

## SOM DTUM + LARP + SALAD

<p><b>SOM DTUM GOONG</b> (🌿) 138 大蝦青木瓜沙律 POUNDED GREEN PAPAYA SALAD, CHERRY TOMATOES, CHILLI, DRIED SHRIMP, PRAWNS WITH SWEET &amp; SOUR TAMARIND DRESSING</p>	<p><b>TORT MAN PLA</b> 128 泰式魚餅 RED CURRY FISH CAKES, FINGERROOT, LONG BEAN, BASIL SERVED WITH SWEET CHILLI SAUCE</p>
<p><b>DTUM POO PLA RHA</b> (🌿) 118 鹹蟹仔青木瓜沙律 POUNDED GREEN PAPAYA SALAD, DRIED CHILLI, SALTED FISH, PICKLED CRAB &amp; GARLIC</p>	<p><b>NAHM DTOK NUER</b> (🌿) 178 辣烤和牛沙律 SPICY GRILLED WAGYU BEEF SALAD WITH SHALLOTS, CORIANDER, MINT, LIME, FISH SAUCE &amp; TOASTED RICE DRESSING</p>
<p><b>SOM DTUM THAI</b> (🌿) 108 青木瓜沙律 POUNDED GREEN PAPAYA SALAD, CHILLI, DRIED SHRIMP WITH SWEET &amp; SOUR TAMARIND DRESSING</p>	<p><b>PLA MAUK YUNG</b> (🌿) 138 烤魷魚沙律 FLASH GRILLED SQUID &amp; CORIANDER SALAD, DRESSING WITH RED CHILLI &amp; LIME</p>
<p><b>SOM DTUM KAO POD</b> (🌿) 118 鹹蛋粟米沙律 CORN SALAD WITH SALTED EGG, CHERRY TOMATOES, CHILLI, GARLIC, DRIED SHRIMP, SWEET &amp; SOUR TAMARIND DRESSING</p>	<p><b>YUM SUM O</b> (🌿) 148 大蝦柚子沙律 POMELO SALAD, PRAWN, DEEP FRIED SHALLOTS, CASHEW NUTS, DRY COCONUT, CORIANDER, SWEET, SOUR TAMARIND DRESSING</p>
<p><b>LARP MOO</b> (🌿) 138 豬肉碎生菜包沙律 MIXED SALAD OF CHOPPED PORK, PORK SKIN, SHALLOTS, SPRING ONIONS, MINT, CORIANDER, SPICY &amp; SOUR DRESSING</p>	<p><b>GOONG FU</b> 138 香脆蝦肉青芒果沙律 CRISPY MINCED PRAWN SERVED WITH GREEN MANGO SALAD</p>
<p><b>LARP BET</b> 148 鴨肉碎生菜包沙律 MIXED SALAD OF CHOPPED DUCK MEAT, SHALLOTS, SPRING ONION, MINT, FRIED PORK RINDS, &amp; SPICY &amp; SOUR DRESSING</p>	

## MEAT + POULTRY

<p><b>SUEA RONG HAI</b> (🌿) 228 香烤和牛 GRILLED SLICED WAGYU BEEF SERVED WITH CHILLI DIPPING SAUCE</p>	<p><b>MOO POUNG</b> 148 香烤豬肉配製酸辣醬汁 DEEP-FRIED SUN DRIED PORK SERVED WITH CHILLI DIPPING SAUCE</p>
<p><b>MOO PING</b> 148 豬肉串燒 GRILLED MARINATED PORK SKEWERS WITH CUCUMBER AND GINGER SALAD</p>	<p><b>KHOR MOO YUNG</b> 168 蒜香烤豬頸肉配特製酸辣醬汁 GRILLED PORK COLLAR MARINATED IN GARLIC, CORIANDER ROOT &amp; PEPPER, SLICED &amp; SERVED WITH JHIM JEAW SAUCE</p>
<p><b>GAI YANG</b> 168 泰北香烤雞扒配特製酸辣醬汁 CHICKEN THIGH MARINATED FOR 24 HOURS IN GARLIC, PEPPER, GRILLED TILL CRISPY, SERVED WITH JHIM JEAW SAUCE</p>	<p><b>SAM CHAN TORT GLUA</b> 168 香脆五花腩配香辣羅望子醬汁 DEEP FRIED CRISPY PORK BELLY SERVED WITH SALTED CRUSH SPICY TAMARIND SAUCE</p>
<p><b>HANG LE MOO</b> 148 泰國北部風味豬肉咖哩 THAI NORTHERN STYLE PORK CURRY, CHERRY TOMATOES, GARLIC AND GINGER</p>	

## NOODLES + RICE

<p><b>KHAO SOI</b> 158 泰北咖喱雞肉金麵 NORTHERN THAI STYLE CURRY NOODLE SOUP WITH CHICKEN</p>	<p><b>PHAD THAI</b> 158 泰式大蝦豆腐炒金邊粉 STIR-FRIED RICE NOODLES WITH PRAWNS, TOFU, CHIVES, EGG, BEANSPOUT, SWEET TAMARIND SAUCE</p>
<p><b>PHAD KEE MAO</b> 泰式炒河粉 STIR-FRIED FLAT RICE NOODLES, BABY CORN, BASIL, YOUNG PEPPERCORN, CHILLI WITH CHEF HOMEMADE SAUCE</p>	<p><b>CHICKEN</b> 雞肉 148 <b>BEEF</b> 牛肉 168</p>
<p><b>KHANOM JEEN NAM NGIAO</b> 138 木棉花番茄辣豬肉湯金邊粉 RICE NOODLES MIXED WITH SPICY PORK TOMATO BROTH AND DRIED RED COTTON FLOWERS</p>	<p><b>KHAO PAD</b> (🌿) 168 泰式蟹肉炒飯 WOK-FRIED RICE OF CRAB MEAT, EGG &amp; SPRING ONIONS</p>
<p><b>KHAO HOM MALI</b> (🌿) 30 泰國茉莉香米 STEAMED THAI JASMINE RICE</p>	<p><b>KHAO NIEW</b> (🌿) 30 泰國糯米飯 STEAMED THAI STICKY RICE</p>

## SEAFOOD

<p><b>PLA PHAO GLUA</b> (🌿) 328 鹽焗原條海鱸魚 SALT-CRUSTED WHOLE SEABASS STUFFED WITH LEMONGRASS, PANDANAS AND LIME LEAF, COOKED OVER FIRE WITH CHILLI DIPPING SAUCE</p>	<p><b>GOONG GOLAE</b> (🌿) 198 紅咖哩虎蝦 WHOLE TIGER PRAWNS SMOTHERED IN DRY RED COCONUT CURRY, GRILLED OVER FIRE WITH PICKLED GINGER &amp; LIME</p>
<p><b>PO NIM PAD PRIK</b> 158 蒜香辣味炸軟殼蟹 DEEP FRIED SOFT SHELL CRAB IN CHILLI &amp; GARLIC</p>	

## EGG + SOUP + VEGETABLE

<p><b>KAI JIAW</b> (🌿) 168 泰式蟹肉奄列 THAI OMELETTE OF CRAB, SPRING ONIONS &amp; SRIRACHA SAUCE</p>	<p><b>TOM YUM GAI BAN</b> (🌿) 148 泰北風味冬蔭功雞湯 SPICY &amp; SOUR SOUP OF CHICKEN, GALANGAL, LEMONGRASS, KAFFIR LIME LEAF, SHALLOTS, THAI BASIL LEAF, FRESH &amp; DRIED CHILLI, MUSHROOM</p>
<p><b>PAK POONG FAI MAI DANG</b> (🌿) 98 泰式鑊炒通菜 STIR-FRIED MORNING GLORY WITH THAI GARLIC, CHILLI &amp; YELLOW BEANS</p>	

## DESSERT

<p><b>KHAO NIAW MAMUANG</b> (🌿) 98 泰式芒果糯米飯 MANGO STICKY RICE</p>	<p><b>THAI MILK TEA BINGSU</b> (🌿) 88 泰式珍珠奶茶刨冰 SHAVED ICE WITH THAI MILK TEA AND TAPIOCA PEARLS</p>
<p><b>KANOM DTOM</b> (🌿) 88 泰式椰子湯圓 WARM COCONUT RICE DUMPLINGS SERVED IN SALTED COCONUT CREAM</p>	<p><b>ROTI GLUAY</b> 88 香脆香蕉煎餅 CRISPY THAI BANANA PANCAKE</p>
<p><b>ICE-CREAM GUTI</b> (🌿) 88 椰子雪糕 FRESH YOUNG COCONUT ICE-CREAM SERVED WITH TOASTED PEANUTS &amp; SWEET CORN</p>	

 **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