

Bamboo
Mekong flavors
Thai



廚師推介

Chef's Special



Appetizers

前菜

- | | | | | | |
|---|--|-----|---|--|-----|
| 1 | 火山排骨 | 158 | 3 | 精選拼盤 | 198 |
| | Mountain of Pork Neck Bone | | | Appetizer Platter | |
| 2 | 黃金炸蝦餅 配 泰式香草醬 | 108 | | 春卷、大蝦米紙卷、墨魚圈、沙嗲雞串燒及炸魚餅 | |
| | Deep Fried Prawn Cakes with Thai Style Herbs Sauce | | | Spring Rolls, Prawn Rice Paper Rolls, Cuttlefish Cakes, Chicken Satay & Fish Cakes | |
| | 脆炸豬肉春卷 | 78 | | | |
| | Deep Fried Pork Spring Rolls | | | | |



4	泰式生蝦刺身 (8隻)  	148	7	泰式海南手撕雞 	158
	Thai Shrimp Sashimi (8pcs)			Shredded Chicken with Thai Style Spicy Sauce & Asian Herbs	
5	泰式燒豬頸肉	98	8	招牌冬蔭公雞翼 	75
	Grilled Pork Neck			Tom Yum Chicken Wings	
6	沙嗲雞串燒 (5串)	88		脆皮牛油雞翼	75
	Grilled Chicken Satay (5pcs)			Butter Garlic Chicken Wings	



9



11



10



12

13

Salad

沙律

Rolls

米紙卷

- 9 大蝦柚子芒果沙律**  98
Refreshing Pomelo Salad with Prawns and Mango
轉軟殼蟹一隻 +20
Change to a Soft Shell Crab (1 pc)
- 青木瓜大蝦沙律**  92
Green Papaya Salad with Grilled Prawns
轉軟殼蟹一隻 +20
Change to a Soft Shell Crab (1 pc)

- 10 大蝦米紙卷** 78
Prawn Rice Paper Rolls
- 11 軟殼蟹米紙卷** 98
Soft Shell Crab Rice Paper Rolls
- 芒果牛油果米紙卷** 68
Mango & Avocado Rice Paper Rolls

Soup

湯

- 12 冬蔭公**   82
Tom Yum Goong
- 13 椰子雞湯** 72
Coconut Chicken Soup



14



15

Curry

咖喱

- 14 泰式蛋咖喱
炒皇帝大虎蝦 (5隻)   318
Wok Fried Tiger Prawns (5pcs)
in Light Yellow Curry with Egg

- 15 馬沙文咖喱慢煮豬肋骨  186
Slow Cooked Pork Ribs
with Massaman Curry

- 椰香青咖喱雞 
Green Curry with Chicken
& Thai Eggplant

108





Mains

主菜

- | | |
|---|--|
| <p>16 薑黃烤鱸魚 228</p> <p>Turmeric Whole Seabass</p> | <p>19 辣椒膏炒皇帝大虎蝦 (5隻) 318</p> <p>Wok Fried Tiger Prawns (5pcs) in Chili Paste</p> |
| <p>泰式醬油清蒸魚 198</p> <p>Thai Style Steamed Fish with Soya Sauce</p> | <p>20 泰式辣椒膏炒蜆 168</p> <p>Stir Fried Clams in Thai Style with Chili Paste</p> |
| <p>17 泰式青檸酸辣汁蒸魚 198</p> <p>Thai Style Steamed Fish with Chili & Lime Sauce</p> | <p>泰式甲拋菜炒肉碎 108</p> <p>Stir Fried Minced Pork with Chili & Holy Basil</p> |
| <p>18 泰式香芒炒牛柳粒 178</p> <p>Wok Fried Beef Tenderloin with Fresh Mango & Cherry Tomato</p> | <p>21 泰式肉碎生菜包 88</p> <p>Spiced Minced Pork with Lettuce</p> <p>另加生菜 Extra Lettuce +10</p> |



22



23



24

Noodles & Rice

炒粉 · 炒飯

22 招牌蟹肉臘腸炒飯 🌶️
Thai Preserved Sausage &
Crab Meat Fried Rice

148

香茅雞肉炒飯
Chicken Fried Rice with Turmeric,
Cashews and Pork Floss

108

23 泰式火車頭和牛炒飯
Fried Rice with Wagyu Beef,
Tomatoes & Fried Shallot

148

24 泰式海虎蝦炒金邊粉 🌿
Pad Thai with Tiger Prawns

138



27



28



29

Vegetables & Side Dishes

炒菜 · 配菜

- | | | |
|----|---|----|
| 27 | 馬拉盞炒泰國椰菜苗  | 88 |
| | Stir Fried Thai Baby Cabbage with Shrimp Paste & Chili | |
| | 蒜香炒泰國椰菜苗 | 88 |
| | Stir Fried Thai Baby Cabbage with Garlic | |
| | 飛天通菜  | 82 |
| | Stir Fried Morning Glory with Bean Sauce & Chili | |
| | 馬拉盞炒通菜  | 82 |
| | Stir Fried Morning Glory with Shrimp Paste & Chili | |
| 28 | 油酥餅 | 39 |
| | Roti | |
| 29 | 蒜蓉包 | 39 |
| | Garlic Bread | |
| | 茉莉香飯 | 18 |
| | Steamed Jasmine Rice | |



Noodle Soup

湯粉

Cold Vermicelli

撈檬

25 生牛肉湯河 88
U.S. Rare Thin Sliced Beef Soup Noodle

26 大蝦蕃茄蟹肉海鮮湯米線 98
Crab and Prawn Spiced Tomato Soup
Rice Noodle


香辣豬頸肉撈檬 82
Cold Vermicelli Bowl with Pork Neck

泰式串燒雞肉撈檬 82
Cold Vermicelli Bowl
with Grilled Chicken Satay



Desserts

甜品

- 30** 芒果糯米飯  78
Sticky Rice with Fresh Mango

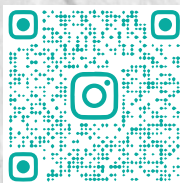
*A Bamboo Thai Favorite.
The perfect blend of sweet rice,
ripe mango and salted coconut cream.*

- 31** 椰子雪糕 68
配 椰青肉、花生及粟米
Coconut Ice Cream
with Young Coconut Meat, Toasted Peanuts & Corn

- 32** 泰式奶茶雪糕 68
配 椰青肉、花生及粟米
Thai Milk Tea Ice Cream
with Young Coconut Meat, Toasted Peanuts & Corn



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WONG CHUK HANG

Shop 204, 2/F, THE SOUTHSIDE,
11 Heung Yip Road, Wong Chuk Hang
RESERVATIONS: 2117 0636
WHATSAPP: 9325 0189

TSUEN WAN

Shop 105-106, 1/F, Nina Mall 1,
8 Yeung Uk Road, Tsuen Wan
RESERVATIONS: 2662 0062
WHATSAPP: 5596 7980

TUEN MUN

Shop 3226, 3/F, Tuen Mun Town Plaza Phase I,
Tuen Shing Street, Tuen Mun
RESERVATIONS: 2155 4291
WHATSAPP: 5596 7965

MONG KOK

Shop 02 & 03, Level 8, Langham Place,
8 Argyle Street, Mong Kok
RESERVATIONS: 2111 9948
WHATSAPP: 5596 7583