

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

MANAGED by DRAWING ROOM CONCEPTS

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 Boba Pearls
泰式珍珠奶綠



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

\$60



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)

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)



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

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.



MANAGED by DRAWING ROOM CONCEPTS



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 ☆

(Whole 原隻) | (Half 半隻)

🕒 30 mins Preparation Time
需30分鐘製作時間



Royal Thai Tea

Dessert Collection

皇家泰茶甜品系列

#MadeWithPerfection

Royal Thai Tea Flaming Baked Alaska

皇家泰茶火焰雪山 ☆

TOPPINGS 配料

Thai Tea Pudding, Cookie Crumbs,
Boba Pearls & Thai Tea Caramel Sauce
泰茶布丁 | 曲奇脆脆 | 黑珍珠 |
泰茶焦糖醬

3-4
pax 位用



Royal Thai Tea Waterfall Tiramisu with Thai Tea Ice Cream

皇家泰茶雪糕瀑布提拉米蘇

TOPPINGS 配料

Thai Tea Pudding, Cookie Crumbs,
Boba Pearls & Thai Tea Caramel Sauce
泰茶布丁 | 曲奇脆脆 | 黑珍珠 |
泰茶焦糖醬

2
pax 位用



Dessert

Royal Thai Tea Crispy Brioche
with Thai Tea Ice Cream
骰仔脆多士 配 皇家奶茶雪糕

TOPPINGS
配料

Thai Tea Pudding, Cookie Crumbs,
Boba Pearls & Thai Tea Caramel Sauce
泰茶布丁 | 曲奇脆脆 | 黑珍珠 |
泰茶焦糖醬



Espresso Coffee Affogato
濃縮咖啡阿法奇朵

Vanilla Ice Cream 雲呢拿雪糕



Royal Thai Tea Affogato
皇家泰茶阿法奇朵

Coconut Ice Cream 椰子雪糕







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, 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

(3件pcs) (6件pcs)



 泰式魚餅 
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



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

海鮮冬蔭功

Tom Yum Kung with Seafood

虎蝦 | 青口 | 魷魚 | 帶子 | 鱸魚柳
Tiger Prawn | Mussel | Squid |
Scallop | Sea Bass Fillet



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，配上海鮮如青口、魷魚、帶子等，味道豐富且散發清新香氣。

Savour this extraordinary soup, topped with generous seafood such as mussels, squid, and scallops, accentuated by a flavourful soup base prepared with 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；與牛肋肉同燉至肉質軟嫩入味，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



泰式滑蛋黃咖喱大蝦

Tiger Prawns
with Thai Scrambled Egg 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 Sply



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

咖喱
CURRY



泰式滑蛋黃咖喱軟殼蟹

Soft Shell Crab
with Thai Scrambled Egg Yellow Curry



滑嫩不辣的滑蛋乾咖喱，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



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



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、芫荽和青檸葉等蒸燉煮2小時，配上濃郁秘製酸辣芫荽冬蔞湯汁，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)

全隻 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



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

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 grey 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 🌶️ 20

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 🌶️ 20

Stir-fried Clams
with Green Peppercorns
& Sweet Chilli 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 to make for a hearty noodle dish.

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 savoury 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



 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

 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 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



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.



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

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.

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
20mins Preparation Time

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甜品

DESSERT

芒果糯米飯 伴 椰奶

Mango Sticky Rice
with Coconut Milk

香甜芒果及濃醇椰奶再加上糯米軟糯綿密的咀嚼感，每一口都讓您有難以言喻的幸福感，讓人一吃就忘不掉。

The delicate sticky rice pairs perfectly with ripe mango, while the creamy coconut milk adds a luscious touch. The result is a harmonious blend of flavour, showcasing the purest essence of Thailand, that will leave you craving for more.

甜品 DESSERT



 泰式糕點拼盤
Thai Dessert Platter



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



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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