粉
Braised Rice Noodles with Pork



蟹肉炒麵 🌿
Fried Egg Noodles with Crab Meat



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts

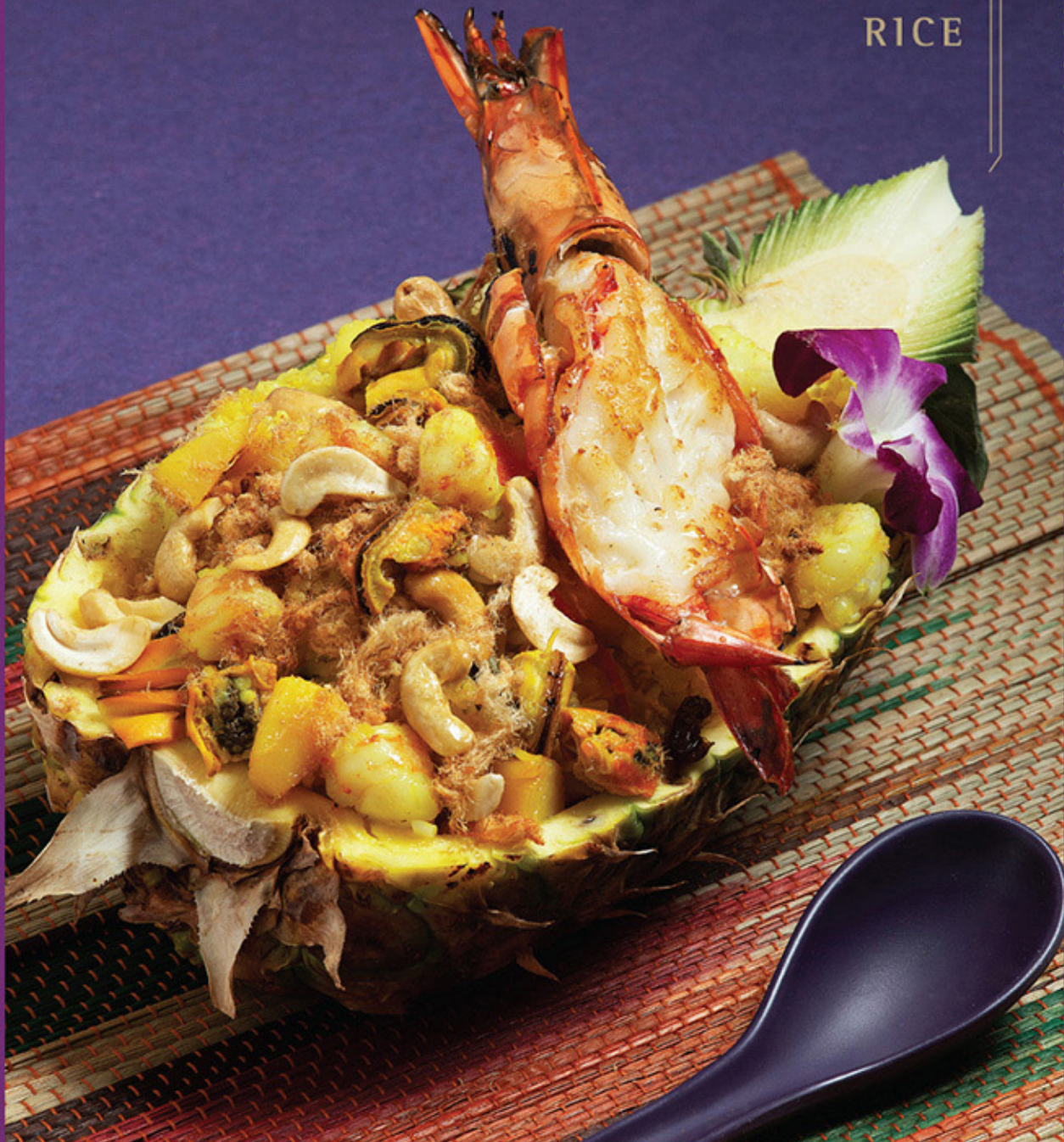


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20mins Preparation Time

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泰式飯類

RICE



菠蘿肉鬆海鮮炒飯 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 and 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.

泰式飯食

RICE



菠蘿肉鬆海鮮炒飯

Pineapple Fried Rice with Seafood & Pork Floss



Nara 特色炒飯

Nara Fried Rice

✓ 可選辣 NON-SPICY available



泰式香草脆魚炒蝶豆花飯

Fried Butterfly Pea Rice with Crispy Fish & Thai Herbs

✓ 可選辣 NON-SPICY available



蟹肉炒飯

Fried Rice with Crab Meat



泰式肉碎煎蛋飯

Minced Pork & Fried Egg with Jasmine Rice

✓ 可選辣 NON-SPICY available



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



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

OMNIPORK 新豬肉

Omnipork新豬肉是全亞洲首個味道、質感、香氣均與真免治豬肉無異的植物豬肉。主要成分為豌豆、非基因改造大豆、冬菇和米，以100%植物性材料製成，每100克更含有高達12.2克植物蛋白質。

Formulated by a proprietary blend of plant-based proteins from pea, non-GMO soy, shiitake mushroom, and rice, delivering 12.2 grams of protein per serving. It is completely plant-based, has less cholesterol, calories and fats than real pork.



泰式脆春卷
Vegetarian Spring Rolls



夠Pork肉碎米粉生菜包
Minced "OmniPork" Salad with Rice Vermicelli & Lettuce



青木瓜沙律
Papaya Salad
✓ 可走辣 NON-SPICY available



膳良肉丸玉子豆腐粉絲湯
"OmniPork" Balls with Egg Tofu & Glass Vermicelli Soup



雜菜椰子湯
Mixed Vegetables Coconut Soup
✓ 可走辣 NON-SPICY available



味來肉碎炒茄子
Stir-fried "OmniPork" with Eggplant
✓ 可走辣 NON-SPICY available

素食之選

VEGETARIAN



辛豬肉碎炒豆卜
Stir-fried "OmniPork" & Tofu Puff
✓ 可走辣 NON-SPICY available



紅咖喱南瓜豆卜
Pumpkin & Tofu Puff Red Curry



黃咖喱雜菜
Mixed Vegetables Yellow Curry



泰式酸甜炒素雞
Sweet & Sour Vegetarian Chicken



拋豬引肉碎煎蛋飯
Minced "OmniPork" & Fried Egg with Jasmine Rice
✓ 可走辣 NON-SPICY available



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

蔬菜

VEGETABLES



泰式炒通菜 
Stir-fried Morning Glory
 可走辣 NON-SPICY available



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



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



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



香蒜炒西蘭花 
Stir-fried Broccoli with Garlic



香蒜炒蕃薯苗 
Stir-fried Sweet Potato
Sprouts with Garlic



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

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其他

SIDES



印度薄餅
Roti Prata



蝶豆花飯
Butterfly Pea Rice



白飯
Jasmine Rice



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



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20mins Preparation Time

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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.

甜品 DESSERT

椰香奶黃流心湯丸由泰國宮廷傳入民間的意頭甜品。奶黃湯丸質感軟糯；伴上三色丸子、香芋粒、黃豆脆脆、鮮椰肉及香甜椰奶，味道和口感皆豐富！

Thai Egg Custard Dumplings with Coconut Milk – Traditionally served to the Royal family only, this auspicious coconut milk dessert features molten custard dumplings, chewy taro balls, taro cubes and crispy yellow beans.



甜品 DESSERT



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



芒果糯米飯伴椰奶
Mango Sticky Rice
with Coconut Milk



泰式糕點拼盤
Thai Dessert Platter



榴槿雪糕伴榴槿糯米飯
Durian Ice Cream
with Durian Sticky Rice



泰式奶茶/椰子雪糕
伴8式配料
Thai Tea / Coconut
Ice Cream with Assorted
Thai Sweet Condiments



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

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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 / Bottle

Chardonnay,
Laurent Dufouleur,
Vin de France, 2016

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

Glass / Bottle

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 / Bottle

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 / Bottle

啤
THAI & ASIAN BEER
酒



Singha (Draft)

1 Pint / Half Pint



Chalawan
Pale Ale (Craft)



Asahi (Bottle)



Peroni

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

香茅茶 Lemongrass Tea

茉莉花茶 Jasmine Tea

班蘭葉茶 Pandanus Tea

薄荷茶 Peppermint Tea

果汁及汽水
JUICE & SOFT DRINK

橙汁 Orange Juice

蘋果汁 Apple Juice

菠蘿汁 Pineapple Juice

芒果汁 Mango Juice

可樂 Coke

健怡可樂 Coke Light

雪碧 Sprite

梳打水 Soda

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

