



EST 2004

ERAWAN TEA ROOM

เอราวัณ ทีรูม

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พริ้ว
ตามันต์
และของ



At the Intersection of Tradition and Modernity

在传统与现代的十字路口

Perched above the iconic Erawan Shrine, where the pulse of Bangkok thrums ceaselessly, Erawan Tea Room offers a culinary sanctuary that's far from ordinary. This isn't merely a restaurant; it's a vibrant canvas where Thailand's rich gastronomic heritage comes to life. The magic begins with the head chef, a culinary alchemist who deftly weaves together time-honored recipes and locally sourced ingredients. The result? A menu that sings with authenticity, each dish a powerful reminder of Thai cuisine's depth and complexity. From fragrant curries that linger on the palate to street food favorites elevated to new heights, every bite is a revelation.

Erawan Tea Room俯瞰着曼谷地标四面佛神坛，窗外是永不停歇的城市脉搏。这里远非寻常之地，而是一方味觉圣殿。它不仅是一家餐厅，更是一幅生机盎然的画卷，将泰国丰厚的美食传统鲜活呈现。奇迹始于主厨——这位厨艺炼金师，巧妙地传承古法配方并精选本地新鲜食材。成果如何？这份吟唱着地道泰韵的菜单，每道佳肴都有力印证着泰国料理的深邃与繁复。从唇齿留香的馥郁咖喱，到焕新演绎的街头经典，每一口都是一次味觉的启迪。

High Tea

下午茶

But it's the signature Thai afternoon tea that truly sets Erawan apart. Forget dainty cucumber sandwiches and predictable scones. This is afternoon tea reimagined through a distinctly Thai lens—a dazzling symphony of colors, textures, and flavors that challenges expectations and delights the senses. It's no wonder that Erawan Tea Room has caught the discerning eye of the Michelin Guide. Yet, perhaps the truest testament to its quality is the steady stream of locals who return time and again, seeking comfort in its warm hospitality and shared culinary traditions. Here, overlooking the urban theater of Bangkok, Erawan Tea Room offers more than just a meal. It provides an experience—one that honors Thailand's past while boldly embracing its future. For those seeking to taste the very essence of Thai culture, there's no better place to begin the journey.

真正让Erawan Tea Room与众不同的，是我们的招牌泰式下午茶。这里告别了精致的黄瓜三明治和千篇一律的司康饼。我们以鲜明的泰式风情重新诠释下午茶——一场视觉、口感与风味的华丽交响曲，超出预期，愉悦感官。Erawan Tea Room不仅赢得了《米其林指南》的青睐，更吸引着众多本地食客欣然重返，在其温暖的待客之道和共享的美食传统中寻找慰藉。于此，俯瞰曼谷都市风情，Erawan Tea Room提供的不仅是一餐美食，更是一段沉浸式体验——既传承泰国文化精髓，亦拥抱创新未来。若您想品味泰国饮食文化的魅力，这里无疑是开启您美食之旅的理想起点。





Tord mun goong,
pla muek

香炸海鲜饼

Gai hor bai toey

香兰叶包鸡

Chor muang poo

花汁蟹肉蒸饺

Por pia goong

泰式大虾春卷

Appetizer

อาหารว่าง - 开胃菜

<p>เมี่ยงคำน้ำตาลโตนด Miang kham namtarn tanode - 泰式传统面康 Betel leaf, Thai herbs, peanut, roasted coconut, palm sugar sauce 蓼叶、泰式香草、花生、烤椰蓉、棕榈糖甜酱</p>	180 THB	<p>ข้าวตังหน้าตั้ง Khao tang na tung - 泰式肉酱脆米饼 Rice cracker, shrimp & chicken dip, peanut 酥脆米饼、虾和鸡肉酱、花生</p>	250 THB
<p>หมี่กรอบ Mee krob - 泰式酥炒面 Crispy rice vermicelli, minced prawn, tamarind sauce 香酥米粉、碎虾粒、泰式罗望子酱</p>	230 THB	<p>หมูปัก Moo ping - 泰式烤猪肉串 Homemade marinated pork skewer, sticky rice, herbs chilli dip 自制腌猪肉串、糯米、香草辣椒酱</p>	270 THB
<p>สะต๊ะหมู หรือไก่ Satay moo or gai - 泰式沙爹烤肉串 Grilled marinated pork or chicken, peanut sauce 泰式烤腌制猪肉或鸡肉、花生酱</p>	240 THB	<p>ไก่ห่อใบเตย Gai hor bai toey - 香兰叶包鸡 Deep-fried chicken, pandan leaf 酥脆炸鸡、香兰叶</p>	290 THB
<p>ซอ่ม่วงปู Chor muang poo - 花汁蟹肉蒸饺 Steamed flower-shaped crab meat dumpling 花形蟹肉蒸饺</p>	340 THB	<p>เปาะเปี๊ยะกุ้ง Por pia goong - 泰式大虾春卷 Deep-fried prawn spring roll, plum sauce 酥炸鲜虾春卷、梅子酱</p>	360 THB
<p>ทอดมันกุ้งและปลาหมึก Tord mun goong, pla muek - 香炸海鲜饼 Deep-fried prawn, squid cake, plum sauce 炸大虾、鱿鱼饼、梅子酱</p>	320 THB	<p>เปาะเปี๊ยะต้มยำกุ้ง Por pia tom yum goong - 冬阴功大虾春卷 Fresh spring roll, banana prawn, coriander, sweet basil, mixed Thai salad, tom yam sauce 春卷、香蕉虾、香菜、甜罗勒、泰式沙拉、冬阴功酱</p>	390 THB

A Thai Flavor Explosion in a Leaf

一片叶子即可悦享泰国风味

Miang Kham, a beloved Thai snack, encapsulates the vibrant essence of Southeast Asian cuisine in a single bite. This traditional dish, whose name translates to "eating many things in one bite," is a delightful explosion of flavors and textures that awakens the palate. At its core, Miang Kham consists of a variety of ingredients wrapped in a fresh, peppery wild betel leaf. The typical ensemble includes small cubes of lime (with rind), shallots, ginger, bird's eye chilies, roasted peanuts, dried shrimp, and toasted coconut. These components are carefully arranged on a platter, accompanied by a sweet and savory sauce made from palm sugar, fish sauce, and shrimp paste. The joy of Miang Kham lies in its interactive nature. Diners create their own perfect bite, selecting their preferred combination of ingredients and wrapping them in the leaf. The result is a harmonious blend of sweet, sour, salty, and spicy flavors, with a satisfying crunch from the nuts and coconut. Originally from the northern regions of Thailand and Laos, Miang Kham has become popular throughout Thailand. It's not just a snack but a reflection of Thai culinary philosophy, emphasizing the balance of flavors and the use of fresh, local ingredients.

面康 (Miang Kham) 这道备受喜爱的泰式小吃，将东南亚美食的鲜活精髓，浓缩于一方叶片之中。其名意为“一口享百味”，生动诠释了这道菜可以带来味觉与口感的缤纷绽放。其核心在于，将精选食材包裹于一片清新微辛的萎叶中。经典组合包括：带皮青柠粒的酸香、红葱头的辛甜、姜粒的暖意、魔鬼辣椒的火热、烤花生与烤椰丝的酥脆焦香，以及干虾米的鲜美咸韵。所有食材精心摆盘，佐以棕榈糖、鱼露、虾酱秘调而成的咸甜酱汁。面康 (Miang Kham) 的乐趣在于其互动体验，食客亲手挑选心仪食材，在萎叶中包裹出专属风味。入口瞬间，甜、酸、咸、辣快速平衡，坚果与椰丝的香脆更添丰富层次，奏响一曲和谐的味蕾乐章。源自泰国北部与老挝的面康 (Miang Kham)，如今已风靡泰国。它不单是零食，更是泰国美食哲学的缩影——强调五味平衡，充分利用新鲜应季的本地食材。



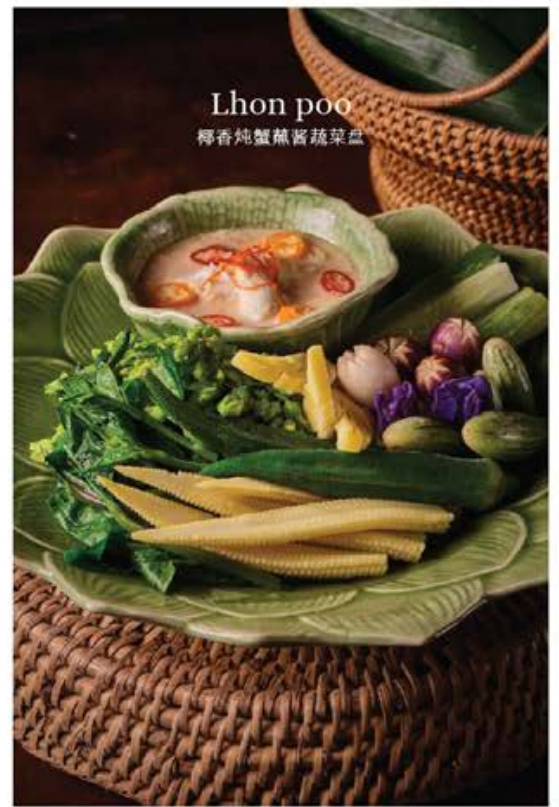
Miang Kham





Tom kha gai
bai makham orn
泰式椰奶鸡肉浓汤

Tom yum goong nam kon
冬阴功浓汤



Lhon poo
椰香炖蟹蘸蔬菜盘

Soup - ซุป - 汤类

- | | |
|---|---------|
| <p>แกงจืดตำหูกุ้งสด - Gaeng jueed tao hoo moo sub - 肉丸粉丝豆腐清汤
Soft tofu, minced pork, vegetables, clear broth
嫩豆腐、猪肉丸、混合时令蔬菜、清汤</p> | 270 THB |
| <p>ต้มข่าไก่ใบมะขามอ่อน - Tom kha gai bai makham orn - 泰式椰奶鸡肉浓汤
Benja chicken coconut milk soup, young galangal, lemongrass, young tamarind leaves
鸡肉椰奶浓汤、嫩高良姜、柠檬草、嫩罗望子叶</p> | 280 THB |
| <p>ต้มยำทะเล - Tom yum talay - 冬阴功海鲜汤
Spicy & sour seafood soup, straw mushroom, lemongrass, chilli
酸辣海鲜汤、草菇、柠檬草、红辣椒</p> | 310 THB |
| <p>ต้มโคล้งปลาช่อน - Tom klong pla chon - 冬阴功黑鱼汤
Spicy snakhead fish soup, straw mushroom, chilli, hot basil
香辣黑鱼汤、草菇、辣椒、泰国辣罗勒</p> | 310 THB |
| <p>ต้มยำกุ้งน้ำข้น - Tom yum goong nam kon - 冬阴功浓汤
Spicy & sour river prawn soup, condensed milk, straw mushroom, lemongrass, chilli
酸辣河虾汤、炼乳、草菇、柠檬草、辣椒</p> | 380 THB |

Traditional Thai Dip - น้ำพริก - 传统泰式蘸酱

- | | |
|---|---------|
| <p>น้ำพริกกะปิปลาทอด - Nam prik kapi pla too tord - 酥炸鲷鱼蘸酱蔬菜盘
"Ranong shrimp paste" dip, deep-fried mackerel, seasonal vegetables
酥炸鲷鱼配拉鹿虾酱蘸料、搭配时令蔬菜</p> | 190 THB |
| <p>หนมปู - Lhon poo - 椰香炖蟹蘸酱蔬菜盘
Coconut crab meat dip, seasonal vegetables
椰香青蟹肉蘸酱、搭配时令蔬菜</p> | 220 THB |
| <p>น้ำพริกปลาร้า - Nam prik long rua - 泰式传统船酱蔬菜盘
Shrimp chilli paste, garlic, crispy catfish, pork belly, lime, seasonal vegetables
辣味虾酱、大蒜、脆皮鲮鱼、五花肉、青柠、搭配时令蔬菜</p> | 280 THB |

Vegetable

ประเภทผัก - 蔬菜

🍴 ผัดกะหล่ำปลีน้ำปลา - Phad galum plee nam pla - 清炒鱼露蒜香卷心菜
Stir-fried cabbage, garlic, fish sauce
炒卷心菜、大蒜、鱼露

180 THB

🍴 ผัดผักบุ้งไฟแดง - Phad pak boong fai daeng - 泰式清炒通菜
Wok-fried morning glory, chilli, shitake sauce
炒通菜、辣椒、香菇酱

180 THB

🍴 ผัดต้นอ่อนทานตะวันไฟแดง - Phad ton orn tarntawan fai daeng - 清炒葵花芽
Wok-fried sunflower sprout, chilli, shitake sauce
炒葵花芽、辣椒、香菇酱

180 THB

🍴 ผัดยอดมะระ - Phad yord mara - 清炒龙须菜
Wok-fried chayote, garlic, chilli, shitake sauce
炒龙须菜、大蒜、辣椒、香菇酱

180 THB

ใบเหลียงผัดไข่กุ้งเสียบ - Bai liang phad khai goong sieb - 良叶炒鸡蛋
Stir-fried malindja leaves, eggs, dried shrimp, garlic
炒良叶、鸡蛋、干虾米、大蒜

250 THB

Phad galum plee
nam pla
清炒鱼露蒜香卷心菜

Phad yord mara
清炒龙须菜

Bai liang phad khai goong sieb
良叶炒鸡蛋

Noodles

ก๋วยเตี๋ยวผัด - 河粉

ผัดซีอิ้วหมู หรือไก่ - Phad see ew moo or gai - 泰式酱油炒猪肉/鸡肉河粉
Stir-fried flat rice noodle, pork or chicken, egg, kailan, soya sauce
炒河粉、猪肉或鸡肉、鸡蛋、芥兰、泰式酱油

290 THB

ผัดไทยกุ้งสด - Phad Thai goong sod - 泰式鲜虾炒河粉
Stir-fried rice noodle, banana prawns, bean sprout, egg
炒河粉、香蕉虾、豆芽、鸡蛋

340 THB

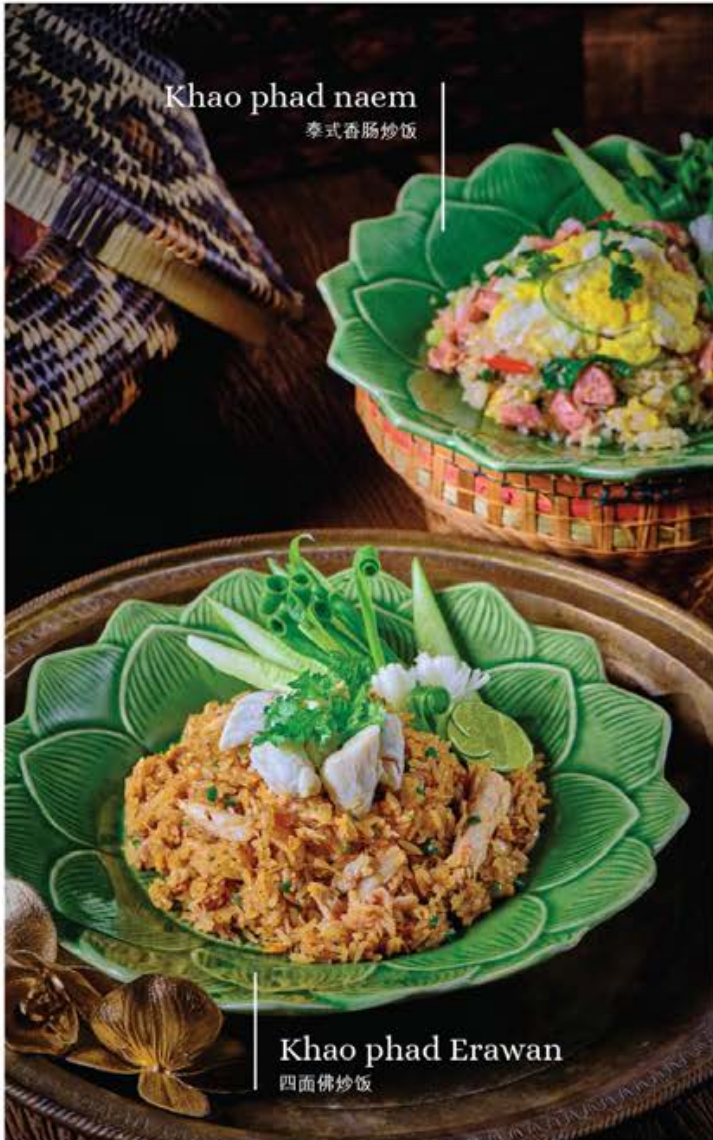
ก๋วยเตี๋ยวผัดซี๊เมาทะเล - Kuay tiew phad kee mao talay - 泰式海鲜炒河粉
Stir-fried spicy flat rice noodle, seafood, hot basil
炒香辣米粉、海鲜、泰国辣罗勒

350 THB

Phad Thai goong sod
泰式鲜虾炒河粉

Kuay tiew phad
kee mao talay
泰式海鲜炒河粉

Phad see ew moo or gai
泰式酱油炒猪肉/鸡肉河粉



Khao phad naem
泰式香肠炒饭

Khao phad Erawan
四面佛炒饭



Khao phad subparod
泰式菠萝炒饭



Steamed
jasmine rice
茉莉香米饭

Rice

ข้าว - 米饭

<ul style="list-style-type: none"> 🍚 ข้าวเหนียว Sticky rice 糯米饭 	70 THB	<ul style="list-style-type: none"> 🍚 ข้าวผัดหมู หรือไก่ Khao phad moo or gai - 任选猪肉或鸡肉炒饭 Fried rice, pork or chicken, egg, onion, spring onion 炒饭、猪肉或鸡肉、鸡蛋、洋葱、香葱 	290 THB
<ul style="list-style-type: none"> 🍚 ข้าวไรซ์เบอร์รี่ Steamed riceberry 紫糯米饭 	70 THB	<ul style="list-style-type: none"> 🍚 ข้าวผัดสับปะรด Khao phad subparod - 泰式菠萝炒饭 Pineapple fried rice, prawn, raisin, chicken, cashew nut, curry powder, chicken floss 菠萝炒饭、虾肉、葡萄干、鸡肉、腰果、咖喱粉、鸡肉松 	350 THB
<ul style="list-style-type: none"> 🍚 ข้าวสวยหอมมะลิ Steamed jasmine rice 茉莉香米饭 	70 THB	<ul style="list-style-type: none"> 🍚 ข้าวผัดเอราวัณ Khao phad Erawan - 四面佛炒饭 Fried rice crab meat, shrimp paste 炒饭、蟹肉、虾酱 	380 THB
<ul style="list-style-type: none"> 🍚 ข้าวผัดเอยม Khao phad naem - 泰式香肠炒饭 Fried rice fermented pork, kailan 酸猪肉肠炒饭、芥兰 	290 THB		

Main Course

อาหารจานหลัก - 主菜



Gai phad
med mamuang himaphan
泰式腰果炒鸡

Phad kaprao boran
moo or gai
泰式罗勒叶炒肉末

ผัดกะเพราโบราณหมู หรือไก่ 350 THB
Phad kaprao boran moo or gai - 泰式罗勒叶炒肉末

Stir-fried minced pork or chicken, dry red chilli, holy basil, garlic
炒猪肉末或鸡肉末、干红辣椒、圣罗勒、大蒜

ไก่ผัดเม็ดมะม่วงหิมพานต์ 380 THB
Gai phad med mamuang himaphan - 泰式腰果炒鸡

Stir-fried chicken, cashew nut, bell pepper, onion, dried chilli
爆炒鸡块、腰果、甜椒、洋葱、干辣椒

แกงเผ็ดเป็ดย่าง 320 THB
Gaeng phed ped yang - 泰式红咖喱焗烤鸭

Roasted duck, red curry, lychee, tomatoes cherry
烤鸭、红咖喱、荔枝、樱桃番茄

แกงมัสมั่นเนื้อน่องลาย 340 THB
Gaeng massaman nua nong lai - 马萨曼咖喱炖和牛

Traditional massaman curry, Thai wagyu beef shank, cashew nut
传统马萨曼咖喱、泰式和牛牛腿肉、腰果

แกงคั่วปูเห็ดแครงใบชะพลู 400 THB
Gaeng kua poo hed kraeng bai cha plu - 南泰咖喱蟹肉煲

Southern style sea crab meat curry, split gill mushrooms, betel leaves
南泰式咖喱炖海蟹、裂鳃菌菇、萎叶

พะเนียงไก่ย่าง 590 THB
Panang gai yang - 咖喱鸡肉

Grilled chicken, panaeng curry sauce, coconut cream, sweet basil
烤鸡、泰式帕南咖喱酱、椰奶、甜罗勒

จู้จี่กุ้งย่าง 990 THB
Choo chee goong yang - 红咖喱烤虎虾

Grilled tiger prawn, red curry sauce, coconut cream, finger root
烤虎虾、红色咖喱酱、椰奶、凹唇姜

Nua yang jim jaew

泰式辣酱烤牛肉



คอหมูย่าง - Kor moo yang - 香烤猪颈肉
Grilled pork jowl, herbs chilli dip, sticky rice
烤猪颈肉、配香草辣椒酱、糯米饭

450 THB

ไก่ย่าง - Gai yang - 泰式烤鸡

Grilled marinated chicken, sticky rice
烤腌制鸡肉、糯米饭

380 THB

เนื้อย่างจิมแจ่ว - Nua yang jim jaew - 泰式辣酱烤牛肉

Grilled "Thai wagyu beef" sirloin, herbs chilli dip, sticky rice
烤泰式西冷和牛、配香草辣椒酱、糯米饭

1,150 THB

Kor moo yang

香烤猪颈肉

Gai yang

泰式烤鸡

Grilled

ย่าง - 烧烤



: Contains Pork or Lard -

Gaeng Kiew Warn Phak



Curry

แกง - 咖喱

แกงเขียวหวานผัก
Gaeng kiew warn phak - 泰式青咖喱时蔬
Homemade green curry, vegetables
自制青咖喱酱新鲜蔬菜

320 THB

Main Course

อาหารจานหลัก - 主菜

Gaeng massaman
nua nong lai
马萨曼咖喱炖和牛

Gaeng kua poo hed
kraeng bai cha plu
南泰咖喱蟹肉煲

Gaeng phed
ped yang
泰式红咖喱焗烤鸭

Curry's Crown Jewel : Unveiling Choo Chee Goong Yang

咖喱皇冠上的明珠：红咖喱烤虎虾

Choo Chee Goong Yang is a dish that exemplifies the sophisticated elegance of Thai cuisine. This luxurious creation features succulent grilled tiger prawns bathed in a velvety red curry sauce, offering a harmonious balance of flavors that dance on the palate. The dish's name, "Choo Chee," refers to the sound of sizzling oil as the curry paste is fried, while "Goong Yang" translates to grilled prawns. The preparation begins with tiger prawns, grilled to perfection to impart a subtle smokiness that complements the rich curry. The heart of Choo Chee Goong Yang lies in its exquisite sauce. A fragrant red curry paste forms the base, simmered with coconut cream to create a luscious, aromatic gravy. The addition of finger root, also known as Chinese keys or krachai, lends a unique peppery and ginger-like flavor that sets this curry apart from its cousins. The result is a symphony of tastes and textures: the tender, slightly charred prawns provide a perfect canvas for the creamy, spice-infused sauce. The coconut cream adds a silky richness, while the finger root cuts through with its distinctive sharp notes, balancing the dish's overall profile.

红咖喱烤虎虾 (Choo Chee Goong Yang) 堪称泰式料理精致优雅的典范。这道佳肴的主角，是浸润在丝滑红咖喱酱汁中的丰腴烤虎虾，为您献上在舌尖曼妙共舞的和谐五味。“Choo Chee”之名，源自咖喱酱热油爆香时的滋滋声响；而“Goong Yang”则点明主角——烤虎虾。精选虎虾经精准烤制，赋予一抹微妙烟熏气息，与醇厚咖喱相得益彰。此菜的灵魂，在于那精妙绝伦的酱汁。以馥郁红咖喱酱为基底，与椰浆慢煨交融，幻化出醇厚浓香、丝滑馥郁的酱汁精华。手指姜（也称作凹唇姜或 Krachai）的加入，带来独特辛香与类姜风味，令此咖喱在芸芸众味中脱颖而出。最终成就一场口感与风味的交响：鲜嫩微焦的虎虾，成为承载香浓顺滑咖喱的理想画布。椰浆赋予丝绒般的醇厚质感，而手指姜则以其标志性的辛香锐度点睛，平衡整道菜肴的风味精髓。



Choo Chee Goong Yang

Crab & Squid

จานปู และปลาหมึก - 螃蟹&鱿鱼

- เนื้อปูผัดพริกขี้หนูสวน **620 THB**
 Nua poo phad prik kee noo suan - 辣炒蟹肉
 Stir-fried crab meat, green chilli
 焗炒蟹肉、青辣椒
- ปูทะเลผัดผงกะหรี่ **1,180 THB**
 Poo talay phad phong karee - 泰式咖喱蟹
 Stir-fried whole sea crab, curry powder, vegetables
 焗炒整蟹、咖喱粉、新鲜蔬菜
- ปลาหมึกนึ่งมะนาว **550 THB**
 Pla muek nueng manao - 青柠蒸鱿鱼
 Steamed whole "Pranburi squid", chilli, lime sauce
 清蒸整条暹罗鱿鱼、辣椒、青柠酱



Goong mungkorn kua prik kluea
椒盐普吉龙虾



Nua poo phad prik kee noo suan
辣炒蟹肉

Poo talay phad phong karee
泰式咖喱蟹

Pla muek nueng manao
青柠蒸鱿鱼

Shrimp - จานกุ้ง - 虾

- กุ้งแซ่บผัดซอสกระเทียมพริกไทย **950 THB**
 Goong chae buay phad sauce kratiem prik Thai - 蒜香胡椒酱炒虾
 Stir-fried banana prawns, garlic pepper sauce
 焗炒香蕉虾、蒜香胡椒酱
- กุ้งมังกรคั่วพริกเกลือ **2,300 THB**
 Goong mungkorn kua prik kluea - 椒盐普吉龙虾
 Stir-fried Phuket lobster, fried garlic, chilli, spring onion, sea salt
 炒普吉岛龙虾、炒蒜、辣椒、葱、海盐
- กุ้งมังกรผัดซอสมะขาม **2,300 THB**
 Goong mungkorn phad sauce ma kham - 酱香普吉龙虾
 Stir-fried Phuket lobster, fried shallot, dried chilli, tamarind sauce
 炒普吉岛龙虾、炒葱、干辣椒、罗望子酱
- กุ้งแม่น้ำอบวุ้นเส้น **450 THB**
 Goong mae nam ob woon sen - 河虾炒粉丝
 River prawn, glass noodle, ginger, spring onion, Thai celery, soy sauce
 河虾、粉丝、生姜、葱、泰国芹菜、酱油
- กุ้งแม่น้ำย่างราดซอสมะขาม **1,350 THB**
 Goong mae nam yang rad sauce ma khamg - 罗望子酱烤河虾
 Grilled river prawn, tamarind sauce
 烤河虾、罗望子酱
- กุ้งเผาคนำน้ำปลาหวาน **1,350 THB**
 Goong phao kana nam pla warn - 甜鱼露烤大虾
 Grilled giant river prawn, kailan, fried shallot, sweet fish sauce
 烤大虾、芥兰、炸葱、甜鱼露



Pla kapong tord nam pla
香炸脆皮鲈鱼

Pla kapong yang bai toey
香兰叶烤鲈鱼

Pla gao sarm rod
三味石斑鱼



Fish

จานปลา - 开胃菜

- | | |
|---|-----------|
| ปลาเก๋าสามรส
Pla gao sarm rod - 三味石斑鱼
Deep-fried wild grouper, sweet garlic chilli sauce
酥炸野生石斑鱼、甜蒜辣椒酱 | 1,250 THB |
| ปลากระพงนึ่งมะนาว
Pla kapong nueng manao - 青柠蒸鲈鱼
Steamed whole sea bass, chilli, lime sauce
蒸整条鲈鱼、酸辣青柠酱 | 1,150 THB |
| ปลากระพงย่างใบเตย
Pla kapong yang bai toey - 香兰叶烤鲈鱼
Grilled whole sea bass, pandan leaf, tamarind sauce
烤整条鲈鱼、香兰叶、罗望子酱 | 1,150 THB |
| ปลากระพงทอดน้ำปลา
Pla kapong tord nam pla - 香炸脆皮鲈鱼
Deep-fried whole seabass, green mango salad
酥炸脆皮整条鲈鱼、配青芒果沙拉 | 1,150 THB |

Thailand's Zesty Sea Bass Symphony

泰国青柠蒸鲈鱼乐章

Pla Kapong Nueng Manao, a cornerstone of Thai seafood cuisine, embodies the vibrant, health-conscious spirit of Southeast Asian cooking. This dish, which translates to "steamed sea bass with lime," is a testament to the Thai culinary philosophy of balancing flavors and highlighting fresh ingredients. At its heart is a whole sea bass, prized for its delicate, flaky texture and subtle sweetness. The fish is gently steamed, preserving its natural moisture and allowing its true flavors to shine. This cooking method not only maintains the nutritional integrity of the fish but also provides a clean canvas for the star of the show: the sauce. The lime sauce is where this dish truly sings. A harmonious blend of freshly squeezed lime juice, fiery Thai chilies, crushed garlic, and fish sauce creates a dressing that's at once sour, spicy, salty, and subtly sweet. This potent elixir is designed to complement the mild fish without overpowering it, resulting in a perfectly balanced bite every time.

青柠蒸鲈鱼 (Pla Kapong Nueng Manao) 这道经典泰式海鲜，淋漓尽致地展现了东南亚料理清爽健康的精髓。菜名直指核心——以青柠清蒸整条海鲈鱼，充分诠释了泰餐平衡五味、凸显本味的哲学。精选整条上乘海鲈鱼，肉质细腻雪白，自带天然甘甜。经温和清蒸，锁住丰沛汁水，尽显鱼肉本真鲜美。此法不仅完整保留营养，更成为点睛酱汁的完美基底。真正让此菜灵魂歌唱的，正是那秘制青柠酱汁。新鲜榨取的青柠汁，融合泰国辣椒的炽热、蒜末的辛香与鱼露的咸鲜，交织成一首酸、辣、咸、鲜中透着微甜回甘的味觉交响曲。这浓烈却精妙的酱汁，只为衬托鱼肉的清雅，确保您每一口都品尝到美好平衡的味觉体验。

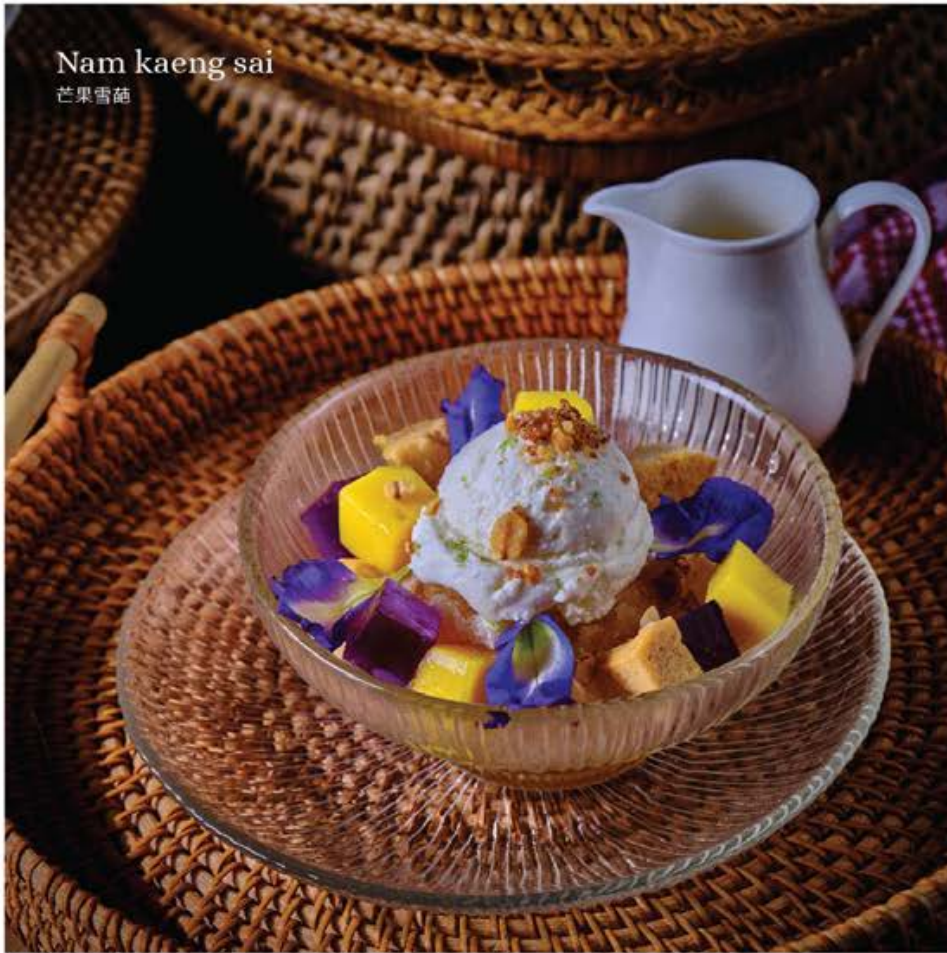


Pla Kapong Nueng Manao



Kanom krok
泰式脆皮椰奶烧

Khao niew mamuang
芒果糯米饭



Nam kaeng sai
芒果雪葩



Kati
椰奶冰淇淋



Lod chong
泰式椰糖凉粉

Dessert

ขนมหวาน - 甜品

Ice cream Sorbet

ไอศกรีม/ซอร์เบ - 泰式冰淇淋/雪葩

- 🍴 **ขนมครก** - Kanom krok - 泰式脆皮椰奶烧 150 THB
 Crispy riceberry pudding, spring onion, taro, pumpkin
 米浆果八宝布丁、葱花、芋头、南瓜
- 🍴 **พลอยกรอบ** - Ploy krob - 椰奶红宝石 160 THB
 Water chestnut dumpling, crushed ice, fresh coconut milk
 冰镇马蹄爽、碎冰、鲜椰奶
- 🍴 **บัวลอย** - Bua loy - 椰奶什锦汤圆 160 THB
 Assorted dumpling, coconut cream
 什锦汤圆、椰浆
- 🍴 **สาकुเปียกน้ำกะทิ** - Sakoo piek nam kati - 椰奶西米露 180 THB
 Phattalung sago, brown sugar, crispy rice, roasted coconut, bael fruit, coconut milk
 博达仑西米、红糖、脆米、烤椰蓉、木橘、有机椰奶
- 🍴 **ลอดช่อง** - Lod chong - 泰式椰糖凉粉 220 THB
 Chendoi dumpling, homemade coconut ice cream, coconut cream
 珍多凉粉、自制椰奶冰淇淋、椰浆
- 🍴 **น้ำแข็งใส** 220 THB
 Nam kaeng sai - 芒果雪葩
 Palm sugar granite, jasmine rice ice cream, Thai coconut custard, palm seed, lemongrass-lime jelly, mango, passion fruit, peanut
 棕榈糖碎、茉莉米香冰淇淋、泰国椰奶冻、棕榈籽、柠檬草青柠果冻、芒果、百香果、花生
- 🍴 **ข้าวเหนียวมะม่วง** - Khao niew mamuang - 芒果糯米饭 290 THB
 Mango, sticky rice
 新鲜芒果配糯选糯米

- 🍴 **ไอศกรีมกะทิ** 90 THB
 Kati
 椰奶冰淇淋
- 🍴 **ไอศกรีมมะขาม** 90 THB
 Tamarind
 酸角冰淇淋
- 🍴 **ไอศกรีมชาไทย** 90 THB
 Thai tea
 泰茶冰淇淋
- 🍴 **ไอศกรีมข้าวหอมมะลิ** 90 THB
 Jasmine rice
 茉莉米香冰淇淋
- 🍴 **ไอศกรีมมะม่วง** 90 THB
 Mango
 芒果雪葩
- 🍴 **ลูกหม่อนซอร์เบ** 90 THB
 Mulberry palm fruit
 桑葚雪葩
- 🍴 **มะม่วงน้ำปลาหวาน** 120 THB
 Mamuang nam pla warn
 泰式酸芒果

Please inform our team of any special dietary requirements or allergies
 กรุณาแจ้งทีมหากมีข้อจำกัดด้านโภชนาการหรืออาการแพ้สาร
 如有任何特殊饮食要求或过敏情况请告知我们的团队

Price are in Thai baht, subject to 10% service charge and 7% VAT
 ราคาเป็นเงินบาท ยังไม่รวมค่าธรรมเนียมบริการ 10% และภาษีมูลค่าเพิ่ม
 价格以泰铢计算，并加收 10% 服务费和 7% 增值税



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Contains Pork or Lard



Vegetarian

กรุณาแจ้งพนักงาน หากท่านมีข้อกำหนดด้านโภชนาการหรือการแพ้อาหาร
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