



MENU

## 一. 开胃菜 Appetizer

- 泰式春卷
- Thai style spring rolls
- 鸡肉沙爹
- Thai style chicken satay
- 鱼饼
- Fish cakes
- 金钱虾饼
- Golden shrimp cakes
- 太阳虾饼
- Shrimp cakes
- 芝麻蟹肉土司条
- Sesame crab toast
- 黑芝麻蟹肉土司饼
- Black sesame crab toast
- 香兰叶炸鸡
- Deep-fried chicken in pandan leaf
- 蔬菜沾青椒酱
- Vegetables with fresh green chili sauce dip
- 暹罗粉卷
- Siamese rice paper rolls

## 三. 蔬菜 Vegetable

- 辣炒空心菜
- Spicy stir-fried watercress
- 虾酱空心菜
- Stir-fried watercress with shrimp paste
- 姜丝炒什锦蔬菜
- stir-fried mixed vegetables with sliced ginger
- 荷兰豆炒番茄
- stir-fried tomato and garden peas
- 清炒西兰花
- stir-fried broccoli
- 绿咖喱蔬菜
- Green curry vegetables
- 罗勒叶烩蟹肉茄子
- Braised eggplant and crab with basil leaves
- 蟹肉烩芦笋
- Braised asparagus with crab meat
- 长豆炒虾仁
- Stir-fried shrimp and string beans
- 咸鱼炒芥蓝
- Stir-fried kale with salty dried fish

## 二. 沙拉 Salad

- 水果凉拌蔬菜
- Mixed fruit and vegetables salad
- 凉拌木瓜
- Papaya salad
- 凉拌茄子
- Eggplant salad
- 凉拌煎蛋
- Fried egg salad
- 凉拌海鲜
- Seafood Salad
- 鲜橙凉拌草虾（六只）
- Prawns Salad orange salad (6pcs)
- 凉拌烤猪肉
- Barbecued pork salad
- 凉拌烤牛肉
- Barbecued beef salad
- 凉拌冬粉海鲜
- Seafood vermicelli salad

## 四. 鸡肉 Poultry

- 黄咖喱鸡
- Yellow curry chicken
- 红咖喱鸡
- Red curry chicken
- 绿咖喱鸡
- Green curry chicken
- 辣炒鸡肉
- Spicy stir-fried minced chicken
- 清迈古味炒鸡肉
- Traditional Chiang Mai style stir-fried chicken
- 泰国东北风味拌鸡肉
- Northeast Thai style chicken with mint
- 龙眼咖喱鸡
- Longan curry chicken
- 菠萝咖喱鸡
- Pineapple curry chicken
- 姜丝炒鸡肉
- Stir-fried chicken with sliced ginger
- 泰式公爆鸡
- Thai style deep-fried chicken with cashews

## 五. 牛肉、猪肉和其它 Beef, Pork and Others

红咖喱牛  
Rred curry beef  
绿咖喱牛  
Green curry beef  
辣炒牛肉  
Spicy Stir-fried minced beef  
清迈古味炒牛肉  
Chiang mai style simmered beef with fresh herbs  
泰国东北风味拌牛肉  
Northeast thai style beef with mint  
丛林烤牛肉  
Thai style grilled beef  
铁板菠萝牛肉  
Beef with pineapple on sizzling plate  
铁板牛肉  
Beef on sizzling plate  
醉仙牛肉  
Beef in rice wine sauce  
清迈风味拌牛肉  
Chiangmai style beef with herbs  
清迈古味炒牛肉  
Ttraditional chiang mai style stir-fried beef  
丛林烤猪肉  
Thai style grilled pork  
清迈猪肉香肠  
Chiangmai style pork sausage  
女婿蛋  
son-in-law eggs

## 六. 海鲜 Seafood

醉汉炒海鲜  
Drunkard stir-fried seafood with basil  
醉汉炒蛤蜊  
Drunkard stir-fried clams with basil  
绿咖喱虾（六只）  
Green curry prawns (6pcs)  
清迈古味炒蛤蜊  
Chiangmai style stir-fried clams  
菠萝咖喱草虾（六只）  
Pineapple curry prawns (6pcs)  
咖喱螃蟹  
Curry crab  
咖喱草虾  
Curry prawns  
椰香螃蟹  
Braised crab with coconut milk(3pcs)  
椰香明虾(三只)  
Braised king prawns with coconut milk(3pcs)  
泰式香蒜明虾（三只）  
Thai style braised king prawns with garlic sauce

## 七. 鱼 Fish

三味鲈鱼  
Three-flavor bass  
三味鳕鱼  
Three-flavor cod  
柠檬清蒸鱼  
Steamed fish with lemon juice  
柠檬清蒸鳕鱼  
Steamed cod with lemon juice  
菠萝咖喱鱼  
Pineapple curry fish  
菠萝咖喱鳕鱼  
Pineapple curry cod  
凉拌酥鱼  
Fried fish salad  
绿咖喱鳕鱼  
Green curry cod  
泰南酱烩鳕鱼  
Braised cod with southern thai sauce

## 八. 炒饭&炒面 **Fried Rice & Noodles**

泰式炒河粉

Pad thai

菠萝炒饭

Pineapple fried rice

海鲜炒饭

Seafood fried rice

## 九. 汤 **Soup**

冬阴功虾汤

Tom Yum Gong with Prawns

冬阴功海鲜汤

Tom Yum Gong with Seafood

清迈海鲜汤

Chiangmai style seafood soup

清迈蔬菜汤

Chiangmai style vegetable soup

椰奶酸鸡汤

Thai chicken soup with coconut milk

椰奶酸鱼汤

Thai fish soup with coconut milk

蔬菜豆腐汤

Tofu and vegetable soup

蟹肉玉米汤

Corn soup with crab meat



椰香天堂 泰国餐厅