

## SNACK & SALAD 小食及沙律

THAI SHRIMP CAKE (6pcs) 泰式蝦餅 (6件) 🌱 Chinese Shrimp 中國蝦	HK\$128
STIR-FRIED MINCED OMNIPORK WRAPPED IN LETTUCE 🌶️ 🌱 泰式新豬肉生菜包	HK\$128
THAI STYLE VEGETARIAN SPRING ROLLS (6pcs) 🌱 泰式素菜春卷 (6件)	HK\$88
DEEP-FRIED CHICKEN IN PANDANG (4pcs) 班蘭葉包雞 (4件)	HK\$88
PANAG CHICKEN DRUMSTICKS (6pcs) 泰式檳寧烤雞腿 (6件)	HK\$88
THAI GREEN PAPAYA SALAD 🌶️ 🌱 泰式青木瓜沙律	HK\$98
THAI STYLE POMELO SALAD 泰式柚子沙律 🌱 Chinese Conpoy 中國瑤柱	HK\$108

## SOUP 湯

CHICKEN SOUP WITH LEMONGRASS AND COCONUT 香茅椰汁雞湯	HK\$88
KING PRAWN AND ASSORTED MUSHROOMS IN SPICY AND SOUR SOUP 🌶️ 爐炭燒大蝦酸辣湯 🌱 Australian King Prawn 澳洲大蝦	HK\$128
VEGAN CHICKEN SOUP WITH LEMONGRASS AND COCONUT 🌱 香茅椰汁素雞湯	HK\$88
TOMATO SOUP WITH QUINOA AND LEMONGRASS 🌱 藜麥香茅蕃茄湯	HK\$78

## CURRY 咖喱

GREEN CURRY CHICKEN 🌶️ 🌶️ 青咖喱雞	HK\$198
THAI STYLE CURRY WITH KING PRAWN (2pcs) 🌶️ 紅咖喱大蝦 (2隻) 🌱 Australian King Prawn 澳洲大蝦	HK\$228
MASSAMAN CURRY WITH IBERICO PORK CHEEK 🌶️ 馬沙文咖喱燴西班牙豬面肉	HK\$228
THAI STYLE GREEN CURRY WITH PLANT-BASED SLICED MEAT 🌶️ 🌶️ 🌱 泰式青咖喱植物肉片 All Served with Steamed Rice 以上均配絲苗白飯	HK\$188
STEAMED RICE (Bowl) 絲苗白飯 (每碗)	HK\$18

🌱 Sustainable Seafood 環保海鮮 🌶️ Spicy 辛辣 🌱 Vegetables 素菜

The origin of sustainable seafood maybe altered depending on availability  
環保海鮮來源地可能因存貨而變更

All prices are subject to 10% service charge and are in Hong Kong Dollars  
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Finger Grill  
爐炭燒

## GRILL STATION 炭燒

U.S. PRIME RIBEYE BONE-IN (40oz) HK\$1388

美國有骨肉眼扒 (40安士)

Preparation time around 30 mins 製作時間約 30 分鐘

U.S. STRIPLOIN STEAK (10oz) HK\$388

美國西冷扒 (10安士)

SALMON STEAK HK\$248

三文魚扒

🍷 Canadian / Norwegian Salmon 加拿大 / 挪威三文魚

PORK JOWL HK\$98

豬頸肉

DICED BEEF TENDERLOIN HK\$178

牛柳粒

AUSTRALIAN KING PRAWN (2pcs) HK\$188

澳洲大蝦 (2隻)

🍷 Australian King Prawn 澳洲大蝦

TRADITIONAL THAI SATAY HK\$128

PORK, BEEF, CHICKEN (6 Skewers)

傳統泰式沙嗲串

豬肉、牛肉、雞肉 (6串)

## MAIN DISH 主菜

THAI STYLE ROASTED SPRING CHICKEN HK\$268

泰式燒雞

Preparation time around 20 mins 製作時間約 20 分鐘

SUKHOTHAI STYLE HALIBUT FILLET WITH SWEET AND SOUR SAUCE 🍲 HK\$228

泰式甜酸魚柳

🍷 Greenland Halibut 格陵蘭比目魚

THAI STYLE BRAISED PORK KNUCKLE HK\$228

泰式滷水炆豬手

THAI STYLE STIR-FRIED MORNING GLORY HK\$88

WITH GARLIC AND BEAN SAUCE 🍲 🌿

泰式炒通菜

THAI STYLE STIR-FRIED BABY CABBAGE WITH GARLIC 🍲 HK\$88

泰式炒椰菜苗

🍷 Sustainable Seafood 環保海鮮 🍲 Spicy 辛辣 🌿 Vegetables 素菜

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Finger Grill  
爐炭燒

## RICE & NOODLE 飯及粉麵

THAI STYLE FRIED RICE WITH OMNIPORK AND VEGETABLES 🍲 HK\$198  
泰式新豬肉素菜炒飯

PINEAPPLE SEAFOOD FRIED RICE HK\$208  
菠蘿海鮮炒飯

🍷 Canadian Scallop 加拿大帶子、Chinese Shrimp 中國蝦、New Zealand Mussel 紐西蘭青口

FRIED RICE STICK NOODLE WITH CONPOY AND KING PRAWN HK\$208  
泰式大蝦炒金邊粉

🍷 Australian King Prawn 澳洲大蝦、Chinese Conpoy 中國瑤柱

TOM YUM GOONG WITH KING PRAWN HK\$178  
AND RICE STICK NOODLE IN SOUP 🍲  
冬陰功湯大蝦金邊粉

🍷 Australian King Prawn 澳洲大蝦

RICE STICK NOODLE IN CHICKEN SOUP HK\$138  
WITH LEMONGRASS AND COCONUT  
香茅椰汁雞湯金邊粉

THAI STYLE BOAT NOODLE IN SOUP HK\$138  
CRISPY PORK SKIN, PORK BELLY, PORK MEAT BALL,  
MORNING GLORY AND BEAN SPROUT  
泰式船麵

香脆豬皮、豬腩肉、豬肉丸、通菜及芽菜

Rice Stick Noodle & Noodle can be switched to Pho

以上粉麵可轉配河粉

## DESSERT 甜品

COCONUT LAYER CAKE HK\$58  
椰汁千層糕

COCONUT CRÈME BRÛLÉE HK\$88  
椰子焦糖燉蛋

MANGO AND SAGO LAYER CAKE HK\$58  
芒果西米千層糕

BAKED FILO PASTRY FILLED WITH MANGO AND STICKY RICE HK\$98  
酥皮焗香芒糯米飯

MANGO STICKY RICE HK\$98  
香芒糯米飯

請注意，即使本餐廳盡力保持最嚴格的品質控制並致力維持優質的服務，但我們無法保證在我們的產品中完全不含有可能引起過敏反應的物質存在，包括麩質、甲殼類動物、蛋、魚類、花生、大豆、奶類、堅果（或堅果類原料）。如果您有任何問題，請在選購我們的任何產品前向我們的店員查詢。

Please note that, even though our restaurant endeavours to maintain stringent service practices and despite our strict controls, we are unable to guarantee the absence of substances (or traces thereof) which may cause allergic reactions, including Gluten, Crustacean, Egg, Fish, Peanuts, Soya Beans, Milk, Nuts or Nuts based ingredients.

If you have any questions, please contact a member of our staff prior to the consumption of any of our products.

設加一服務費及所有價錢均以港幣計算 · 開瓶費每支港幣150元 (750mL) · 切餅費每個港幣100元

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Corkage charge is HK\$150 per bottle (750mL), Cake-cutting charge for each cake is HK\$100



## SIGNATURE MOCKTAIL 精選無酒精雞尾酒

RISING SUN (RIBENA, ORANGE JUICE AND SODA) 日出陽光 (利賓納、橙汁及梳打)	HK\$78
TROPICAL PASSION (CRANBERRY JUICE, PINEAPPLE JUICE, SODA AND SPRITE) 熱帶激情 (紅莓汁、菠蘿汁、梳打及雪碧)	HK\$78
OM SQUASH (ORANGE JUICE, MANGO PURÉE, ORANGE DICES AND SODA) 芒橙特飲 (橙汁、芒果漿、橙肉粒及梳打水)	HK\$78

## SIGNATURE COCKTAIL 精選雞尾酒

RED WAVE (RED WINE, GIN, FRUIT DICES AND SPRITE) 赤海浪 (紅酒、杜松子酒、生果粒及雪碧)	HK\$98
GINGER MOMENT (BOURBON, GINGER, LIME JUICE AND SODA) 薑聚時刻 (波本威士忌、生薑、青檸汁及梳打)	HK\$98

## JUICE 果汁

APPLE 蘋果	HK\$48
ORANGE 香橙	HK\$48
PINEAPPLE 菠蘿	HK\$48
CRANBERRY 紅莓	HK\$48

## SOFT DRINK 汽水 (BY CAN 罐裝)

COKE 可樂	HK\$42
SPRITE 雪碧	HK\$42
FANTA ORANGE 芬達橙汁	HK\$42
COKE ZERO 無糖可樂	HK\$42

## BEER 啤酒

CAN BEER 罐裝啤酒 (330mL 毫升)	HK\$50
BLUE GIRL / TSING TAO 藍妹/青島	
DRAUGHT BEER 生啤 (500mL 毫升)	HK\$88
SINGHA (THAILAND 泰國)	

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## NON-ALCOHOLIC DRINK 無酒精飲品

GINGER SQUASH 薑汁特飲	HK\$58
LEMON SQUASH 檸檬特飲	HK\$58
PINEAPPLE SQUASH 菠蘿特飲	HK\$58
LIME SODA 青檸梳打	HK\$58
SPRITE WITH PRESERVED SALTY LEMON 咸檸檬雪碧	HK\$58

## COFFEE/TEA 咖啡/茶

	HOT 熱	ICED 凍
ESPRESSO 特濃咖啡	HK\$44	-
FRESH BREWED COFFEE 鮮磨咖啡	HK\$44	HK\$50
CAPPUCCINO 意大利泡沫咖啡	HK\$44	HK\$50
TEA WITH LEMON 檸檬茶	HK\$44	HK\$50
TEA WITH MILK 奶茶	HK\$44	HK\$50

## “JING” HERBAL TEA 香草茶

	HOT 熱	ICED 凍
LEMONGRASS AND GINGER 香茅及生薑茶	HK\$44	-

## BUBBLES 有氣葡萄酒

ZARDETTO PROSECCO DOC EXTRA DRY, ITALY	BOTTLE	HK\$360
TAITTINGER BRUT RÉSERVE CHAMPAGNE N.V., FRANCE	BOTTLE	HK\$990

## WINE 葡萄酒

	GLASS (150mL)	BOTTLE
WHITE		
CHÂTEAU GRAND RENOM, BLANC, FRANCE	HK\$80	HK\$340
PASQUA, PINOT GRIGIO DELLE VENEZIE, ITALY	HK\$80	HK\$340
RED		
CHÂTEAU GRAND RENOM, ROUGE, FRANCE	HK\$80	HK\$340
PASQUA, MONTEPULCIANO D'ABRUZZO, ITALY	HK\$80	HK\$340

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