

COFFEE/TEA 咖啡/茶

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

“JING” HERBAL TEA 香草茶

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

SELECTED OF WINE 精選葡萄酒

	GLASS (150mL)	BOTTLE
HOUSE WHITE WINE	\$80	\$340
HOUSE RED WINE	\$80	\$340

BUBBLES 有氣葡萄酒

	BOTTLE
Ca' di Rajo Prosecco Burt Glera, Prosecco di Treviso, Italy	\$360
Taittinger Brut Réserve Champagne N.V. France	\$990

RED WINE 紅酒

	BOTTLE
J.L Chave Selection Saint-Joseph Offerus 2016 Syrah/Shiraz, Rhone, France	\$420
Château Giscours Le Haut-Medoc de Giscours 2014 Haut-Médoc, Bordeaux, France	\$490
Mademoiselle L 2014 Haut-Médoc, France	\$420
Tenuta Mara - Guiry Rubicone 2016 Sangiovese, Emilia-Romagna, Italy	\$300
Château La Tour Carnet 2012 Haut-Médoc, Bordeaux, France	\$450
Château Lafon Rochet 2013 Lafon Rochet, St Estephe, France	\$410
Château Lagrange 2012 Merlot, Saint-Julien, France	\$480
Château Langoa Barton 2013 Merlot, Cabernet Sauvignon, Cabernet Franc, Saint-Julien, France	\$410

WHITE WINE 白酒

	BOTTLE
Ca' di Rajo Venezia 2016 Pinot Grigio, Veneto, Italy	\$180
Dobogó Tokaji 2012 Furmint, Tokaj, Hungary	\$230
Granmonte Viognier 2017 Viognier, Thailand	\$270

DESSERT WINE 甜品酒

	BOTTLE
Braida Brachetto d'Acqui DOCG 2016 Brachetto, Piedmont, Italy	\$230

SIGNATURE MOCKTAIL 精選無酒精雞尾酒

TROPICAL PASSION 熱帶激情 CRANBERRY JUICE, PINEAPPLE JUICE, SODA AND SPRITE 紅莓汁、菠蘿汁、梳打及雪碧	\$78
OM SQUASH 芒橙特飲 ORANGE JUICE, MANGO PUREE, ORANGE DICES AND SODA 橙汁、芒果漿、橙肉粒及梳打水	\$78

SIGNATURE COCKTAIL 精選雞尾酒

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

JUICE 果汁

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

NON-ALCOHOLIC DRINK 無酒精飲品

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

SOFT DRINK 汽水 (BY CAN 罐裝)

COKE 可樂	\$42
SPRITE 雪碧	\$42
FANTA ORANGE 芬達橙汁	\$42
COKE ZERO 零系可樂	\$42

MINERALIZED WATER 礦物質水 (750mL 毫升)

EVIAN MINERAL WATER 法國依雲礦物質水	\$46
S.PELLEGRINO SPARKLING NATURAL MINERAL WATER 聖沛黎洛有氣天然礦物質水	\$46

BEER 啤酒 (BY CAN 罐裝)

BLUE GIRL 藍妹	\$50
TSING TAO 青島	\$50

DRAUGHT BEER 生啤 (500mL 毫升)

SINGHA (THAILAND 泰國)	\$88
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All prices are subject to 10% service charge and are in Hong Kong Dollars
設加一服務費及所有價錢均以港幣計算

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

請注意，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。

Corkage charge is HK\$150 per bottle (750mL), Cake-cutting charge for each cake is HK\$100
開瓶費每支港幣 150 元 (750mL)，切餅費每個港幣 100 元

Ginger Grill

爐炭燒



SNACK & SALAD 小食及沙律

THAI SHRIMP CAKE (6pcs) 泰式蝦餅 (6 件) Chinese Shrimp 中國蝦	\$118
STIR-FRIED MINCED OMNIPORK WRAPPED IN LETTUCE 泰式新豬肉生菜包	\$118
THAI STYLE OMNIPORK SPRING ROLL (6pcs) 泰式新豬肉春卷 (6 件)	\$88
THAI GREEN PAPAYA SALAD 泰式青木瓜沙律	\$98
THAI STYLE POMELO SALAD 泰式柚子沙律 Chinese Conpoy 中國瑤柱	\$108

SOUP 湯

CHICKEN SOUP WITH LEMONGRASS AND COCONUT 香茅椰汁雞湯	\$78
KING PRAWN AND ASSORTED MUSHROOMS IN SPICY AND SOUR SOUP 爐炭燒大蝦酸辣湯 Australia King Prawn 澳洲大蝦	\$118
VEGAN CHICKEN SOUP WITH LEMONGRASS AND COCONUT 香茅椰汁素雞湯	\$78
TOMATO CREAM SOUP WITH QUINOA AND LEMONGRASS 藜麥香茅蕃茄湯	\$68

GRILL STATION 炭燒

U.S. PRIME RIBEYE BONE-IN (40oz) 美國有骨肉眼扒 (40 安士) Preparation time around 30-40 mins 製作時間約 30-40 分鐘	\$1288
U.S. ANGUS PORTERHOUSE (24oz) 美國安格斯紅屋牛扒 (24 安士) Preparation time around 20 mins 製作時間約 20 分鐘	\$788
SALMON STEAK 三文魚扒 Canadian / Norway Salmon 加拿大/挪威三文魚	\$248
PORK JOWL 豬頸肉	\$98
DICED BEEF TENDERLOIN 牛柳粒	\$178
TRADITIONAL THAI SATAY Pork, Beef, Chicken (6 Skewers) 傳統泰式沙嗲串 豬肉、牛肉、雞肉(6 串)	\$118

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

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

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。

Corkage charge is HK\$150 per bottle (750ml), Cake-cutting charge for each cake is HK\$100
開瓶費每支港幣 150 元 (750ml), 切餅費每個港幣 100

MAIN DISH 主菜

THAI STYLE ROASTED CHICKEN 泰式燒三黃雞 Preparation time around 45 mins 製作時間約 45 分鐘	\$468
SUKHOTHAI STYLE HALIBUT FILLET WITH SWEET AND SOUR SAUCE 泰式甜酸魚柳 Greenland Halibut 格陵蘭比目魚	\$208
THAI STYLE STIR-FRIED MORNING GLORY WITH GARLIC AND BEAN SAUCE 泰式炒通菜	\$88
THAI STYLE STIR-FRIED BABY CABBAGE WITH GARLIC 泰式炒椰菜苗	\$88

CURRY 咖喱

GREEN CURRY CHICKEN 青咖喱雞	\$198
MASSAMAN CURRY WITH IBERICO PORK CHEEK 馬沙文咖喱燴西班牙豬臉肉	\$228
PLANT-BASED SLICED MEAT WITH THAI STYLE GREEN CURRY 泰式青咖喱植物肉片	\$118

* All Served with Steamed Rice 以上均配絲苗白飯

RICE & NOODLE 飯及粉麵

THAI STYLE FRIED RICE WITH OMNIPORK AND VEGETABLES 泰式新豬肉素菜炒飯	\$198
PINEAPPLE SEAFOOD FRIED RICE 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	\$198
RICE STICK NOODLE WITH CONPOY AND KING PRAWN 泰式大蝦炒金邊粉 Australia King Prawn 澳洲大蝦, Chinese Conpoy 中國瑤柱	\$198
TOM YUM GOONG WITH KING PRAWN AND RICE STICK NOODLE IN SOUP 冬蔭功湯大蝦金邊粉 Australia King Prawn 澳洲大蝦	\$178
RICE STICK NOODLE IN CHICKEN SOUP WITH LEMONGRASS AND COCONUT 香茅椰汁雞湯金邊粉	\$138
THAI STYLE BOAT NOODLE 泰式船麵 Crispy Pork Skin 香脆豬皮、Pork Belly 豬腩肉、Pork Meat Ball 豬肉丸、 Morning Glory 通菜、Bean Sprout 芽菜	\$138
STEAMED RICE (Bowl) 絲苗白飯 (每碗)	\$18

DESSERT 甜品

COCONUT LAYER CAKE 椰汁千層糕	\$58
COCONUT CRÈME BRÛLÉE 椰子焦糖燉蛋	\$68
BAKED FILO PASTRY STUFFED WITH MANGO AND STICKY RICE 酥皮焗香芒糯米飯	\$98
MANGO STICKY RICE 香芒糯米飯	\$98

Sustainable Seafood 環保海鮮

Spicy 辛辣

Vegetables 素菜