Ladynara





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

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, Expresso, Coconut Milk
- 5 Summer Breeze Vodka, Mango Juice, Lime Juice, Butterfly Pea Tea
- 6 P&P
 Pimm's No. I, Pineapple Juice, Lime Juice





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☆



Organic English Breakfast Tea 有機英式早餐紅茶

Earl Grey Blue Flower 藍花皇家伯爵紅茶

Emerald Jasmine Green Tea 綠妍茉莉花茶

Longan & Red Date Tea

Imperial Oolong 御翠烏龍茶

Rose Pu'er Tea 玫瑰普洱綠茶

Beauty in Roselle 洛神花樣 Icon Goddess 焙火鐵觀音

Butterfly Pea Tea 蝶豆花茶



特飲 THAI SPECIAL DRINKS



鮮椰子沙冰

100% 鮮果製造 Made with fresh fruit

\$60





解样芒果沙冰

Fresh Mango Smoothie 100% 鲜果製造 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



细班蘭龍眼蜜

Pandan Longan Honey Tea (hot/cold)



青檸梳打

Fresh Lime Soda



泰式檸茶

Thai Iced Citrus Tea



秦 赤式奶茶

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



₹ 表國總店推介 Top Signature



其他推介 Other Recommendations

啤 THAI & ASIAN BEER 酒



Singha (Draft)
1 Pint / Half Pint



Asahi (Bottle)



Khun Phaen Plai Kaew (Craft Bottle)



M Thirty Two Passion Fruit Witbier (Craft Bottle)

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

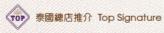
芒果汁 Mango Juice

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)







氣	泡	酒
BU	BB1	LES

(Gls) (Btl)

Bottega Prosecco Veneto

白酒 WHITE WINE

(Gls) (Btl)

Sauvignon Blanc, Holdaway Estate, Marlborough, New Zealand Chardonnay, Laurent Duforleur, France

> 紅酒 RED WINE

> > (Gls) (Btl)

Pinot Noir, Laurent Duforleur, France Cabernet Sauvignon, Barwang, New South Wales, Australia



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.



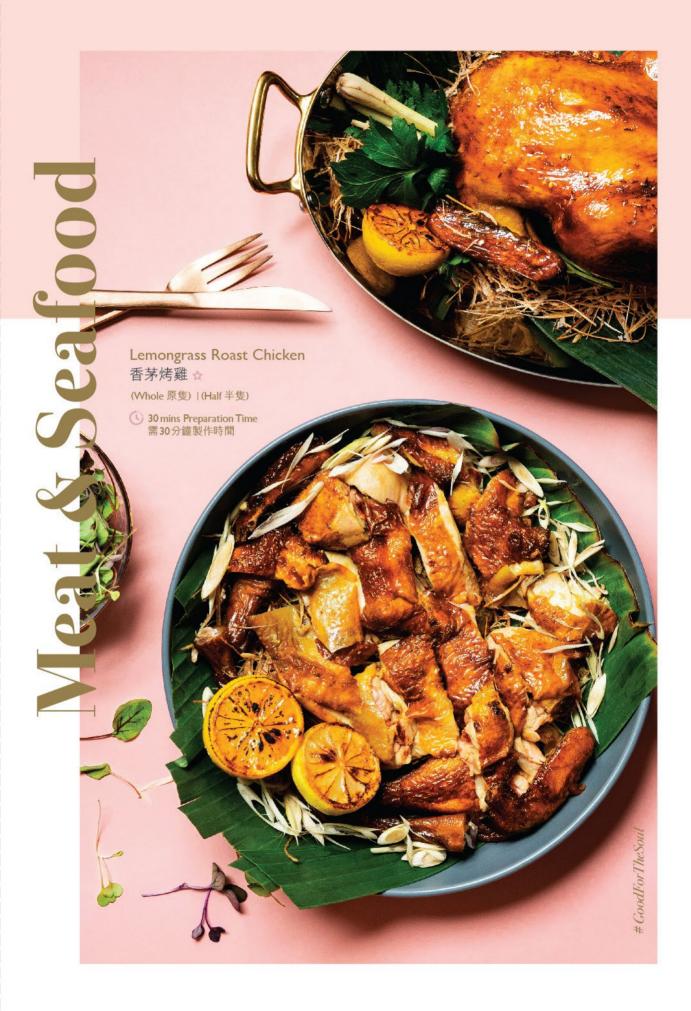


Lady Nara Chicken Platter
Tom Yum Chicken Wings, Honey Mustard Drumsticks
& Salted Egg Popcorn Chicken

特色脆雞拼盤 冬蔭雞翼 | 蜜糖芥末雞鎚 | 黃金爆谷雞 🌣



Salted Egg French Fries 鹹蛋黃薯條















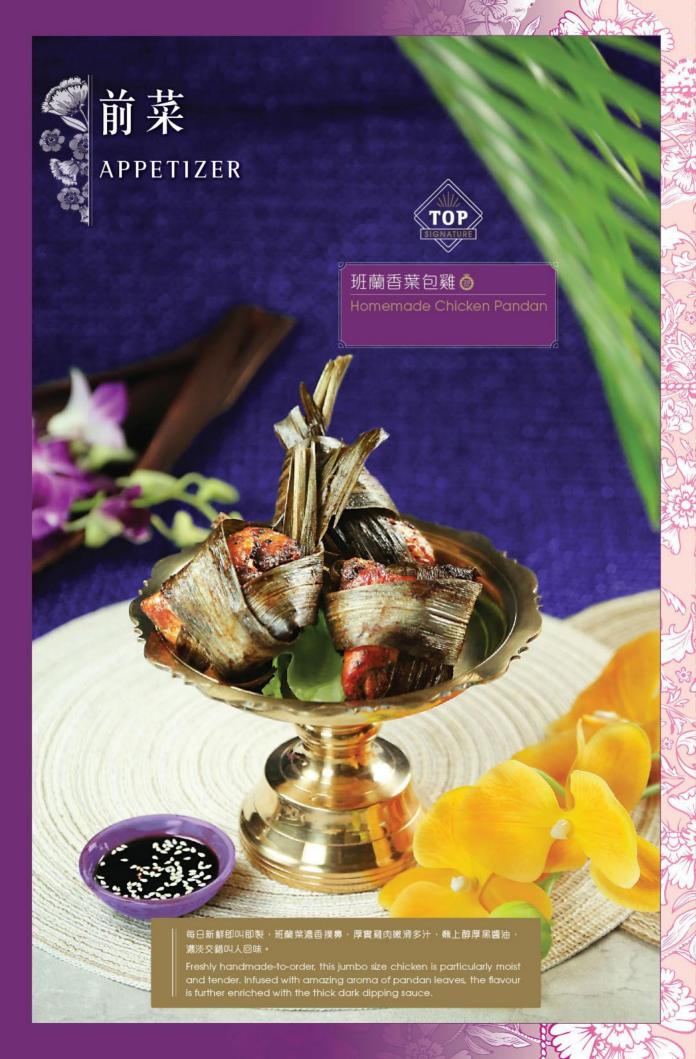


Nara 擅長做出傳統雅緻的泰國菜,以不為人知的古法食譜為靈感, 融合各式頂級新鮮食材,精心細做:運用香氣、色彩及味道,全方面呈現 泰國的核心文化風俗,正正是 Nara 的成立宗旨。長達15年獲選為 「Thai Tatler 泰國最佳食府」及於2018-2021年被列入 「曼谷米芝蓮餐廳美食推介」的 Nara 團隊,現誠意為您呈獻 「Nara Thai Cuisine」,鉅細無遺地復刻那雍容曼妙的泰菜風華。

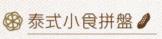
Nara is renowned for its method in creating authentic Thai cuisine. Inspired by age-old recipes, every dish is created to appreciate Nara's culturally influenced cooking: using market-fresh ingredients, an exquisite use of luscious aromas, vibrant colours and exotic flavours, and the embodiment of Nara's founding spirit.

Awarded 15 years consecutively as "Thailand Tatler's Best Restaurants" and included in 2018-2021 Thailand Michelin Guide Plate Recommendations,

Nara Thal Cuisine – a decadent style in Thal cuisine and an enchanting homage to Thai tradition.







Nara Signature Appetizer Platter (娘據季節更改 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





其他推介 Other Recommendations









前菜 **APPETIZER**



Shrimp Cakes

(3件pcs) {6件pcs}



Thai Fish Cakes

(3件pcs) (6件pcs)



芒果軟殼蟹米紙卷

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





其他推介 Other Recommendations











Papaya Salad with Salted Egg

可走辣 NON-SPICY available





★蝦柚子沙律 Pomelo Salad

with Prawns









其他推介 Other Recommendations













● 泰式椰子雞湯 /

Coconut Chicken Soup



可走辦 NON-SPICY available



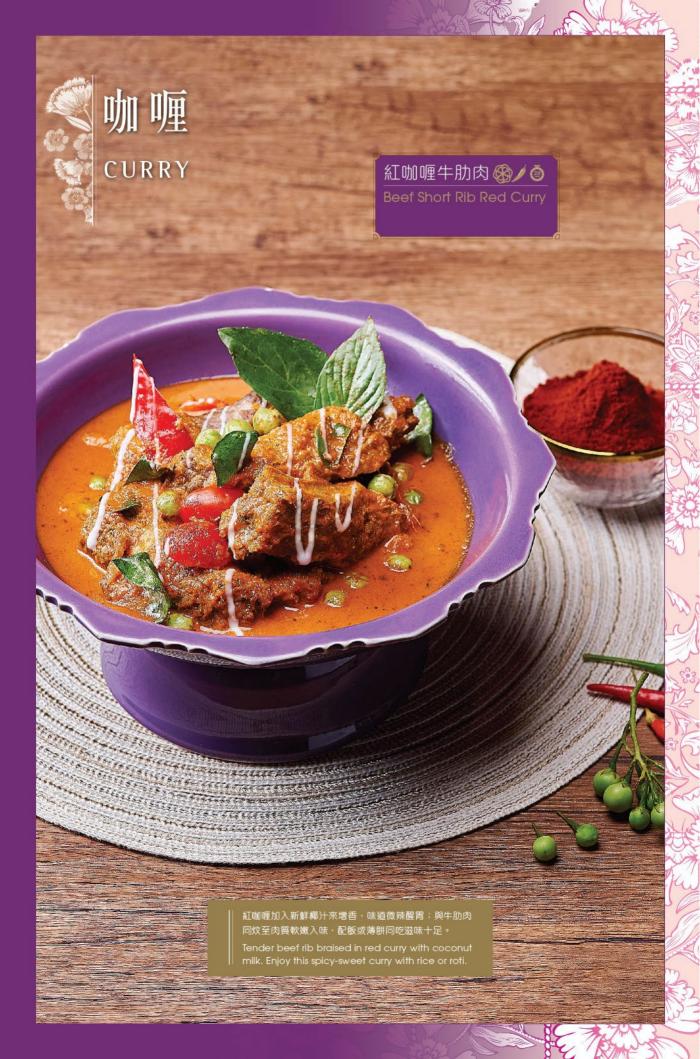


其他推介 Other Recommendations









咖喱 CURRY



Tiger Prawns with Thai Scrambled Egg Yellow Curry



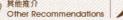


















咖 喱 CURRY



泰式滑蛋黃咖喱軟殼蟹

Soft Shell Crab
with Thai Scrambled Egg Yellow Curry

滑傲不辣的滑蛋乾咖喱,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



参泰式滑蛋黃咖喱炒肉蟹

Stir-fried Mud Crab with Thai Scrambled Egg Yellow Curry



黃咖喱珍寶蟹肉 配蒜蓉包

Jumbo Crab Meat Yellow Curry



印度薄餅 Roti Prata



白飯 Jasmine Rice













参泰式原隻滷水豬手

Thai Braised Whole Pork Knuckle



泰式海南雞 Thai Hainanese Chicken

半隻 Half 配雞油飯及雞湯各1碗

With Chicken Rice & Chicken Soup (1 Bowl Each) 至隻 Whole 配雞油飯及雞湯各2碗 With Chicken Rice & Chicken Soup (2 Bowls Each)



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



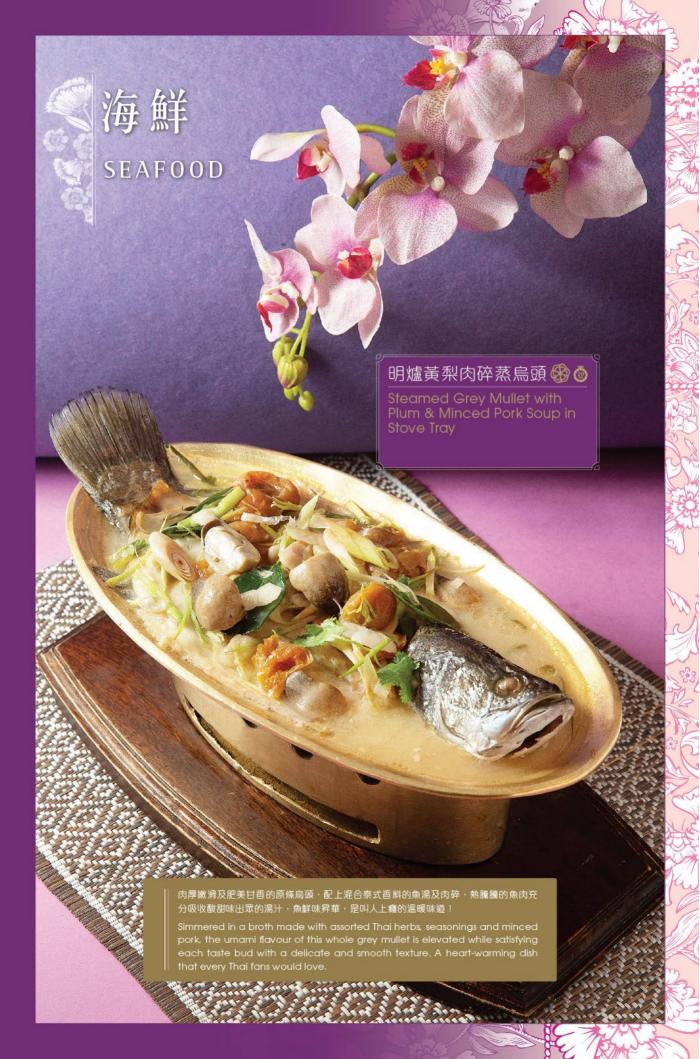


其他推介 Other Recommendations









海鮮 SEAFOOD



❸ 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

可走辦 NON-SPICY available





青胡椒甜辣炒大蜆/ఄ

Stir-fried Clams with Green Peppercorns & Sweet Chilli Sauce





Other Recommendations













泰式飯及麵食

RICE & NOODLES



雞腿雞絲金麵/ Chicken Khao Soi

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 ▼ □走購 NON-SPICY available







其他推介 Other Recommendations







蔬菜 VEGETABLES



泰式炒通菜

Stir-fried Morning Glory



可走辣 NON-SPICY available



Stir-fried Spinach with Garlic





泰式鹹魚芥蘭

Stir-fried Kale with Salted Fish



Stir-fried Mixed Seasonal 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



Other Recommendations







需20分鐘製作時間

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.



泰式脆春卷 Vegetarian Spring Rolls







雜菜椰子湯 Mixed Vegetables Coconut Soup 可走無 NON-SPICY available











素食之選 VEGETARIAN



泰式雜菜炒金邊粉 🌶 Phad Thai with Mixed Vegetables

驗拋豬引肉碎煎蛋飯≠

"Meat Zero" Minced Pork & Fried Egg with Rice

可走辣 NON-SPICY available





黄咖喱雜菜 Mixed Vegetables Yellow Curry



泰國總店推介 Top Signature



其他推介 Other Recommendations





Contains Nuts





甜 品 DESSERT



参表式糕點拼盤 Thai Dessert Platter



椰香芋圓奶皇湯丸
Thai Egg Custard Dumplings & Taro Balls in Coconut Milk

