

Lady nara

nara
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

Cocktail

1 LADY Club

Gin, Crème de Framboise, Lime Juice, Egg White

2 Lychee Lemongrass Spritzer

Vodka, Lychee Liqueur, Lemongrass Tea, Lime Juice

3 Siamese Storm

Rum, Triple Sec, Grapefruit Juice, Lime Juice

4 Coco-spresso

Mekhong, Espresso, Coconut Milk

5 Summer Breeze

Vodka, Mango Juice, Lime Juice, Butterfly Pea Tea

6 P&P

Pimm's No. 1, Pineapple Juice, Lime Juice



#StartYourDayRight

"Life is brew-tiful
when you have a cocktail in hand."



Lemongrass Peach Tea
香茅蜜桃茶 ☆



Green Apple Mint Soda
青蘋果薄荷梳打 ☆



Lychee Rose Blossom Soda
荔枝玫瑰梳打



Rose Thai Milk Tea
玫瑰泰奶茶 ☆

Lady Nara Tea

Thai Tea & Banana
Milk Shake
泰式奶茶香蕉奶昔

Mango & Butterfly
Pea Colada
芒果蝶豆花椰子特飲



Thai Milk Green Tea
with Bubble & Pistachio
泰式開心果珍珠奶綠

Organic English Breakfast Tea
有機英式早餐紅茶

Imperial Oolong
御翠烏龍茶

Icon Goddess
焙火鐵觀音

Earl Grey Blue Flower
藍花皇家伯爵紅茶

Rose Pu'er Tea
玫瑰普洱綠茶

Butterfly Pea Tea
蝶豆花茶

Emerald Jasmine Green Tea
綠妍茉莉花茶

Beauty in Roselle
洛神花樣

Longan & Red Date Tea
桂圓紅棗茶



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



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)



青檸梳打

Fresh Lime Soda



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)



蝶豆花茶

Iced Butterfly Pea Tea



椰青

Young Coconut



泰國總店推介 Top Signature



其他推介 Other Recommendations

啤
THAI & ASIAN BEER
酒



Singha (Draft)



Asahi (Bottle)



Chalawan
Pale Ale (Craft)

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

蘋果汁 Apple Juice

梳打水 Soda

天然礦泉水
Acqua Panna (500ml)

有氣天然礦泉水
San Pellegrino (500ml)



泰國總店推介 Top Signature



其他推介 Other Recommendations



氣泡酒
BUBBLES

(Gls) (Btl)

Bottega Prosecco Veneto

白酒
WHITE WINE

(Gls) (Btl)

Sauvignon Blanc, Holdaway Estate, Marlborough, New Zealand 2022

Chardonnay, Laurent Duforleur, France

紅酒
RED WINE

(Gls) (Btl)

Pinot Noir, Laurent Duforleur, France

Cabernet Sauvignon, Barwang, New South Wales, Australia

Merlot, Castel Firmian, Trentino, Italy

Lady nara

Lady Nara 是 Nara Thai Cuisine 的姊妹品牌，旨在提供各種加入泰式元素的舒心西餐、甜點及下午茶，風格精緻、優雅，為食客創造多樣化的味覺體驗。

Lady Nara is the sister restaurant of Nara Thai Cuisine, cooking up a variety of Thai dishes inspired by Western-style comfort food, desserts and afternoon tea that offer an exquisite and novel dining experience.





Lady Nara Chicken Platter

*Tom Yum Chicken Wings, Honey Mustard Drumsticks
& Salted Egg Popcorn Chicken*

特色脆雞拼盤 冬蔭雞翼 | 蜜糖芥末雞腿 | 黃金爆谷雞 ☆



Salted Egg French Fries

鹹蛋黃薯條

Meat & Seafood

Lemongrass Roast Chicken 香茅烤雞 ☆

🕒 30 mins Preparation Time
需30分鐘製作時間



Pasta



Tom Yum Spaghetti Carbonara

冬蔭煙肉忌廉意粉 ☆

MadeWithPerfection

Vegetarian



"Meat Zero" Thai Cheesy Spaghetti Bolognese *with Basil*
泰式羅勒芝士素肉醬意粉 Non-spicy Available 可走辣

#GreenVibesOnly





Nara 擅長做出傳統雅緻的泰國菜，以不為人知的古法食譜為靈感，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「曼谷米芝蓮餐廳美食推介」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.



前菜

APPETIZER



班蘭香葉包雞 

Homemade Chicken Pandan



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。

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



黃薑雞肉沙嗲

BBQ Chicken Satay



泰式生蝦

Prawn Carpaccio



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



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

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



香脆蝦餅
Shrimp Cakes



泰式魚餅
Thai Fish Cakes



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



脆炸金菇
Crispy Enoki Mushrooms



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

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

燒牛肉沙律

Grilled Beef 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



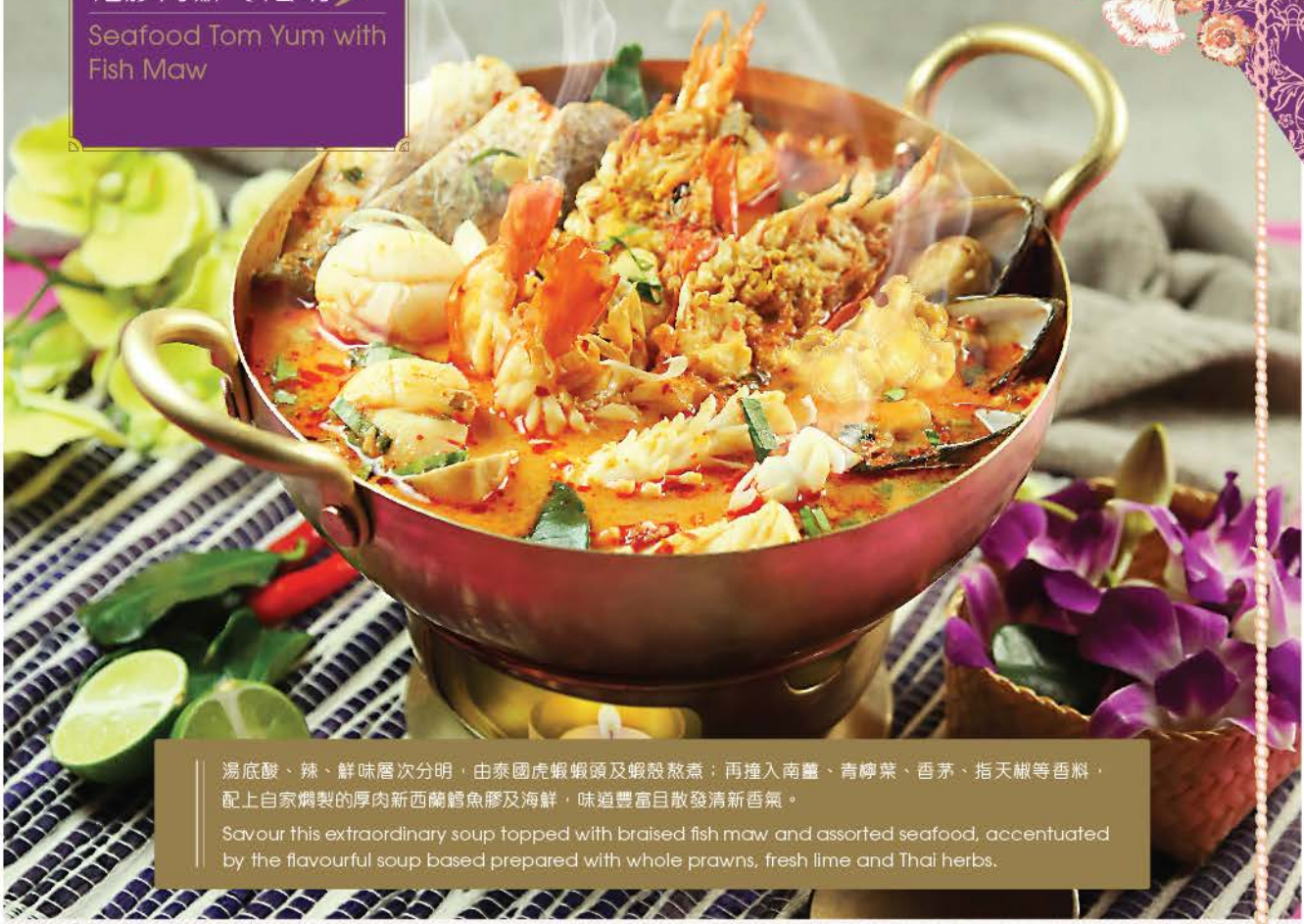
需20分鐘製作時間
20mins Preparation Time



湯品 SOUP

花膠海鮮冬蔭功

Seafood Tom Yum with Fish Maw



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。

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.



泰式椰子雞湯

Coconut Chicken 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

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

CURRY

紅咖喱牛肋肉

Beef Short Rib Red Curry



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。

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

咖喱 CURRY



黃咖喱大蝦
Tiger Prawns Yellow Curry



青咖喱雞
Chicken Green 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

咖喱
CURRY



黃咖喱軟殼蟹

Soft Shell Crab Yellow Curry



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！

Crispy, delicious soft shell crab alongside creamy yellow coconut curry mixing scrambled eggs, delicately seasoned for a smooth blend without heat.

咖喱及其他

CURRY & SIDES



⊗ 黃咖喱炒肉蟹

Stir-fried Mud Crab Yellow Curry



黃咖喱珍寶蟹肉配蒜蓉包 🌶️

Jumbo Crab Meat Yellow Curry
with Garlic Toast



印度薄餅

Roti Prata



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

肉類

MEAT



珍寶火山排骨

Volcano Pork Ribs



巨型豬脊骨以多種泰國香料醃製，再加入香茅、南薑、芫茜和青檸葉等蒸燉煮 2 小時，配上濃郁秘製酸辣芫茜冬蔭湯汁，每一口都為視覺和味覺帶來雙重衝擊。

Mega-sized pork spare ribs are marinated with a melody of aromatic Thai spices, including lemongrass, galangal, coriander and tangy kaffir lime leaves, then slowly simmered for 2 hours to reach a tender perfection. Our secret spicy tom yum coriander sauce adds an extra layer of complexity. Prepare yourself for an explosion of visual and gustatory sensations!

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

滷水豬手採用泰國香料滷至入味，配上香蒜辣汁，突顯肉香醇厚。脆炸豬手則以白滷水浸至入味後再脆炸，皮脆肉嫩，伴上酸子醬更醒胃。

Savour contrasting texture in one dish - the marinated version served with garlic chili sauce is braised in a rich broth of Thai spices 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.

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



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海鮮

SEAFOOD

明爐黃梨肉碎蒸烏頭

Steamed Grey Mullet with
Plum & Minced Pork Soup in
Stove Tray

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味出眾的湯汁，魚鮮味昇華，是叫人上癮的溫暖味道！

Simmered in a broth made with assorted Thai herbs, seasonings and minced pork, the umami flavour of this whole gray mullet is elevated while satisfying each taste bud with a delicate and smooth texture. A heart-warming dish that every Thai fans would love.

海鮮 SEAFOOD



酸辣青檸汁蒸烏頭  

Steamed Grey Mullet
with Spicy Lime Sauce

泰式椰子蜆煲 

Clams with Fresh Young
Coconut Stew

可走辣 **NON-SPICY** available



青胡椒甜辣炒大蜆  

Stir-fried Clams
with Green Peppercorns
& Sweet Chili 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

泰式飯及麵食

RICE & NOODLES



泰式牛肉船麵 

Thai Beef Boat Noodles

可走辣 NON-SPICY available

用大量豬骨、牛骨、雞腳、雜菜等熬製成濃郁湯底；伴上牛肉片、滷水牛腩、泰國手打牛肉丸、炸豬皮等，精緻又豐富。

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.



花膠雞絲金麵 

Noodles Khao Soi with Fish Maw & Shredded Chicken

可走辣 NON-SPICY available

源自泰國北部清邁，搭配泰國直送煙韌蛋麵，盡吸椰香咖哩湯底精華，加上新西蘭鱈魚膠、香脆的金麵及嫩滑雞絲，更添味道層次。

Cod fish maws and shredded chicken are tossed into a bowl with chewy egg noodles, ladled with curry broth and plonked with crispy egg noodles. This dish delivers an authentic taste of Chiang Mai in Northern Thailand.

泰式飯及麵食

RICE & NOODLES



泰式炒金邊粉

Phad Thai with Prawns



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。

Unwrap this wonderful combination of chewy noodles, shrimps, scrambled eggs and dried tofu, all hidden under a delicate egg net.



菠蘿肉鬆海鮮雞肉炒飯

Pineapple Fried Rice with Seafood, Chicken & Pork Floss



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。

A sweet and savory tropical medley bursting with umami flavours from tiger prawns and assorted seafood, accentuated by rich prawn head oil.

泰式飯及麵食

RICE & NOODLES

泰式豬肉炒河粉

Fried Rice Noodles
with Pork



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

蔬菜

VEGETABLES



泰式炒通菜 

Stir-fried Morning Glory

可走辣 NON-SPICY available

香蒜炒菠菜

Stir-fried Spinach 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



香脆腩肉炒椰菜 

Stir-fried Cabbage
with Crispy Pork Belly

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

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.



穩打穩扎肉米紙卷

"Meat Zero" Thai Salami
Rice Paper Rolls



泰式脆春卷

Vegetarian Spring Rolls



青木瓜沙律

Papaya Salad

✓ 可走辣 NON-SPICY available



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



泰式雜菜炒金邊粉 

Phad Thai with
Mixed Vegetables

 拋豬引肉碎煎蛋飯 

"Meat Zero" Minced Pork &
Fried Egg with Rice

 可走辣 **NON-SPICY** available



黃咖喱雜菜

Mixed Vegetables
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
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Lady nara



ladynara.hk



ladynara.hk


nara

thai cuisine
bangkok est.2004



nara.hongkong



narathai.hk

www.narahk.com