

SALADS · RICE PAPER ROLLS

沙律 · 米紙卷

01	Pomelo Salad with Deep-Fried Soft-Shell Crab	軟殼蟹柚子沙律	\$128
02	Green Mango Salad with Prawns	大蝦青芒沙律	\$118
03	Green Papaya Salad with Marinated Chicken Feet	青木瓜鳳爪沙律	\$98
04	Roasted Beef Salad	燒牛肉沙律	\$128
05	Thai Style Lettuce Wraps with Pork	泰式豬肉生菜包	\$98
06	Vietnamese Rice Paper Wraps with Prawn and Vietnamese Sausage	越式鮮蝦扎肉米紙卷	\$98
07	Vietnamese Rice Paper Wraps with Deep-Fried Soft-Shell Crab	越式軟殼蟹牛油果米紙卷	\$128



SNACKS

小食

11	VI Special Snack Platter (Spicy and Sour Chicken Feet, Roasted Beef on Crispy Shrimp Crackers, Pan-Fried Vietnamese Sausage, Shrimp and Pork Spring Roll and Deep-Fried Chicken with Lemongrass)	河夢特色拼盤 (酸辣鳳爪、烤牛肉脆蝦盞、香煎扎肉、鮮蝦豬肉長春卷、香茅雞翼)	\$168
12	Deep-Fried Shrimp Cake with Lemongrass	香茅蝦餅	\$108
13	Spicy Fish Cake	香辣魚餅	\$98
14	Thai Barbecued Skewer Platter with Satay Sauce (Chicken, Beef and Pork)	串燒沙嗲拼盤 (雞肉、牛肉 及 豬肉)	\$118
15	Thai Roasted Pork Neck	炭燒豬頸肉	\$98
16	Vietnamese Deep-Fried Pork Chop with Lemongrass	越式香茅豬扒	\$98
17	Vietnamese Deep-Fried Pork Spring Roll	越南豬肉脆春卷	\$98
18	Thai Deep-Fried Vegetables Spring Roll	泰國素菜春卷	\$88



SOUP

湯

- | | | | | |
|----|---|----------|--------------|----------------------|
| 21 | Tom Yum Kung with Seafood | 海鮮冬蔭功湯 | \$118 | For 2 persons
兩位用 |
| 22 | Thai Coconut Soup with Chicken and Lemongrass | 南薑香茅椰汁雞湯 | \$98 | For 2 persons
兩位用 |
| 23 | Thai Pork Meat Balls Soup with Glass Noodles | 泰式肉丸粉絲湯 | \$98 | For 2 persons
兩位用 |



MEAT

- 31 Signature Hainanese Chicken
- 32
- 33 Thai Deep-Fried Pork Knuckle
with Shrimp Paste and Coconut Sugar Sauce
- 34 Vietnamese Braised Beef Brisket with Tomato
- 35 Pan-Fried Beef Ribs with Green Pepper Sauce
- 36 Vietnamese Braised Ox Tongue with French Red Wine
- 37 Sautéed Beef with Bay Leaves and Chili
- 38 Vietnamese Deep-Fried Chicken Wings
with Garlic and Butter
- 39 Thai Sautéed Chicken Fillet with Cashew Nuts
- 40 Pan-fried Pork Chop with Onion and Green Pepper

肉類

- 招牌海南雞 \$288 whole piece
一隻
- \$148 half piece
半隻
- 脆炸泰式豬手伴蝦醬椰糖汁 \$148
- 越式番茄燴牛腩 \$128
- 青胡椒汁香煎牛仔骨 \$148
- 法越紅酒燴牛脷 \$138
- 香葉辣椒炒牛肉 \$108
- 越式蒜香牛油雞翼 \$98
- 泰式腰果炒雞肉 \$108
- 青胡椒洋蔥豬扒 \$108



SEAFOOD RECOMMENDATIONS

海鮮推介

51	Steamed Aconitum Fish on Stove Tray	明爐烏頭魚	\$168
52	Steamed Fresh Squid with Lime	青檸蒸鮮魷魚	\$158
53	Deep-Fried Marble Goby	油浸筍殼魚	\$328
54	Deep-Fried Soft-Shell Crab with Bay Leaves, Garlic and Peppers	香葉蒜椒軟殼蟹	\$168
55	Sweet and Sour Soft-Shell Crab with Tamarind Sauce	羅望子甜酸軟殼蟹	\$168
56	Thai Sauteed River Prawns with Chili and Lemongrass	泰式香茅辣椒炒大頭蝦	\$268
57	Stewed Glass Noodles and River Prawns with Garlic in Casserole	香蒜大頭蝦粉絲煲	\$268
58	Sauteed Seafood with Sweet Basil	金不換炒海鮮	\$128
59	Sauteed Mussels with Chili Paste	辣椒膏炒青口	\$118



THAI BARBECUE

燒烤

71/72	Roasted Chicken with Lemongrass and Sea Salt	海鹽胡椒香茅燒雞	\$298	whole piece 一隻
			\$168	half piece 半隻
73	Roasted Pork Rack with Herbs Paste	香草醬燒豬肋骨	\$148	
74	Roasted Beef Short Ribs with Tamarind and Chili Sauce	炭燒牛仔骨配蘿望子辣椒汁	\$148	
75	Roasted Sirloin Beef Steak	炭燒西冷牛扒	\$148	
76	Roasted Ox Tongue with Spicy Sauce	香辣燒牛脷	\$98	
77	Roasted River Prawns with Garlic and Butter	蒜香牛油燒焗大頭蝦	\$268	
78	Roasted Aconitum Fish with Salt	鹽燒大烏頭	\$168	
79	Roasted Marble Goby with Herbs Sauce	大金葉醬燒筍殼魚	\$328	
80	Roasted Fresh Squid with Sour and Spicy Sauce	炭燒鮮魷魚 配酸辣汁	\$148	
81	Barbecue Platter (Roasted Prawns, Vietnamese Grilled Pork Skewer, Roasted Spicy Chicken Wings, Baked Mussels with Butter and Roasted Pineapple)	燒烤拼盤 (炭燒大蝦、越式烤豬肉串 香辣燒雞翼、牛油焗青口 及 炭燒菠蘿)	\$188	

THAI CURRY

泰式咖喱

91	Sauteed River Prawns in Thai Curry	咖喱炒大頭蝦	\$288
92	Stewed Soft Shell Crab in Thai Curry	咖喱軟殼蟹	\$168
93	Stewed Beef Brisket in Yellow Curry	黃咖喱牛筋腩	\$128
94	Stewed Chicken in Green Curry	青咖喱雞	\$118
95	Stewed Assorted Seafood in Red Curry	紅咖喱海鮮	\$138
96	Stewed Assorted Vegetables in Yellow Curry	黃咖喱雜菜	\$98



VEGETABLES

- 101 Stir-Fried Baby Cabbage with Belacan
- 102 Stir-Fried Kale with Salted Fish
- 103 Stir-Fried Water Spinach with Chili in Thai Bean Sauce
- 104 Stir-Fried Assorted Vegetables with Garlic

蔬菜

- 馬拉盞炒椰菜苗 \$128
- 鹹魚炒芥蘭 \$88
- 泰式豉醬辣椒炒通菜 \$88
- 蒜蓉炒雜菜 \$88



RICE AND NOODLES

- 111 Signature Hainanese Chicken Rice
- 112 Vietnamese Flat Rice Noodles with Raw Beef in Soup
- 113 Pad Thai with Shrimps
- 114 Stir-Fried Vermicelli with Crab Meat
- 115 Thai Fried Rice with Seafood and Pineapple
- 116 Vietnamese Fried Rice with Fresh Shrimp
- 117 Thai Flat Rice Noodles with Assorted Seafood in Tom Yum Soup
- 118 Vietnamese Chilled Rice Noodles with Pan-fried Pork Chop in Lemongrass
- 119 Pan-Fried Indian Roti
- 120 Steamed Rice in Chicken Oil
- 121 Steamed Rice

飯 及 粉麵

- 招牌海南雞飯 \$98
- 越南生牛肉湯河粉 \$98
- 泰式鮮蝦炒金邊粉 \$108
- 越式蟹肉炒粉絲 \$118
- 海鮮菠蘿炒飯 \$118
- 越式鮮蝦肉碎炒飯 \$118
- 冬蔭公海鮮湯金邊粉 \$98
- 香茅豬扒撈檬粉 \$88
- 印式薄餅 \$35
- 雞油飯 \$38
- 香米飯 \$20



DESSERTS

甜品

131	Sticky Rice with Mango	芒果糯米飯	\$78
132	Steamed Parti-Colored Sweet Pudding	特色千層糕	\$58
133	Sweet Sago Pudding Topped with Coconut Milk	香蘭葉椰汁西米糕	\$58
134	Thai Jelly Cake with Coconut Milk	泰式椰汁啫喱	\$58
135	Vi Special Dessert Platter (Steamed Parti-Colored Sweet Pudding, Sweet Sago Pudding Topped with Coconut Milk and Thai Jelly Cake)	甜品拼盤 (千層糕、西米糕 及 椰汁啫喱)	\$98



Food products listed in this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk which could cause allergy reaction to certain population. Please notify our associates of any food allergies.

此餐牌列出之食物可能含有食物過敏源，如穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類等成份，可能會對某些人引起過敏反應。如您對任何食物有過敏反應，請告知餐廳服務員。

Corkage per bottle 開瓶費每瓶 \$200

Cake cutting charge per pound 切餅費每磅 \$198

15% off for patronage of pound cake at Regal Patisserie and waive cake cutting service charge

可以八五折優惠惠顧富豪餅店任何磅裝蛋糕及可享免切餅費