


Royal Card
Points Redemption
— 會員積分兌換 —



 外賣盒收費每個2元

\$2 FOR EACH TAKE AWAY CONTAINER

 以港幣計算及另加一服務費 A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

 相片只供參考

PHOTOS ARE FOR REFERENCE ONLY

 廚師推介 CHEF RECOMMENDATION

 辛辣 SPICY

 素菜 VEGETARIAN



VIETNAMESE SPECIALTIES

越南精選

- 201 荔枝及煙鴨胸米紙卷 \$78
LYCHEE AND SMOKED DUCK BREAST RICE PAPPER WRAPS
- 203 肉鬆豬頸肉米紙卷 \$78
PORK TENDER AND PORK PINE RICE PAPER WRAPS
- 204 香芒軟殼蟹米紙卷 🦀 \$98
SOFT SHELL CRAB & MANGO RICE PAPER WRAPS
- 205 鮮蝦扎肉米紙卷 \$82
SHRIMPS & PORK SAUSAGE RICE PAPER WRAPS
- 206 素菜米紙卷 🌿 \$68
ASSORTED VEGGIES RICE PAPER WRAPS

203



205



204



207 肉碎撈檬粉 \$78
MINCED PORK WITH PHO



202 炸傳統越南春卷(四件) 🍴 \$82
TRADITIONAL VIETNAMESE RICE PAPER SPRING ROLLS (4 PCS)

APPETIZER



102



101

101 泰式辣猪肉生菜包 🌶️🌶️👕

SPICY MINCED PORK WRAPPED IN LETTUCE \$98

102 泰式春卷(四件) 🌿

THAI SPRING ROLLS (4 PCS) \$78

103 炭燒雞肉串配沙嗲汁(四串)

CHICKEN SATAY (4 PCS)

\$78

104 炭燒猪肉串配沙嗲汁(四串)

PORK SATAY (4 PCS)

\$78

105 炸蝦餅配酸籽梅汁(四件) 👕

PRAWN CAKES WITH

TAMARIND PLUM SAUCE (4 PCS)

\$88

106 泰式香茅單骨雞翼(八件)

THAI SINGLE-BONE CHICKEN WINGS

WITH LEMONGRASS (8 PCS)

\$78



103



104



106



105



107 炭燒豬頸肉配辣椒汁

CHARCOAL BROILED PORK TENDERS
WITH CHILI SAUCE

\$88

108 香蔥蒜茸飽(六件)

GARLIC BREAD WITH SCALLION (6 PCS)

\$30

109 薄餅(二件)

ROTI (2 PCS)

\$30

109A 泰、越小食拼盤

泰式春卷、炸魚餅、越式雞翼、炭燒雞肉及豬肉串

KING AND I PLATTER

\$198

THAI SPRING ROLL, FISH CAKE, VIETNAMESE CHICKEN WINGS,
CHICKEN AND PORK SKEWER



SOUP 湯

位上 INDIVIDUALLY SERVED



303



301



301



302

301 泰式冬蔭公 🌶️🌶️🍷
THAI TOM YUM GOONG SOUP

SMALL LARGE

\$68 \$188

302 南瓜忌廉湯伴粟米、蟹肉


CREAM OF PUMPKIN SOUP WITH CORN AND CRAB MEAT \$60 \$178

303 椰汁椰青雞湯 🌶️🌶️

YOUNG COCONUT CHICKEN SOUP WITH CHERRY TOMATO \$68 \$188



SALAD

110 鮮蝦金柚子沙律  
POMELO SALAD WITH SHRIMPS,
DRIED FISH AND CASHE \$98



113 軟殼蟹蘋果沙律配芒果醬
SOFT SHELL CRAB & APPLE SALAD
WITH MANGO DRESSING \$108



114 泰式涼瓜及大蝦沙律 
BITTER SQUASH AND PRAWNS SALAD IN CHILI PASTE \$98



111 泰式青木瓜沙律配炭燒豬肉 
THAI PAPAYA SALAD WITH CHARCOAL GRILLED PORK \$88

VEGGIES 菜類


自選配法 蒜蓉 馬拉盞  X.O醬 
FLAVOR SELECTION GARLIC BELACHAN  X.O SAUCE 





401

401 炒西蘭花及蓮藕  \$82
STIR-FRIED BROCCOLI & LOTUS ROOT

402 炒芥蘭  \$78
STIR-FRIED KALE

403 炒通菜  \$78
STIR-FRIED WATER SPINACH

404 炒雜菜  \$82
STIR-FRIED MIXED VEGETABLES

405 麵醬炒茄子及秋葵  \$88
STIR-FRIED EGGPLANT AND OKRA WITH THAI PASTE



403



405




402

SEAFOOD 海鮮

503



501 鹽焗焗鱸魚(需時30分鐘) 
BBQ SEABASS WITH ROCK SALT
(PLEASE ALLOW 30 MINS FOR PREPARATION)

\$228

502 三味鱸魚 
SPICY, SWEET & SOUR CRISPY SEA BASS

\$218

503 蕉葉燒烏頭 (需時25分鐘)
CHARCOAL WHOLE FISH IN BANANA LEAF
(PLEASE ALLOW 25 MINS FOR PREPARATION)

\$218

504 大蝦粉絲煲 
PRAWN WITH VERMICELLI IN CLAY POT

\$238

505 辣椒膏炒青口 
SAUTEED MUSSELS IN CHILI PASTE

\$118

506 明爐烏頭 
LEMONGRASS STEAMED FISH ON STOVE TRAY

\$228

507 農夫包配星洲咖哩軟殼蟹  
SINGAPORE STYLE CRISPY SOFT SHELL CRAB
IN FARM ROLL

\$188

508 香茅辣椒干勁蒜炒大花蝦  
CRISPY FRIED PRAWNS WITH GARLIC,
LEMON GRASS AND DRIED CHILI

\$268

509 鐵板蠔仔煎蛋
SIZZLING BABY OYSTER WITH EGG

\$118

510 原隻燒魷魚配辣椒汁 
CHARCOAL GRILLED WHOLE SQUID
WITH SPICY DIPS

\$138

501



506



502



507



504



508



510



509



505



707 星洲咖喱大花蝦 \$238  
SINGAPORE STYLE PRAWN CURRY



CURRY LOVER

咖喱

705 星洲咖喱炒蟹 
SINGAPORE STYLE FRIED CURRY CRAB

時價 SEASONAL PRICE

701
黃咖喱
YELLOW CURRY
豬頸肉
PORK TENDERS



701C
紅咖喱 RED CURRY
雞肉 CHICKEN



701V
青咖喱 GREEN CURRY
雜菜 VEGETABLES



704



701B


牛肉 BEEF
紅咖喱 RED CURRY



702



自選配法
FLAVOR SELECTION

黃咖喱
YELLOW CURRY 

紅咖喱
RED CURRY 

青咖喱
GREEN CURRY 

701V	雜菜	VEGETABLES 	\$88
701C	雞肉	CHICKEN	\$98
701	豬頸肉	PORK TENDERS	\$108
701P	豬肉	PORK	\$98
701B	牛肉	BEEF	\$108

704 麵包焗咖喱雞 (需時25分鐘)  
BAKED CURRY CHICKEN WITH BREAD
(PLEASE ALLOW 25 MINS FOR PREPARATION) \$178

702 越南咖喱牛腩牛筋  
VIETNAMESE YELLOW CURRY BEEF
BRISKETS AND TENDONS \$158

+ \$20 轉米粉 FOR RICE VERMICELLI

MAIN DISHES



603 越式燴牛尾
VIETNAMESE STYLE
OXTAIL STEW \$158



601 香茅香辣雞煲 🌶️🌶️
LEMONGRASS AND CHILI PEPPER
CHICKEN IN POT \$148



605 海南雞 (半隻) 🍗
TRADITIONAL
HAINANESE CHICKEN (HALF) \$168



606 泰式滷水豬手 🍗
PORK KNUCKLE IN THAI STYLE \$178



604
泰式羊扒配糯米飯
(需時25分鐘)

THAI LAMB CHOPS WITH STICKY RICE
(PLEASE ALLOW 25 MINS
FOR PREPARATION) \$178



609 越式炒香芒牛柳粒
STIR-FRIED BEEF TENDERLOIN CUBE AND
MANGO IN VIETNAMESE STYLE \$138



607 燒印尼椰香雞 
COCONUT ROASTED CHICKEN \$158

RICE AND NOODLES

飯、麵

801V



805



805A

- | | | |
|------|---|-------|
| 801 | 泰式鮮蝦金邊粉 🍲 | |
| | SHRIMP PAD THAI | \$92 |
| 801V | 泰式雜菜金邊粉 🌿 | |
| | VEGETABLE PAD THAI | \$88 |
| 802 | 越南牛肉湯河粉 🍲 | |
| | BEEF WITH RICE NOODLE IN BEEF BROTH | \$68 |
| 803 | 雞絲扎肉湯河粉 | |
| | VIETNAMESE PORK SAUSAGES AND SHREDDED CHICKEN WITH RICE NOODLES IN SUPREME SOUP | \$68 |
| 805A | 馬拉盞海鮮炒粉絲 🌶️ 🍲 | |
| | FRIED VERMICELLI WITH ASSORTED SEAFOOD AND BELACHAN | \$118 |
| 805 | 越南蟹肉炒粉絲 | |
| | VIETNAMESE FRIED VERMICELLI WITH CRAB MEAT | \$108 |

802



803



801



806 三鮮紅糙米炒飯
FRIED RED RICE WITH SEAFOOD \$118

806V 素菜紅糙米炒飯
FRIED RED RICE WITH MIXED VEGETABLES \$88

806



806V



809A



812



807 鮮菠蘿雞柳炒飯  PINEAPPLE CHICKEN FRIED RICE \$128

808 椰青海鮮焗飯 (需時25分鐘)
BAKED SEAFOOD RICE IN YOUNG COCONUT
(PLEASE ALLOW 25 MINS FOR PREPARATION) \$128

809A 香葉肉碎炒飯
FRIED RICE WITH MINCED PORK AND BASIL \$88

810 絲苗白飯
STEAMED RICE \$20

812 香芒素菜炒飯  MANGO AND VEGETABLES FRIED RICE \$88

807



808







KING PARROT  GROUP
景樂集團

