



## 开胃菜和沙拉 Appetiser & Salad

<p><b>N</b> 传统泰式开胃菜拼盘 <b>Miang Kham</b> Traditional Thai Appetiser – Toasted Dried Shrimp, Toasted Coconut, Peanut, Lime, Ginger Wrapped in Betel Leaves, Palm Sugar &amp; Shrimp Paste Dipping Sauce</p>	\$128
<p>泰式香脆煎饼配河虾 <b>Kanom Bueng Bolan Sai Goong Mea Nam</b> Thai Crispy Pancake, River Prawns, Coconut Meat, Kaffir Lime Leaves</p>	\$168
<p>脆皮鴨肉春卷 <b>Por Pia Ped Tord</b> Fried Crispy Duck Spring Rolls, Plum Sauce</p>	\$148
<p>香兰叶炸鸡 <b>Gai Hor Bai Toey</b> Fried Marinated Chicken in Pandan Leaves, Three Dipping Sauces</p>	\$138
<p>泰式烤猪柳肉 <b>Moo Yang</b> Grilled Pork Loin, Thai Spicy Dip</p>	\$178
<p><b>N</b> 软壳蟹西柚沙拉 <b>Yam Som-O Poo Nim</b> Pomelo Salad, Shredded Coconut, Ground Peanuts, Soft Shell Crab</p>	\$178
<p><b>N</b> 辣味青木瓜烤鸡沙拉 <b>Khao Mun Som Tam Gai Yaang</b> Spicy Green Papaya Salad, Dried Shrimp, Peanuts, Grilled Free Range Chicken, Steamed Pandan Rice, Vegetables</p>	\$168

## 汤 Soup

<p><b>N</b> 鲜虾冬阴功汤 <b>Tom Yum Goong Yai</b> Spicy Giant Tiger Prawn Soup (200g), Lemongrass, Lime Juice, Bird's Eye Chili</p>	<table border="0"> <tr> <td>小 S</td> <td>大 L</td> </tr> <tr> <td>\$148</td> <td>\$228</td> </tr> </table>	小 S	大 L	\$148	\$228
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<p>什锦蔬菜清汤配嫩豆腐 <b>Gaeng Jued Tao Hoo</b> Soft Tofu, Mixed Vegetables in Clear Broth</p>	<table border="0"> <tr> <td>小 S</td> <td>大 L</td> </tr> <tr> <td>\$108</td> <td>\$178</td> </tr> </table>	小 S	大 L	\$108	\$178
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<p>泰式猪肝汤 <b>Moo Tun</b> Double Braised Pork Soup, Pork Liver, Bean Sprouts, Sweet Chili</p>	<table border="0"> <tr> <td>\$118</td> <td>\$168</td> </tr> </table>	\$118	\$168
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## 尚坊招牌咖喱 Saffron Signature Curry

<p>泰北风味椰香咖喱龙虾 <b>Khao Soy Goong Munggorn</b> Northern Style Lobster in Coconut Curry, Kaffir Lime, Crispy Udon Noodles</p>	\$428
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<p>泰中风味红咖喱烩石斑鱼 <b>Gaeng Som Pla Gao</b> Central Style Spicy &amp; Sour Red Curry, Toddy Palm, Green Papaya, Coral Grouper Fish</p>	\$348
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<p><b>N</b> 泰南风味咖喱牛肉 <b>Gaeng Mussaman Nuea Gam</b> Southern Style Beef Cheek in Mussaman Curry, Ruby Potato, Salacca Palm, Chestnuts, Lotus Seeds, Roti Bread</p>	\$388
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<p><b>N</b> 檳城咖喱南澳羊腩肉 <b>Penang Kha Gae</b> South Australian Lamb Shank in Penang Curry, Local Aubergine, Pickled Mustard Greens</p>	\$328
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<p>泰南青咖喱烩鸡肉 <b>Gaeng Kiew Wan Gai Baan</b> Southern Style Chicken Green Curry, Local Baby Aubergine, Chili Leaves</p>	\$288
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## 面条和米饭 Noodles & Rice

<p><b>N</b> 传统泰式海鲜炒米粉 <b>Phad Thai Nueapoo Goong Yang</b> Traditional Fried Rice Noodles, Tamarind Sauce, Bean Sprouts, Chives, Blue Crab Meat, Grilled Giant Tiger Prawns (200g)</p>	\$228
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**N** 含有坚果  
Contains Nuts

微辣  
Mild Spicy

中辣  
Medium Spicy

加辣  
Very Spicy

以上价钱以澳门币计算并须另加一服务费 Prices are in MOP and subject to a 10% service charge

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泰式辣味海鲜炒河粉  
**Guay Tiew Phad Keemao Talay** \$238  
Wok-fried Spicy Flat Rice Noodles, Squid,  
Hokkaido Scallops, Prawns, Basil Leaves, Chili

普吉岛闽南风味炒蛋面  
**Mee Sapam** \$248  
Wok-fried Phuket Hokkien-Style Egg Noodles,  
Mixed Seafood, Chives, Choi Sum, Oyster Sauce

泰式菠萝鸡肉炒饭  
**Khao Obb Supparod** \$198  
Pineapple Fried Rice, Chicken, Raisins,  
Cashew Nuts, Carrot, Crispy Egg

## 主菜 Main Course

泰式烤海鲈鱼 (约20分钟)  
**Pla Kapong Ob Samunprai (20min)** \$398  
Baked Whole Sea Bass (350-390g), Turmeric, Crispy Garlic,  
Tamarind Sauce

泰南风味蒸石斑鱼柳  
**Pla Nueng Manao** \$188  
Steamed Grouper Fillet, Garlic, Coriander, Chili-Lime Sauce

泰式炒龙虾  
**Goong Munggorn Phad Himapan** \$428  
Wok-fried Lobster, Cashew Nuts, Sweet Chili Paste,  
Oyster Sauce

泰式辣味紫苏炒猪肉碎  
**Phad Kaprao Moo Sap** \$288  
Wok-fried Minced Pork, Bird's Eye Chili, Basil

泰北炒和牛柳  
**Nuea Phad Prik Kee Noo Bai Ye-Hra** \$298  
Northern Style Stir-fried Wagyu Beef Fillet,  
Bird's Eye Chili, Fresh Butter Lettuce, Cumin Leaves

## 素菜 Vegetarian

炒什锦蔬菜豆腐  
**Phad Phak Ruam Kub Taohoo** \$148  
Wok-fried Assorted Vegetables and Bean Curd

蒜香凉瓜炒鸡蛋  
**Mara Waan Phad Kai** \$148  
Wok-fried Bitter Melon with Egg and Garlic

泰式辣炒通菜  
**Phad Phak Boong Fai-Daeng** \$188  
Wok-fried Morning Glory, Chili, Soy Sauce

虾酱炒龙葵菜 (时令)  
**Phad Fuk Meaw Phad Kapi (Seasonal)** \$188  
Wok-fried Chayote Leaves, Garlic, Chili, Shrimp Paste

炸豆腐配红咖喱汁  
**Chu Chee Tao Hoo** \$148  
Deep-fried Bean Curd, Red Curry Sauce, Coconut Cream

## 甜品 Dessert

香芒糯米饭配椰子冰淇淋  
**Khao Niew Mamuang I-Tim Kati** \$108  
Mango Sticky Rice, Coconut Ice Cream

椰香马蹄饺及菠萝蜜  
**Tub Tim Krob** \$98  
Water Chestnut Dumplings, Jackfruit in Coconut Syrup

炸甜香蕉配米饭和椰子冰淇淋  
**Khaomao Thod I-Tim Cream Kati** \$98  
Deep-fried Sugar Banana Wrapped with  
Young Green Rice, Coconut Ice Cream

芒果、泰茶、椰子冰淇淋  
**Ice Cream** \$88  
Mango, Thai Tea, Coconut Ice Cream

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