



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15年獲選為「Thai Tatler 泰國最佳食府」及於多年獲評為泰國米芝蓮推介餐廳，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.

Awarded for 15 consecutive years as one of Thailand Tatler's Best Restaurants, and recognised in the Michelin Guide for its culinary excellence.

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.



Thai SELECT
Classic



Thailand Tatler
Best Restaurants



Dianping
Must-Eat list



Tripadvisor
Traveler's Choice Award



Recommended by
the Thailand Michelin Guide



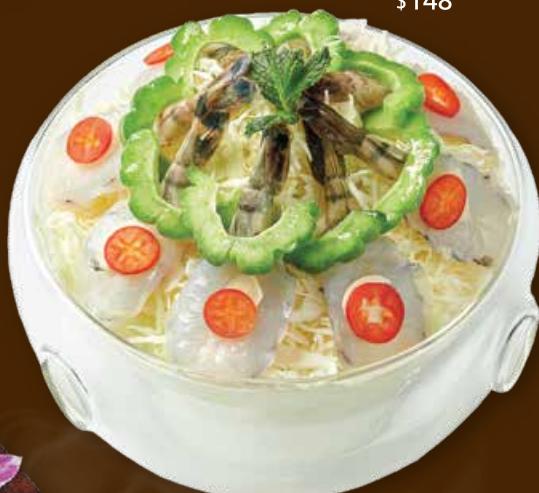
泰國總店推介 NARA'S TOP 10



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

\$198

泰式生蝦
Prawn Carpaccio
\$148



燒豬頸肉 配 青木瓜沙律
Grilled Pork Neck with Papaya Salad
\$148



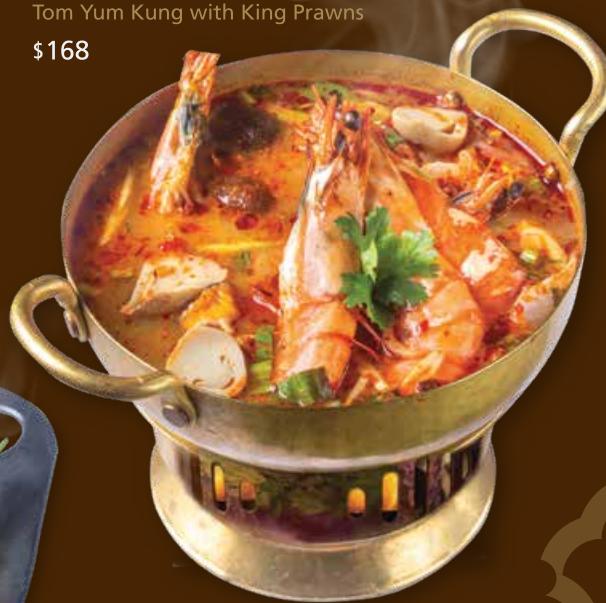
泰式珍寶火山排骨
Volcano Baby Pork Ribs
\$238





泰式滑蛋黃咖喱軟殼蟹
Soft Shell Crab
with Thai Scrambled Egg Yellow Curry
\$228

大蝦冬蔭功 
Tom Yum Kung with King Prawns
\$168



招牌鐵板泰式
炒金邊粉 

Sizzling Pad Thai
with Prawns

\$148



菠蘿肉鬆海鮮雞肉炒飯 

Pineapple Fried Rice
with Seafood, Chicken & Pork Floss

\$138



泰式牛肉船麵 

Thai Beef Boat Noodles

可走辣 NON-SPICY available

\$158



芒果糯米飯 伴 椰奶
Mango Sticky Rice with Coconut Milk
\$88 (全份 Full) \$58 (半份 half)



泰式生蝦
Prawn Carpaccio



前 APPETIZER 菜



泰式生蝦

Prawn Carpaccio

\$148



泰式蝦餅

Thai Shrimp Cake

\$68 (3件pcs) \$118 (6件pcs)



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



泰式小食拼盤

Nara Signature Appetizer Platter



前 APPETIZER 菜

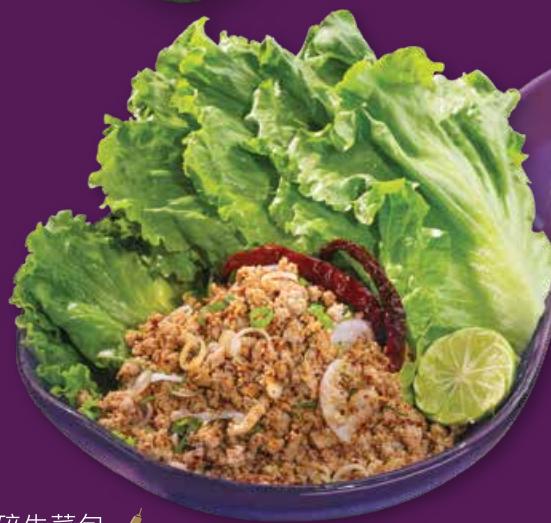


泰式小食拼盤

Nara Signature Appetizer Platter

{ 根據季節更改 Seasonal Special }

\$198



肉碎生菜包

Northeastern Minced Pork & Lettuce Salad

\$98



泰式脆春卷

Vegetarian Spring Roll

\$88



香脆芝麻豬頸肉

Deep-fried Pork Neck

\$88



芒果大蝦米紙卷

Mango & Prawn Rice Paper Roll

\$108



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.

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

沙
律
及
湯
品

SOUP & SALAD



大蝦冬蔭功

Tom Yum Kung with King Prawns

\$168

泰式椰子雞湯

Coconut Chicken Soup

可走辣 NON-SPICY available

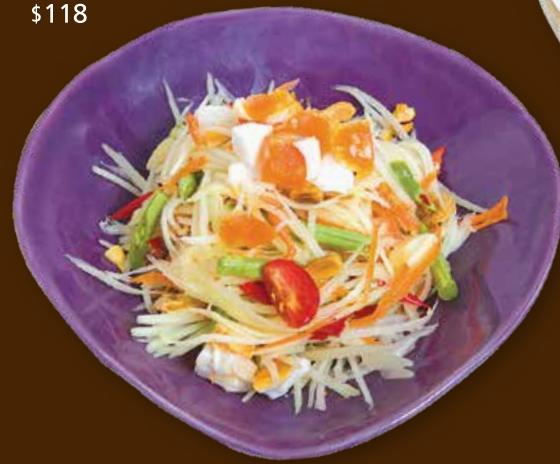
\$128

鹹蛋青木瓜沙律

Papaya Salad with Salted Egg

可走辣 NON-SPICY available

\$118



大蝦柚子沙律

Pomelo Salad with Prawns

可走辣 NON-SPICY available

\$128



泰式酸辣鳳爪

Spicy & Sour Boneless Chicken Feet Salad

\$88



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.



泰式滑蛋黃咖喱軟殼蟹

Soft Shell Crab
with Thai Scrambled Egg Yellow Curry



咖喱

CURRY



泰式滑蛋黃咖喱軟殼蟹

Soft Shell Crab with Thai Scrambled Egg Yellow Curry

\$228



青咖喱雞/豬肉 Chicken / Pork Green Curry
\$158



紅咖喱牛肋肉/豬肉 Beef Short Rib / Pork Red Curry
\$178 (牛肋肉 Beef Short Rib)
\$158 (豬肉 Pork)



印度薄餅
Roti Prata
\$40 (2件 pcs)



香脆蒜蓉包
Crispy Garlic Bread
\$40 (4件 pcs)



椰香雞飯
Coconut Chicken Rice
\$22



白飯
Jasmine Rice
\$22



泰國總店推介
Top Signature



其他推介

Other Recommendations



微辣菜式



含果仁



需20分鐘製作時間
20mins Preparation Time



泰式珍寶火山排骨 
Volcano Baby Pork Ribs



肉 MEAT 類



泰式珍寶火山排骨

Volcano Baby Pork Ribs

\$238



香茅烤雞

Lemongrass Roast Chicken

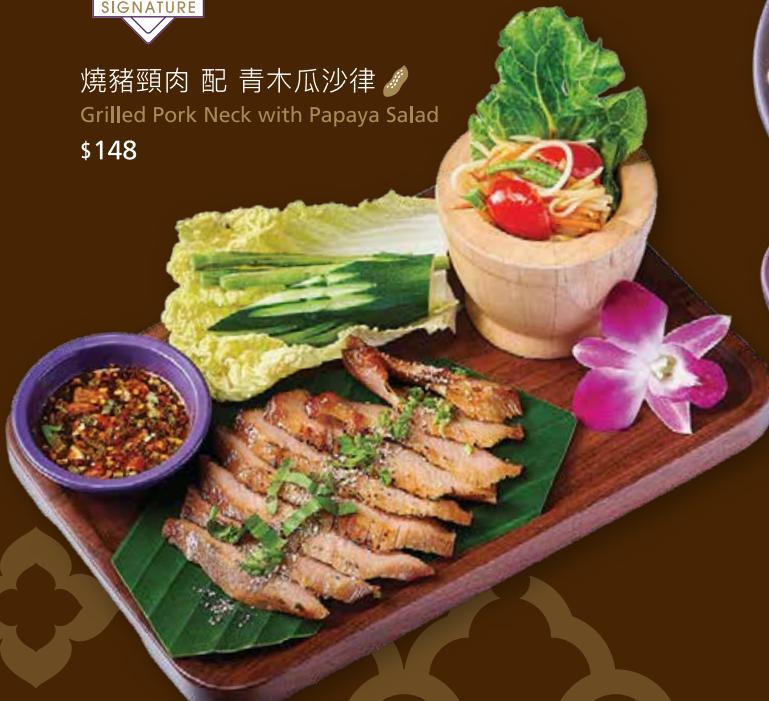
\$268 (原隻 Whole) \$158 (半隻 half)



燒豬頸肉 配 青木瓜沙律

Grilled Pork Neck with Papaya Salad

\$148



泰式海南雞
Thai Hainanese Chicken

全隻 Whole

配椰香雞飯及雞湯各2碗

With Coconut Chicken Rice & Chicken Soup (2 Bowls Each)

\$298

半隻 Half

配椰香雞飯及雞湯各1碗

With Coconut Chicken Rice & Chicken Soup (1 Bowl Each)

\$188



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.



泰式大蝦粉絲煲

Stir-fried Tiger Prawns &
Glass Vermicelli Pot



海 SEAFOOD 鮮

泰式大蝦粉絲煲 

Stir-fried Tiger Prawns &
Glass Vermicelli Pot

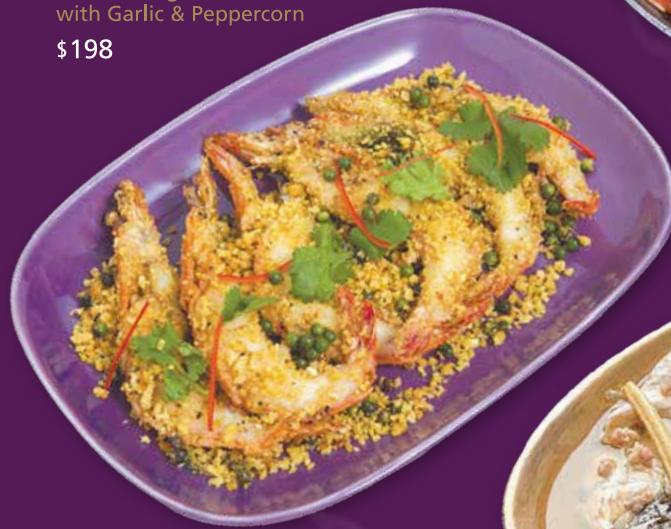
\$208



蒜香胡椒炒大蝦 

Stir-fried Tiger Prawns
with Garlic & Peppercorn

\$198



明爐黃梨肉碎蒸魚 

Steamed Whole Fish with Plum &
Minced Pork Soup in Stove Tray

\$288



酸辣青檸汁蒸魚 

Steamed Whole Fish
with Spicy Lime Sauce

\$268



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.



招牌鐵板泰式炒金邊粉

Sizzling Pad Thai with Prawns



泰式牛肉船麵

Thai Beef Boat Noodles

可走辣 NON-SPICY available



泰式
RICE
飯



招牌鐵板泰式炒金邊粉
Sizzling Pad Thai with Prawns
\$148



泰式牛肉船麵
Thai Beef Boat Noodles
 可走辣 NON-SPICY available
\$158



醉貓炒河
Thai Drunken Fried Noodles
 可走辣 NON-SPICY available
\$118



泰式大蝦/豬肉/雞肉炒河粉
Fried Rice Noodles with Prawns / Pork / Chicken
\$128 (大蝦 Prawns)
\$118 (豬肉 Pork)
\$118 (雞肉 Chicken)



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



菠蘿肉鬆海鮮雞肉炒飯

Pineapple Fried Rice
with Seafood, Chicken & Pork Floss



泰式麵食



菠蘿肉鬆海鮮雞肉炒飯

Pineapple Fried Rice
with Seafood, Chicken & Pork Floss

\$138



蟹肉炒飯

Fried Rice with Crab Meat

\$118



泰式肉碎煎蛋飯

Minced Pork & Fried Egg
with Jasmine Rice

可走辣 NON-SPICY available

\$118



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
SIDES
他



印度薄餅

Roti Prata

\$40 (2件 pcs)



香脆蒜蓉包

Crispy Garlic Bread

\$40 (4件 pcs)



Jasmine Rice

\$22



Coconut Chicken Rice

\$22

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.

泰式炒通菜

Stir-fried Morning Glory

可走辣 NON-SPICY available

\$88



香蒜炒雜菜

Stir-fried Mixed Vegetables

with Garlic

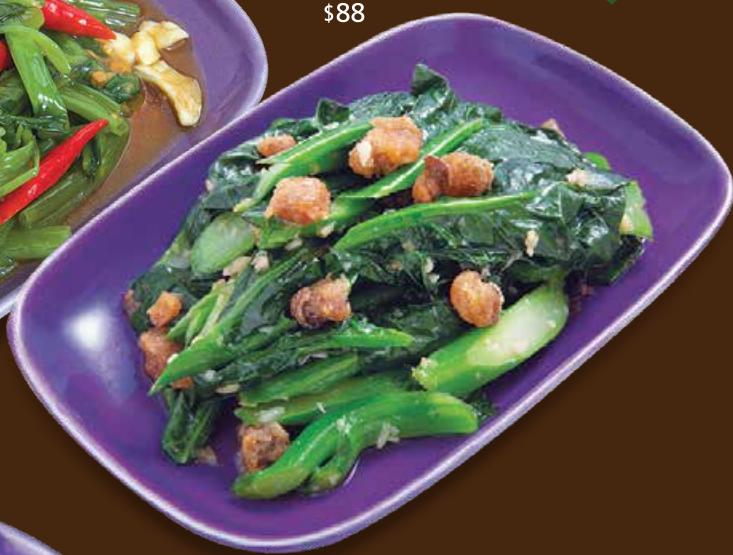
\$88



泰式鹹魚芥蘭

Stir-fried Kale with Salted Fish

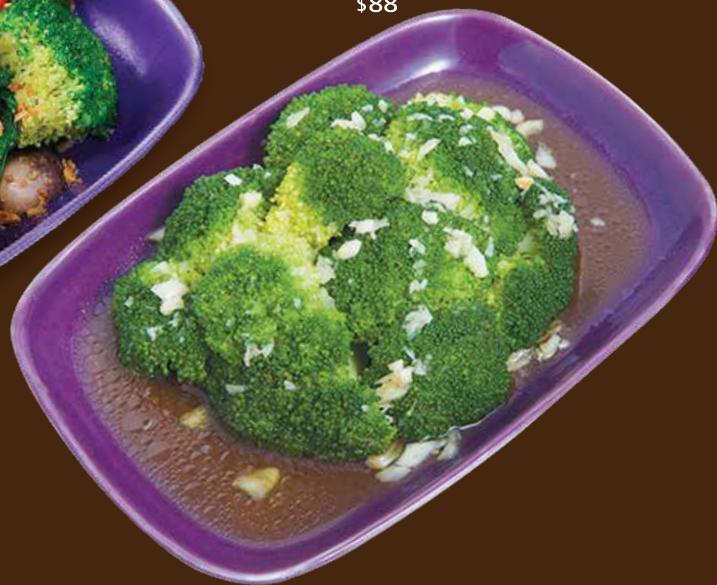
\$88



香蒜炒西蘭花

Stir-fried Broccoli with Garlic

\$88



所有炒菜均含有魚露及蠔油，如有特別飲食需要，歡迎通知我們配合。
All stir-fried vegetables are prepared with fish sauce and oyster sauce for authentic taste. Let us know your dietary preferences, and we'll adjust accordingly.



泰國總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



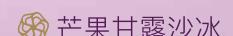
含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time



芒果蝶夢
Mango & Butterfly Pea Colada



芒果甘露沙冰
Fresh Mango Pomelo Smoothie

泰式珍珠奶綠
Thai Milk Green Tea with Boba Pearls



荔枝玫瑰梳打
Lychee Rose Blossom Soda



鮮椰子沙冰
Fresh Coconut Smoothie

100% 鮮果製造 Made with fresh fruit

特 THAI SPECIAL DRINKS 飲



鮮椰子沙冰

Fresh Coconut Smoothie

100% 鮮果製造 Made with fresh fruit

\$48

芒果甘露沙冰

Fresh Mango
Pomelo Smoothie

\$48



手搖香水檸檬泰式冰茶

Shaken Citrus Iced Thai Tea

\$45



手搖鳳梨泰式冰茶

Shaken Pineapple
Iced Thai Tea

\$45



椰青

Young Coconut

\$55

海鹽焦糖泰式奶茶

Salted Caramel Thai Milk Tea

\$42



芒椰蝶夢

Mango & Butterfly Pea Colada

\$55

TOP
SIGNATURE



泰國總店推介
Top Signature



其他推介
Other Recommendations

另加 - 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.

特 THAI SPECIAL DRINKS 飲

青瓜薄荷梳打
Cucumber & Mint Soda
\$42



青檸梳打
Fresh Lime Soda
\$38



泰式奶茶
Thai Milk Tea (hot/cold)
\$38



泰式咖啡
Thai Coffee (hot/cold)
\$38



荔枝薄荷梳打
Lychee & Mint Soda
\$42

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



泰式珍珠奶綠
Thai Milk Green Tea with Boba Pearls
\$45

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.

飲 BEVERAGE

品

茶 飲 Special Tea

藍花皇家伯爵紅茶 Earl Grey Blue Flower	\$42
綠妍茉莉花茶 Emerald Jasmine Green Tea	\$42
桂圓紅棗茶 Longan & Red Date Tea	\$42
玫瑰普洱綠茶 Rose Pu'er Tea	\$42
洛神花樣 Beauty in Roselle	\$42

啤 酒 Thai & Asian Beer

 Singha	(Bottle) \$58
Asahi	(Bottle) \$58

果 汁 及 汽 水 Juice & Soft Drink

橙汁 Orange Juice	\$38	芒果汁 Mango Juice	\$38
菠蘿汁 Pineapple Juice	\$38	蘋果汁 Apple Juice	\$38
可樂 Coke	\$28	梳打水 Soda	\$28
雪碧 Sprite	\$28	天然礦泉水 Acqua Panna (500ml)	\$48
無糖可樂 Coke Zero	\$28	有氣天然礦泉水 San Pellegrino (500ml)	\$48

白 酒 White Wine

Chardonnay, Laurent Dufourleur, France	\$88	\$430
--	------	-------

紅 酒 Red Wine

Cabernet Sauvignon, Barwang, New South Wales, Australia	\$88	\$430
---	------	-------



泰國總店推介
Top Signature



其他推介
Other Recommendations

Be DRC FRIENDS and Unlock Exclusive Benefits

會員獎賞計劃



Instant On Board Offers
are waiting for you!

即下 載 即 賞
DRC GROUP



thai cuisine
bangkok est.2004



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

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