



SIGNATURE

LUNCH SET

[ 午市套餐 ]

\$188  
up



APINARA

thai cuisine and bar  
bangkok est.2004

# Signature Lunch Combo

午市滋味套餐

\$188 up

Main 主食



Soup 湯品



Salad 沙律

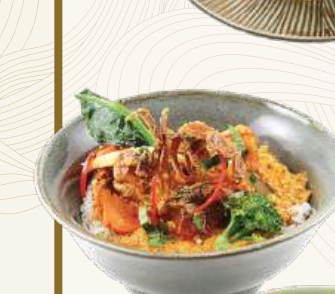


Drink 飲品

Tom Yum Kung 冬蔭功 /  
Coconut Chicken Soup 泰式椰子雞湯  
 NON-SPICY available 可走辣

Daily Salad 是日沙律 /  
Papaya Salad 青木瓜沙律 / +\$18  
Pomelo Salad 柚子沙律 +\$18

Lemon Tea 檸檬茶 /  
Lemon Water 檸檬水  
(Iced or Hot 冷熱均可)



(A) Phad Thai with Prawns 泰式大蝦炒金邊粉  
 NON-SPICY available 可走辣 \$198

(B) Thai Hainanese Chicken Rice 泰式海南雞飯 \$188

 (C) Thai Wagyu Beef Boat Noodles 泰式和牛船麵  
 NON-SPICY available 可走辣 \$218

(D) Grilled Pork Neck with Jasmine Rice 燒豬頸肉 配 白飯 \$188

(E) Thai Grilled Hanger Steak with Jasmine Rice 泰式燒封門牛柳 配 白飯 \$208

(F) Fried Rice with Prawn & Prawn Roe Paste 大蝦蝦頭膏炒飯 \$188

(G) Soft Shell Crab Scrambled Egg Yellow Curry Rice Bowl 泰式滑蛋黃咖喱軟殼蟹飯 \$218

(H) Mixed Vegetables Yellow Curry with Jasmine Rice 黃咖喱雜菜 配 白飯 \$188



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



Vegetarian Dish 素食之選



20mins Preparation Time 需20分鐘製作時間

## Drinks Upgrade [ 特飲升級 ]

All lunch sets listed on this menu can be upgraded to the special Thai drink below.  
餐牌內所有午市套餐均可升級至以下泰式特飲。



Thai Milk Tea 泰式奶茶  
(Hot 熱 / Iced 凍)  
+\$18



Thai Coffee 泰式咖啡  
(Hot 熱 / Iced 凍)  
+\$18



Lime Soda 青檸梳打  
+\$18



Salted Caramel Thai Milk Tea  
海鹽焦糖泰式奶茶  
(Hot 熱 / Iced 凍)  
+\$22



Green Apple Mint Soda  
青蘋果薄荷梳打  
+\$18



Longan Pandan Honey Tea  
龍眼班蘭蜜  
(Hot 熱 / Iced 凍)  
+\$18

## Add-on Items [ 套餐升級 ]



Prawn Carpaccio 泰式生蝦  
(4pcs隻)  
+\$38



Shrimp Cakes 香脆蝦餅  
(2pcs件)  
+\$28



Chicken Pandan 班蘭香葉包雞  
(2pcs件)  
+\$22



BBQ Pork Satay 黃薑豬肉沙嗲 **N**  
(3pcs串)  
+\$28



BBQ Chicken Satay 黃薑雞肉沙嗲 **N**  
(3pcs串)  
+\$28



Stir-fried Broccoli with Garlic  
香蒜炒西蘭花  
+\$28



Stir-fried Morning Glory  
泰式炒通菜  
+\$28

NON-SPICY available 可走辣



Mango Sticky Rice  
with Coconut Milk  
芒果糯米飯伴椰奶  
+\$38



Ice Cream 雪糕球  
(Coconut / Thai Milk Tea)  
(椰子 / 泰式奶茶)  
+\$28 per scoop 每球

## APPETIZER, SALAD & SOUP

-  Thai King Prawn Carpaccio 泰式珍寶生蝦刺身  \$188
- Homemade Chicken Pandan 手工班蘭香葉包雞 \$68 (3pcs件) / \$118 (6pcs件)
- Shrimp Cakes 香脆蝦餅  \$78 (3pcs件) / \$128 (6pcs件)
- BBQ Satay (Pork/Chicken) 黃薑沙嗲(豬/雞)  \$98 (6pcs串)
-  River Prawn & Seafood Tom Yum Kung 大河蝦海鮮冬蔭功  \$248
- Coconut Chicken Soup 泰式椰子雞湯   NON-SPICY available 可走辣 \$128
- Papaya Salad with Salted Egg & Seafood 鹹蛋海鮮青木瓜沙律   \$168
- Pomelo Salad with Soft Shell Crab 軟殼蟹柚子沙律   \$168

## MEAT, CURRY & SEAFOOD

-  Smoked Grilled Pork Neck 蘋果木燻烤豬頸肉 \$168
- Beef Short Rib Red Curry 紅咖喱牛肋肉   \$188
- Chicken Green Curry 青咖喱雞  \$148
-  Thai Scrambled Egg Yellow Curry Soft Shell Crab 泰式滑蛋黃咖喱軟殼蟹 \$258
-  Thai Scrambled Egg Yellow Curry River Prawn 泰式滑蛋黃咖喱大河蝦 \$258

## NOODLES & RICE

- Phad Thai with Jumbo Crab Meat 泰式珍寶蟹肉炒金邊粉   NON-SPICY available 可走辣 \$188
-  Thai Wagyu Beef Boat Noodles 泰式和牛船麵   NON-SPICY available 可走辣 \$178
- Pineapple Fried Rice with Grilled River Prawn & Seafood   \$188  
菠蘿海鮮大河蝦炒飯
- Minced Pork & Fried Egg with Jasmine Rice 泰式肉碎煎蛋飯 \$118
- Stir-fried Rice Noodles with Prawns & Roe Paste 大蝦蝦頭膏炒河粉  \$138
- Fried Rice Noodles with Pork 泰式豬肉炒河粉  \$128

## PLATE-POWERED DELIGHTS

- Stir-fried Morning Glory 泰式炒通菜   NON-SPICY available 可走辣 \$88
- Stir-fried Kale with Thai Salted Fish 泰式鹹魚炒芥蘭 \$88
- Stir-fried Seasonal Vegetables with Garlic 泰式炒雜菜 \$88
- Stir-fried Broccoli with Garlic 香蒜炒西蘭花 \$78

## DESSERTS

-  Mango Sticky Rice with Coconut Milk 芒果糯米飯 伴 椰奶  \$88 (Full 全份) / \$58 (Half 半份)
- Thai Dessert Platter 泰式糕點拼盤  \$98 (9 pcs 件, 3 pcs each 各3件)
- Pandan Layer Pudding, Coconut Sago Pudding & Fresh Young Coconut Pudding \$78 (6 pcs 件, 2 pcs each 各2件)  
班蘭千層糕, 椰汁西米糕 及 椰青糕 \$58 (3 pcs 件, 1 pc each 各1件)
- Sweet Corn Ice Cream Duo 雪糕球 (兩球) \$68  
Choose 2: Thai Milk Tea / Coconut / Vanilla  
泰式奶茶 / 椰子 / 雲呢啲



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



Vegetarian Dish  
素食之選



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Main 主食

+

Soup 湯品

+

Salad 沙律

+

Drink 飲品

Tom Yum Kung 冬蔭功

Coconut Chicken Soup 泰式椰子雞湯

☑ NON-SPICY available 可走辣

Daily Salad 是日沙律

Papaya Salad 青木瓜沙律 +\$18

Pomelo Salad 柚子沙律 +\$18

Lemon Tea 檸檬茶

Lemon Water 檸檬水  
(Iced or Hot 冷熱均可)



(A) Phad Thai with Pork 泰式豬肉炒金邊粉  
☑ NON-SPICY available 可走辣

(B) Thai Hainanese Chicken Rice 泰式海南雞飯

(C) Thai Wagyu Beef Boat Noodles 泰式和牛船麵  
☑ NON-SPICY available 可走辣

(D) Southern Thai "Hat Yai" Roast Chicken Drumstick with Jasmine Rice 泰南合艾燒雞腿 配 白飯

(E) Chicken Red Curry with Jasmine Rice 紅咖喱雞 配 白飯

(F) Fried Rice Noodles With Pork 泰式豬肉炒河粉

(G) Thai Scrambled Egg Yellow Curry River Prawn with Jasmine Rice 泰式滑蛋黃咖喱大河蝦飯

(H) Mixed Vegetables Fried Rice 雜菜炒飯



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Thai Milk Tea 泰式奶茶  
(Hot 熱 / Iced 凍)  
+\$18



Thai Coffee 泰式咖啡  
(Hot 熱 / Iced 凍)  
+\$18



Lime Soda 青檸梳打  
+\$18



Salted Caramel Thai Milk Tea  
海鹽焦糖泰式奶茶  
(Hot 熱 / Iced 凍)  
+\$22



Green Apple Mint Soda  
青蘋果薄荷梳打  
+\$18



Longan Pandan Honey Tea  
龍眼班蘭蜜  
(Hot 熱 / Iced 凍)  
+\$18

## Add-on Items [ 套餐升級 ]



Prawn Carpaccio 泰式生蝦  
(4pcs隻)  
+\$38



◆ Shrimp Cakes 香脆蝦餅  
(2pcs件)  
+\$28



Chicken Pandan 班蘭香葉包雞  
(2pcs件)  
+\$22



BBQ Pork Satay 黃薑豬肉沙嗲 **N**  
(3pcs串)  
+\$28



BBQ Chicken Satay 黃薑雞肉沙嗲 **N**  
(3pcs串)  
+\$28



Stir-fried Broccoli with Garlic  
香蒜炒西蘭花  
+\$28



Stir-fried Morning Glory  
泰式炒通菜  
+\$28

NON-SPICY available 可走辣



Mango Sticky Rice  
with Coconut Milk  
芒果糯米飯伴椰奶  
+\$38



◆ Ice Cream 雪糕球  
(Coconut / Thai Milk Tea)  
(椰子 / 泰式奶茶)  
+\$28 per scoop 每球

## APPETIZER, SALAD & SOUP

-  Thai King Prawn Carpaccio 泰式珍寶生蝦刺身  \$188
- Homemade Chicken Pandan 手工班蘭香葉包雞 \$68 (3pcs件) / \$118 (6pcs件)
- Shrimp Cakes 香脆蝦餅  \$78 (3pcs件) / \$128 (6pcs件)
- BBQ Satay (Pork/Chicken) 黃薑沙嗲(豬/雞)  \$98 (6pcs串)
-  River Prawn & Seafood Tom Yum Kung 大河蝦海鮮冬蔭功  \$248
- Coconut Chicken Soup 泰式椰子雞湯   NON-SPICY available 可走辣 \$128
- Papaya Salad with Salted Egg & Seafood 鹹蛋海鮮青木瓜沙律   \$168
- Pomelo Salad with Soft Shell Crab 軟殼蟹柚子沙律   \$168

## MEAT, CURRY & SEAFOOD

-  Smoked Grilled Pork Neck 蘋果木燻烤豬頸肉 \$168
- Beef Short Rib Red Curry 紅咖喱牛肋肉   \$188
- Chicken Green Curry 青咖喱雞  \$148
-  Thai Scrambled Egg Yellow Curry Soft Shell Crab 泰式滑蛋黃咖喱軟殼蟹 \$258
-  Thai Scrambled Egg Yellow Curry River Prawn 泰式滑蛋黃咖喱大河蝦 \$258

## NOODLES & RICE

- Phad Thai with Jumbo Crab Meat 泰式珍寶蟹肉炒金邊粉   NON-SPICY available 可走辣 \$188
-  Thai Wagyu Beef Boat Noodles 泰式和牛船麵   NON-SPICY available 可走辣 \$178
- Pineapple Fried Rice with Grilled River Prawn & Seafood   \$188  
菠蘿海鮮大河蝦炒飯
- Minced Pork & Fried Egg with Jasmine Rice 泰式肉碎煎蛋飯 \$118
- Stir-fried Rice Noodles with Prawns & Roe Paste 大蝦蝦頭膏炒河粉  \$138
- Fried Rice Noodles with Pork 泰式豬肉炒河粉  \$128

## PLATE-POWERED DELIGHTS

- Stir-fried Morning Glory 泰式炒通菜   NON-SPICY available 可走辣 \$88
- Stir-fried Kale with Thai Salted Fish 泰式鹹魚炒芥蘭 \$88
- Stir-fried Seasonal Vegetables with Garlic 泰式炒雜菜 \$88
- Stir-fried Broccoli with Garlic 香蒜炒西蘭花 \$78

## DESSERTS

-  Mango Sticky Rice with Coconut Milk 芒果糯米飯 伴 椰奶  \$88 (Full 全份) / \$58 (Half 半份)
- Thai Dessert Platter 泰式糕點拼盤  \$98 (9 pcs 件, 3 pcs each 各3件)
- Pandan Layer Pudding, Coconut Sago Pudding & Fresh Young Coconut Pudding \$78 (6 pcs 件, 2 pcs each 各2件)  
班蘭千層糕, 椰汁西米糕 及 椰青糕 \$58 (3 pcs 件, 1 pc each 各1件)
- Sweet Corn Ice Cream Duo 雪糕球 (兩球) \$68  
Choose 2: Thai Milk Tea / Coconut / Vanilla  
泰式奶茶 / 椰子 / 雲呢啲



Top Signature  
泰國總店推介



Other Recommendation  
其他推介



Mild Spicy  
微辣菜式



Contains Nuts  
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Vegetarian Dish  
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Main 主食

+

Soup 湯品

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Salad 沙律

+

Drink 飲品

Tom Yum Kung 冬蔭功

Coconut Chicken Soup 泰式椰子雞湯

☑ NON-SPICY available 可走辣

Daily Salad 是日沙律

Papaya Salad 青木瓜沙律 +\$18

Pomelo Salad 柚子沙律 +\$18

Lemon Tea 檸檬茶

Lemon Water 檸檬水  
(Iced or Hot 冷熱均可)



(A) Phad Thai with Chicken 泰式雞肉炒金邊粉  
☑ NON-SPICY available 可走辣 \$188



(B) Thai Hainanese Chicken Rice 泰式海南雞飯 \$188



(C) Thai Wagyu Beef Boat Noodles 泰式和牛船麵  
☑ NON-SPICY available 可走辣 \$218



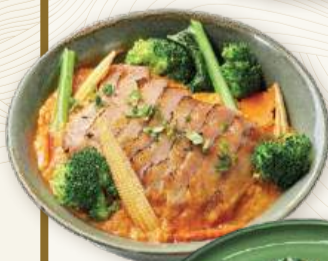
(D) Grilled Pork Neck with Jasmine Rice 燒豬頸肉 配白飯 \$188



(E) Beef Short Rib Red Curry with Jasmine Rice 紅咖喱牛肋肉 配白飯 \$208



(F) Tom Yum Kung Fried Rice 冬蔭功大蝦炒飯 \$188



(G) Grilled Pork Neck Scrambled Egg Yellow Curry Rice Bowl 泰式滑蛋黃咖喱豬頸肉飯 \$198



(H) Stir-fried Glass Vermicelli with Mixed Vegetables 泰式雜菜炒粉絲 \$188



Top Signature 泰國總店推介



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Stir-fried Morning Glory  
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Contains Nuts  
含果仁



Vegetarian Dish  
素食之選

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