

#### 東南亞風味

Southeast Asian Flavor Cuisine

# 前菜及沙律 Appetizer & Salad

◆ 表式確生蝦 Thai style raw shrimp on ice	218
♠ 軟殼蟹紙米卷 Paper rice roll with soft shell crab and mango	138
馬來西亞沙爹串(雞肉及豬肉) Malaysian satay (chicken and pork)	128
泰式蠔仔餅 Thai style baby oyster omelet	128
泰式炸蝦餅 Thai style deep fried shrimp cake	128
➤ 辣肉碎生菜包 Lettuce wrap with spicy minced pork	118
► 泰式炸雞翼 Thai style deep fried chicken wing	118
	108
檳榔葉柚子大蝦沙律     Pomelo and shrimp salad with betel leaf	108
炸魚紙米卷 Rice paper roll with deep fried fish fillet	108







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## 咖喱 Curry

	》泰式青咖喱雞配檬粉 Thai style green curry chicken with rice noodle	158
8	,泰式黃咖喱虎蝦配多士 Thai style yellow curry tiger prawn with toast	158
	, 越式香蕉咖喱牛腩配多士 Vietnamese style banana curry beef brisket with toast	158
	, 黃咖喱雜菜 Stir fried vegetable with yellow curry	108

#### 主菜 Main Course

海南雞 (半/全) Hainan chicken (Half/ Whole)	178/298
原隻泰式脆皮豬手 Thai style crispy whole pork knuckle	198
越式雞煲 Vietnamese chicken in hot pot	198
越式醃燒牛扒 Vietnamese grilled beef steak	188
越式老街醬帶子豆腐煲 Braised scallop and tofu with homemade bean paste in clay pot	138
河內老街香茅豬頸肉 Grilled pork neck with lemongrass	118
越南古法烤雞扒 Vietnamese grilled chicken steak	118



泰式馬拉盞炒通菜 Sautéed morning glory with belachan	88
越式豆醬炒雜菜 Sautéed seasonal vegetable with bean paste	88

## 粉麵飯 Pasta & Rice

8	越式黃鱔飯 Vietnamese field eel rice	208
	泰式菠蘿炒飯 Fried rice with prawn and pineapple	168
	泰式炒金邊粉 Pad Thai	168