

## BALCONY SIGNATURE

### 泰國露台餐廳推介

Wing bean salad 🕻 🦠 \$190 四角豆沙律

onion, coriander

Soft shell crab roll \$198

香酥軟殼蟹卷配芒果青檸汁

green mango, lime chili sauce

Chiang Rai-style minced pork salad \ \$180 清萊免治肉碎生菜包

lime juice

egg, garlic bread

Yellow curry crab (

Market price 市價

黃咖喱炒蟹

Whole barramundi (steamed or deep-fried)

青檸辣椒魚露鰽魚 (蒸或炸)

lime-chili fish sauce

Traditional chicken khao soi

\$398

\$178

\$130

清邁咖哩雞槌麵

northern Thai curry noodle with chicken

Fresh mango, sticky rice

香芒椰汁糯米飯

coconut cream







Bangkok's real name: Krung Thep Mahanakhon Amon Rattanakosin Mahinthara Ayuthaya Mahadilok Phop Noppharat Ratchathani Burirom Udomratchaniwet Mahasathan Amon Piman Awatan Sathit Sakkathattiya Witsanukam Prasit.

## APPETISER

## 頭盤

Vegetarian rice paper rolls � 野菜米紙卷	\$115	Chicken pandanus leaf 斑蘭葉包雞	\$132
carrot, turnip, soja tofu, mint leave, cilantro, signature tamarind dip  Deep-fried vegetable spring rolls  素菜春卷配梅醬	\$126	Satay skewers ❖ 牛、雞或豬肉沙爹(半打) beef, chicken or pork (half dozen), peanut dip	\$152
glass noodles, taro, plum sauce  Crispy rice crackers  香脆米餅配肉碎蝦肉醬	\$130	Deep-fried pancake 香煎雞肉蝦薄餅 shrimp and chicken, sweet chili sauce	\$130
minced pork shrimp dip Fish cakes ( 泰式魚餅	\$138	Thai-style raw prawns 泰式生蝦 spicy sauce	\$305
sweet chili dip  Prawn cakes 泰式蝦餅配梅醬 plum sauce	\$150	Thai platter 泰式小食拼盤(二位用) prawn cake, fish cake, soft shell crab roll, chicken pandanus leaf (for 2 persons)	\$200

Thai Chef Pachuen was helping her mother cook for the Thai Family in the Royal Kitchens at an early age. Since then she has worked at several of Bangkok's best hotels and has been with the Aberdeen Marina Club since 1996.









It is illegal to drive shirtless in Thailand.

# SALAD & SOUP

# 沙律、湯

Bean curd-minced pork soup 肉碎豆腐粉絲湯	\$112	Chicken feet salad ♥ 酸辣鳳爪沙律	\$170
seaweed, glass noodle  Sour-spicy chicken soup し 酸辣椰汁雞湯	\$130	Raw green papaya salad (( 青木瓜沙律 tomato, green bean, peanut, dried shrimp	\$155
Tom yum goong (( ◆ 冬蔭功	\$145	Pomelo salad (◆ 柚子沙律 pork, prawn, peanut	\$180
sour-spicy prawn soup  Sweet corn soup 粟米蟹肉羹	\$150	Green mango salad (	\$165

Tom Yum Kung is the most famous of all Thai soup recipes, and features all four of the famous Thai flavors--salty, sour, sweet and spicy. Tom Yum Kung is an excellent remedy for a cold or flu bug as it will instantly clear your sinuses and warm you up.



crab meat





Muay Thai boxing, Thailand's national sport, is known as "the art of eight limbs".

# CURRY

## 咖喱

Mild yellow (	\$145	Massaman curry (	
椰汁黃咖喱 配雞、豬或雜菜		馬沙文咖喱 配雞肉或牛脹、薄餅	
chicken, pork or vegetables		roti bread	
coconut milk	<b>*</b> * * * * *	chicken slice 配雞	\$172
roasted duck 配烤鴨 seafood 配海鮮	\$155 \$182	beef shank 配牛服	\$190
beef 配牛肉	\$242	Spicy green (()	\$145
Medium spicy red	\$148	椰汁青咖喱 配雞、豬或雜菜 chicken, pork or vegetables	
椰汁紅咖喱 配雞、豬或雜菜		coconut milk	
chicken, pork or vegetables coconut milk		roasted duck 配烤鴨 seafood 配海鮮	\$155 \$182
roasted duck 配烤鴨 seafood 配海鮮	\$155 \$182	beef 配牛肉	\$242
beef 配牛肉	\$242	Northern beef brisket curry \	\$158
		泰北咖喱牛腩	

A Thai curry dish is made from curry paste, coconut milk or water, meat, seafood, vegetables and herbs. A simple Thai curry paste consists of dried chillies, shallots and shrimp paste. More complex curries include garlic, galanga, coriander roots, lemon grass, kaffir lime peel and peppercorns.







There was a time when all young men in Thailand (including royalty) were required to become Buddhist monks-even if only for a short period of time before they turned 20.

# SEAFOOD 海鮮

Korean oyster omelette 鐵板蠔仔餅 pan-fried egg, bean sprout	\$260	Baked river prawn (with E-fu noodles 黃咖喱大頭蝦焗伊麵	\$490
Soft shell crab 軟殼蟹(酥炸或咖喱) chili garlic or yellow curry sauce	\$230	Whole mullet ( 豬肉碎椰菜蒸烏頭魚 lime-chili fish sauce, plum, minced pork	\$330
Stir-fried prawns 泰式辣椒膏炒大蝦 chili, onion, bell pepper with basic sweet chili sauce	\$260	Deep-fried whole garoupa 酥炸石班魚配乾紅咖喱汁 panang curry sauce	\$660





When you meet someone who is older or more important than you, it is best to lower your head in deference to show proper respect.

# MEAT & POULTRY -

肉、家禽

Deboned chicken wings 🚸 Grilled marinated pork neck \$165 \$172 糯米花生釀雞翼 燒豬頸肉伴秘製香辣酸子醬 stuffed with sticky rice, peanut, Chinese sausage Jim Jew sauce Marinated fresh chicken Grilled US beef in Essan-style ( \$498 \$525 蒜香雞配泰式糯米飯 泰式燒牛扒 oyster sauce, garlic marinade, Thai sticky rice signature Thai spicy tamarind sauce Deep-fried pork short ribs \$200 Minced stir-fried \$160 chicken/pork 酥炸蒜香骨 香葉辣椒免治雞、豬 garlic pepper

#### Did you know?

The national flower of Thailand is the orchid. If you love exotic flowers, you'll be pleased to know that 1,500 orchid species can be found growing wild in Thai forest.



basil, garlic, chili, long beans







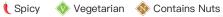
Showing respect for another person's head is imperative in Thailand. The head is considered to be the most important part of the body, and so Thai culture forbids touching anyone on the head (even a child).

## VEGETABLE

## 蔬菜

Stir-fried vegetables 💠 Stir-fried morning glory ( \$122 \$122 蒜茸炒雜菜 辣椒蒜香炒通菜 crispy garlic garlic, chili-bean sauce Braised mixed vegetable, bean curd, Stir-fried kale \$122 \$122 glass noodle in clay pot 鹹魚炒芥蘭 泰式豆腐雜菜粉絲煲 salty fish basil Thai vegetable lettuce wraps 🚸 🦠 \$153 Stir-fried cabbage sprouts \$155 雜錦生菜包 蒜茸炒椰菜苗 stir-fried vegetables, water chestnut, mushrooms, pine nut, sweet chili-tamarind sauce garlic







Thailand has many flags. If you're observant, you'll notice the national flag of Thailand being raised at 8am. each morning, and lowered at 6pm.

## RICE & NOODLE

## 飯、麵

Pineapple fried rice 菠蘿炒飯 prawn, chicken, mixed bean, pork floss, dried raisin	\$190	Traditional Pad Thai � 泰式炒金邊粉 tofu, dried shrimp, bean sprout, chinese chive, lime	\$175
Crab meat fried rice 泰式蟹肉炒飯 fried egg, onion, spring onion	\$200	Fish balls hor fan in soup 魚蛋湯河粉 coriander	\$145
Traditional Thai noodle in soup 泰式牛肉湯金邊粉 sliced beef, Thai rice noodle	\$178	Char kway teow 泰式炒貴刁 fried flat rice noodle	
		chicken, pork or mixed vegetables 配雞、豬或雜菜 seafood – shrimp, fish & squid 配海鮮 蝦、魚片及鲜魷魚 beef 牛肉	\$155 \$200 \$200

Pad Thai is a stir-fried rice noodle dish commonly served as a street food and at casual local eateries in Thailand.

20th century prime minister Plaek Phibunsongkhram promoted pad Thai in his campaign to establish Thai nationalism. Thailand was a main exporter of rice, and the government hoped to increase the amount available for export. Pad Thai was made popular in Thailand during World War II. Pad Thai has since become one of Thailand's national dishes.









Thailand shares a border with four countries: Myanmar (formerly Burma) to the north and west, Laos to the north and east, Cambodia to the southeast, and Malaysia to the south.

# DESSERT 甜品

Ice-cream 各式雪糕 (每球) vanilla, chocolate, Pandanus leaf, mango, coconut (per scoop)	\$50	Layer pudding 椰汁千層糕 tapioca, pandanus leaf	\$78
Thai fruit platter 泰式鮮果拼盤	\$158	Durian ice-cream 榴槤雪糕	\$98
fresh seasonal exotic fruits  Sago-coconut cream 香蘭葉西米布甸	<i>\$78</i>	Warm black sticky rice 椰汁芋頭黑糯米糖水 taro, coconut milk	\$78
wrapped in pandanus leaves		Thai dessert platter 泰式甜品拼盤 (芒果糯米飯、西米布甸、千層糕及鮮果) mango sticky rice, sago pudding, layer pudding, fresh exo	\$155

#### **Dessert Wine**

Muscat de Beaumes-de-Venise, La Pastourelle Delas Frères, Rhône Valley, France (375ml)

\$70 by glass \$330 by bottle

No good meal is complete without a Thai dessert. Uniformly sweet, they are particularly welcome after a strongly spiced and herbed meal. Please enjoy Chef Pachuen's dessert recommendations.







