

## GHAGHA LUNCH

Includes Thai ice milk tea / Thai ice coffee /  
ice lemon tea / fresh lime soda

包含一杯泰式奶茶 / 泰式咖啡 /  
凍泰式檸檬茶 / 青檸梳打

### GAI YANG 118

泰北香烤雞扒配特製酸辣醬汁

Grilled chicken thigh marinated for 24 hours in  
garlic, pepper, coriander, 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 108

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)

### PHAD THAI 118

泰式大蝦、豆腐炒金邊粉

Stir-fried rice noodles with prawns,  
tofu, egg, sweet tamarind sauce

### KHAO PAD 128

泰式蟹肉炒飯

Wok-fried rice of crab meat,  
egg & spring onions

### KHANOM JEEM NAM NGIAO 125

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



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

☯ GLUTEN FREE 不含麩質

NO SERVICE CHARGE 不收加一服務費

## ADD ON

### SOM DTUM KAO POD 38

鹹蛋粟米沙律

Corn salad with salted egg, dried shrimp, cherry  
tomatoes, chilli, sweet & sour tamarind dressing

### SOM DTUM 35

大蝦青木瓜沙律

Pounded green papaya salad, cherry tomatoes,  
chilli, dried shrimp and peanuts with a  
sweet & sour tamarind dressing

### YUM SOM O 48

大蝦柚子沙律

Pomelo salad, prawns, deep fried shallots,  
cashew nuts, garlic, dry coconut,  
sweet & sour tamarind dressing

### PHLA THALE 58

香辣海鮮沙律

Spicy seafood salad (shrimp, crabmeat,  
squid) with lemongrass mint, chilli paste,  
sweet & sour dressing

### YUM MAKUAR YAW 48

煙燻茄子沙律

Salad of smoky grilled eggplant, shallots,  
coriander and mint with fish sauce,  
lime juice and chilli dressing, served with  
soft-boiled egg and prawn floss

### LARP 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

### KAI JIAW 58

泰式蟹肉奄列

Thai omelette of crab,  
spring onions & sriracha sauce

### PAK POONG FAI MAI DANG 38

泰式鑊炒通菜

Stir-fried morning glory with  
Thai garlic, chili and yellow beans

### TOM YUM GAI BAN 25

泰北風味冬蔭功雞湯

Spicy and sour soup of chicken,  
galangal, lemongrass, kaffir lime leaf,  
shallots, Thai basil leaf, fresh and  
dried chilli, mushroom

### KAI DOW 15

煎蛋

Fried egg



## SWEETS

### KANOM DTOM 38

泰式椰子湯圓

Warm coconut rice dumplings served  
in salted coconut cream

### THAI MILK TEA BINGSU 35

泰式珍珠奶茶刨冰

Shaved ice with Thai milk tea and  
tapioca pearls

### ICE-CREAM GUTI 25

椰子雪糕

Fresh young coconut ice-cream  
served with toasted peanuts & sweet corn

### KHAO NIEW MAMUANG 48

泰式芒果糯米飯

Mango sticky rice