
CHACHAWAN JUNK MENU

HK\$3,488.00 FOR 10 PEOPLE (ADD ON PER PERSON HK\$348.00)
最少10位起 額外加配每位HK\$348

STARTER

THOD PHO PIA-J

泰式炸春卷

THAI DEEP FRIED SPRING ROLL WITH PEANUTS
AND SWEET CHILLI SAUCE

AND CHOICE OF 1 以下選一項

LARB MOO

豬肉碎生菜包沙律

MIXED SALAD OF CHOPPED PORK, PORK SKIN,
SHALLOTS, SPRING ONIONS, MINT,
CORIANDER, SPICY & SOUR DRESSING

SOM DTUM THAI

青木瓜沙律

POUNDED GREEN PAPAYA SALAD,
CHILLI, DRIED SHRIMP WITH SWEET &
SOUR TAMARIND DRESSING

MAIN RICE+ NOODLES

CHOICE OF 2 以下選二項

KHOR MOO YUNG

蒜香烤豬頸肉配酸辣醬汁

GRILLED PORK COLLAR MARINATED IN
GARLIC, CORIANDER ROOT & PEPPER, SLICED
& SERVED WITH JHIM JEAW SAUCE

PHAD KA PRAO MOO

泰式打拋肉

STIR-FRIED MINCED PORK WITH HOLY BASIL,
THAI GARLIC, CHILLI AND SPICY SAUCE

GAI YANG

泰北香烤雞扒配酸辣醬汁

CHICKEN THIGH MARINATED FOR 24 HOURS IN
GARLIC, PEPPER, CORIANDER, GRILLED TILL
CRISPY, SERVED WITH JHIM JEAW SAUCE

WOK

CHOICE OF 2 以下選兩項

PHAD THAI

泰式大蝦豆腐炒金邊粉

STIR-FRIED RICE NOODLES WITH PRAWNS,
TOFU, EGG & SWEET TAMARIND SAUCE

KHAO PAD

泰式蟹肉炒飯

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

PAD SEE EW CHICKEN

泰式豉油雞肉炒河粉

STIR-FRIED FLAT NOODLES WITH CHICKEN,
KALE AND BLACK SOYA SAUCE

DESSERT

THAI SEASONAL FRUIT PLATTERS

泰式時令水果拼盤

THAI SEASONAL FRUIT PLATTERS WITH
SUGAR, SALT & CHILLI DIPPING

