

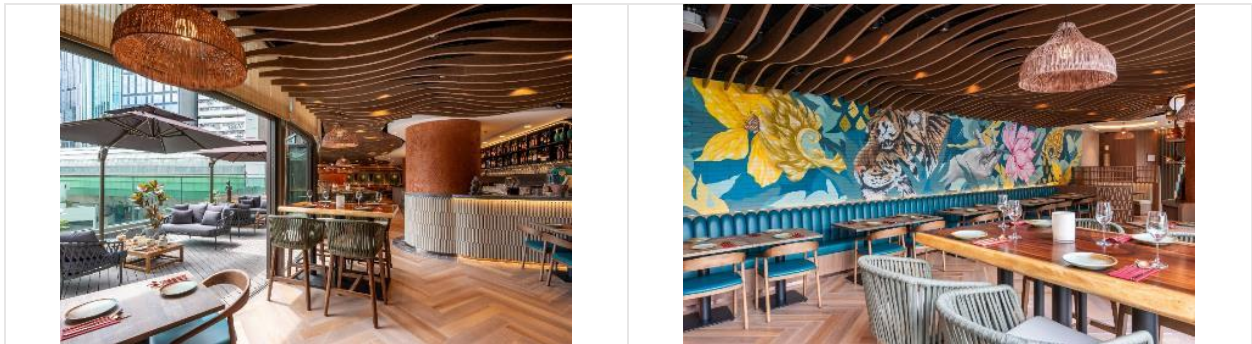


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新聞稿

時尚泰國菜館 Bamboo Thai 全新旗艦店 將於明天假黃竹坑休閒生活地標商場 THE SOUTHSIDE 閃亮登場 呈獻輕度假風餐飲體驗

*新張期內推出期間限定週間晚市海鮮美饌推廣
搭配充滿熱情活力的創意飲料 輕鬆點燃聚餐氣氛*



(2024年6月20日·香港) 時尚泰國菜館 **Bamboo Thai** 自2020年開業以來廣受歡迎，現將於明天(2024年6月21日)首度進駐港島區；全新旗艦店選址黃竹坑全新休閒生活地標商場 THE SOUTHSIDE，佔地逾4,200平方呎，此香港第四分店細意採用天然木材為主導貫穿主餐區及露天休閒區，以不同的木質交織出寬敞舒適的用餐氛圍；搭配選擇豐富的傳統泰菜滋味及一系列別具熱帶風味的特飲，致力為美食愛好者呈獻輕度假風餐飲體驗。

Bamboo Thai 黃竹坑旗艦店可同時容納超過130位賓客，室內設計巧妙融合現代風格元素，並特別邀請到本地人氣日籍藝術家 TAXA 為主用餐區創作大型手繪壁畫——設計取材自泰國當地獨有的文化特色，如老虎、花卉、及圖騰，帶來別樹一格的異國度假氛圍。

陣容強勁的廚藝團隊包羅資深的泰籍大廚，菜單融會引人入勝的東南亞美食精髓，以環球優質新鮮食材及風味多樣的泰式香料及香草結合現代烹調手法，成就一系列傳統又不失時尚風味的地道佳餚。

為慶祝黃竹坑旗艦店的開幕，**Bamboo Thai** 更誠意推出週間晚市海鮮美食推廣，食客凡於星期一至五的晚市時段到訪，並點選當日指定菜式，即可免費獲贈「新鮮椰青」（價值港幣 68 元）乙個。

此週間限定推廣由星期一的指定菜式「泰式蛋咖哩炒皇帝大虎蝦」（港幣 318 元 / 五隻）揭開序幕；鮮美彈牙的皇帝大蝦來自泰國及緬甸海域，與秘製蛋咖哩完美搭配；廚藝團隊更特意加入花奶豐富醬汁的綿滑口感層次，與油酥餅是絕佳配搭。

星期二的惹味焦點是以泰國肉蟹炮製的「泰式珍寶蟹肉奄列」（港幣 198 元），精選連接蟹腿間的肌肉部位打造厚實飽滿的珍寶蟹肉，並以嫩滑且帶有焦香的蛋卷包裹；蘸上經典是拉差辣椒醬享用，蟹迷必定不容錯過。於星期三呈獻的「泰式辣椒膏炒蜆」（港幣 168 元）則帶有絲絲辣勁，新鮮肥美的大蜆以各式配料如指天椒、紅蔥頭、魚露及金不換等炒香，完美演繹泰國夜市風情。

來到星期四有「泰式青檸酸辣汁蒸魚」（港幣 198 元），精挑肉質細膩嫩滑的鮮魚炮製，澆上由廚藝團隊特調的酸辣汁同蒸，開胃醒神。最教人期待的歡樂星期五則有「薑黃烤鱸魚」（港幣 228 元），在烤製過程中，會先為魚身抹上散發濃郁辛香的薑黃，為鮮味魚肉增色提鮮，外脆內嫩的美味口感叫人難以抗拒。

Bamboo Thai 的單點菜式選擇多樣，當中兩款時令蟹食更備受追捧；「辣椒膏炒原隻肉蟹」（港幣 468 元）及「泰式蛋咖哩炒原隻肉蟹」（港幣 468 元）霸氣展現泰國料理中的辛辣及咖哩風采，絕對是嘗鮮的首選。

菜單上的人氣前菜選項有豐盛的「精選拼盤」（港幣 198 元），包羅一系列滋味泰式小食，如春卷、大蝦米紙卷、墨魚圈、沙嗲雞串燒及炸魚餅，最適合與三五知己分享。另一風靡社交媒體的「火山排骨」（港幣 158 元），則採用優質豬頸骨設計，注入多款香料以慢火烹煮 90 分鐘至肉質軟腩，最後淋上秘製香草辣椒醬汁，打造東南亞獨有的熱情享受。

正宗泰菜必備的「冬蔭公」（港幣 82 元）香料味濃，滿載香茅、泰國青檸、大蒜及辣椒的香氣，交織出層次分明的濃湯美味；此國民湯品的辛香另於「招牌冬蔭公雞翼」（港幣 75 元）展露光芒，為雞翼注入其辛香魅力。「泰式肉碎生菜包」（港幣 88 元）同樣香辣惹味，混合新鮮豬肉碎、辣椒、九層塔、香茅、芫茜及魚露炒製開胃美饌，以爽脆生菜及香草包裹享用，滋味無窮。

肉食主菜推介有「泰式香芒炒牛柳粒」(港幣 178 元)，匯聚清甜且新鮮的芒果及肉嫩多汁的牛柳。鑊氣十足的飯麵選項則有散發健怡氣息的「青咖喱炒虎蝦有機糙米飯」(港幣 158 元)；洋溢臘味香的「招牌蟹肉臘腸炒飯」(港幣 148 元)；及泰國地道街頭美食「泰式海虎蝦炒金邊粉」(港幣 138 元)等。

店內同時設有以植物肉入饌的泰菜素食變奏，如「泰式甲拋辣 Impossible 植物肉碎」(港幣 98 元)及「泰式火車頭 Impossible 植物肉碎炒飯」(港幣 118 元)，照顧素食者的美食需要。

繽紛的甜點選擇為夏日帶來多重感官的甜美享受，當中有泰國經典的「芒果糯米飯」(港幣 78 元)、消暑佳品「椰子雪糕」(港幣 68 元)及「泰式奶茶雪糕」(港幣 68 元)，兩者均配以椰青肉、花生及粟米。

Bamboo Thai 黃竹坑旗艦店的開放式酒吧位置開揚寬綽，以樸實的條紋設計呼應用餐位置的藤製元素，並以深色圖紋牆身全面展示店內的酒藏系列。當中的招牌烈酒有自家釀製的「Chili Infused Vodka」(酒精濃度為 40%)，此純淨順滑的伏特加帶辛辣餘韻，口味大膽刺激，用作調製經典雞尾酒血腥瑪麗就最適合不過；店內的調酒師團隊因而以此為靈感作異國變奏，為食客火辣演繹「暹羅瑪麗」(港幣 108 元)。

泰國人至愛的泰式烈酒「Mekong The Spirit of Thailand」亦是店內的誠意推介，此酒象徵當地人的熱情，溫和融會各式泰國香料的風韻，與正宗泰菜可說是天作之合。店內的雞尾酒單採用此酒體調配的東南亞熱帶風味有重酒感系調酒「湄公尼格羅尼」(港幣 108 元)及果香清涼的「冰撞蜜桃雞尾酒」(港幣 108 元)

此外，一系列泰式無酒精飲品更絕對是今夏的消暑必備，包括「新鮮椰青」(港幣 68 元)、「龍眼特飲」(港幣 58 元)、「椰林飄香」(港幣 62 元)、「九層塔青檸梳打」(港幣 58 元)及「泰式青檸水」(港幣 58 元)等。

Bamboo Thai 分店資訊：

<u>Bamboo Thai 旺角店</u> 地址：香港旺角亞皆老街 8 號 朗豪坊 8 樓 02-03 號舖 電話：(852) 2111-9948 WhatsApp：(852) 5596-7583 電郵： bamboolp@cafedecogroup.com 營業時間：中午 12 時至晚上 10 時	<u>Bamboo Thai 荃灣店</u> 地址：香港荃灣楊屋道 8 號 如心廣場一期 1 樓 105-106 號舖 電話：(852) 2662-0062 WhatsApp：(852) 5596-7980 電郵： bamboont@cafedecogroup.com 營業時間：中午 12 時至晚上 9 時 30 分
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<p>Bamboo Thai 屯門店</p> <p>地址：香港屯門屯盛街 1 號 屯門市廣場一期 3 樓 3226 號舖</p> <p>電話：(852) 2155-4291</p> <p>WhatsApp：(852) 5596-7965</p> <p>電郵：bambootmp@cafedecogroup.com</p> <p>營業時間：中午 12 時至晚上 10 時</p>	<p>Bamboo Thai 黃竹坑店</p> <p>地址：香港黃竹坑香葉道 11 號 THE SOUTHSIDE 2 樓 204 號舖</p> <p>電話：(852) 2117-0636</p> <p>WhatsApp：(852) 9325-0189</p> <p>電郵：bambooss@cafedecogroup.com</p> <p>營業時間：星期一至五：中午 12 時至晚上 10 時 星期六及日：上午 11 時 30 分至晚上 10 時</p>
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如欲查詢更多資訊，歡迎瀏覽 www.cafedecogroup.com/en-us/brand/Bamboo%20Thai/。

關注 **Bamboo Thai** 社交媒體：

Facebook — www.facebook.com/BambooThaiHK

Instagram — www.instagram.com/bamboothai_hk/

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Bamboo Thai 簡介

時尚泰國菜館 **Bamboo Thai** 由本地多元化餐飲集團 Cafe Deco Group 於 2020 年創立，一直致力為食客打造洋溢泰國風情的餐飲享受。店內陣容強勁的廚藝團隊包羅資深的泰籍大廚，菜單融會引人入勝的東南亞美食精髓，以環球優質新鮮食材及風味多樣的泰式香料及香草結合現代烹調手法，成就一系列傳統又不失時尚風味的地道佳餚。

Bamboo Thai 現時於全港共設有四家分店，最新坐落黃竹坑休閒生活地標商場 THE SOUTHSIDE 的旗艦店，室內設計巧妙融合現代風格元素，並特別邀請到本地人氣日籍藝術家 TAXA 為主用餐區創作大型手繪壁畫——設計取材自泰國當地獨有的文化特色，如老虎、花卉、及圖騰，帶來別樹一格的異國度假氛圍。

Cafe Deco Group 簡介

香港多元化餐飲集團 Cafe Deco Group 屹立香港多年，成功背後有賴其全面的餐飲體驗，包括優質食品、多樣化的菜式、友善且富效率的服務、餐廳內愉快且適合各種商務或休閒活動的氛圍。現時，Cafe Deco Group 在香港及澳洲悉尼管理超過 30 間餐廳及酒吧。

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時尚泰國菜館 Bamboo Thai 現將於明天 (2024 年 6 月 21 日) 進駐港島區；全新旗艦店選址黃竹坑全新休閒生活地標商場 THE SOUTHSIDE，細意採用天然木材為主導貫穿主餐區及露天休閒區，以不同的木質交織出寬敞舒適的用餐氛圍；搭配選擇豐富的傳統泰菜滋味及一系列別具熱帶風味的特飲，致力為美食愛好者呈獻輕度假風餐飲體驗



泰式蛋咖哩炒皇帝大虎蝦



泰式辣椒膏炒蜆



泰式海虎蝦炒金邊粉



泰式珍寶蟹肉奄列

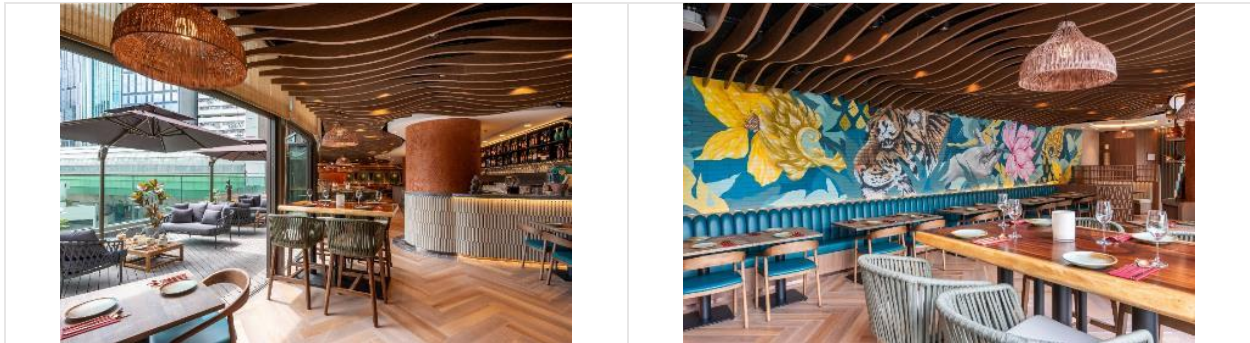


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Press Release

Bamboo Thai Brings Authentic Thai Flavours to THE SOUTHSIDE Mall in Wong Chuk Hang on 21 June 2024

*Celebrate the soft opening with a seafood signatures promotion and
tropical cocktails blended with aromatic house spirits*



(20 June 2024, Hong Kong) **Bamboo Thai**, the Thai restaurant awash with vibrant colours and flavours of the Mekong Delta, arrives on Hong Kong Island on 21 June 2024 – the brand’s flagship at THE SOUTHSIDE in Wong Chuk Hang, boasting a welcoming bar and outdoor dining area. Following a trio of restaurants in Kowloon established since 2020, this first Hong Kong Island branch will be the largest, spanning over 4,200 sq. ft of wood-clad, chic interiors. The relaxing outdoor dining area adds an extra alfresco touch and is the perfect place to wind down and sample house signature cocktails as the sun goes down.

The newest Thai dining destination accommodates 130-plus diners in a tranquil environment, marrying traditional wood and contemporary elements. A lush mural by award-winning Hong Kong-based Japanese street artist TAXA extends across the back of the main dining area, depicting Thai flora and fauna images including a majestic tiger to create an enchanting backdrop to the lively dining area.

The culinary team at **Bamboo Thai**, which includes seasoned chefs hailing from Thailand, blend the traditional essences of Southeast Asia. House specialities feature fresh seafood paired with the vibrant spices and aromatic herbs for which Thai cuisine is renowned. As a special summer weekday promotion to celebrate the opening of the latest location, diners can enjoy one of these signature seafood dishes with a complimentary *Fresh Young Coconut* (valued at HK\$68).

The summer seafood serenade begins on Mondays with *Wok Fried Tiger Prawns in Light Yellow Curry with Egg* (HK\$318, 5 pieces). The giant crustaceans come from the border of Thailand and Myanmar – sweet and succulent, they are flash-fried with red bell pepper and onion, then enriched by a creamy curry sauce. A side of roti is the ideal accompaniment.

Jumbo Crab Meat Omelette with Sriracha, Chili Oil and Crispy Shallot (HK\$198) takes centre stage on a Tuesday. Within a crispy coat is a soft yet crunchy centre filled with Thai crab meat, vegetables and a touch of sriracha sauce. Wednesday's star choice, *Stir Fried Clams in Thai Style with Chili Paste* (HK\$168), is a Thai classic. The fresh clams are soaked for a day, then cooked with garlic, shallots and red chili, glazed with wine and fish sauce, and finished with fragrant Thai basil.

For the final 2 weekdays, *Thai Style Steamed Fish with Chili and Lime Sauce* (HK\$198) brings a zesty sour-spicy Southeast Asian touch of summer on Thursday, while the chef's favourite *Turmeric Whole Seabass* (HK\$228) is rubbed with flavourful yellow spice on Friday.

At the height of the crab season, **Bamboo Thai** showcases 2 whole 'Crab-licious Treats'. *Wok Fried Whole Crab* (HK\$468) is served with a choice of house signature Thai-style sauces, *Chili Paste* or *Light Yellow Curry with Egg* – both are wonderful matches with the succulent crab meat.

Plentiful choices of appetizers, salads and rolls are perfect for sharing. *Appetizer Platter* (HK\$198) offers *Spring Rolls*, *Prawn Rice Paper Rolls*, *Cuttlefish Cakes*, *Chicken Satay* and *Fish Cakes* with traditional dipping sauces.

The standout of the individual starters is *Mountain of Pork Neck Bone* (HK\$158), an Instagram sensation. Pork ribs are slow-cooked with lemongrass, ginger, coriander and kaffir lime leaves for an hour and a half until tender, then paired with a tangy sauce of Thai herbs and chili.

Tom Yum Goong (HK\$82) is always the diners' favourite. The soup's fragrant seasonings – lemongrass, kaffir lime, garlic and chili – are also used to coat deep-fried *Tom Yum Chicken Wings* (HK\$75). Bites of *Spicy Minced Pork with Lettuce* (HK\$88) could not be more refreshing on a sunny day. Fresh pork is minced and fried with chili, Thai basil, lemongrass, coriander, lime and Thai fish sauce – a parcel of complex tastes wrapped in crisp lettuce.

Meat mains include house special *Wok Fried Beef Tenderloin with Fresh Mango and Cherry Tomato* (HK\$178), which pairs the rich, flavoured beef with the tart sweetness of fresh mango. **Bamboo Thai** also offers an alternative in a curated menu of *Impossible Meat* stir-fried with seasonal vegetables, including *Chili and Holy Basil* (HK\$98), or paired with *Fried Rice, Tomatoes, Chinese Kale and Crispy Shallot* (HK\$118).

Among enticing rice and noodle selections is the nutritious and aromatic *Green Curry Fried Organic Brown Rice with Tiger Prawns* (HK\$158). Another indulgent choice is *Thai Preserved Sausage and Crab Meat Fried Rice* (HK\$148).

The iconic noodle dish of *Pad Thai with Tiger Prawns* (HK\$138) lives up to high expectations. Mixed with the classic condiments of crushed peanuts, eggs, bean sprouts and chili, it anchors a blissful culinary journey through the vivid colours and flavours of Thailand. A trio of desserts includes the chilled tropical and nutty combo of *Thai Milk Tea Ice Cream with Young Coconut Meat, Toasted Peanuts and Corn* (HK\$68).

The open bar clad in warm, textured wood serves as an inviting focal point of the restaurant. In-house mixologists pour from 2 house-signature spirits as well as other classics displayed along an illuminated back wall of dark-grey tiles. The house-brand *Chili Infused Vodka* (ABV 40%) is a bold, spicy vodka with a smooth base and the unmistakable heat of Thai chili peppers. It headlines *Siam Mary* (HK\$108), a luscious, tangy take on Bloody Mary, with orange, lime and tomato juices.

Mekong The Spirit of Thailand is a spiced whisky distilled from molasses and rice with a secret recipe of Thai spices – a heady complement to dishes of green papaya and prawns. It is at the heart of *Mekong Negroni* (HK\$108), robustly blending Martini Rosso, Campari and orange twist zest, as well as the fruity cooler of *Bamboo Thai Peach Smash* (HK\$108) with Peach Liqueur, mint leaves, lime juice and ginger beer.

Non-alcoholic Thai tipples for chilling inside or al fresco range from *Fresh Young Coconut* (HK\$68) to heat-busters like *Iced Longan Cooler* (HK\$58), *Virgin Pina Colada Smoothie* (HK\$62) and *Fresh Basil & Lime Soda* (HK\$58). *Nam Manao* (HK\$58) – Thai limeade with a rush of sugar syrup – is the perfect antidote to Thai curries with lots of chili.

For more information, please visit www.cafedecogroup.com/en-us/brand/Bamboo%20Thai/.

Bamboo Thai locations and contacts:

<p><u>Bamboo Thai Mong Kok</u> Address: Shop 02 & 03, Level 8, Langham Place, 8 Argyle Street, Mong Kok, Hong Kong Phone: (852) 2111-9948 WhatsApp: (852) 5596-7583 Email: bamboolp@cafedecogroup.com Opening Hours: 12:00 noon to 10:00 p.m.</p>	<p><u>Bamboo Thai Tsuen Wan</u> Address: Shop 105-106, 1/F, Nina Mall 1, 8 Yeung Uk Road, Tsuen Wan, Hong Kong Phone: (852) 2662-0062 WhatsApp: (852) 5596-7980 Email: bamboont@cafedecogroup.com Opening Hours: 12:00 noon to 9:30 p.m.</p>
<p><u>Bamboo Thai Tuen Mun</u> Address: Shop No. 3226, 3/F, Tuen Mun Town Plaza Phase I, 1 Tuen Shing Street, Tuen Mun, Hong Kong Phone: (852) 2155-4291 WhatsApp: (852) 5596-7965 Email: bambootmtp@cafedecogroup.com Opening Hours: 12:00 noon to 10:00 p.m.</p>	<p><u>Bamboo Thai Wong Chuk Hang</u> Address: Shop 204, 2/F, THE SOUTHSIDE, 11 Heung Yip Road, Wong Chuk Hang, Hong Kong Phone: (852) 2117-0636 WhatsApp: (852) 9325-0189 Email: bambooss@cafedecogroup.com Opening Hours: Monday to Friday – 12:00 noon to 10:00 p.m. Saturday to Sunday – 11:30 a.m. to 10:00 p.m.</p>

Like and connect with **Bamboo Thai** on:

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Instagram – www.instagram.com/bamboothai_hk/

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About Bamboo Thai

A joyful Thai restaurant awash with vibrant colours and flavours of the Mekong Delta, **Bamboo Thai** has caught foodies' imagination for its authentic dishes presented in a chill contemporary ambience. Thai chefs blend the traditional essences of Southeast Asia with modern ingenuity, bringing in key seasonings like Thai basil, lemongrass, coriander, garlic, lime, chili pepper, oyster sauce, soy sauce and fish sauce from their homeland. Signature dishes particularly seafood and a dedicated crab menu, as well as spicy Thai-holiday cocktails highlight the true essence of Thailand.

The thriving Thai chain was launched by Cafe Deco Group in 2020. Following a trio of outlets in Kowloon, the Hong Kong Island flagship opens at THE SOUTHSIDE in Wong Chuk Hang in June 2024. A dramatic mural by award-winning street artist TAXA is the focal point of interiors that marry gleaming wood and modern design elements, while an al-fresco area is the perfect spot to savour house-signature Thai spirits as the sun goes down.

About Cafe Deco Group

Cafe Deco Group is one of the leading and most successful hospitality groups in Hong Kong. Its success lies in its full dining experience for all, including consistently high-quality food, a wide variety of cuisines, friendly and efficient service, as well as the appealing ambience of its outlets for any occasion, business or pleasure. The Group manages a diversified portfolio of more than 30 restaurants and bars in Hong Kong and Sydney.

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Bamboo Thai, the Thai restaurant awash with vibrant colours and flavours of the Mekong Delta, arrives on Hong Kong Island – the brand's flagship at THE SOUTHSIDE in Wong Chuk Hang, with a welcoming bar and outdoor dining area



Wok Fried Tiger Prawns in Light Yellow Curry with Egg

Stir-fried Clams in Thai Style with Chili Paste



Pad Thai with Tiger Prawns



Jumbo Crab Meat Omelette with Sriracha,
Chili Oil and Crispy Shallot