



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.

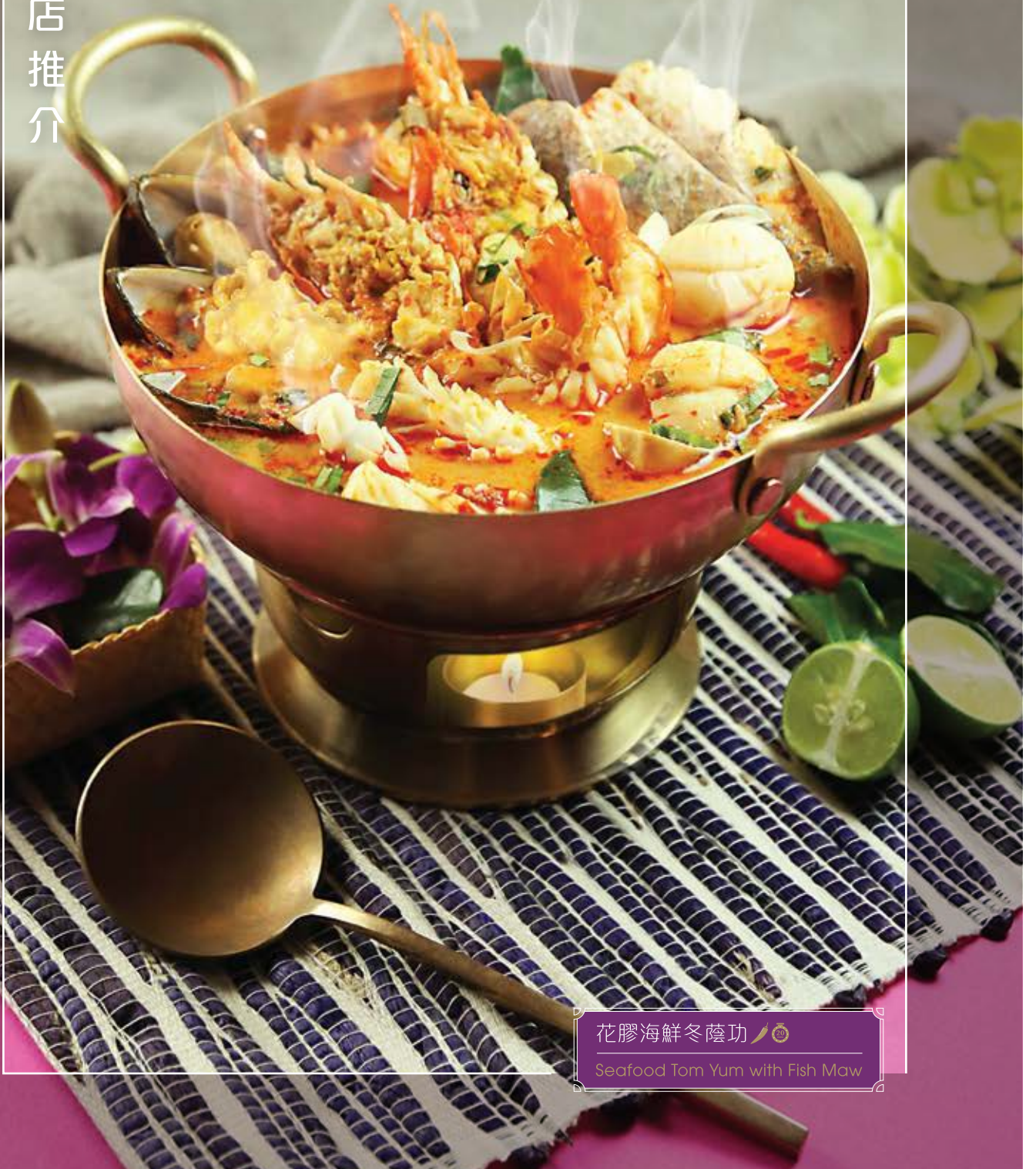


如有任何意見或查詢，
請透過 info@narahk.com 與我們聯絡
For any comments or inquiry,
please contact us at info@narahk.com



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



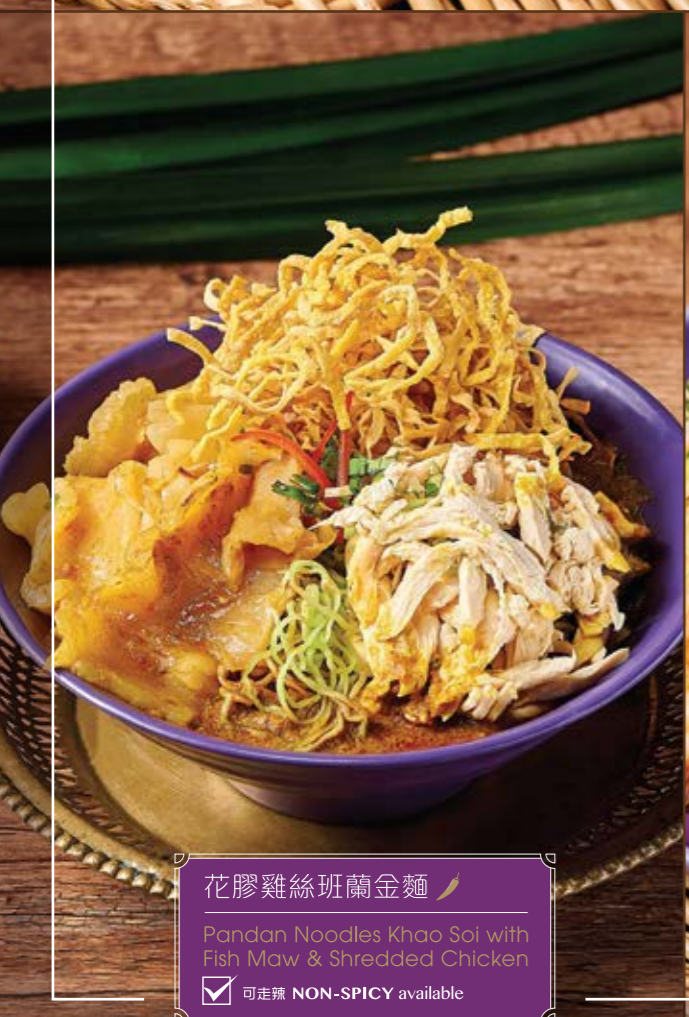
香蕉薄餅 配 榛子醬及煉奶
Banana Roti with Nutella &
Condensed Milk



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



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

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.

Chardonnay,
Laurent Dufouleur,
Vin de France, 2016

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

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.

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.

啤
酒

THAI & ASIAN BEER



Singha (Draft)



Chalawan
Pale Ale (Craft)



Asahi (Bottle)



Peroni (Bottle)

泰式香草茶及花茶

THAI HERBAL TEA &
AROMATIC TEA

香茅茶 Lemongrass Tea

班蘭葉茶 Pandanus Tea

茉莉花茶 Jasmine Tea

薄荷茶 Peppermint Tea

果汁及汽水

JUICE & SOFT DRINK

橙汁 Orange Juice

菠蘿汁 Pineapple Juice

可樂 Coke

雪碧 Sprite

無糖可樂 Coke Zero

芒果汁 Mango Juice

梳打水 Soda

天然礦泉水

Acqua Panna (500ml)

有氣天然礦泉水

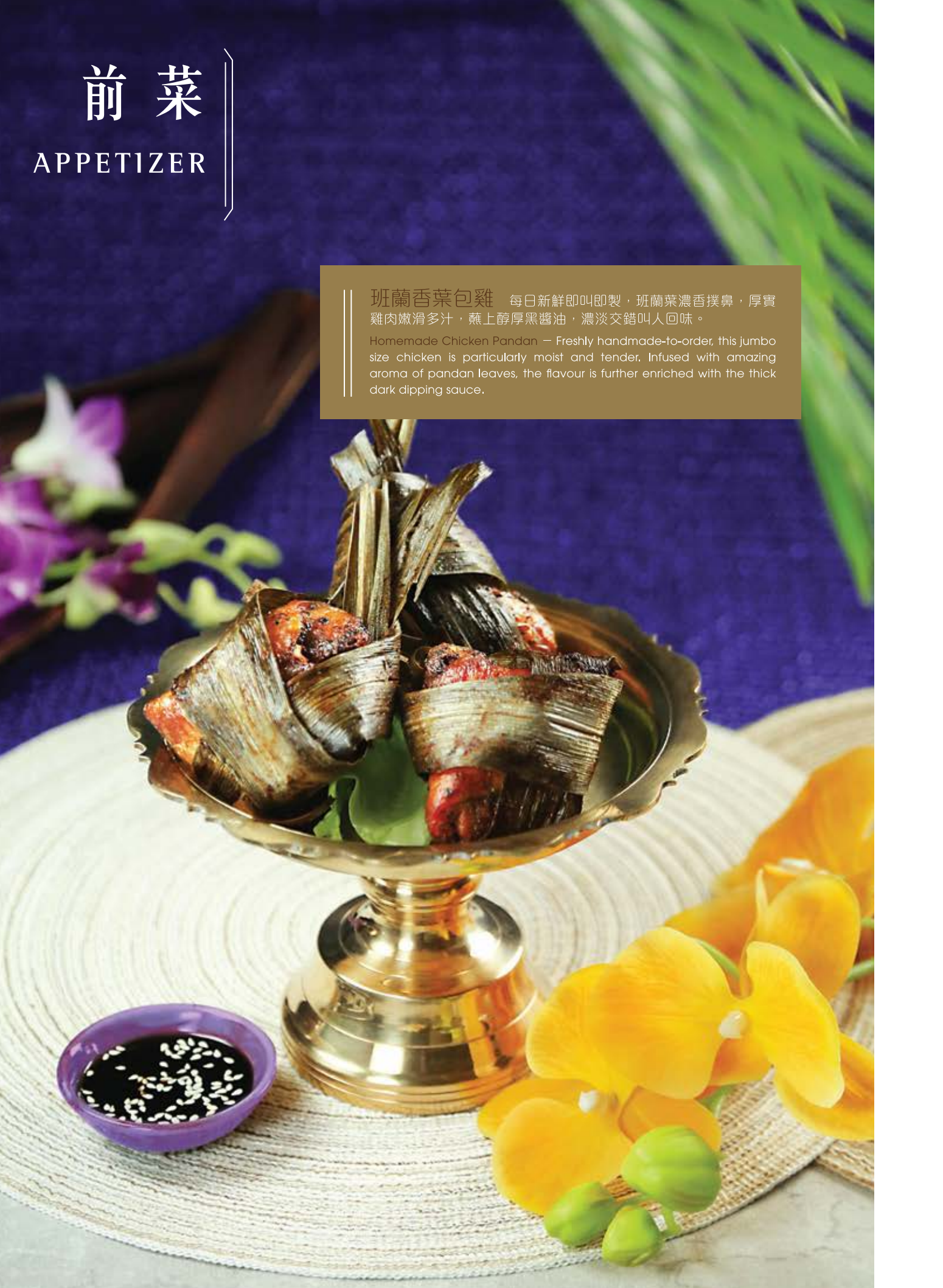
San Pellegrino (500ml)

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



 香脆蝦餅
Shrimp Cakes



 泰式魚餅
Thai Fish Cakes



 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



含果仁

Contains Nuts



需20分鐘製作時間

20mins Preparation Time

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



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

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



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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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.

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

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



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

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。

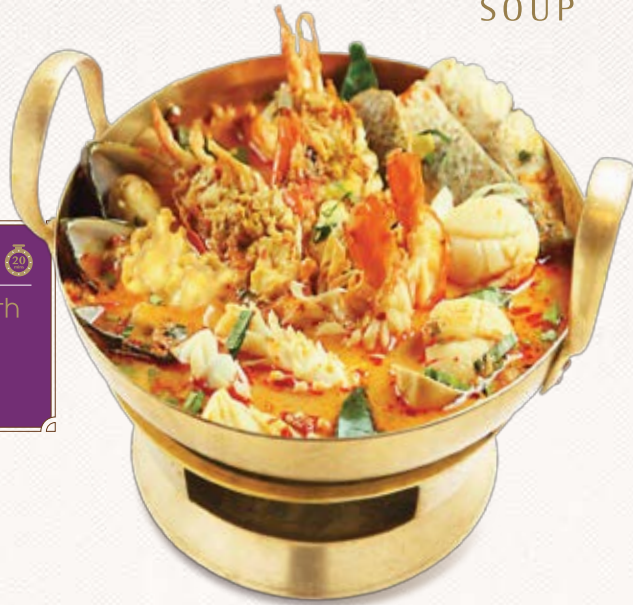
Seafood Tom Yum with Fish Maw — Savour this extraordinary soup topped with braised fish maw and assorted seafood, accentuated by the flavourful soup based prepared with whole prawns, fresh lime and Thai herbs.

湯品

SOUP



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



大蝦冬蔭功  
Tom Yum Kung
with King Prawns



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



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



 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



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

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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



泰式鴛鴦豬手 (滷水 & 脆炸)

Pork Knuckle Duo
(Marinated & Deep-fried)

*每日限量供應 Daily quota applies



泰式冬蔭釀燒雞

Roasted Tomyum-stuffed Chicken

*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)

(全隻 Whole)

配雞油飯及雞湯各2碗

With Chicken Rice &
Chicken Soup (2 Bowls Each)



燒雞扒 配 青木瓜沙律

Grilled Chicken Steak with
Papaya Salad

燒豬頸肉 配 青木瓜沙律

Grilled Pork Neck
with Papaya Salad



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



泰式椰子蜆煲 

Clams with Fresh Young Coconut Stew

 可走辣 **NON-SPICY** available



酸辣青檸汁蒸烏頭  

Steamed Grey Mullet with Spicy Lime Sauce



鹹蛋咖喱炒大蝦 

Stir-fried Tiger Prawns with Salted Egg & Curry



香茅金蒜脆鱸魚

Crispy Sea Bass with Fried Lemongrass & Garlic



蒜香胡椒炒大蝦

Stir-fried Tiger Prawns with Garlic & Peppercorns



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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泰式麵食

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、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



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



泰式炒金邊粉 

Phad Thai with Prawns



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



泰式炒金邊粉 

Phad Thai with Prawns

 泰式豬肉炒河粉

Fried Rice Noodles
with Pork



濕炒豬肉河粉

Braised Rice Noodles
with Pork



 泰式蝦醬炒河粉

Fried Rice Noodles
with Thai Shrimp Paste



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

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



菠蘿肉鬆海鮮雞肉炒飯  

Pineapple Fried Rice with
Seafood, Chicken & Pork Floss



 Nara 特色炒飯  

Nara Fried Rice

可走辣 **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



含果仁
Contains Nuts



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



黃咖喱雜菜
Mixed Vegetables
Yellow Curry



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



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



雜菜椰子湯 
Mixed Vegetables
Coconut Soup
 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



穩打穩扎肉米紙卷

"Meat Zero" Thai Salami Rice Paper Rolls



膳良肉丸玉子豆腐粉絲湯

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



味來肉碎炒茄子 🍴

Stir-fried "Meat Zero" Minced Pork with Eggplant

✅ 可走辣 NON-SPICY available



拋豬引|肉碎煎蛋飯 🍴

"Meat Zero" Minced Pork & Fried Egg with Rice

✅ 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



含果仁
Contains Nuts



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.

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



香蒜炒菠菜

Stir-fried Spinach
with Garlic



香蒜炒西蘭花

Stir-fried Broccoli with Garlic



香蒜炒雜菜

Stir-fried Seasonal Mixed
Vegetables with Garlic



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

其他

SIDES



印度薄餅
Roti Prata



雞油飯
Chicken 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



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

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



香蕉薄餅 配 榛子醬及煉奶

Banana Roti with Nutella & Condensed Milk



泰式脆油條 配 班蘭伽椰

Deep-fried Sourdough
with Pandan Kaya



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



榴槤雪糕 伴 榴槤糯米飯

Durian Ice Cream
with Durian Sticky Rice



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

