

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 2020-2023
awarded by Ministry of Commerce Thailand



Thailand Tatler Best Restaurants
awarded 14 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



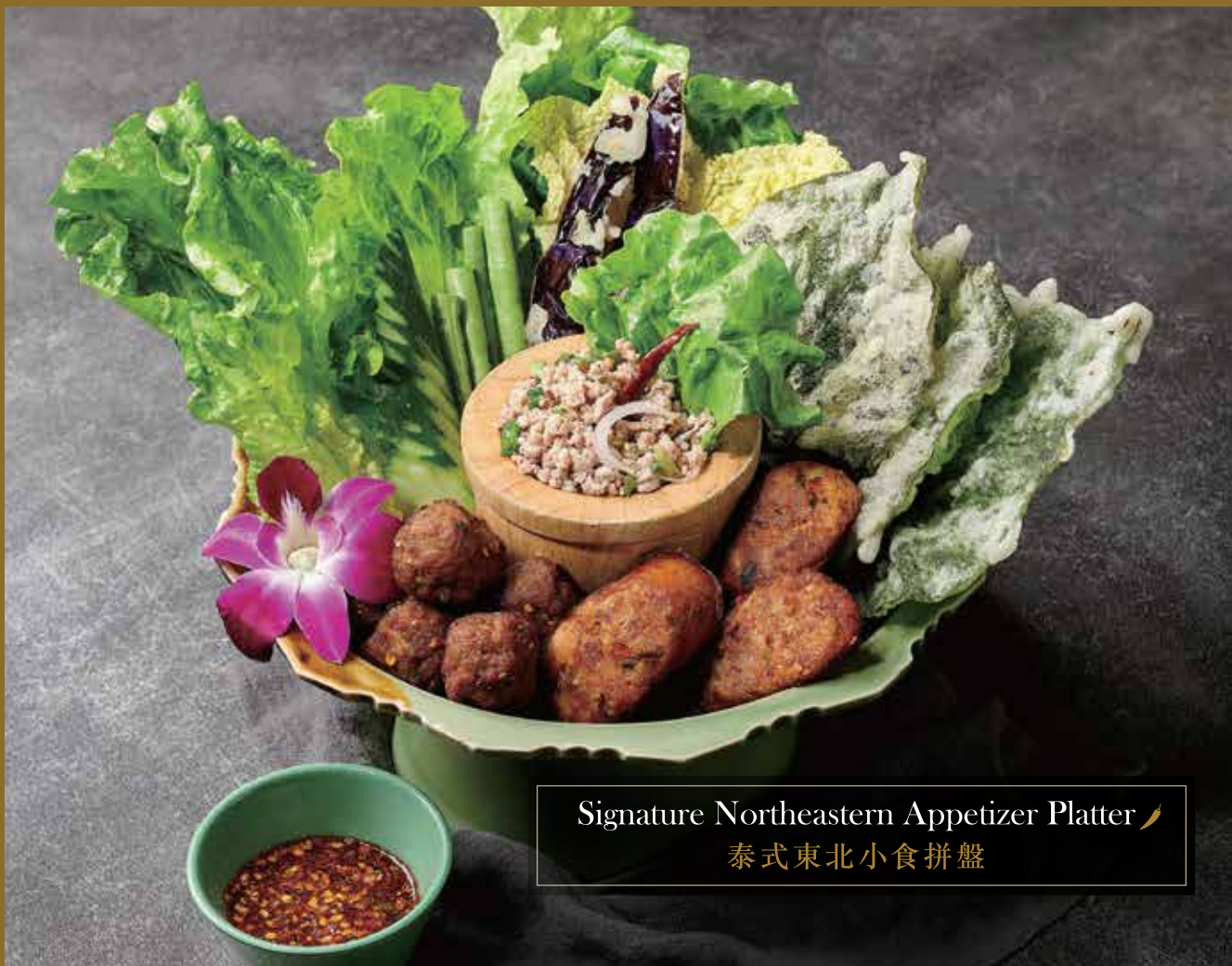
TOP SIGNATURE

泰國總店推介



Seafood Tom Yum with Fish Maw 🍴

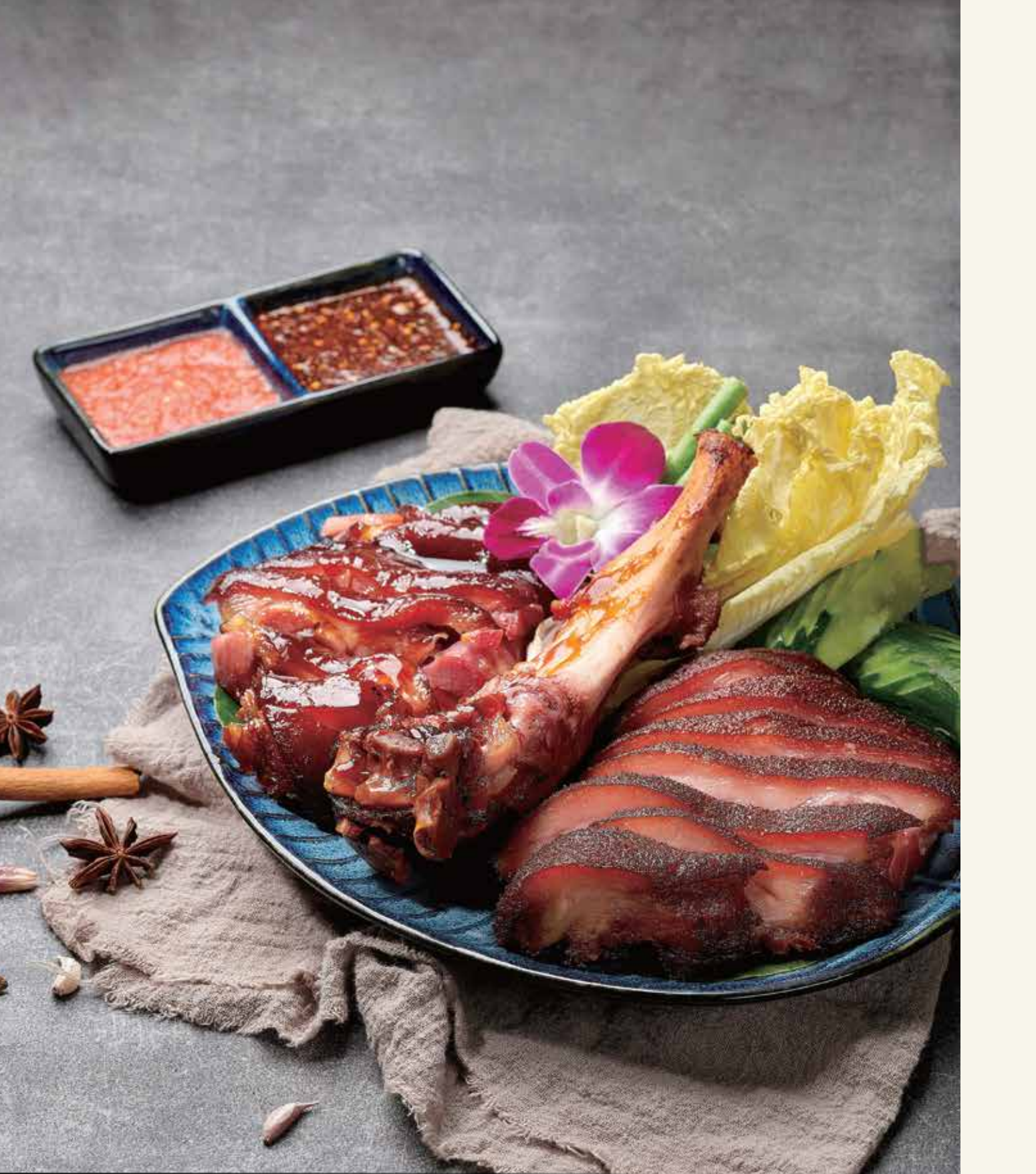
花膠海鮮冬蔭功



Signature Northeastern Appetizer Platter 🍴
泰式東北小食拼盤



Homemade Chicken Pandan 🍴 20
手工班蘭香葉包雞

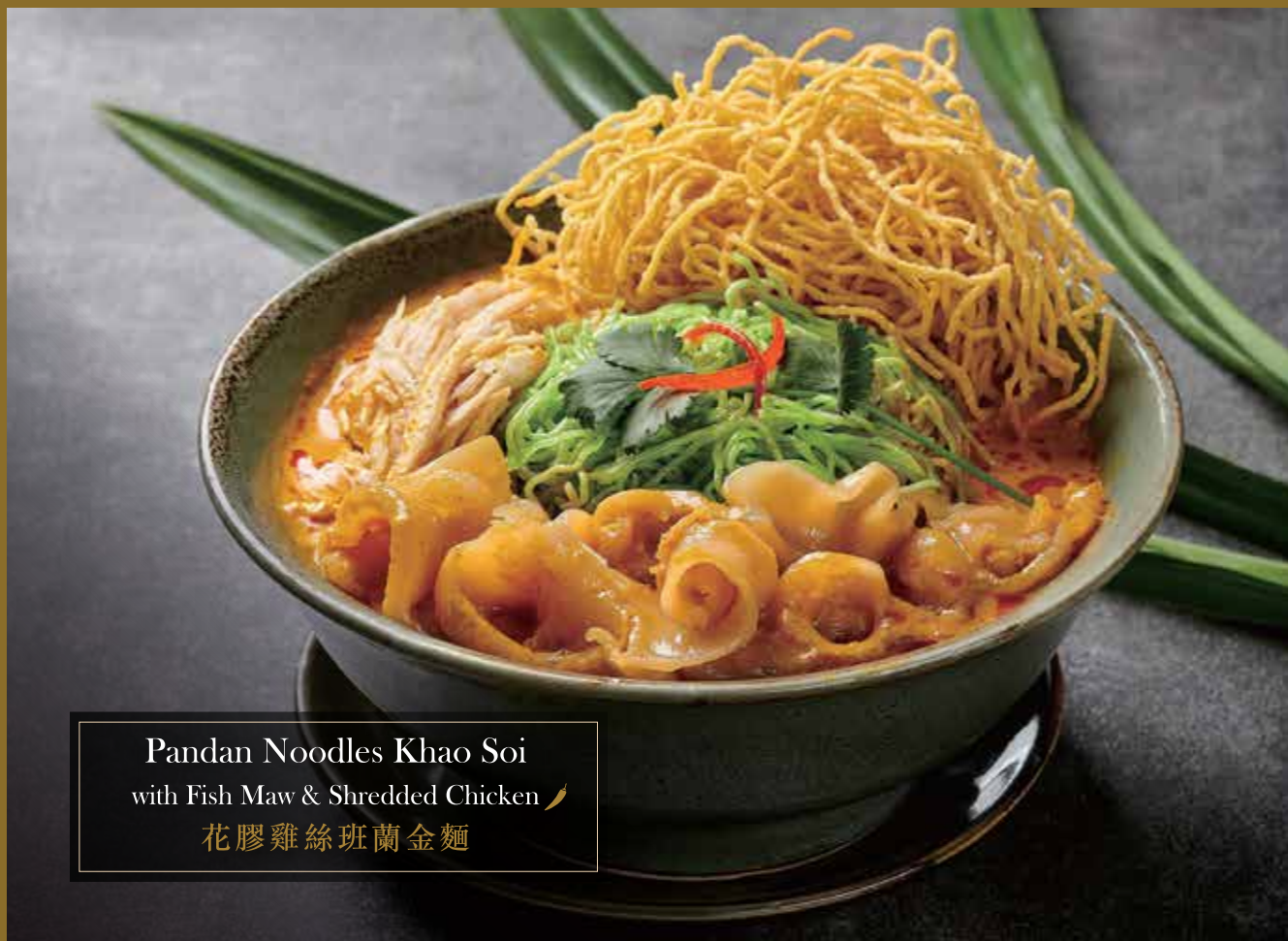


Pork Knuckle Duo (Marinated & Deep-fried) 20

泰式鴛鴦豬手 (滷水及脆炸)



Soft Shell Crab Yellow Curry
黃咖喱軟殼蟹



Pandan Noodles Khao Soi
with Fish Maw & Shredded Chicken
花膠雞絲班蘭金麵



Thai Wagyu Beef Boat Noodles 🍜
泰式和牛船麵



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



Wagyu Beef Short Rib Red Curry 
紅咖喱和牛肋肉



Phad Thai with Grilled Jumbo River Prawn 
泰式炒金邊粉 配 燒珍寶河蝦



Pineapple Fried Rice **N**
with Grilled Jumbo River Prawn, Chicken & Pork Floss
菠蘿肉鬆雞肉炒飯 配 燒珍寶河蝦



Thai King Prawn Carpaccio **N**
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





-C1-

Apinara Cocktail

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

\$108

-C2-

Chbā Spritz

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

\$118

-C3-

Zen Garden

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

\$118

-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-

Pandan Relief

(Rum, Coconut Water, Pandan, Lime Juice)

\$108

-C7-

Jaz-myth

(Jasmine-infused Vodka, Apple Juice, Lime Juice)

\$118

-C8-

Exotic Punch

(Mekhong, Pineapple Juice, Lime Juice, Passion Fruit Purée, Mint)

\$108



Apinara_ALC Menu_July 2023



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



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.

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。

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



-D3-

◆ Fresh Pineapple & Ginger Smoothie

[100% Made with Fresh Fruit]
鮮果製造

\$65



Top Signature
泰國總店推介



Other Recommendation
其他推介

THAI SPECIAL DRINKS



-D4-

Young Coconut

\$60



-D5-

Iced Butterfly Pea Tea

\$48



-D6-

Thai Iced Citrus Tea

\$48



-D7-

Thai Coffee
(hot/cold)

\$48



-D8-

Thai Milk Tea
(hot/cold)

\$48



-D9-

Salted Caramel
Thai Milk Tea

\$58



-D10-

Roasted Almond
Thai Milk Tea

\$58



-D11-

Pandan Longan
Honey Tea
(hot/cold)

\$48



-D12-

Fresh Lime Soda

\$48



-D13-

Aloe Vera Drink

\$48



Top Signature
泰國總店推介



Other Recommendation
其他推介

THAI CRAFT BEER



-D14-

Chalawan Pale Ale

Amber colour with floral, citrus and lychee notes.
Bold but smooth in flavour.

\$85

DRAFT



-D15-

Singha

\$85 / 1 Pint

\$55 / 1/2 Pint

BOTTLE



-D16-

Asahi

\$75



Top Signature
泰國總店推介



Other Recommendation
其他推介

APPETIZER 前菜



Homemade Chicken Pandan

Freshly handmade-to-order, 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 每日新鮮即叫即製，以班蘭葉包著厚實的巨型日本雞腿肉炸香，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 (3 pcs 件)

\$128 (6 pcs 件)

-A2-



-A3-



-A3-

◆ Thai Fish Cakes ^N

泰式魚餅

\$78 (3 pcs 件)

\$128 (6 pcs 件)

-A4-



-A4-

Crispy Salted Egg Squid

黃金脆魷魚

\$118

-A5-

Spicy Fried Chicken Wings [✓]

香辣炸雞翼

\$88

-A5-



-A6-

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

芒果軟殼蟹米紙卷

\$138

-A6-



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



Signature Northeastern Appetizer Platter

From the mild spicy Northeastern pork balls, the crispy cha-om leaves & eggplants, the flavourful Thai pork sausages, to the refreshing larb moo salad, 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、香脆泰式香葉及茄子、味道香濃的東北肉腸，以至清爽的肉碎沙律，讓您一次過品嚐正宗泰北微辣滋味。



Thai King 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

\$168



-A9-



-A9-

Apinara Signature
Appetizer Platter (Seasonal Special) ^N

泰式小食拼盤 (根據季節更改)

\$218

-A10-

-A10-

BBQ Pork Satay ^N

黃薑豬肉沙嗲

\$98

-A11-

-A11-

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

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Seafood Tom Yum with Fish Maw

Savour this extraordinary soup topped with braised fish maw and assorted seafood, accentuated by a flavourful soup base prepared with whole prawns, fresh lime and Thai herbs.

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，味道豐富且散發清新香氣，配上自家烟製的厚肉新西蘭鱈魚膠及各式海鮮，鮮味特濃。



Top Signature
泰國總店推介

-S1-

Seafood Tom Yum
with Fish Maw
花膠海鮮冬蔭功
\$268



-S2-

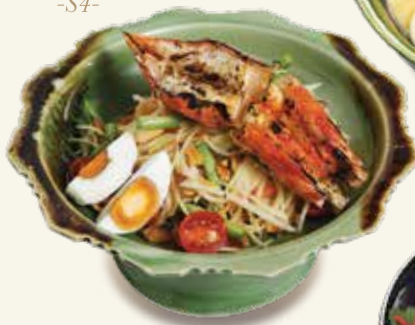
-S2-
◆ Coconut Chicken Soup
泰式椰子雞湯
\$128

☑ NON-SPICY available 可走辣



-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
\$158



-S6-

-S6-
Seafood & Minced Pork
with Glass Vermicelli
海鮮肉碎粉絲沙律
\$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

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併，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-

Pork Knuckle Duo ²⁰
(Marinated & Deep-fried)

泰式鴛鴦豬手 (滷水&脆炸)

\$268

* Daily quota applies 每日限量供應



Top Signature
泰國總店推介

-M2-

Thai Hainanese Chicken Duo ^N
(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



-M5-



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

CURRY

咖喱



Wagyu Beef Short Rib Red Curry

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

紅咖喱和牛肋肉 紅咖喱加入新鮮椰汁來增香，味道微辣醒胃；與和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-

Wagyu Beef Short Rib Red Curry

紅咖喱和牛肋肉

\$218



-C2-

Chicken Green Curry

青咖喱雞

\$148



-C3-

◆ Beef Shin Massaman Curry ^N

馬莎文咖喱牛腩

\$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

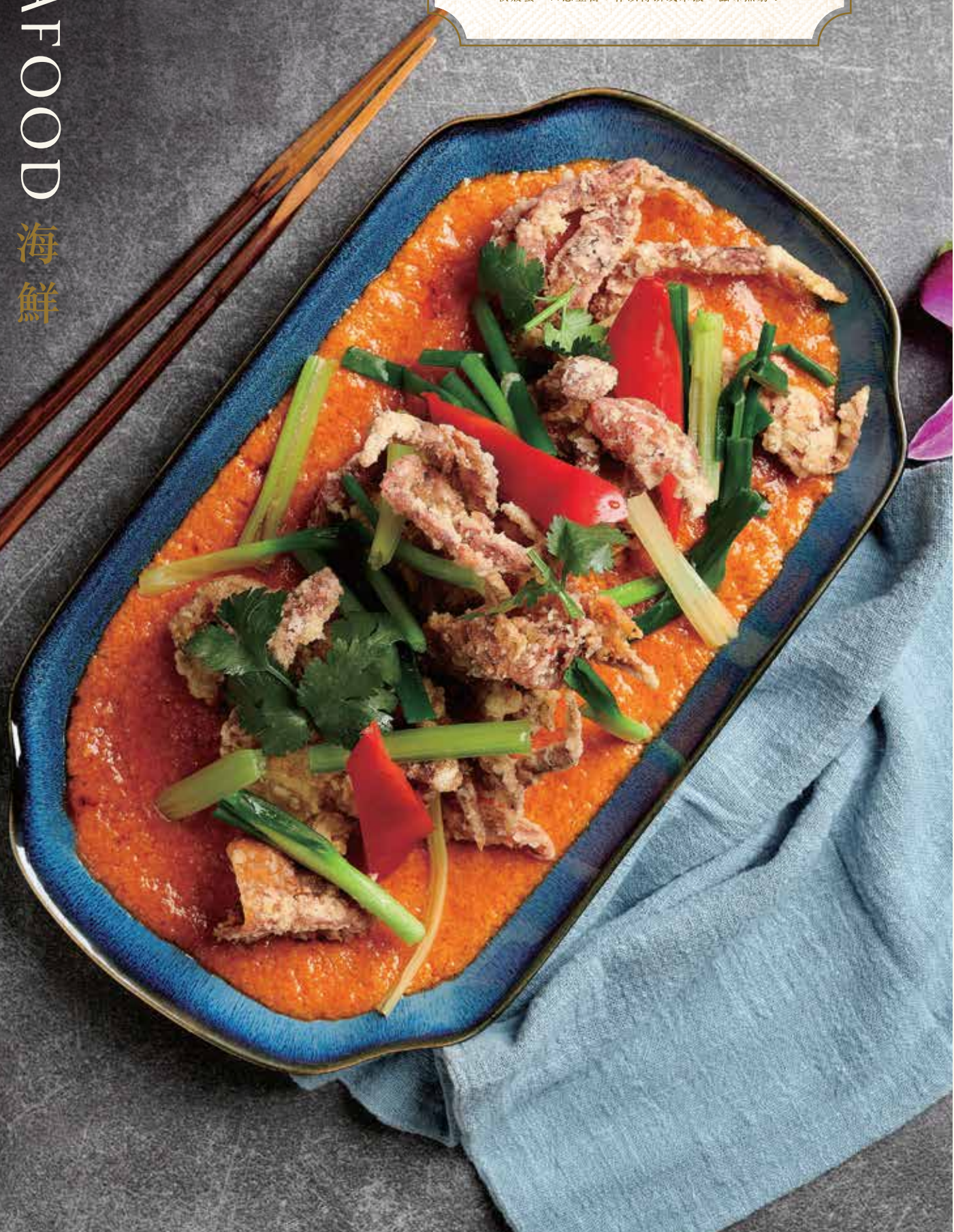
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Soft Shell Crab Yellow Curry

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

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！





Top Signature
泰國總店推介

-S1-

Soft Shell Crab Yellow Curry

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-
Tiger Prawns Yellow Curry

黃咖喱大蝦

\$228



Top Signature
泰國總店推介



Other Recommendation
其他推介



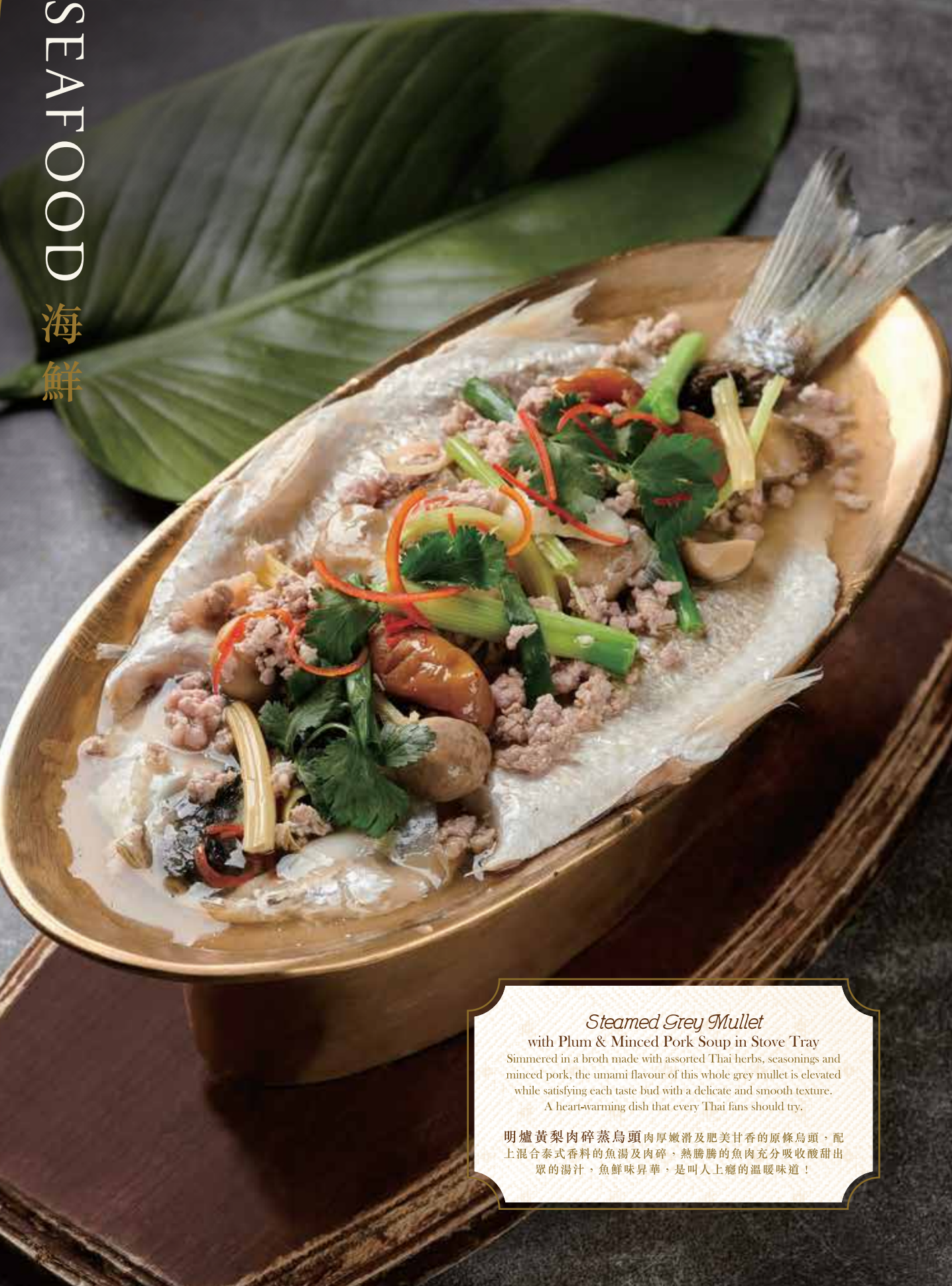
Mild Spicy
微辣菜式



Contains Nuts
含果仁



20mins Preparation Time
需20分鐘製作時間



Steamed Grey Mullet

with Plum & Minced Pork Soup in Stove Tray

Simmered in a broth made with assorted Thai herbs, seasonings and minced pork, the umami flavour of this whole grey mullet is elevated while satisfying each taste bud with a delicate and smooth texture.

A heart-warming dish that every Thai fans should try.

明爐黃梨肉碎蒸烏頭肉厚嫩滑及肥美甘香的原條烏頭，配上混合泰式香料的魚湯及肉碎，熱騰騰的魚肉充分吸收酸甜出眾的湯汁，魚鮮味昇華，是叫人上癮的溫暖味道！



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



-S6-

-S6-

◆ Steamed Grey Mullet
with Spicy Lime Sauce 20

酸辣青檸汁蒸烏頭

\$268



-S7-

-S7-

Clams with Fresh
Young Coconut Stew

泰式椰子蜆煲

\$198

☑ NON-SPICY available 可走辣



-S8-

-S8-

Thai Crab Meat Omelette

泰式蟹肉奄列

\$188

☑ 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

NOODLES & RICE

麵食及飯類



Phad Thai with Grilled Jumbo River Prawn

The meat of the jumbo river prawn from Thailand is incredibly luscious and naturally sweet. With its smoky grilled flavour and melted buttery head oil, this Phad Thai will surely linger on your palate.

泰式炒金邊粉 配 燒珍寶河蝦 泰國珍寶河蝦肉質飽滿彈牙，蝦膏經燒烤後更顯甘香，配上鑊氣十足的泰式炒金邊粉，蝦香在口腔縈繞不散。



Top Signature
泰國總店推介

-N1-

Phad Thai
with Grilled Jumbo River Prawn **N**
泰式炒金邊粉 配 燒珍寶河蝦

\$198



Top Signature
泰國總店推介

-N2-

Pineapple Fried Rice
with Grilled Jumbo River Prawn,
Chicken & Pork Floss **N**
菠蘿肉鬆雞肉炒飯 配 燒珍寶河蝦

\$198



-N3-

◆ **Tom Yum River Prawn**
Fried Rice 
河蝦冬蔭炒飯
\$138



-N3-

◆ **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

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麵食及飯類

NOODLES & RICE



Pandan Noodles Hao Soi with Fish Maw & Shredded Chicken

The creamy soup base is prepared with coconut milk and yellow curry paste. Braised cod fish maw from New Zealand and shredded chicken are accompanied by chewy pandan egg noodles, curry broth and crispy egg noodles, delivering an authentic taste of Chiang Mai in Northern Thailand!

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。



Thai Wagyu 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 Wagyu beef, beef shin, beef balls and pork rind, resulting in a hearty noodle dish.

泰式和牛船麵 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；伴上和牛肉片、滴水牛腩、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-

Pandan Noodles Khao Soi
with Fish Maw & Shredded Chicken

花膠雞絲班蘭金麵

\$158



Top Signature
泰國總店推介

-N6-

Thai Wagyu Beef Boat Noodles

泰式和牛船麵

\$168

NON-SPICY available 可走辣



-N7-

◆ Stir-fried Rice Noodles with
Prawns & Roe Paste

大蝦蝦頭膏炒河粉

\$138



-N8-

◆ 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

VEGETARIAN

素食之選

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, with source of protein, no cholesterol, no antibiotics and provided 10.4 grams of protein per serving.

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。

"Meat Zero" Minced Pork Salad

酸辣夠Pork肉碎沙律



-V1-

◆ Grilled Eggplant
with “Meat Zero” Minced Pork
拋豬引肉碎燒茄子
\$108
○ Contains Egg 含有蛋



-V2-

◆ “Meat Zero” Minced Pork Salad
酸辣夠Pork肉碎沙律
\$118



-V3-

-V3-
Mixed Vegetables Coconut Soup
雜菜椰子湯
\$118
☑ NON-SPICY available 可走辣



-V4-

-V4-
Vegetarian Spring Rolls
泰式脆春卷
\$78



-V5-

-V5-
Avocado & Vegetables Rice Paper Rolls
牛油果雜菜米紙卷
\$108
☑ NON-SPICY available 可走辣



-V6-

-V6-
“Meat Zero” Minced Pork
Cabbage Rolls in Egg Wrap
夠Pork肉碎黃金白菜蛋卷
\$118
☑ NON-SPICY available 可走辣
○ Contains Egg 含有蛋



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



Thai-style Crispy Corn Fritter
泰式粟米餅



“Meat Zero” Minced Pork Salad
with Golden Cup
夠Pork肉碎沙律金杯



-V7-

◆ Thai-style Crispy Corn Fritter 
泰式粟米餅
\$98

☑ NON-SPICY available 可走辣



-V8-

◆ "Meat Zero" Minced Pork Salad
with Golden Cup 
夠Pork肉碎沙律金杯
\$118

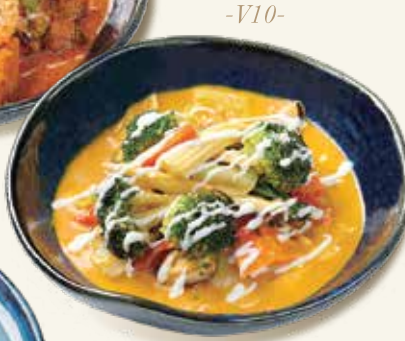
☑ NON-SPICY available 可走辣



-V9-

-V9-

Pumpkin & Tofu Puff Red Curry 
紅咖喱南瓜豆卜
\$118



-V10-

-V10-

Mixed Vegetables Yellow Curry
黃咖喱雜菜
\$118



-V11-

-V11-

"Shredded Cabbage" Phad Thai
with Mixed Vegetables 
泰式炒椰菜絲金邊粉
\$128

☑ NON-SPICY available 可走辣



-V12-

-V12-

"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



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

-V13-



-V13-

Stir-fried Morning Glory 

泰式炒通菜

\$88

NON-SPICY available 可走辣

-V14-



-V14-

Stir-fried Kale with Salted Fish

泰式咸魚炒芥蘭

\$88

-V15-



-V15-

Stir-fried Spinach with Garlic

香蒜炒菠菜

\$88

-V16-

Stir-fried Broccoli with Garlic

香蒜炒西蘭花

\$78

-V16-



-V17-

Stir-fried Seasonal Mixed
Vegetables with Garlic

香蒜炒雜菜

\$88

-V17-



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



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-



-D2-

◆ Thai Tea Ice Cream Waffle
with Cocoparadise Coco-nola
Charcoal Sesame Bites **N**

泰式奶茶雪糕窩夫

配 Cocoparadise 椰子諾拉木炭芝麻脆脆

\$118

-D3-

Banana Roti
with Nutella & Condensed Milk **N**

香蕉薄餅 配 榛子醬及煉奶

\$98

-D3-



-D4-

◆ Mango Sticky Rice
with Coconut Milk

芒果糯米飯 伴 椰奶

\$98

-D4-



-D5-

◆ Thai Dessert Platter
泰式糕點拼盤

\$118

-D6-

◆ Thai Milk Tea Pancake
with Thai Milk Tea Ice Cream

泰式奶茶班戟 伴

泰式奶茶雪糕

\$108

-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 / 雲呢啞

\$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

Perrier-Jouët, Grand Brut

Silvery gold color with floral aromas, rounded out by fresh fruit and hints of buttery brioche and vanilla. On the palate is crisp and light, it combines freshness with a lingeringly rich and generous finish.

Bottle \$1,180

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

Riesling, Gustave Lorentz Reserve, Alsace, France

Pale yellow color with expressive, refined, citrus and white flower aromas. On the palate, lively attack, refreshing acidity, great structure, fruity with a clean and dry finish. A classic dry Riesling from Alsace.

Glass \$98 / Bottle \$470

Chardonnay, Comtes Lafon Macon Milly Lamartine Clos du Four, Burgundy, France 2019

Aged in a mixture of steel tanks, wooden foudres, and demi-muid oak casks. The flavours are intense but there is great finesse here, too. Fine vibrant flavours of juicy peaches and citrus fruits, gentle mineral with a twist of nectarine stone, limestone and minerals.

Bottle \$720

Chardonnay, Jip Jip Rock, Padthaway, Australia 2020

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 \$480

Riesling + Gewurztraminer + Chardonnay, Tua Rita, Lodano, Tuscany, Italy 2016

Lodano Bianco takes you on a vinous journey that starts with stone fruit, apricot, honey and candied orange peel. This is a rich and textured blend of Chardonnay with Riesling and Gewürztraminer that ends with long persistence and refreshing floral freshness.

Bottle \$860

Viognier, Domaine de Triennes, Provence, France 2017

Intense perfume of apricot, honey suckle, white flowers and honey of lavender. This wine strikes a beautiful balance between aromatic richness, crisp acidity and mineral structure.

Bottle \$620

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

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

Sangiovese, Canalicchio di Sopra, Rosso di Montalcino - Italy, Tuscany 2018

Dark and deeply crimson, while the bouquet displays notes of dark plums and chocolate with hints of coffee and toasty American oak. On the palate are flavors of dark plums and spice, generously framed by toasty American oak with a soft and well structured mouth-filling texture.

Bottle \$630

Chateau Leo de Prades, Saint-Estephe, France 2014

Attractive deep and vivid red color. Fine on the nose with notes of ripe fruit combined with vanilla and toasty flavors. Full on the palate with a good balance between fruit and oak. Good length.

Bottle \$680

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

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 flavours; the wine is well balanced with rich oak characters and soft tannins giving the wine a great structure, finish and length.

Glass \$98 / Bottle \$470

Pinot Noir, Mahi, Marlborough, New Zealand 2020

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 \$650

Cabernet Sauvignon, Sally's Paddock, Sally's Hill, Victoria, Australia 2015

A beautiful deep ruby colour, this exquisite example of Cabernet Sauvignon / Cabernet Franc blend opens with lovely ripe plum and cherry liqueur aromas. Well developed flavours in the dense mid palate coupled with barrel age, intense ripe Cabernet characters and mild new French oak, offering a beautifully balanced, supple, mouth-filling wine.

Bottle \$760

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

WHISKY

Johnnie Walker Black Label \$95

Macallan 12yrs Double Cask \$130

BOURBON WHISKY

Buffalo Trace \$110

LIQUEUR

Amaretto Disaronno \$85

Kahlua \$85

Bailey's Irish Cream \$85

Cointreau \$90

Malibu \$85

APERITIF

Aperol \$85

Campari \$85

TEQUILA

Jose Cuervo Silver \$85

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
Pineapple Juice	\$55
Apple Juice	\$55
Mango Juice	\$55
Coke	\$38
Coke Zero	\$38
Sprite	\$38
Ginger Ale	\$38
Ginger Beer	\$38
Tonic Water	\$38
Soda Water	\$38
Aqua Panna	\$58
San Pellegrino	\$58

