

NAAM

THAI RESTAURANT

The Little Nyonya Night Market

15 August 2026 Saturday | 18:30 – 21:30

小娘惹夜市

Makanan Laut Atas Ais – Seafood on Ice

- Boston lobster, white sea prawns, abalone, scallop
Coriander lime sauce, citrus ginger flower dressing, Laksa vinaigrette

冰鎮海鮮

波士頓龍蝦, 白海蝦, 鮑魚, 扇貝
芫茜青檸醬、柑橘薑花醬汁
叻沙油醋汁

Hidangan Pembuka Selera Sejuk - Appetizer

- **Nasi Ulam**
Herbal rice
- **Kerabu Kacang Botol Abalon**
Spicy winged bean salad with abalone
- **Kerabu Bok Nee Ayam**
Shredded chicken and wood ear mushroom salad
Pickle vegetables, peanut sauce
- **Kerabu Beehoon Udang**
Rice vermicelli salad with prawns
- **Kerabu Mangga**
Green mango salad

前菜

香草飯

香辣鮑魚四棱豆沙律

涼拌雞絲木耳

醃菜、花生醬

酸辣鮮蝦粉絲沙律

青芒果沙律

Snek Pedas - Hot Snack

- **Popiah**
Fresh thin-skinned spring rolls wrapped stewed turnips, Egg, vegetables and crushed peanuts
- **Karipap**
Potato curry puff
- **Soon Kueh**
Jicama, bamboo shoots and dried shrimp dumplings
- **Chwee Kueh**
Steamed rice cake, preserved radish relish

小吃

薄餅

新鮮薄皮春捲, 內裹燉沙葛
雞蛋, 蔬菜及花生碎

咖喱角

薯仔咖喱角

筍糰

沙葛、竹筍與蝦米餡蒸糰

水糰

蒸米糕, 菜脯

Sup - Soup / Broth

- **Buah Paya Masak Titek**
Peppery papaya soup with shrimps

湯類

胡椒味鮮蝦木瓜湯

Clay Pot Bak Kut Tea (served to order)

- Braised pork ribs white pepper-garlic-herbal broth
Bean curd puff, enoki mushroom, button mushroom
Deep-fried bean curd skin, Chinese doughnut

砂鍋肉骨茶 (現點現做)

白胡椒排骨蒜香藥材湯
豆腐卜, 金針菇, 蘑菇
炸枝竹, 油炸鬼

Hainanese Chicken Rice Stall (served to order)

- Poached free range chicken,
Fragrance rice and steamed white rice
Homemade chili sauce, ginger sauce,
Sweet dark soy sauce

Nyonya Curry Laksa (served to order)

- Spicy-coconut-curry broth
Prawns, clams, squids, fish cake, shredded chicken,
Fried bean curd, long bean, Ipoh bean sprout, boiled egg,
Sambal,
Yellow noodles

Charcoal BBQ Grill (served to order)

- U.S prime beef, tamarind marinade
- Iberico pork collar
- Chicken wing, honey-soy marinade

Makanan Laut Bakar (served to order)

Banana leaf and sambal baked seafood, bitter beans

- Stingray
- Squids
- Tiger prawns

Sauce & Dipping

- Chilli-shallot sweet sauce, spicy tamarind-shrimp paste,
Sambal lime-cincalok, Sambal belacan

Rotisol & Carving (served to order)

- **Ikan Asam Pedas**
Poached whole bahaba fish in citrus - spice paste, vegetables
- **Ayam Sioh**
Roasted whole chicken marinated with tamarind and coriander
- **Kapitan Betis Kambing**
Lamb shank in curry kapitan

Side Dishes

- **Ayam Pongteh**
Chicken and potato stew
- **Chap Chye**
Braised mixed vegetables
- **Telur Masak Belanda**
Fried eggs with sweet-tangy tamarind gravy
- **Udang Masak Lemak Nenas**
Pineapple prawns curry
- **Jiu Hu Char**
Stir-fried yam bean with shredded cuttlefish
- **Nasi Kerabu**
Steamed rice naturally coloured with butterfly pea flowers

海南雞飯 (現點現做)

海南走地白切雞
油香飯及白飯
自製辣椒醬, 薑蓉, 老抽

娘惹咖喱叻沙 (現點現做)

香椰咖喱辣湯
鮮蝦, 蜆, 鮮魷, 魚餅, 雞絲,
豆腐蔔, 長豆, 怡保豆芽, 雞蛋
三峇醬
油麵

燒烤 (現點現做)

美國牛排
伊比利亞豬頸肉
雞翅, 蜂蜜醬油醃料

燒海鮮 (現點現做)

蕉葉參巴醬烤海鮮伴臭豆
魔鬼魚
鮮魷魚
虎蝦

醬汁及蘸醬

辣椒青蔥甜醬, 辣羅望子蝦醬,
三峇青檸醃蝦醬, 三峇馬拉盞

旋轉烤肉與切肉檔 (現點現做)

酸辣魚
香料醬慢燉白花全魚
羅望子芫茜烤雞
羅望子及芫茜醃製整隻烤雞
甲必丹香料羊膝

娘惹燜雞

雞肉薯仔燉菜

娘惹什錦炒菜

燜煮什錦蔬菜

娘惹煎蛋

酸甜羅望子醬汁煎蛋

菠蘿鮮蝦咖喱

魷魚絲炒沙葛

藍色花飯

蝶豆花天然著色蒸飯

Acar

- Pickle Vegetables

- **Awak**
Rich pickled vegetable with spice paste,
Cabbage, cauliflower, green beans, eggplants & carrots
- **Timun**
Sweet-sour pickle cucumber
- **Jelatah**
Refreshing-crunchy-tangy pickle with cucumber, onion,
Pineapple in a sweet and sour dressing
- **Rampai**
Sweet and spicy vegetable pickle with carrots,
cucumbers, onions, chilies & young ginger sliced

醃菜

風味濃鬱的香料醬醃菜
椰菜, 椰菜花, 四季豆, 茄子, 蘿蔔

酸甜醃青瓜

口感清爽脆嫩, 酸味開胃的醃菜,
青瓜, 洋蔥, 菠蘿拌以酸甜醬汁

酸甜微辣的醃菜
胡蘿蔔, 青瓜, 洋蔥, 辣椒及嫩薑片

Pencuci Mulut - Desserts

- Nyonya Kuih-Muih - traditional dessert

- **Seri Muka**
Steamed layer of pandan-coconut custard,
sweet glutinous rice
- **Onde-onde**
Poached pandan-sugar Melaka glutinous dumpling
Grated coconut
- **Dadar**
Caramelized coconut-pandan crepe roll
- **Ang Koo Kueh**
Steamed mushy green bean dumpling
- **Apam Balik**
Pancake with sweet creamed corn, peanuts, sugar, butter

娘惹糕

雙色糯米糕

班蘭椰奶, 甜糯米飯

椰絲球

班蘭椰糖糯米球, 椰絲

班蘭椰絲糖卷

焦糖椰絲班蘭卷

紅龜粿

曼煎糰

煎餅配粟米忌廉, 花生碎, 糖, 牛油

- Durian Cendol Station (*served to order*)

Shaved ice
Green pandan-flavored jelly noodles, red bean,
Rich coconut milk base, sweet palm sugar syrup
Durian meat paste

榴槤珍多冰 (*現點現做*)

刨冰

綠色斑蘭味粉條, 紅豆
濃鬱椰奶底, 香甜棕櫚糖漿,
榴槤果肉泥

- Chiffon Cake

Chocolate, orange, pandan

雪紡蛋糕

朱古力, 香橙, 斑蘭

- Ice Cream & Sorbet Corner (*served to order*)

Yam, red bean, coconut, mango, lime

雪糕 + 雪葩 (*現點現做*)

芋頭, 紅豆, 椰子, 芒果, 青檸

Condiments

M&M's, chopped caramelized nuts,
cookie crumbs, chocolate chips
Chocolate sauce, raspberry sauce,
mango sauce, caramel sauce

配料

M&M 朱古力, 焦糖堅果,
曲奇碎, 朱古力片,
朱古力醬, 覆盆子醬,
芒果醬, 焦糖醬

- **Fresh Fruit Station**

Watermelon, pineapple, rock melon, honey melon,
Dragon fruit, pisang emas (fingering banana), rose apple
Pink guava

鮮果

西瓜，菠蘿，哈蜜瓜，蜜瓜，
火龍果，小金蕉，蓮霧
粉紅芭樂

Buffet includes: Free flow of Beer, Soft Drinks, Coffee and Tea.

Add-on: 2 hours free flow of house selected wines for MOP 88 net per person
(no discount applicable)

無限量暢飲啤酒、汽水、咖啡及茶

升級優惠：每位成人另加澳門元 88 元淨價，即可享 2 小時無限量暢飲精選餐酒（不設任何折扣）

Promotional Price 推廣價格

Adult	成人 每位澳門幣	MOP 428+ per person
Child	小童 每位澳門幣	MOP 168+ per person

*Child between 0-5 years old enjoy complimentary entrance when accompanied by one paying adult
(One adult max. brings one free child), additional child will be charged based on children price.

*每位付費成人可免費攜帶至多 1 名 0 至 5 歲小童入場

超出限額之小童將按小童收費標準計算