



WhatsApp



Order Online  
下單網址



## Set for 15 Persons 15位套餐

\$3300

(\$220 per person/每位)

Deep Fried Prawn Cakes with Tamarind Plum Sauce 炸蝦餅配酸籽汁	15 pcs	 Vietnamese Curry Beef Brisket and Tendon 越式咖喱牛筋牛腩	1 kg
Chicken Wings with Garlic Butter Vietnamese Style 越式蒜茸牛油雞翼	15 pcs	Fried Pork Ribs in Sweet and Sour Sauce 酸甜排骨	1 kg
 Charcoal Broiled Pork Tender with Chili Sauce 炭燒豬頸肉配辣椒汁	1 kg	Braised Assorted Mushrooms with Bamboo Piths and Bean Curd 燴竹筴竹菌豆腐	1 kg
Deep Fried Soft Shell Crab and Mango Rice Paper Wraps 酥炸軟殼蟹香芒米紙卷	15 pcs	Pad Thai with Seafood 泰式海鮮炒金邊粉	1 kg
 Pomelo Salad Thai Style 泰式柚子沙律	1 kg	Fried Rice with Chicken Fillet and Pineapple 菠蘿雞柳炒飯	1 kg
Traditional Hainanese Chicken 泰國傳統海南雞	Whole	Mango with Black and White Glutinous Rice 芒果椰汁鴛鴦糯米飯	1 kg
		Thousand Layer Cake 千層糕	15 pcs

Traditional Hainanese Chicken  
泰國傳統海南雞



## Set for 10 Persons 10位套餐

\$2000

(\$200 per person/每位)

Pork and Chicken Satay 串燒沙嗲(豬肉、雞肉)	(5 pcs each) 10 pcs	 Thai Green Curry with Pork Tender and Vegetables 青咖喱配豬頸肉及雜菜	700 g
Thai Spring Rolls 泰式春卷	10 pcs	Fried Minced Pork with Green Bean and Olives Thai Style 泰式攪角炒肉碎四季豆	700 g
Shrimps & Pork Sausage Rice Paper Wraps 鮮蝦扎肉米紙卷	10 pcs	Pad Thai with Chicken Fillet 泰式金邊粉配雞肉	700 g
 Pomelo Salad Thai Style 泰式柚子沙律	700 g	Fried Rice with Seafood in Thai Style 泰式海鮮炒飯	700 g
Roast Chicken in Thai Style 泰式燒雞	Whole	Mango with Black and White Glutinous Rice 芒果椰汁鴛鴦糯米飯	700 g
 Deep Fried Fish Fillets with Trio Flavour Sauce 秘制三味魚柳	700 g		

Deep Fried Prawn Cakes with Tamarind Plum Sauce  
炸蝦餅配酸籽汁



Chicken Wings with Garlic Butter Vietnamese Style  
越式蒜茸牛油雞翼



Pomelo Salad Thai Style  
泰式柚子沙律



Vietnamese Curry Beef Brisket and Tendon  
越式咖喱牛筋牛腩





Traditional Pork Knuckle  
in Thai Style  
泰式滷水豬手

## Appetizer 頭盤

<ul style="list-style-type: none"> <li> Lettuce Wraps with Spicy Minced Pork 辣豬肉生菜包 1 kg \$320</li> <li>Chicken Wings with Garlic Butter Vietnamese Style 越式蒜茸牛油雞翼 20 pcs \$300</li> <li>Chicken Skewer with Satay Sauce 串燒雞肉沙嗲 20 pcs \$300</li> <li>Pork Skewer with Satay Sauce 串燒豬肉沙嗲 20 pcs \$300</li> </ul>	<ul style="list-style-type: none"> <li> Thai Spring Rolls 泰式春卷 20 pcs \$300</li> <li> Traditional Vietnamese Rice Paper Spring Rolls 越南春卷 20 pcs \$320</li> <li> Deep Fried Prawn Cakes with Tamarind Plum Sauce 炸蝦餅配酸籽汁 20 pcs \$340</li> <li> Charcoal Broiled Pork Tendon with Chili Sauce 炭燒豬頸肉配辣椒汁 1 kg \$320</li> </ul>
<ul style="list-style-type: none"> <li> Deep Fried Sesame Prawn on Toast with Tamarind Plum Sauce 芝麻蝦多士配酸籽汁 20 pcs \$320</li> </ul>	

## Vietnamese Specialties and Salad 越南精選及沙律

<ul style="list-style-type: none"> <li> Mango and Assorted Vegetables Rice Paper Wraps 香芒素菜米紙卷 20 pcs \$220</li> <li>Pork Tendon and Pork Pine Rice Paper Wraps 肉鬆豬頸肉米紙卷 20 pcs \$260</li> <li>Shrimps &amp; Pork Sausage Rice Paper Wraps 鮮蝦扎肉米紙卷 20 pcs \$270</li> <li>Litchi and Duck Breast Rice Paper Wraps 荔枝鴨胸米紙卷 20 pcs \$260</li> <li> Deep Fried Soft Shell Crab and Mango Rice Paper Wraps 酥炸軟殼蟹香芒米紙卷 20 pcs \$320</li> </ul>	<ul style="list-style-type: none"> <li> Thai Papaya Salad with Charcoal Grilled Pork 泰式青木瓜沙律配炭燒豬肉 1 kg \$300</li> <li>Soft Shell Crab &amp; Apple Salad with Mango Dressing 軟殼蟹蘋果沙律配芒果醬 1 kg \$340</li> <li> Bitter Squash and Prawns Salad In Chili Paste 泰式涼瓜及大蝦沙律 1 kg \$320</li> <li>Shredded Chicken and Cucumber Salad 青瓜雞絲沙律 1 kg \$300</li> <li> Pomelo Salad with Shrimps, Dried Fish and Cashew Nuts 鮮蝦柚子沙律 1 kg \$360</li> </ul>
--	--

## Main Course 主菜

<ul style="list-style-type: none"> <li> Traditional Pork Knuckle in Thai Style 泰式滷水豬手 1 Whole \$220</li> <li>Traditional Hainanese Chicken 泰國傳統海南雞 1 Whole \$260</li> <li>Lemongrass Pork Chop Vietnamese Style 越式香茅豬扒 1 kg \$300</li> <li>Fried Pork Ribs with Pineapple in Sweet and Sour Sauce 酸甜菠蘿排骨 1 kg \$300</li> </ul>	<ul style="list-style-type: none"> <li> Deep Fried Fish Fillets with Trio Flavour Sauce 秘制三味魚柳 1 kg \$300</li> <li> Thai Green Curry with Vegetables and Chicken Fillet 青咖喱配雞柳及雜菜 1 kg \$300</li> <li> Vietnamese Curry Beef Brisket and Tendon 越式咖喱牛筋牛腩 1 kg \$380</li> <li>Roast Chicken in Thai Style 泰式燒雞 1 Whole \$260</li> </ul>
---	---

## Veggies 菜類

<ul style="list-style-type: none"> <li> Kale with X.O. Sauce X.O.醬炒芥蘭 1 kg \$230</li> <li> Stir Fried Lotus Root and Broccoli with Garlic 蒜蓉爆炒蓮藕西蘭花 1 kg \$240</li> <li>Fried Minced Pork with Green Bean and Olives Thai Style 泰式欖角炒肉碎四季豆 1 kg \$240</li> <li> Sautéed Mixed Vegetables with Belachan 馬拉盞炒雜菜 1 kg \$240</li> </ul>	<ul style="list-style-type: none"> <li> Stir Fried Eggplant and Okra with Bean Curd and Basil 炒香葉茄子豆腐毛茄 1 kg \$250</li> <li> Braised Assorted Mushrooms with Bamboo Piths and Bean Curd 燴竹筴竹菌豆腐 1 kg \$250</li> <li> Mixed Vegetables with Red / Yellow Curry 紅 / 黃咖喱雜菜 1 kg \$260</li> </ul>
--	--



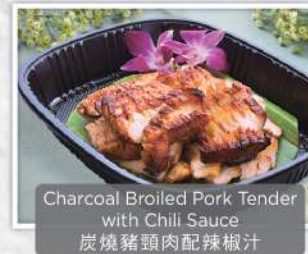
Lettuce Wraps with Spicy Minced Pork 辣豬肉生菜包



Deep Fried Soft Shell Crab and Mango Rice Paper Wraps 酥炸軟殼蟹香芒米紙卷



Thai Green Curry with Pumpkin and Chicken Fillet 青咖喱配雞柳及雜菜



Charcoal Broiled Pork Tender with Chili Sauce 炭燒豬頸肉配辣椒汁



Stir Fried Eggplant and Okra with Bean Curd and Basil 炒香葉茄子豆腐毛茄



Fried Minced Pork with Green Bean and Olives Thai Style 泰式欖角炒肉碎四季豆

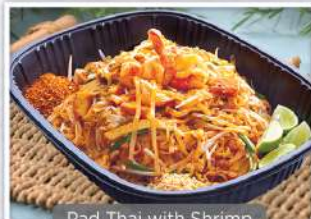
Pad Thai with Seafood  
泰式海鮮炒金邊粉



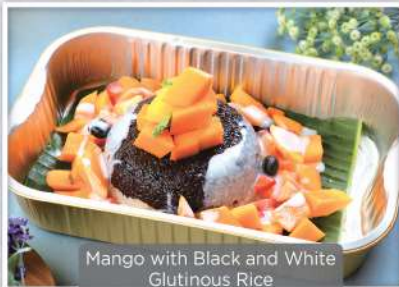
Coconut Sago Pudding  
椰汁西米糕  
Thousand Layer Cake  
千層糕  
Young Coconut Jelly  
椰青糕



Fried Rice with Chicken Fillet and Pineapple  
菠蘿雞柳炒飯



Pad Thai with Shrimp  
泰式蝦炒金邊粉



Mango with Black and White Glutinous Rice  
芒果椰汁鴛鴦糯米飯

## Rice & Noodles 飯及麵

 Pad Thai with Shrimp 泰式蝦炒金邊粉	1 kg \$300	 Fried Rice with Chicken Fillet and Pineapple 菠蘿雞柳炒飯	1 kg \$320
 Pad Thai with Vegetables 泰式素菜炒金邊粉	1 kg \$260	 Fried Rice with Mango and Vegetables Thai Style 泰式香芒素菜炒飯	1 kg \$260
 Pad Thai with Seafood 泰式海鮮炒金邊粉	1 kg \$320	 Fried Vermicelli and Assorted Seafood with Belachan 馬拉盞炒海鮮粉絲	1 kg \$320
Fried Rice with Mango and Tuna 吞拿魚香芒炒飯	1 kg \$280	Fried Rice with Seafood in Thai Style 泰式海鮮炒飯	1 kg \$300
 Tom Yum Goong Fried Rice with Minced Pork 肉碎冬蔭功炒飯	1 kg \$280	Steamed Rice 白飯	1 kg \$120
Fried Rice with Shrimp Paste Thai Style 泰式蝦醬炒飯	1 kg \$260		

## Dessert 甜品

 Coconut Sago Pudding 椰汁西米糕	20 pc \$240	 Mango with Black and White Glutinous Rice 芒果椰汁鴛鴦糯米飯	1 kg \$260
Thousand Layer Cake 千層糕	20 pc \$240	Fresh Fruit Platter 鮮果拼盤	1 kg \$240
Young Coconut Jelly 椰青糕	20 pc \$240		

Photos are for Reference Only 相片只供參考  Spicy 辛辣  Vegetarian 素菜  Chef Recommendation 廚師推介

## Bento 便當

Minimum order 6 boxes; 3 day pre-order is required;  
All discounts do not apply to bento orders  
最少訂購6盒；需要於3日前預訂；所有折扣不適用於便當訂購

### Bento A

-  Green Mango with Prawn Salad  
鮮蝦青芒果沙律
- Minced Pork and Basil Fried Rice  
Topped with Fried Egg  
香葉肉碎煎蛋飯
-  Green Curry with Chicken Leg  
青咖喱雞腿
- Coconut and Sago Pudding  
椰汁西米糕

per person 每位 \$180



### Bento B

- Soft Shell Crab Rice Paper Wraps  
軟殼蟹米紙卷
- Deep Fried Prawn Cake  
香茅蝦丸
- Sautéed Vermicelli with Prawns in Thai Style  
泰式鮮蝦炒粉絲
- Assorted Veggies with Garlic  
蒜茸炒什菜
- Mango Sticky Rice  
芒果糯米飯

per person 每位 \$200

