

## 前菜小食 Appetisers

- 脆炸蝦片 48  
Deep-Fried Shrimp Cracker
- ★ 泰式鮮腐竹 58  
Fresh Bean Curd Skin



- 泰式炸春卷 四條 68  
Thai Deep-Fried Spring Roll 4 pcs
- 泰國青木瓜沙律 78  
Green Papaya Salad  
以上沙律，可額外加配  
For above salad you can choose the following ingredients
- 藤椒豬頸肉 + Grilled Pork Neck 28
  - 手撕雞 + Shredded Chicken 28
  - 燒魷魚 + Grilled Squid 38

- 黃金魚皮 68  
Deep-Fried Fish Skin with Salted Egg Yolk
- 泰式脆皮金磚 78  
Crispy Tofu

- ★ 泰式新鮮鳳爪 78  
Fresh Chicken Claw

- 每日手打炸蝦餅 98  
Deep-Fried Handmade Prawn Cake  
限量供應 While Stock Last

- 泰式生蝦 128  
Thai Raw Prawn  
選用新鮮海蝦  
限量供應 While Stock Last

## 泰式燒烤 Grills

- 沙嗲串燒(豬肉/牛肉/雞肉)兩串 38  
Satay Pork/Beef/Chicken 2 pcs

- 秋葵串燒 18  
Okra Skewer
- 雞中翼串燒 38  
Chicken Wing Skewer

- 菠蘿串燒 28  
Pineapple Skewer
- 牛脷串燒 58  
Ox Tongue Skewer

以上串燒可選擇沙嗲醬或泰式香草醬  
Choose either Satay Sauce  
or Thai Herb Sauce to enjoy with the above skewers.

- 清酒/蒜蓉 燒生蠔 58  
Sake / Garlic Roasted Oysters \$58
- ★ 虎蝦 98  
Tiger Prawn
- ★ 原隻鮮魷 168  
Whole Squid
- 藤椒豬頸肉 58  
Grilled Pork Neck
- 白鱈串燒 78  
Grilled White Eel Skewers
- 叉燒 88  
Grilled BBQ Pork
- 五花腩 48  
Pork Belly

如有特別燒烤要求，可向你的服務員查詢  
If you have any special requests for your barbecue,  
please ask your server.

★: 推介 Recommended 🍴: 香辣 Spicy  
加一服務費 10% Service Charge

# Sawadee Chef

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Olympian City 2

NOT JUST THAI

## 曼谷唐人街海味

### Bangkok Chinatown Seafood

- 13頭原件花膠扒 450  
Braised 13 Tael Whole Fish Maw
- 泰式砂鍋翅 338  
Thai Style Braised Shark Fin
- 鮑汁鵝掌 88  
Braised Goose Web in Abalone Sauce
- 鮑汁蘭度 88  
Abalone Sauce Braised Kale
- 鮑汁烤飯團 48  
Abalone Sauce Grilled Onigiri



## 家禽及肉類 Poultry & Meat

- 青咖喱雞 148  
Green Curry Chicken
- ★ 泰式辣酒水豬手 148  
Spicy Braised Pork Knuckle
- 泰式脆豬腩肉 配青木瓜沙律 158  
Crispy Pork Belly with Papaya Salad
- 馬沙文燴牛筋腩 168  
Massaman Curry Beef Brisket and Tendon
- ★ 海南雞 半隻 Half 158 全隻 Whole 298  
Hainanese Chicken

## 湯 Soup

- 海鮮冬蔕功 88 188  
Seafood Tom Yum Kung Soup
- ★ 椰子雞湯 88 188  
Coconut Chicken Soup

## 特式拼盤

### Sharing Platter

- 沙嗲拼盤 108  
Satay Platter  
豬肉、牛肉、雞肉 各兩串  
Chicken, Beef, and Pork 2 each
- 燒烤海鮮拼盤 398  
Special Seafood Grilled Platter  
蒜蓉燒生蠔 2隻、泰式香草烤魚  
香燒帶子 2串、泰式燒虎蝦 1隻  
Oysters 2 pieces / Grilled Fish with Thai Herb  
Scallops 2 pieces / Tiger Prawn 1 piece
- 泰式雜錦拼盤 198  
Thai Mixed Platter  
炸蝦餅 2件、泰式炸春卷 1條、  
沙嗲串燒(豬雞牛)各 1串、  
菠蘿串燒 2串、生菜  
Prawn Cake 2 pcs / Spring Roll /  
Chicken, Beef, Pork 1 each /  
Pineapple 2 pcs / Lettuce

## 海鮮 Seafood

- 蜂巢蠔餅 168  
Deep-Fried Baby Oyster Cake
- ★ 蟹肉粉絲煲 178  
Claypot Crab Meat with Vermicelli
- 泰式蟹肉奄列 配是拉差辣椒醬 168  
Thai-Style Crab Meat Omelette  
serve with Sriracha Sauce
- 酥炸生蠔 四隻 配泰式海鮮醬 158  
Deep-Fried Oyster serve  
with Thai Seafood Sauce 4pcs
- 咸蛋軟殼蟹 178  
Deep-Fried Soft Shell Crab  
with Salted Egg Yolk
- 羅望子乾煎茄汁虎蝦 178  
Pan-fried Tiger Prawns with Tamarind  
in Tomato Sauce
- ★ 鴛鴦胡椒炒虎蝦 198  
Stir-Fried Tiger Prawns with Pepper
- 泰式香草烤鮮魚 198  
Grilled Fish with Thai Herb  
配泰式海鮮醬、泰式酸甜醬、泰式紅醬  
Serve with Thai Seafood Sauce,  
Thai Sweet and Sour Sauce, Thai Red Sauce  
製作需時 25-30分鐘 Preparation time 25-30mins
- 黃咖喱虎蝦配酥餅 208  
Tiger Prawns in Yellow Curry with Roti

## 蔬菜 Vegetables

- 炒時蔬(蒜蓉/豆醬/清炒) 88  
Stir-Fried Seasonal Vegetables
- 乾炒實多豆腐花菜 88  
Stir-Fried Cauliflower
- ★ 炒『真係』泰國通菜(少葉) 98  
Stir-Fried Thai Morning Glory
- 馬拉盞泰國臘腸炒芥蘭 98  
Stir-Fried Kale and Thai Preserved Meat  
with Belachan Sauce
- ★ 炒泰國椰菜苗 98  
Stir-Fried Thai Baby Cabbage



## 飯/麵 Noodles & Rice

- 雞油飯 28  
Steamed Rice with Chicken Oil
- 白飯 28  
Steamed Rice
- 椰香濃湯喇沙 98  
Laksa Noodle Soup
- 咖喱豬扒飯 98  
Curry Pork Chop Rice
- 香葉肉碎煎蛋飯 118  
Stir-Fried Minced Pork with Thai Basil  
served with Rice and a Fried Egg
- 豬肉鬆菠蘿雞粒炒飯 108  
Pineapple Fried Rice  
with Pork and Pork Floss
- ★ 招牌泰式船麵 118  
選用新鮮本地豬肉  
Boat Pork Noodle
- Sawadee湯河 118  
選用新鮮本地牛肉  
Sawadee Beef Noodle Soup
- 泰式牛肉炒河 128  
Pad See Ew with Beef
- 虎蝦炒金邊粉 138  
Pad Thai with Tiger Prawn
- 招牌海南雞飯 配海藻肝膏豆腐湯 138  
Signature Hainanese Chicken Rice Set  
with Seaweed Liver Tofu Soup



## 甜品 Dessert

- ★ 自家製斑蘭糕 58  
Handmade Pandan Pudding
- 自家製椰汁西米糕 58  
Handmade Coconut Sago Milk Pudding
- 自家製香芋椰汁千層糕 58  
Handmade Taro & Coconut Milk Pudding
- 是日精選雪糕 58  
Selected Ice-Cream
- 自家製流心芒果糯米飯 88  
Handmade Mango Sticky Rice



## 飲品 Beverages

- 七寶啤酒 68  
Sapporo
- 大象啤酒 48  
Chang Beer
- 勝獅啤酒 48  
Singha Beer
- ★ 椰青 68  
Fresh Coconut
- 話梅檸檬青檸梳打 58  
Plum, Lime & Lemon Soda
- 香茅青檸梳打 58  
Lemongrass Lime Soda
- 椰汁涼粉冰 58  
Coconut Milk & Grass Jelly Drink
- 三色冰 58  
Coconut Milk & "Lot Chong" Drink
- 龍眼冰 58  
Longan Drink
- 泰式凍奶茶 48  
Thai Iced Milk Tea
- 鮮榨西瓜汁 48  
Fresh Watermelon Juice
- 橙汁 38  
Orange Juice
- 可樂 / 7喜 / 梳打 32  
Coke / 7up / Soda
- 加檸檬 + Lemon / 加青檸 + Lime 6
- 生薑檸檬蜜 48  
Hot 熱 48  
Honey with Ginger Lemon
- 檸檬茶 / 水 38  
Hot 熱 38  
Iced 凍 42  
Lemon Tea / Water
- 青檸茶 38  
Hot 熱 38  
Iced 凍 42  
Lime Tea
- 咖啡 38  
Hot 熱 38  
Iced 凍 42  
Coffee

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