

About

APINARA

A journey of Thai taste awaits

At Apinara, we believe that the appeal of Thai cuisine transcends the realm of mere flavour, and instead takes us on a wondrous journey of senses. Embarking on this journey, you will be enveloped in a tapestry of authentic flavours, gracious hospitality, and thoughtfully curated décor. All menus are crafted with age-old recipes and the freshest ingredients, and each dish speaks to the rich culinary heritage of Thailand.

Come together with your loved ones at Apinara, where every moment is a cherished memory and every taste is an adventure.



Thai SELECT Signature 2020-2024
awarded by Ministry of Commerce Thailand



Thailand Tatler Best Restaurants
awarded 15 years consecutively to Nara Thai Cuisine,
sister brand of Apinara



Snack Charge 餐前小食 \$18 per dish 每碟
(1 dish for 1-4 persons, 2 dishes for 5-8 persons, and so on)
(1至4人一碟，5至8人兩碟；如此類推)

Cake Charge 切餅費 \$150 per cake 每個

Corkage Fee 開瓶費 \$150 per bottle 每瓶

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



TOP SIGNATURE

泰國總店推介



Seafood Tom Yum Kung 
海鮮冬蔭功



Signature Northeastern Appetizer Platter 🍴

泰式東北小食拼盤



Homemade Chicken Pandan 🍴

手工班蘭香葉包雞



Thai Braised Whole Pork Knuckle 20

泰式原隻滷水豬手



Thai Beef Boat Noodles 🍜
泰式牛肉船麵



Thai Hainanese Chicken Duo
(Traditional & Deep-fried)
泰式鴛鴦海南雞 (傳統及脆炸)



Thai Scrambled Egg Yellow Curry
Soft Shell Crab

泰式滑蛋黃咖喱軟殼蟹



Grilled Turmeric Barramundi with Pomelo Salad 20

燒黃薑金目鱸



Phad Thai with Jumbo Crab Meat 18

泰式珍寶蟹肉炒金邊粉 ☒ NON-SPICY available 可走辣



Pineapple Fried Rice ^N
with Seafood, Tiger Prawn & Pork Floss
菠蘿海鮮肉鬆炒飯 配大蝦



Thai King Prawn Carpaccio 
泰式珍寶生蝦刺身



Apinara Cocktail

(Mekhong Whisky, Pineapple Juice, Apple Juice,
Lime Juice, Cinnamon)



Mango-Coco Panna Cotta

(Coconut Panna Cotta, Mango Pomelo Popping Boba & Coconut Ice Cream)

甘露椰皇奶凍

(椰皇奶凍, 芒果柚子爆珠 及 椰子雪糕)

COCKTAIL 雞尾酒





-C4-
O.O.T.D.
(Gin, Tonic, Osmanthus Oolong Cordial,
Lime Juice)
\$108

-C5-
Ayuthaya Sunrise
(Vodka, Triple Sec, Pineapple Juice, Lime Juice,
Butterfly Pea Tea, Lemongrass)
\$108

-C6-
Exotic Punch
(Mekhong, Pineapple Juice, Lime Juice,
Passion Fruit Purée, Mint)
\$108



-C1-

Apinara Cocktail

(Mekhong Whisky, Pineapple Juice, Apple Juice,
Lime Juice, Cinnamon)

\$118

-C2-

Chbā Spritz

(Hibiscus-infused Vodka, Aperol,
Prosecco, Lime Juice)

\$118

-C3-

Zen Garden

(Bourbon Whisky, Lychee & Chrysanthemum Cordial,
Lychee Bitters, Lime Juice)

\$118



Top Signature
泰國總店推介



Other Recommendation
其他推介

THAI SMOOTHIE



Top Signature
泰國總店推介

-D1-

Fresh Coconut Smoothie

[100% Made with Fresh Fruit
鮮果製造]

\$65



-D2-

◆ Fresh Mango Smoothie

[100% Made with Fresh Fruit
鮮果製造]

\$65

THAI CRAFT BEER

DRAFT

BOTTLE



-D3-

Khun Phaen
Plai Kaew

\$70



-D4-

M Thirty Two Passion
Fruit Witbier

\$70



-D5-

Singha

\$85 / 1 Pint

\$55 / 1/2 Pint



-D6-

Asahi

\$70



Top Signature
泰國總店推介



Other Recommendation
其他推介

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感，請於下單時告知侍應生

THAI SPECIAL DRINKS



-D7-
Young Coconut
\$60



-D8-
Iced Butterfly Pea Tea
\$48



-D9-
Thai Iced Citrus Tea
\$48



-D10-
Thai Coffee
(hot/cold)
\$48



-D11-
Thai Milk Tea
(hot/cold)
\$48



-D12-
Salted Caramel
Thai Milk Tea
\$58



-D13-
Roasted Almond
Thai Milk Tea
\$58



-D14-
Pandan Longan
Honey Tea
(hot/cold)
\$48



-D15-
Fresh Lime Soda
\$48



-D16-
Green Apple Mint Soda
\$48



Top Signature
泰國總店推介



Other Recommendation
其他推介

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感，請於下單時告知侍應生



APPETIZER

前菜



Homemade Chicken Pandan

This pandan-wrapped jumbo size chicken is deep-fried till moist and tender, offering a distinct and rich flavour that tastes even better with the thick dark sauce.

手工班蘭香葉包雞 以班蘭葉包著厚實的巨型雞腿肉再炸香，拆開葉後濃香撲鼻，雞肉嫩滑，蘸上香濃可口的黑醬油，濃淡交錯叫人回味。



Top Signature
泰國總店推介

-A1-

Handmade Chicken Pandan 20

手工班蘭香葉包雞

\$168

-A2-

◆ Shrimp Cakes

香脆蝦餅

\$78 (3pcs 件)

\$128 (6pcs 件)

-A2-



-A3-



-A3-

◆ Thai Fish Cakes N

泰式魚餅

\$78 (3pcs 件)

\$128 (6pcs 件)

-A4-



-A5-



-A4-

Spicy Chicken Wings

香辣脆雞翼

\$88

-A5-

Mango & Soft Shell Crab Rice Paper Rolls
with Thai Spicy Herb Sauce

芒果軟殼蟹米紙卷

\$138

-A6-



-A6-

Thai Grilled Eel Skewer

泰式燒白鱈

\$138



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感，請於下單時告知侍應生



Signature Northeastern Appetizer Platter

From the mild spicy Northeastern pork balls, the refreshing larb moo salad, the flavourful Thai pork sausages, to the crispy cha-om leaves & eggplants, this platter brings you a perfect blend of authenticity and dynamic flavours all at once.

泰式東北小食拼盤 結集四款泰國東北地區流行的地道小食，由微辣東北豬肉丸、清爽的肉碎沙律、味道香濃的東北肉腸，以至香脆泰式香葉及茄子，讓您一次過品嚐正宗泰北微辣滋味。



Thai Hing Prawn Carpaccio

Jumbo-sized prawn is distinctly sweet with a firm and meaty texture. Enjoy it with spicy sauce, garlic, chilli and bitter melon for a balanced yet intense flavour of sour, spicy, fish-saucy plus a hint of sweetness.

泰式珍寶生蝦刺身 珍寶海蝦口感厚實，肉質富爽嫩彈牙，伴隨特製泰式酸辣汁、生蒜、辣椒及苦瓜，將其鮮甜提升到另一境界。



Top Signature
泰國總店推介

-A7-

Thai King Prawn Carpaccio

泰式珍寶生蝦刺身

\$188



Top Signature
泰國總店推介

-A8-

Signature Northeastern Appetizer Platter

泰式東北小食拼盤

Northeastern Pork Balls, Thai Pork Sausages
Larb Moo Salad, Cha-Om Leaves & Eggplants

東北豬肉丸, 東北肉腸, 肉碎沙律, 香脆泰式香葉及茄子

\$188



-A9-

-A9-

Northeastern Minced Pork Salad with Lettuce

泰式東北肉碎生菜包

\$108



-A10-

-A10-

Apinara Signature Appetizer Platter ^N

(Seasonal Special)

泰式小食拼盤

(根據季節更改)

\$218



-A11-

-A11-

BBQ Pork Satay ^N

黃薑豬肉沙嗲

\$98

-A12-

-A12-

BBQ Chicken Satay ^N

黃薑雞肉沙嗲

\$98



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



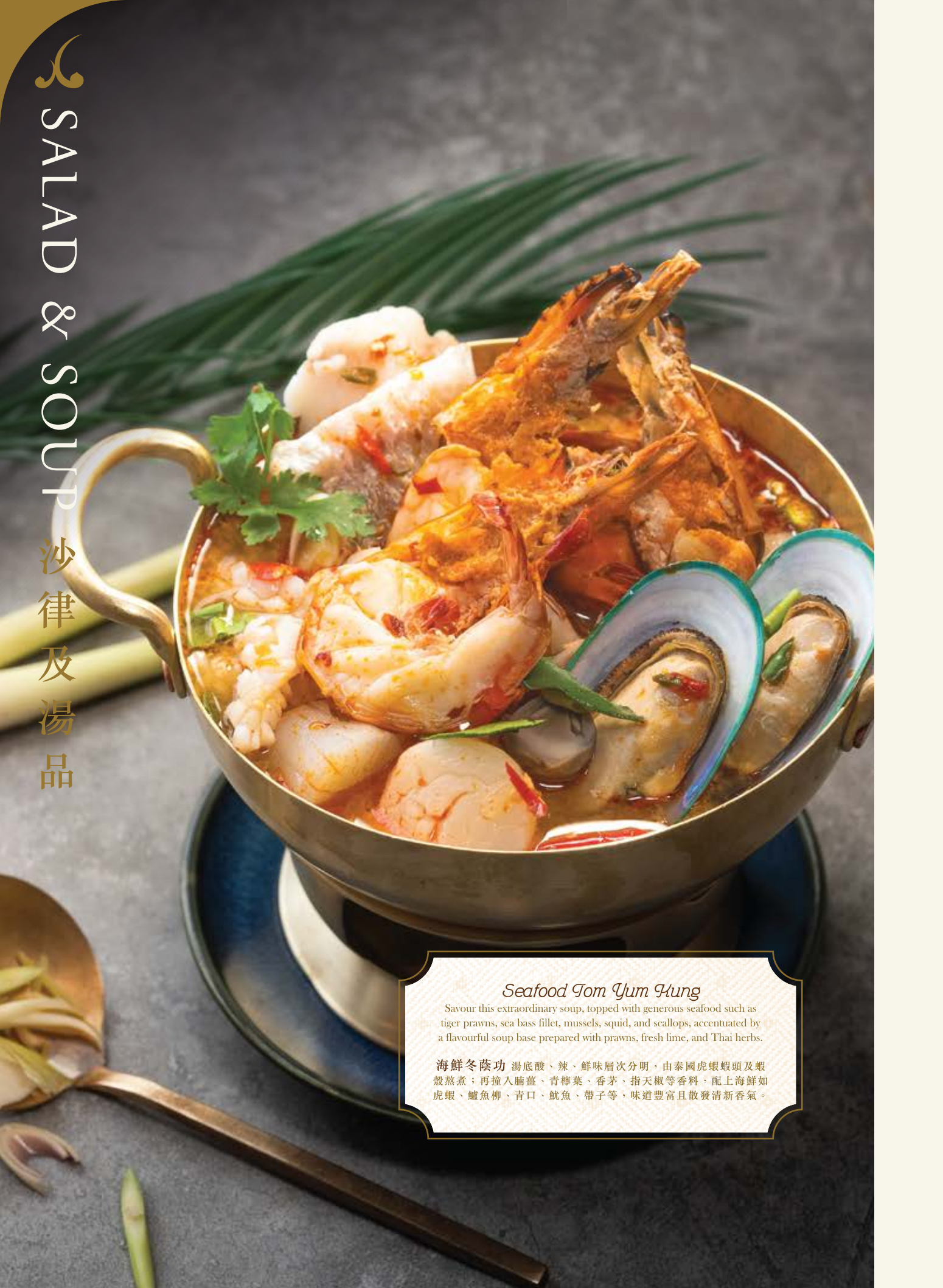
Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感, 請於下單時告知侍應生



Seafood Tom Yum Hung

Savour this extraordinary soup, topped with generous seafood such as tiger prawns, sea bass fillet, mussels, squid, and scallops, accentuated by a flavourful soup base prepared with prawns, fresh lime, and Thai herbs.

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；再撞入肺薑、青檸葉、香茅、指天椒等香料，配上海鮮如虎蝦、鱸魚柳、青口、魷魚、帶子等，味道豐富且散發清新香氣。



Top Signature
泰國總店推介

-S1-

Seafood Tom Yum Kung

海鮮冬蔭功

\$228



-S2-

❖ Coconut Chicken Soup

泰式椰子雞湯

\$128

☑ NON-SPICY available 可走辣



-S2-

-S3-

-S3-

Minced Pork
with Egg Tofu & Glass Vermicelli Soup

肉碎玉子豆腐粉絲湯

\$108



-S4-

-S4-

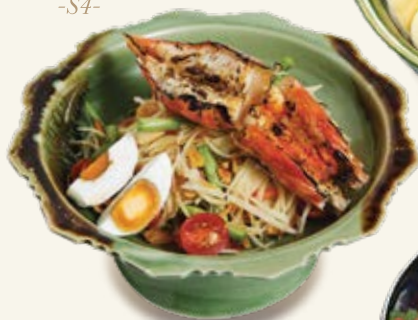
❖ Papaya Salad

with Salted Egg & Tiger Prawn

鹹蛋虎蝦青木瓜沙律

\$168

☑ NON-SPICY available 可走辣



-S5-

-S5-

❖ Pomelo Salad

with Soft Shell Crab

軟殼蟹柚子沙律

\$168



-S6-

Prawns Salad
with Thai Herbs & Chilli Dressing

酸辣香草大蝦沙律

\$148



-S6-



Top Signature
泰國總店推介



Other Recommendation
其他推介

Mild Spicy
微辣菜式

N Contains Nuts
含果仁

20 20mins Preparation Time
需20分鐘製作時間

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感，請於下單時告知侍應生

Thai Hainanese Chicken Duo
(Traditional & Deep-fried)

Discover two distinct flavours and textures in just one dish. The boneless Hainanese Chicken with hot & sour sauce is perfectly juicy and succulent, while the crispy chicken marinated with mixed Thai spices travels you back to the classic night market in Thailand.

泰式鴛鴦海南雞(傳統 & 脆炸) 將招牌無骨海南雞及泰式炸雞結合，讓您一次過品嚐兩種泰式地道滋味。海南雞採用慢煮三黃雞，雞皮爽脆入味，肉質嫩滑；泰式炸雞則以多款泰式香料醃製，鹹香酥脆，充滿夜市風味。





Top Signature
泰國總店推介

-M1-

Thai Braised Whole Pork Knuckle 20

泰式原隻滷水豬手

\$268



Top Signature
泰國總店推介

-M2-

Thai Hainanese Chicken Duo (Traditional & Deep-fried)

泰式鴛鴦海南雞 (傳統&脆炸)

\$358



-M3-

Thai Hainanese Chicken 泰式海南雞

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

\$208

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

\$358



-M4-

Grilled Pork Neck with Papaya Salad ^N 燒豬頸肉 配 青木瓜沙律

\$158



-M5-

Grilled Chicken Steak with Papaya Salad ^N 泰式燒雞扒 配 青木瓜沙律

\$128



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感，請於下單時告知侍應生

CURRY 咖喱



Beef Short Rib Red Curry

Beef rib braised in red curry with coconut milk. Enjoy this spicy-sweet curry with rice or roti.

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



Top Signature
泰國總店推介

-C1-

◆ Beef Short Rib Red Curry 🌶️

紅咖喱牛肋肉

\$188



-C2-

Chicken Green Curry 🌶️

青咖喱雞

\$148



-C3-

◆ Beef Shin Massaman Curry ^N

馬莎文咖喱牛腩

\$158



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間

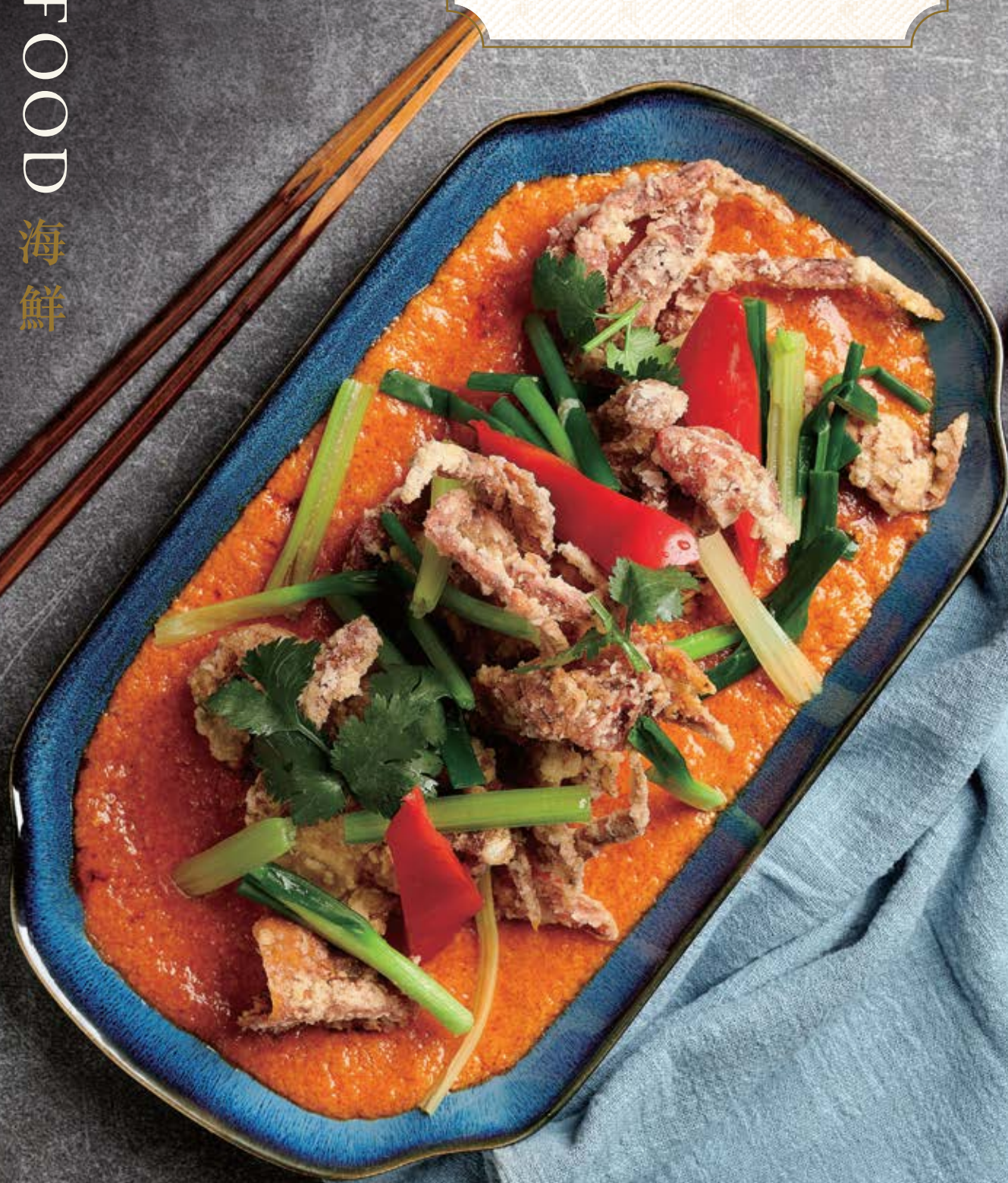
10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感，請於下單時告知侍應生

*Thai Scrambled Egg Yellow Curry
Soft Shell Crab*

Crispy & delicious soft shell crab placed on a beautiful bed of eggy yellow curry. A famous non-spicy dry curry pairs perfectly with roti or rice.

泰式滑蛋黃咖喱軟殼蟹滑嫩不辣且蛋香豐腴的乾咖喱，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！





Top Signature
泰國總店推介

-S1-

Thai Scrambled Egg Yellow Curry
Soft Shell Crab
泰式滑蛋黃咖喱軟殼蟹
\$258



-S2-



-S2-

Stir-fried Tiger Prawns
with Glass Vermicelli
粉絲炒大蝦
\$228

-S3-



-S3-

Stir-fried Tiger Prawns
with Garlic & Peppercorns
蒜香胡椒炒大蝦
\$228

-S4-



-S4-

Thai Scrambled Egg Yellow Curry
Tiger Prawns
泰式滑蛋黃咖喱大蝦
\$228



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間



Grilled Turmeric Barramundi
with Pomelo Salad

Marinated with highly antioxidant turmeric and grilled to perfection, our whole barramundi dish retains the fish's freshness and rich nutrients. Explore a treasure trove of protein and collagen from the barramundi's skin to its flesh.

燒黃薑金目鱸利用高抗氧化的黃薑和泰國蒜頭醃製，並將金目鱸原條燒製，保留魚肉的鮮甜和豐富營養，讓您從金目鱸的魚皮到魚身，發掘滿滿的蛋白質和膠原蛋白寶藏。



Top Signature
泰國總店推介

-S5-

Steamed Grey Mullet
with Plum & Minced Pork Soup
in Stove Tray 20
明爐黃梨肉碎蒸烏頭
\$288



Top Signature
泰國總店推介

-S6-

Grilled Turmeric Barramundi
with Pomelo Salad 20
燒黃薑金目鱸
\$298



-S7-

◆ Steamed Grey Mullet
with Spicy Lime Sauce 20
酸辣青檸汁蒸烏頭
\$268



-S8-

-S8-
Clams with Fresh
Young Coconut Stew
泰式椰子蜆煲
\$198

✓ NON-SPICY available 可走辣



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間

麵食及飯類 NOODLES & RICE



Phad Thai with Jumbo Crab Meat

Indulge in the luxurious essence of succulent crab meat, where each bite reveals a rich and savoury profile in this harmonious combination of chewy noodles, eggs, and dried tofu. Infused with a subtle smoky aroma, this delectable creation is certain to ignite your cravings for more.

泰式珍寶蟹肉炒金邊粉 珍寶蟹肉與酸甜中微帶辛辣的炒金邊粉搭配得天衣無縫。每一根粿條都能包裹著傳統的椰子糖、羅望子及魚露等多款泰地道香料，鑊氣十足，讓每一口都是蟹鮮，滋味絕妙。



Top Signature
泰國總店推介

-N1-

Phad Thai with Jumbo Crab Meat / N

泰式珍寶蟹肉炒金邊粉

\$188

✓ NON-SPICY available 可走辣



Top Signature
泰國總店推介

-N2-

Pineapple Fried Rice
with Seafood, Tiger Prawn
& Pork Floss N

菠蘿海鮮肉鬆炒飯 配大蝦

\$178



-N3-

Jumbo Crab Meat & Crab Roe
Fried Rice with Tiger Prawn /
泰式珍寶蟹肉蟹籽炒飯 配大蝦
\$168

✓ NON-SPICY available 可走辣



-N4-

Minced Pork & Fried Egg
with Jasmine Rice /
泰式肉碎煎蛋飯
\$118

✓ NON-SPICY available 可走辣



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



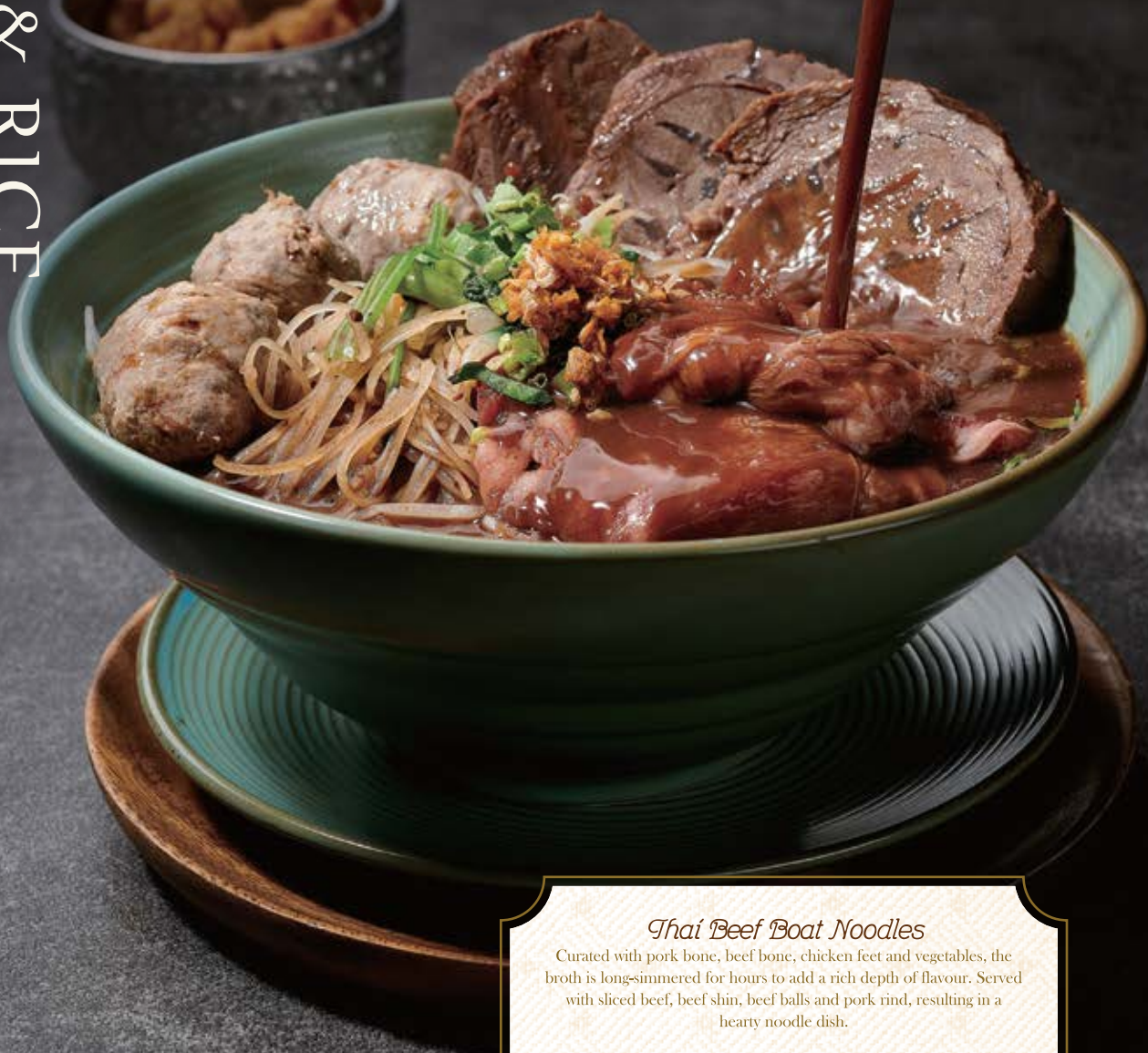
20mins Preparation Time
需20分鐘製作時間

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感，請於下單時告知侍應生

NOODLES & RICE

麵食及飯類



Thai Beef Boat Noodles

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

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。



Top Signature
泰國總店推介

-N5-

Thai Beef Boat Noodles

泰式牛肉船麵

\$168

☑️ NON-SPICY available 可走辣



-N6-

Chicken Khao Soi

泰北雞腿雞絲金麵

\$138



-N7-

Stir-fried Glass Vermicelli with Seafood

泰式海鮮炒粉絲

\$158



-N8-

Stir-fried Rice Noodles with Prawns & Roe Paste

大蝦蝦頭膏炒河粉

\$138



-N9-

Fried Rice Noodles with Pork

泰式豬肉炒河粉

\$118



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感，請於下單時告知侍應生

HEALTHY PICKS

輕盈之選



Stir-Fried Glass Vermicelli with Mixed Vegetables 

泰式雜菜炒粉絲

-H1-

Stir-Fried Glass Vermicelli
with Mixed Vegetables **N**
泰式雜菜炒粉絲
\$118



-H2-

Mixed Vegetables Coconut Soup 
雜菜椰子湯
\$118

☒ NON-SPICY available 可走辣

-H3-

Vegetarian Spring Rolls
泰式脆春卷
\$78



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



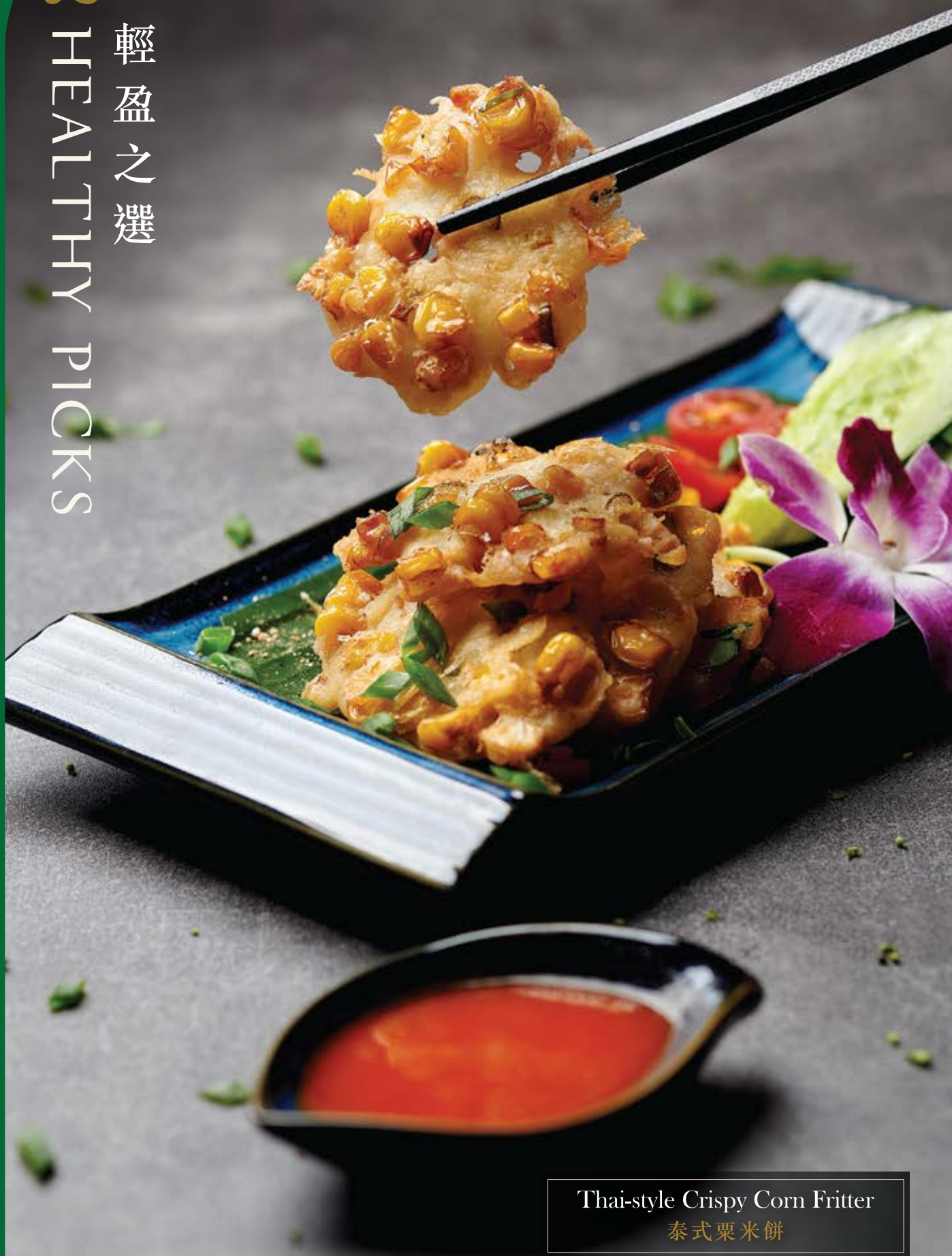
20mins Preparation Time
需20分鐘製作時間

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感，請於下單時告知侍應生

HEALTHY PICKS

輕盈之選



Thai-style Crispy Corn Fritter
泰式粟米餅

MEAT ZERO

Meat Zero 植物肉

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 and provided 10.4 grams of protein per serving.

MEAT ZERO 團隊研發出「PLANT-TEC」創新技術，主要採用來自非基因改造大豆蛋白製成，每100克更含10.4克植物蛋白質。

-H4-



-H5-



-H6-



-H7-



-H4-

"Meat Zero" Minced Pork
& Fried Egg with Rice

拋豬引肉碎煎蛋飯

\$118

✓ NON-SPICY available 可走辣

○ Contains Egg 含有蛋

-H5-

Mixed Vegetables Yellow Curry

黃咖喱雜菜

\$118

-H6-

Papaya Salad

青木瓜沙律

\$98

✓ NON-SPICY available 可走辣

-H7-

◆ Thai-style Crispy Corn Fritter

泰式粟米餅

\$98

✓ NON-SPICY available 可走辣



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間

VEGETABLES 蔬菜

-V1-



-V1-

Stir-fried Morning Glory

泰式炒通菜

\$88

☒ NON-SPICY available 可走辣

-V2-



-V2-

Stir-fried Kale with Salted Fish

泰式咸魚炒芥蘭

\$88

-V3-



-V3-

Stir-fried Broccoli with Garlic

香蒜炒西蘭花

\$78

-V4-



-V4-

Stir-fried Seasonal Mixed

Vegetables with Garlic

香蒜炒雜菜

\$88



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感，請於下單時告知侍應生

SIDE DISHES 其他



-SD1-
Chicken Rice
雞油飯
\$22



-SD2-
Jasmine Rice
白飯
\$20



-SD3-
Sticky Rice
糯米飯
\$20



-SD4-
Roti Prata
印度薄餅
\$38



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間

10% service charge applies 另加一服務費 | Photos are for reference only 圖片只供參考

For those who have food allergies, please inform your server 如有特殊飲食需要或食物敏感，請於下單時告知侍應生

DESSERTS 甜品



Mango-Coco Panna Cotta

Be spoiled with sweet treats for both your eyes and palate with romantic smoky effect! Topped with coconut ice cream, mango, pomelo and popping boba, this coconut panna cotta made with fresh coconut water will take you on a journey to the tropics!

甘露椰皇奶凍 以原個小椰皇盛載，內藏楊枝甘露爆珠、芒果、柚子肉、椰子雪糕及以椰子水製成的椰皇奶凍，多重口感瞬間爆發！迷人煙霧效果令精緻賣相更夢幻，清新香甜滋味讓您置身熱帶國度！



Top Signature
泰國總店推介

-D1-

Mango-Coco Panna Cotta

甘露椰皇奶凍

(Coconut Panna Cotta, Mango Pomelo Popping Boba
& Coconut Ice Cream)

椰皇奶凍, 芒果柚子爆珠 及 椰子雪糕

\$108

-D2-

Banana Roti

with Nutella & Condensed Milk ^N

香蕉薄餅 配 榛子醬及煉奶

\$98

-D2-



-D3-

◆ Mango Sticky Rice with Coconut Milk

芒果糯米飯 伴 椰奶

\$98

-D3-



-D4-

-D4-

◆ Thai Dessert Platter

泰式糕點拼盤

\$118



-D5-

Handmade Pandan Dumplings with Coconut Ice Cream

手工泰式凍班蘭丸子 配
椰子雪糕

\$98

-D5-



-D6-

Durian Sticky Rice with Durian Ice Cream

榴槤糯米飯 配 榴槤雪糕

\$118

-D6-



-D7

Ice Cream Scoop

Choose any 2 flavours: Colourful Coconut /
Durian / Thai Milk Tea / Coconut / Vanilla

雪糕球

任選兩款口味：七彩椰子/榴槤/
泰式奶茶/椰子/雲呢啫

\$68

-D7-



Top Signature
泰國總店推介



Other Recommendation
其他推介



Mild Spicy
微辣菜式



Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間

BUBBLES

Bottega Prosecco Veneto

Clean and bright yellow color with fine minerals and persistent bubbles. The nose is flowery and herbaceous with hints of apple and pear. On the palate it is dry, crispy and light acidity.

Glass \$98 / Bottle \$580

WHITE

Sauvignon Blanc, Holdaway Estate, Marlborough, New Zealand

Nettles, freshly cut grass and grapefruit all in order to create a beautifully aromatic and classically styled Sauvignon Blanc. It is vibrant, pure, detailed and impresses for its concentration and purity. This is complemented by mineral notes of wet stone. This wine has a mineral richness that leads through to a pleasant and lingering finish.

Glass \$98 / Bottle \$470

Chardonnay, Laurent Dufouleur, Vin de France

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

Glass \$98 / Bottle \$470

Chardonnay, Jip Jip Rock, Padthaway, Australia

Light yellow with a pale straw hue. A classic nose of lemon, fresh stone fruit and melon. The palate is clean and fresh with mineral characters underpinning ripe pineapple and lime flavours.

Bottle \$560

RED

Pinot Noir, Laurent Dufouleur, Vin de France

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

Glass \$98 / Bottle \$470

Pinot Noir, Mahi, Marlborough, New Zealand

Fruity and fresh with classic Marlborough Pinot fruits - red cherries, raspberries and strawberries. Palate offers freshness and lift with firm acidity and light tannins.

Bottle \$680

Malbec, Finca La Linda, Mendoza, Argentina

La Linda Malbec is a bright violet red wine with the typical aromas of this varietal: red fruits, like cherries and blackberries, layered with spicy and delicate floral notes. On the palate it shows fruity flavors, while delivering a full-bodied and silky texture.

Glass \$98 / Bottle \$470

THAI SPIRIT

Mekhong \$98

VODKA

Stolichnaya \$85

Grey Goose \$110

GIN

Bombay Sapphire \$85

Hendrick's \$120

RUM

Bacardi Carta Blanc \$85

Captain Morgan \$85

TEQUILA

Jose Cuervo Silver \$85

APERITIF

Aperol \$85

Campari \$85

BOURBON WHISKY

Buffalo Trace \$110

WHISKY

Johnnie Walker Black Label \$95

Macallan 12yrs Double Cask \$130

THAI HERBAL TEA & AROMATIC TEA

Lemongrass Tea \$45

Pandanus Tea \$45

Roselle Tea \$45

Earl Grey Tea \$45

Jasmine Tea \$45

Peppermint Tea \$45

JUICE & SOFT DRINKS

Orange Juice \$55

Apple Juice \$55

Mango Juice \$55

Coke \$38

Coke Zero \$38

Sprite \$38

Ginger Ale \$38

Tonic Water \$38

Soda Water \$38

Aqua Panna \$58

San Pellegrino \$58

