

CHEF RECOMENDATIONS

- Spicy Volcano Ribs in Herbs
- Vi Special Platter
Prawn and Pomelo Salad, Rice Paper Wraps with Vietnamese Sausage, Thai Shrimp Cake, Deep-fried Spring Roll, Thai Fish Cake
- Vi Soup Combo
Tom Yum Kung and Thai Coconut Chicken Soup
- Vi Tom Yum Kung with
Jumbo River Prawn and Seafood
- Baked Jumbo River Prawn
with Garlic and Butter
- Sautéed Beef Tenderloin Cubes
with Green Peppercorn
- Beef Brisket in Curry
- Braised Chicken in Thai Yellow / Red / Green
Curry and Soft Shell Crab
in Thai Yellow / Red / Green Curry
- Massaman Lamb Chop
- Rice Flat Noodles with M5 Wagyu Beef and
Beef Ball in Soup
- Vi Special Dessert Platter
Pandan Coconut Cake, Pandan Layer Cake,
Sticky Rice with Fresh Mango Slices



Spicy Volcano Ribs in Herbs
泰式招牌香草火山骨

廚師推介

- 泰式招牌香草火山骨 \$208 For 2 persons
兩位用
- 河夢精選拼盤 \$228
柚子蝦沙律、札肉米紙卷、芭堤雅蝦
餅、越式炸春卷、泰式炸魚餅
- 河夢鴛鴦湯 \$198 For 2 persons
兩位用
泰式冬陰功湯及泰北椰香南薑雞湯
- 河夢原隻珍寶大頭蝦 \$398 For 2 persons
兩位用
海鮮冬陰功鍋
- 越式蒜蓉牛油焗原隻珍寶大頭蝦 \$298
- 泰式金不換胡椒牛柳粒 \$208
- 越式咖喱牛筋腩 \$178
- 河夢泰式鴛鴦咖喱鍋 \$258
黃 / 紅 / 青咖喱 雞 及
黃 / 紅 / 青咖喱 軟殼蟹
- 馬沙文咖喱羊小排 \$268
- M5和牛火車頭湯河粉 \$158
- 河夢精選甜品拼盤 \$168
泰式班蘭椰汁糕、泰式千層糕
及芒果糯米飯

Vi Tom Yum Kung with
Jumbo River Prawn and Seafood
河夢珍寶大頭蝦海鮮冬陰功鍋



APPETIZER AND SALAD

- Thai Roasted Angus Beef Sirloin (8oz)
with Green Papaya Salad
- Thai Lettuce Wraps with Minced Pork
- Thai Prawn and Pomelo Salad
with Spicy Sauce
- Green Papaya Salad with Prawn
- Chicken Salad
- Rice Paper Wraps with Prawn
- Rice Paper Wraps with Deep-fried
Soft Shell Crab
- Rice Paper Wraps with Vietnamese Sausages
- Thai Marinated Chicken Feet
in Sour and Chili Sauce

頭盤 及 沙律

- 泰式燒安格斯西冷(八安士)
伴青木瓜沙律 \$268
- 芭堤雅九層塔肉碎生菜包 \$138
- 泰式香辣大蝦金柚沙律 \$128
- 越式青木瓜蝦沙律 \$118
- 越式牙車快雞絲沙律 \$98
- 越式鮮蝦米紙卷 \$108
- 越式軟殼蟹米紙卷 \$128
- 越式札肉米紙卷 \$98
- 泰式酸辣鳳爪 \$78



Chicken Salad
越式牙車快雞絲沙律



Rice Paper Wraps with Deep-fried Soft Shell Crab
越式軟殼蟹米紙卷

APPETIZER AND SALAD

Deep-fried Chicken Wing with Garlic and Butter
Deep-fried Spring Roll
Thai Fish Cake
Vietnamese Crispy Bean Curd with Garlic and Butter
Signature Shrimp Cake
Special Snack Combo Signature Shrimp Cake and Thai Fish Cake
Vietnamese Roasted Pork Neck
Pan-fried Pork Chop with Lemongrass
Pan-fried Chicken Steak with Lemongrass
Thai Roasted Eel in Soy Sauce
Thai Skewer Platter (Chicken/Beef/Pork)
Thai Chicken Skewer
Thai Pork Skewer
Thai Beef Skewer
Vietnamese Shrimp Cracker

頭盤 及 沙律

越式蒜蓉牛油雞翼	\$98
越式炸春卷	\$88
泰式炸魚餅	\$98
越式蒜蓉牛油脆皮豆腐	\$78
芭堤雅蝦餅	\$98
特式小食雙拼 芭堤雅蝦餅及泰式炸魚餅	\$128
越式香燒豬頸肉	\$118
香茅豬扒	\$98
香茅雞扒	\$98
泰式醬油燒鰻	\$138
泰式串燒拼盤 雞肉/牛肉/豬肉	\$168 6 Skewers串
泰式串燒雞肉	\$68 3 Skewers串
泰式串燒豬肉	\$68 3 Skewers串
泰式串燒牛肉	\$98 3 Skewers串
越式香脆蝦片	\$42



Thai Skewer Platter
泰式串燒拼盤

Thai Roasted Eel in Soy Sauce
泰式醬油燒鰻



SOUP

湯

Tom Yum Kung with Seafood

泰式海鮮冬陰功湯

\$168 For 2 persons
兩位用

Thai Coconut Chicken Soup

泰北椰香南薑雞湯

\$148 For 2 persons
兩位用

Vietnamese Clams Pot with Lemongrass
and Coconut Jus.

河夢椰青大蜆鍋

\$158 For 2 persons
兩位用



Vietnamese Clams Pot with Lemongrass and Coconut Jus.
河夢椰青大蜆鍋

Vietnamese Jumbo River Prawn

越南空港珍寶大頭蝦

Stewed Jumbo River Prawn
in Thai Curry

泰式帝王咖哩珍寶大頭蝦

\$298

Stir-fried Jumbo River Prawn
in Tamarind

泰式河夢羅望子汁炒大頭蝦

\$298

Thai Stir-fried Jumbo River Prawn
with Bay Leaf in Chili Paste

泰式香葉辣椒膏炒大頭蝦

\$298

Vietnamese Baked River Prawn
with Pepper Salt and Butter

越式椒鹽牛油大頭蝦

\$298



Stewed Jumbo River Prawn in Thai Curry
泰式帝王咖哩珍寶大頭蝦

MAIN DISH

主菜

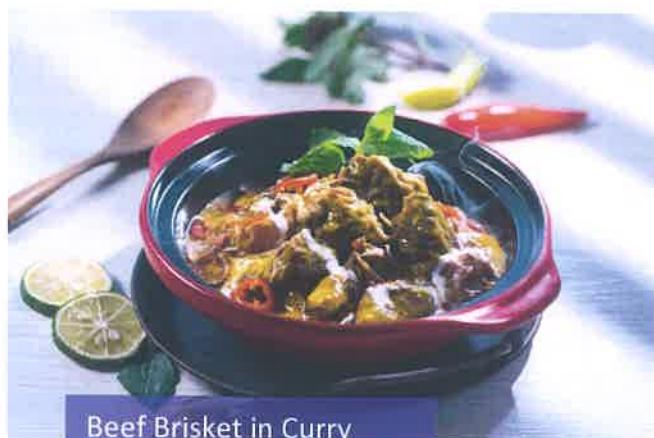
Thai Roasted Japanese Squid	泰式燒原條日本魷魚	\$198
Braised Eggplant with Minced Pork and Thai Basil	泰式九層塔肉碎茄子煲	\$168
Sautéed Jumbo Squid with Bay Leaf in Chili Paste	泰式香葉辣椒膏炒珍寶魷魚	\$228
Stir-fried Glass Noodles with Crab Meat	越式蟹肉炒粉絲	\$148
Glass Noodles with Prawn	越式粉絲蝦煲	\$208
Steamed Mullet with Fresh Lime and Chili in Thai Pork Meat Broth	泰式明爐烏頭	\$248
Grilled Fish in Vietnamese Herbs	越式香燒魚	\$228
Stir-fried Soft Shell Crab with Pepper and Salt	越式椒鹽炒軟殼蟹	\$188
Thai Style Hainanese Chicken	招牌海南雞	\$368 <small>whole piece 全隻</small>
		\$218 <small>half piece 半隻</small>



CURRY

咖喱

Chicken in Thai Yellow/ Red /Green Curry	泰式黃 / 紅 / 青咖喱雞	\$138	
Vegetable Yellow Curry in Pot	越式黃咖喱雜菜煲	\$108	
Soft Shell Crab in Thai Yellow/ Red /Green Curry	泰式黃 / 紅 / 青咖喱軟殼蟹	\$208	
Assorted Seafood in Thai Yellow/ Red /Green Curry	泰式黃 / 紅 / 青咖喱燴海鮮	\$198	
Vietnamese Baguette	越式法包	\$45	5pcs片
Garlic Bread	蒜蓉包	\$58	5pcs片



Beef Brisket in Curry
越式咖喱牛筋腩



Massaman Lamb Chop
馬沙文咖喱羊小排

VEGETABLE

Thai Stir-fried Water Spinach
Thai Stir-fried Water Spinach with Shrimp Paste
Stir-fried Kale with Salty Fish
Stir-fried Kale with Belacan
Thai Stir-fried Brussels Sprouts with Garlic
Poached Thai Cabbage Sprout in Chicken Soup
Stir-fried Thai Cabbage Sprout with Belacan
Vietnamese Assorted Vegetable with Garlic

蔬菜

泰式飛天通菜	\$95
泰式蝦醬炒通菜	\$95
鹹魚炒芥蘭	\$98
馬拉盞炒芥蘭	\$95
泰式炒椰菜苗	\$118
泰式雞湯浸椰菜苗	\$118
馬拉盞炒椰菜苗	\$118
越式蒜蓉炒雜菜	\$95



Deep-fried Chicken Wing with Garlic and Butter
越式蒜蓉牛油雞翼



Glass Noodles with Prawn
越式粉絲蝦煲

NOODLES

Thai Stir-fried Rice Noodles with Prawns
Thai Stir-fried Flat Rice Noodles with Chicken
Thai Fried Flat Rice Noodles with Pork
Thai Fried Flat Rice Noodles with Beef
Flat Rice Noodles / Vietnamese Vermicelli with Beef
Flat Rice Noodles / Vermicelli with Vietnamese Sausage
Flat Rice Noodles/ Vermicelli with Deep-fried Pork Chop
Chilled Vietnamese Vermicelli with Vietnamese Sausage
Chilled Vietnamese Vermicelli with Roasted Chicken
Chilled Vietnamese Vermicelli with Pork Neck
Chilled Vietnamese Vermicelli with Deep-fried Pork Chop

粉麵

泰式鮮蝦金邊粉	\$138
泰式濕炒雞肉河粉	\$128
泰式濕炒豬肉河粉	\$128
泰式濕炒牛肉河粉	\$138
越式特級生牛肉湯河粉或檬粉	\$148
越式扎肉湯河粉或檬粉	\$118
香茅豬扒湯河粉或檬粉	\$128
扎肉撈檬粉	\$128
越式燒雞撈檬	\$128
豬頸肉撈檬粉	\$128
香茅豬扒撈檬粉	\$128



Flat Rice Noodles / Vietnamese Vermicelli with Beef
越式特級生牛肉湯河粉或檬粉

RICE

- Thai Style Hainanese Chicken with Rice
- Thai Fried Rice with Prawn in Chili Paste
- Fried Rice with Prawn, Sausages and Shrimp Paste
- Thai Fried Rice with Pineapple and Prawn
- Thai Fried Rice with Pineapple and Chicken
- Steamed Rice
- Steamed Rice in Chicken Oil

飯

- 海南雞飯配秘製醬汁 \$148
- 泰式辣椒膏鮮蝦炒飯 \$138
- 越式蝦膏鮮蝦扎肉炒飯 \$138
- 泰式菠蘿鮮蝦炒飯 \$158
- 泰式菠蘿雞肉炒飯 \$128
- 白飯 \$25
- 香油飯 \$38



Thai Style Hainanese Chicken with Rice
海南雞飯配秘製醬汁



Thai Fried Rice with Pineapple and Prawn
泰式菠蘿鮮蝦炒飯

DESSERT

甜品

Pandan Coconut Cake	泰式班蘭椰汁糕	\$68	4pcs 件
Pandan Layer Cake	泰式千層糕	\$68	4pcs 件
Sticky Rice with Fresh Mango Slices	芒果糯米飯	\$88	
Vietnamese Coffee Jelly with Ice Cream	越式咖啡啫喱雪糕	\$98	



Sticky Rice with Fresh Mango Slices
芒果糯米飯



Vietnamese Coffee Jelly with Ice Cream
越式咖啡啫喱雪糕

BEER

啤酒

Singha Beer	泰國勝獅啤酒	\$48 Bottle 每樽
Saigon Beer	越南西貢啤酒	\$48 Bottle 每樽
333 VN Beer	越南333啤酒	\$48 Can 每罐
Blue Girl Beer	藍妹啤酒	\$48 Bottle 每樽

Food products listed in this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk which could cause allergy reaction to certain population. Please notify our associates of any food allergies.

此餐牌列出之食物可能含有食物過敏源，如穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類等成份，可能會對某些人引起過敏反應。如您對任何食物有過敏反應，請告知餐廳服務員。

Corkage per bottle 開瓶費每瓶 \$200

Cake cutting charge per pound 切餅費每磅 \$198

15% off for patronage of pound cake at Regal Patisserie and waive cake cutting service charge

可以八五折優惠惠顧富豪餅店任何磅裝蛋糕及可享免切餅費

SPECIAL DRINK

特飲

Vietnamese Drip Coffee (Iced / Hot)	越式滴滴咖啡 (凍/熱)	\$58
Thai Young Coconut	泰國椰青	\$55
Thai Milk Tea (Iced)	泰式奶茶 (凍)	\$55
Lime Soda	青檸梳打	\$48
Salted Mandarin Soda	鹹柑桔梳打	\$48
Salted Mandarin with Honey (Hot)	鹹柑桔蜜 (熱)	\$48
Grass Lemon and Lime Soda with Mint	薄荷香茅青檸梳打	\$55
Longan Tea with Pandan (Iced / Hot)	班蘭龍眼特飲 (凍/熱)	\$55
Cendol	珍多冰	\$55
Canned Soft Dinks	各式罐裝汽水	\$28
Perrier Carbonated Mineral Water	巴黎有汽礦泉水	\$45