



GAI YANG
泰北香烤雞扒配特製酸辣醬汁及煎蛋



PHAD THAI
泰式豆腐炒金邊粉



PAD SEE EW GAI
泰式豉油雞肉炒河粉



PHAD KA PRAO MOO
泰式煎蛋肉碎飯



KHAO SOI
泰北咖喱雞肉金麵



KEOW WAN GAI
青咖喱雞配泰國茉莉香米

CHACHA LUNCH 午餐主菜

INCLUDES THAI ICE MILK TEA / THAI ICE COFFEE /
ICE LEMON TEA / FRESH LIME SODA/ HOT TEA/
SINGHA BEER (BOTTLE) (+48)
包含一杯凍泰式奶茶 / 凍泰式咖啡 /
凍泰式檸檬茶 / 青檸梳打 / 熱茶 / 生啤酒 (+48)

GAI YANG 🌿 148

泰北香烤雞扒配特製酸辣醬汁及煎蛋

GRILLED CHICKEN THIGH MARINATED FOR 24 HOURS
IN GARLIC, PEPPER, GRILLED TILL CRISPY,
SERVED WITH JHIM JEAW SAUCE AND FRIED EGG
(可選擇泰國茉莉香米 或 泰國糯米飯)
(CHOICE OF THAI JASMINE OR STICKY RICE)

PHAD KA PRAO MOO 148

泰式煎蛋肉碎飯

STIR-FRIED MINCED PORK AND BASIL, THAI GARLIC,
CHILLI, PEPPER, SPICY SAUCE SERVED WITH FRIED EGG
(可選擇泰國茉莉香米 或 泰國糯米飯)
(CHOICE OF THAI JASMINE OR STICKY RICE)

KHAO SOI 148

泰北咖喱雞肉金麵

NORTHERN THAI STYLE CURRY NOODLE SOUP WITH CHICKEN

PAD SEE EW

泰式豉油炒河粉

STIR-FRIED FLAT NOODLES WITH KALE AND BLACK SOY SAUCE

CHICKEN 雞肉 138

PORK 豬肉 148

KHAO PAD 🌿 158

泰式蟹肉炒飯

WOK-FRIED RICE OF CRAB MEAT, EGG & SPRING ONIONS

PHAD THAI 🌿 🌿

泰式豆腐炒金邊粉

STIR-FRIED RICE NOODLES, TOFU, CHIVES, EGG,
BEANSPOUT, SWEET TAMARIND SAUCE

PRAWN 大蝦 148

CHICKEN 雞肉 138

PHAD KEE MAO

泰式炒河粉

THAI DRUNKEN FLAT RICE NOODLES, BABY CORN, BASIL,
YOUNG PEPPERCORN, CHILLI WITH CHEF HOMEMADE SAUCE

CHICKEN 雞肉 138

WAGYU BEEF 和牛 158

KEOW WAN GAI 148

青咖喱雞配泰國茉莉香米

GREEN CURRY WITH CHICKEN, EGGPLANTS, BASIL, CHILLI
AND COCONUT MILK SERVED WITH JASMINE RICE

HANG LE MOO 148

泰國北部風味豬肉咖喱配泰國茉莉香米

THAI NORTHERN STYLE PORK CURRY, CHERRY TOMATOES,
GARLIC AND GINGER, SERVED WITH JASMINE RICE

MASSAMAN BEEF CHEEK 🌿 158

瑪莎曼咖喱牛頰肉配泰國茉莉香米

AROMATIC MASSAMAN CURRY OF SLOW BRAISED BEEF
CHEEK, ROASTED BABY POTATO, PEANUT AND SHALLOT
SERVED WITH JASMINE RICE

ADD ON 追加選項

SOM DTUM THAI 🌿 43

青木瓜沙律

POUNDED GREEN PAPAYA SALAD, CHERRY
TOMATOES, CHILLI, DRIED SHRIMP AND PEANUTS
WITH A SWEET & SOUR TAMARIND DRESSING

YUM SOM O 🌿 58

大蝦柚子沙律

POMELO SALAD, PRAWNS, DEEP FRIED SHALLOTS,
CASHEW NUTS, GARLIC, DRY COCONUT, CORIANDER
SWEET & SOUR TAMARIND DRESSING

KAI DOW 🌿 18

煎蛋

FRIED EGG

PAK POONG FAI MAI DANG 🌿 43

泰式鑊炒通菜

STIR-FRIED MORNING GLORY WITH
THAI GARLIC, CHILLI AND YELLOW BEANS

LARB MOO 🌿 🌿 48

豬肉碎生菜包沙律

MIXED SALAD OF CHOPPED PORK, PORK SKIN,
SHALLOTS, SPRING ONIONS, MINT AND A SPICY &
SOUR TOASTED RICE AND CHILLI DRESSING SERVED
ON ICEBERG LETTUCE

ROTI 30

煎餅

DESSERT 甜品

KANOM DTOM 🌿 38

泰式椰子湯圓

WARM COCONUT RICE DUMPLINGS SERVED
IN SALTED COCONUT CREAM

THAI MILK TEA BINGSU 🌿 38

泰式珍珠奶茶刨冰

SHAVED ICE WITH THAI MILK TEA AND TAPIOCA PEARLS

ICE-CREAM GUTI 🌿 38

椰子雪糕

FRESH YOUNG COCONUT ICE-CREAM SERVED
WITH TOASTED PEANUTS & SWEET CORN

KHAO NIAW MAMUANG 🌿 🌿 48

泰式芒果糯米飯

MANGO STICKY RICE



SIGNATURE
主廚招牌



GLUTEN FREE
不含麩質



VEGETARIAN OR DISHES WHICH CHEF CAN PREPARE AS
VEGETARIAN, BY REQUEST 素食、可轉為素食選擇

NO SERVICE CHARGE
不收加一服務費