



APPETIZERS / 精美小吃

凉拌鲜海参 Fresh sea cucumber salad with spicy garlic (SP) (A)	\$30
蒜茸青瓜海米 Cucumber salad with dried shrimp & garlic sauce (S)	\$20
椒盐鲜鱿 Deep fried crispy squid with salt & pepper (S)	\$20
水果海鲜沙拉 Seafood salad with fresh fruits in Thai sweet chili sauce (SP) (S)	\$20
泡椒拌木耳 Black fungus salad with pickled chili & coriander leaves (V) (N)	\$20
Labh Kai (SP) Warm salad of minced chicken tossed with crushed rice, chili & lime juice	\$18
Som Tam Thai Goong Sod (SP) (N) (S) Tangy salad of shredded young papaya with dried shrimp and sea prawns	\$22
Yum Woon Sen (SP) (P) (S) Piquanted glass noodles with minced pork & shrimps	\$22

CURRIES

Gaeng Phet Koong / Phak / Tha Lay (SP) (V) (S) Fiery red Thai curry with your choice of king prawns or Asian vegetables or seafood	\$35
Geang Kiew Waan Gai / Tha lay (SP) (S) A classic – the full flavoured Thai green curry with chicken or seafood, eggplant, sweet basil and torn kaffir lime leaves	\$35



SOUP / 汤

花旗参干贝炖鸡 Double boiled chicken soup with conpoy and ginseng	\$22
芫茜番茄斑片汤 Sliced grouper & tomato soup with coriander (S)	\$20
四川酸辣羹 Hot & sour soup with seafood (SP) (S)	\$22
蟹肉粟米羹 Sweet corn soup with crab meat & egg white (S)	\$20
Tom Yum Goong (SP) (G) (S) Aromatic Thai prawn soup flavoured with lemongrass, chili, galangal, mushrooms & lime juice	\$28
Beef Pho Noodle Soup (G) Authentic south Vietnamese style, richly seasoned beef broth, rice noodles, thinly sliced beef, cilantro, basil, lime juice & bean sprouts	\$20

BARBECUED & MARINATED DISHES / 特色烧卤

北京片皮鸭(两吃) *Peking duck in two courses	半只 Half \$90	一只 Whole \$180
片皮 ● First course Crispy skin served in a pancake with leek, cucumber & hoisin sauce 炒鸭松 ● Second course Stir-fried minced duck with celery & bamboo shoots, served with lettuce		
一只 *Whole Peking duck		\$180
蜜汁叉烧 Barbecued pork in honey sauce (P) (A)		\$40
脆皮炸子鸡 Roasted crispy chicken with prawn crackers (A)		\$33

Kindly notify one of our team members if you have any food allergies.
P=Pork, V=Vegetarian, N=Contains nuts, SP=Spicy food, G=Gluten free, A=Alcohol dishes, S=Seafood.
All prices are in US\$ and subject to 10% Service Charge and 12% GST.
Items marked with * are excluded from AI package. However, a 20% discount of the menu price is applicable.



SEA CUCUMBER & CLAMS / 海参 & 蛤

金葱凤片烧海参 *Braised sliced sea cucumber with spring onion & sliced chicken (A) (S)	\$40
家常米酒炒蛤 Wok fried clam with white wine and garlic sauce (SP) (A) (S)	\$42
青岛辣椒蛤 Stir fried clam with dried chili qing dao style (SP) (A) (S)	\$42

LIVE LOBSTER / 龙虾--烹调法

*PRICE PER 100 G	\$20
港式清蒸 *Steamed Hong Kong style (A) (S)	
滑蛋辣椒煮 *Sautéed with sweet spicy chili & tomato sauce, Singapore style (SP) (A) (S)	
广式姜葱炒 *Wok fried with ginger & spring onion, Cantonese style (A) (S)	
*Panang (N) (S) Deep fried with Panang curry & roasted ground peanut Kaffir lime leaves	
*Phad Kraprow (SP) (S) Wok fried with a special sauce of garlic, oyster sauce, chili and holi basil	
*Steamed lobster with Vietnamese dipping fish sauce (SP) (S)	



PRAWNS / 虾--烹调法

蒜蓉豉油皇蒸 Steamed with minced garlic & savory soy sauce (A) (S)	\$50
芒果芥末虾球 Deep fried, coated with wasabi aioli, fresh mango (S) (SP)	\$46
荔枝糖醋汁煮 Cooked with sweet & sour sauce and lychee (S)	\$46
黑椒粉丝煲 Clay pot with black peppers & glass noodles (SP) (A) (S)	\$46

LIVE CRAB / 蟹--烹调法

*PRICE PER 100 G	\$15
新加坡辣椒蟹 *Chili crab served with man tou (SP) (A) (S)	
姜葱炒蟹 *Wok fried with spring onion & ginger (A) (S)	
黑椒炒蟹 *Stir fried with black pepper sauce (SP) (A) (S)	
泰式咖喱蟹 *Braised with Thai curry sauce (SP) (S)	
*Poo Phad Pong Kraree (SP) (S) Stir fried crab with curry powder	
*Poo Ob Woonsen Mor Din (S) Roasted crab with glass noodles in a hot pot	
*Gaeng Poo Bai Chapoo (SP) (S) Red curry with betel leaves	



LIVE FISH / 鱼--烹调法

***CATCH OF THE DAY. PRICE PER 100 G** **\$12**

姜葱豉油蒸

***Steamed with spring onions, ginger & soy broth (A)(S)**

金银蒜蒸

***Steamed with garlic (A)(S)**

湖南剁椒蒸

***Steamed with hunan chili sauce (SP)(A)(N)(S)**

***Pad kee Mao (SP)(S)**

Wok fried with spicy Thai herbs

***Pla Nueng Manow (SP)(S)**

Steamed served with a spicy Thai chili pepper, garlic & lime juice sauce

***Chuchee Pla (SP)(S)**

Cooked with spicy curry sauce with coconut milk & kaffir leaves

***Pla Krapong Dang Yam Mamuang (SP)(N)(S)**

Deep fried fillets of red snapper topped with a raw mango salad

MEAT / 肉类

椒盐排骨

Deep fried pork ribs with salt & pepper (P)(A)

\$30

腰果鸡丁

Wok fried chicken capsicum & cashew nuts (N)

\$26

酸甜凤梨鸡

Stir fried chicken with pineapple in sweet & sour sauce

\$24

中式煎牛柳

Pan fried beef with Chinese sauce (A)

\$46

黑椒牛柳

Sautéed beef with garlic, bell pepper in black pepper sauce (SP)

\$46

Geang Mas-Sa-Man Nuea (SP)(N)

Thai Massaman beef curry with coconut milk, potato, onion & cashew nuts

\$45

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TOFU AND VEGETABLES / 豆腐和蔬葉

松菇招牌豆腐 Braised tofu with Shimeiji mushrooms & conpoy	\$22
肉碎咸鱼茄子煲 Sautéed eggplant with minced pork, salted fish Served in a clay pot (P)(S)(SP)	\$22
蚝油素什锦 Stir fried mixed vegetable with oyster sauce (V) Chinese cabbage, carrot, baby corn, Chinese mushrooms	\$18
蒜茸炒西兰花 Wok fried broccoli with superior garlic sauce	\$16
辣椒姜丝炒菜心 Stir fried choy sum with ginger & sliced chili (SP)(V)	\$16
Phad Pak Boong (SP)(V) Wok fried morning glory with garlic, chili & light soy sauce	\$18

NOODLES / RICE

面 / 米饭

X.O 酱海鲜炒饭 Fragrant fried rice with seafood & bean sprouts in X.O sauce (A)(S)	\$22
扬州炒饭 Wok fried rice with shrimp & pork char siew, yang chow style (P)(S)	\$22
云吞汤面 Noodles soup with prawn wanton & garden greens (S)	\$22

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DESSERTS / 甜品

芒果布丁 Mango pudding	\$18
杏仁豆腐 Almond Jelly with fruit cocktail (N)	\$18
青蜜瓜西米露 Chilled honey dew sago	\$18
雪梨银耳炖海底椰 Chilled sweetened chinese pear with snow fungus & Thai sea coconut (V)	\$18
鲜果拼盘 Fresh seasonal fruits platter (V)	\$18
Khao-Neow Ma-Moung (SP) (N) (G) Fresh Thai Mango with sweet sticky rice	\$18