

Small 小食

KAI LOOG KEUY ไข่ลูกเขย

泰式蘇格蘭蛋 \$70
Thai Son-in-Law Scotch Egg,
minced chicken, crispy shallots



Happy Chickens
and Happy Eggs
roaming free!

KHAI JEAW PHU ไข่เจียวปู

蟹肉煎雞蛋奄列 \$190 (limited daily 每日限量)
Fluffy Crab Omelette, scallion,
fried Thai garlic

GAI SATAY ไก่สะเต๊ะ

慢煮沙嗲雞肉串 \$110
Charcoal Grilled Chicken Skewers, peanut
sauce, cucumber relish

MUEK YANG หมึกย่าง

沙嗲墨魚串 \$135
Charcoal Grilled Squid Skewers, green chili
seafood sauce, fresh lime

MUU BING หมูบึ่ง

泰式沙嗲豬頸肉串 \$125
Charcoal Grilled Pork Neck Skewers, dark
soy, evaporated milk

SUE RONG HAI เสือร้องไห้

泰式沙嗲牛肉串 \$150
Crying Tiger Beef Skewers, jaew sauce

GRAJIAB YANG กระจับย่าง

泰式燒秋葵串 \$75
Charcoal Grilled Okra Skewer,
green chili sauce

Fresh 嚐鮮

TANGMO PLA HANG แตงโมปลาแห้ง

泰式西瓜沙律 \$70
Compressed Fresh Watermelon, dried fish
powder, crispy shallots, kaffir lime leaf

ROTI KOR MUU YANG PRIK POW

โรตีสปริงเผา
不要告訴媽媽!!! 泰式豬頸肉班戟 \$120
'Don't Tell Mom' Roti Pancake, BBQ pork
neck, chili jam, fresh herbs,
crispy shallots



"DON'T
TELL
MOM!"

YUM MA KUER ยำมะเขือ

焗茄子沙律 \$95
Roasted Eggplant Salad, dried shrimp,
soft duck egg, minced chicken, rice
crackers

YUM WOON SEN ยำวุ้นเส้น

泰式海鮮粉絲沙律 \$160
Fresh Seafood Glass Noodle Salad,
shallots, chili, sour dressing

SOM TAM THAI ส้มตำไทย

青木瓜沙律 \$105
Green Papaya Salad pounded in a mortar,
palm sugar, fish sauce, fresh chili,
dried shrimp | Add salted duck egg
額外加半熟溫泉鴨蛋 \$12

Soup 湯

TOM YUM GOONG ต้มยำกุ้ง

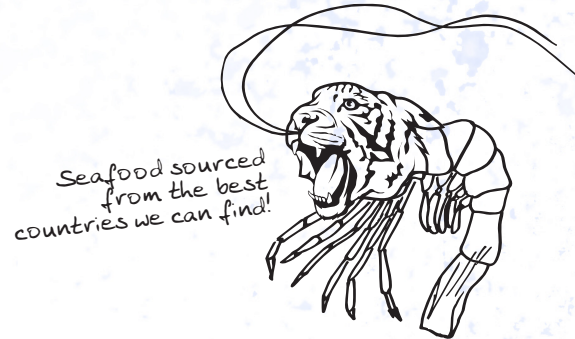
冬蔭功湯 \$160
Thai Aromatic Hot and Sour Soup,
prawn, mushroom, shallot, galangal

TOM KHA GAI ต้มข่าไก่

泰式椰子雞湯 \$120
Creamy Coconut Chicken Soup,
mushroom, lime, lemongrass

KUAYTIAW REUA ก๋วยเตี๋ยวเรือ

泰式牛肉船麵 \$160
Beef Boat Noodles, Hanger,
beef meatballs, beef tendons, pork skin



Curries 咖喱

SALMON HOR BAI TONG แซลมอนทอดใบตอง

焗紅咖喱三文魚 \$195
Roasted Sustainable Salmon, red curry paste, coconut milk,
kaffir lime

KEAW WAAN GAI เขียวหวานไก่

自家製綠咖喱雞 \$160
Free-Range Chicken Green Curry, baby eggplant,
coconut milk, fresh chili, Thai basil

KANG PHET PED YANG แกงเผ็ดเบ็ดสับสอง

自家製燒鴨紅咖喱 \$220
Roasted Duck Red Curry, Thai whiskey-soaked kumquats,
lychee coconut milk

KAENG MASSAMAN PU NIM แกงมัสมั่นปูนิม

酥炸軟殼蟹配自家製瑪莎曼咖喱 \$260
Soft Shell Crab, massaman curry, fresh lime, peanut, chili oil

KAENG KEAW WAAN ก๋วยเตี๋ยวเรือ

自家製青咖喱配雜菜 \$140
Vegetable Green Curry, baby eggplant, mushroom,
snake beans, tofu



Grill & Seafood 烤肉及海鮮

MOO SE KRONG NAAM PLA WAAN ซีโครงหมูน้ำปลาหวาน

泰式酥炸香茅豬肋骨 \$225
Lemongrass & Fish Sauce Pork Ribs (4pcs), prik naam pla sauce



HOY LAI PHAD CHAR หอยลายผัดฉ่า

泰式炒花甲 \$260
Jungle Curry Clams, seasonal local clams, Thai wild ginger,
green peppercorns, hot basil

PLA KRABROK MANOW กระบอกมะนาว

青檸辣椒蒸鱸魚 \$450 (limited daily 每日限量)
Whole Steamed Seabass, coriander, mushrooms, baby cabbage,
lime chili dressing

GAI YANG AROI HOR ไก่ย่างอร่อยเพาะ

24小時醃製慢煮BB雞 \$160
Thai 'Strip Club' Half Chicken marinated for 24 hours, garlic coriander
paste, jaew sauce

Rice & Noodles 飯麵

SIP SONG PHAD THAI สิบสองผัดไทย

泰式炒河粉 \$225
Stir-Fried Rice Noodles, Indian Ocean prawns, tofu, peanuts



Sustainable
farmed Thai
Fragrant Rice!

PHAD SEE EW ผัดซีอิ้ว

泰式封門柳炒河粉 \$180
Hanger Steak & Rice Noodles, Chinese broccoli, black soy,
mushrooms

PHAD KEE MAO GAI ซี้เมาไก่

泰式炒醉麵 \$165
Drunken Style Spicy Noodles, free-range chicken, green
peppercorns, baby corn, lime leaf

KAO PHAD SUAN HHED ข้าวผัดสวนเห็ด

泰式雜菜炒飯 \$135
Vegetarian Fried Rice, wild mushrooms, fried shallots

KAO PHAD TOM YUM ข้าวผัดต้มยำ

冬蔭公炒飯 \$180
Tom Yum Style Fried Rice, mushrooms, prawns, lemongrass,
kaffir lime

KRAPOW GAI KAI DAO กระเพราไก่ไข่ดาว

泰式羅勒雞肉蛋飯 \$180
Stir-Fried Minced Chicken, hot basil green beans, mushrooms,
Thai style fried egg, jasmine rice

✓ -VEGETARIAN 素食 ⚡ -SPICY 辛辣

Vegetables & Sides 蔬菜及伴碟

PAD THUA FAK YA ถั่วเขียวคั่ว

泰式炒四季豆 \$85
Roasted Green Beans, coriander chutney, crispy garlic

PAK BOONG KAPI FAI DAENG ไฟกบั้งกะปิไฟแดง

泰式飛天炒通菜 \$85
Stir-Fried Water Spinach, Thai 'XO' sauce, dried shrimp

MUSHROOM PRAD KRAPOW กระเพราเห็ด

泰式炒草菇 \$85
✓ Straw Mushroom, hot basil, green beans

KAO ข้าวสวย

泰國茉莉香飯 \$40
Thai Premium Jasmine Rice

KHAO KLONG ข้าวกล้อง

糙米飯 \$40
Brown Rice

ROTI โรตีสปริง

薄餅 \$15

Authentic
Thai ingredients
where we can



10% Service Charge Applies. 另加一服務費
Substitutions and modifications politely declined. 本店恕不接受更改菜式改動。

Some dishes include common allergens (e.g. peanuts, soybeans, shellfish). Not all dish ingredients are listed. If you have any allergy or dietary requirement, please inform our team! 部分菜式含有常見致敏原(例:花生,大豆,甲殼類海鮮),並非所有食材皆於餐牌列出。如有食物過敏或特別膳食需要,請告知本店職員。

Desserts 甜品

ROTI KLUAY ไรตักกล้วย

泰式香蕉班戟 \$95

Banana Roti Pancake, condensed milk, Nutella

I-TIM MUNMUANG ไอติมมะม่วง

紫薯拼椰子雪糕 \$80

Ube & Coconut Ice Cream, jackfruit chips, salted peanut brittle, Thai whiskey caramel

I-TIM MA PRAW ONN KAO PORD ไอติมมะพร้าวอ่อน

泰式椰子雪糕 \$80

Coconut & Corn Ice Cream, sticky rice foam, toasted coconut

KAO NEAW MA MUANG ข้าวเหนียวมะม่วง

芒果糯米飯 \$95

Mango Sticky Rice

Sustainable Wines 葡萄酒

Indulge in our carefully curated selection of wines, all of which are part of a sustainable program. Sip and savor with peace of mind, knowing that each bottle has been produced with a commitment to environmental and social responsibility

SPARKLING 氣泡酒

POL CLÉMENT, BLANC DE BLANCS BRUT

France NV

 Ugni Blanc

A gem for Thai cuisine, adds an effervescent touch.

Glass Bottle

\$78 \$350

ROSÉ 粉紅酒

CHÂTEAU DE L'ESCARELLE, RUMEURS

Provence, France 2022

 Grenache, Cinsault, Syrah

Provençal sunshine, joie de vivre to any sip.

Glass Bottle

\$88 \$420

WHITE 白酒

TASCA, REGALEALI BIANCO

Sicily, Italy 2021

 Inzolia, Catarratto, Grecanico, Chardonnay

Refreshing and mineral, a bottled seaside breeze.

\$68 \$310

RED 紅酒

VIGNERONS DE BUXY, BOURGOGNE

Burgundy, France 2022

 Pinot Noir

Seductive velvety Burgundy Pinot Noir's melodies.

\$108 \$440

CROWDED HOUSE, SAUVIGNON BLANC

Marlborough, New Zealand 2022

 Sauvignon Blanc

Zesty citrus and tropical fruits explode in a glass.

\$78 \$350

ROUND HILL, CABERNET SAUVIGNON

California, USA 2022

 Cabernet Sauvignon

Majestic force, unleashing bold, robust notes.

\$98 \$410

HUGEL, GENTIL

Alsace, France 2021

 Gewurztraminer, Pinot Gris, Pinot Blanc

Alsatian blend: a culinary courtship.

\$390

ANTINORI, PÈPPOLI CHIANTI CLASSICO

Tuscany, Italy 2021

 Sangiovese

Timeless elegance, an evergreen for wine lovers.

\$550

ROUND HILL, CHARDONNAY

California, USA 2021


 Chardonnay

Buttery richness, the perfect guilty pleasure

\$430

RICCA TERRA, JUICY JUNE (♥ VEGAN, SERVED CHILL)

South Australia, Australia 2023

 Grenache, Nero d'Avola

Sun-kissed bliss: perfect for summer by the beach.

\$450

Cocktails 雞尾酒 \$110

SIAM SUNSET 暹羅斜陽

Sichuan Infused Rum, Plum, Mango, Lemon, Tea

CORIANDER MOJITO 冰爽莫希托

Rum, Elderflower, Calamansi, Coriander, Sichuan Pepper, Soda

PHUKET GARDEN 布吉花園

Pimm's No. 1, Domaine de Canton Ginger Liqueur, London Dry Gin, Mint, Citrus, Ginger Ale

TOM YUM 冬蔭絕味

Kaffir Gin, Lemongrass, Coconut, Lime, Bird's Eye Chili

ONE NIGHT IN BANGKOK 夜闖曼谷

Kaffir Gin, Watermelon, Guava, Mint, Lemon, Singha Beer

COASTAL FIZZ 浪花嬉岸

Basil infused Tequila, Mezcal, Grapefruit, Lime, Grapefruit Bitters, Soda

Beer 啤酒

SINGHA (DRAUGHT) 勝獅 \$100

STELLA (DRAUGHT) 時代 \$90

LEFFE BLONDE (DRAUGHT) 徠福修道院 \$90

LEO (BOTTLED) 豹牌 \$80

BUCKET OF LEO 豹牌 \$198/5 bottles支

CORONA (NON-ALCOHOLIC) 可樂娜 (無酒精) \$70



Mocktail & Juice 無酒精雞尾酒及果汁 \$68

PLUM 梅子

KAFFIR & PINEAPPLE 萊姆葉及鳳梨

FRESH ORANGE JUICE 新鮮橙汁

FRESH YOUNG COCONUT 新鮮椰青

Thai Tea & Coffee 泰式茶及咖啡 \$58

THAI MILK TEA (CHA YEN) ชาเย็น 泰式奶茶

THAI LIME TEA (CHA MANAO) ชามะนาว 泰式青檸茶

THAI ICED COFFEE (OLIANG) โอเลี้ยง 泰式咖啡

Soft Drinks 汽水 \$45

COKE 可樂

SPRITE 雪碧

Belu Water 水 \$20/person 每位

Environmentally friendly unlimited still and sparkling water

無限暢飲可持續普通及有氣水



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