Authentic Thai Creations, Crafted with Passion

MIANG KHUM PLA KROB
Crispy seabass with betel leaves and condiments
脆皮鱸魚伴檳榔葉及配料
210

TOM JIEW SUN KOR MOO
Hot & sour pork collar broth with aromatic herbs
酸辣香料豬肉湯
98

SOM TUM PLA SALMON YANG
Grilled salmon fillet with green papaya salad and organic sticky rice
烤三文魚配青木瓜沙律及有機糯米飯
188

PLA KAO NUENG SEE EW
Steamed deep-sea whole grouper fish with ginger and spring onion in herbs and light soy sauce
醬蒸海青斑
298

KUNG KHUA PRIK GLUEA (6 pcs)
Salt-garlic-chili giant tiger prawns
椒鹽大虎蝦 (6 隻)
288

POO-JAA (2 shells)
Deep-fried crab shell stuffed with crab meat and minced pork
香炸蟹蓋 (2 件)
118

KAENG RANJUAN NUEA SAN NOK
Prime beef sliced with special Chef's curry paste
自家秘制牛肉片咖喱
148

PA LO KAI KHEM
Five spice-soy braised pork belly with salted egg and bean curds
五香鹵水燴五花肉及豆腐伴鹹蛋
98

KAENG SOM POO YOD MA-PROW MOR FAI
Green mud crab and coconut palm hot-pot with sour curry broth
青肉蟹酸湯咖喱火鍋
548

CRAPE KHAO NIEW MAMUANG I-CREAM COCONUT
Sweet mango sticky rice wrapped with pandan crepe coconut ice cream
芒果糯米飯班蘭薄餅卷伴椰子雪糕
128

All prices are in MOP and subject to 10% service charge.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
以上價格為澳門幣並需另加 10%服務費。如果您對食物有任何過敏的疑慮，請在點餐前告知服務員。