

“ RELISH “

Delectable dishes to begin your 'Avant Thai' experience...

Freshly Shucked Coffin Bay Oyster 新鮮南澳生蠔配番茄辣椒醬

Served with Tomato & Chili Dip

3pcs \$98

Oyster Shooter 新鮮南澳生蠔配五香薄荷醬

Served with Spiced Mint & Coriander dip with Celery Sticks on Shooter glass

6pcs \$188

12pcs \$358

Prawn Paad-Paad 蒜片脆大蝦

Prawn Fritters tossed in Garlic, Lemongrass & Chili

Thai-pa's
[4pcs] 108

Appetizer
[6pcs] 148

Siam Fish Mousse Cake (Thod Mun Pla) 泰式魚餅

Traditional Thai Fish Cake topped with Salmon Caviar

[4pcs] 98

[6pcs] 128

Foie Gras Cracker 脆皮香煎鴨肝配脆米餅

Pan fried Duck Foie Gras topped with Crispy Rice Cracker and Mango Salsa

[4pcs] 118

[6pcs] 158

Chicken Charm 香酥雞手指配辛辣汁

Spice Crispy Chicken Fingers on a Delicate Spicy Dip

88

118

Beef Satay 牛肉沙爹串

Grilled Beef Skewers with Peanut Sauce

[4pcs] 108

[6pcs] 148

Slizzing Squid 泰式烤魷魚配是拉差和辣甜梅醬

Thai Style Grilled Squid with Siracha and Spicy Sweet Plum Sauce

138

Moule Marinieres (same-same but different!) 法國藍青口

A Bowl of French Bouchot Mussels steeped in a
Delicious Chili-Galangal Coconut Broth

178

Siam Spiced Chili-Jam Mussel with Fresh Basil

新鮮南澳青口配羅勒葉辣椒醬

178

Crabber Jack (Kaow Tung) 蟹肉沙律配脆米

British Brown Crabmeat with Fragrant Herbs atop a Crispy Rice Cracker
with Salty Flying Fish Roe and Nam Jim Dipping Sauce

[4pcs] 98

[6pcs] 138

Crab Cake 香茅蟹餅

British Brown Crab Cake with Lemongrass & Kaffir Lime served with Red Curry

[2pcs] 88

[4pcs] 158

Chicken Satay 沙爹雞串

Grilled Chicken Skewers with Peanut Sauce

[4pcs] 88

[6pcs] 128

Pork Platt-Aya 板燒豬頸肉

Grilled Pork Neck Basted in Kaffir Lime Leaves, Chili and Tamarind Dipping Sauce

138

Poh Plah (Royal Spring Rolls) 素菜芋頭春卷配紅咖哩醬 (V)

Thai Fried Vegetarian Hand-rolls Perfectly Crunchy with a Red Curry Paste for Dipping

[4pcs] 78

[6pcs] 108

Tuk Tuk Tofu 椰香焗脆皮軟豆腐 (V)

Crispy Fried Soft Tofu with a Coconut Crispy Coating and Spicy Red Chili Jam

[2pcs] 68

[4pcs] 128

Shrimp & Mango Rolls -OR- Soft Shell Crab Rolls

鮮蝦芒果或軟殼蟹米紙卷

Fresh Rice Paper Rolls with Grilled Shrimp & Mango
or Soft Shell Crab with Fresh Herbs

128

*****Please alert your server if you have any FOOD ALLERGIES*****

All Prices in HKD & Subject to 10% service charge

“ CRUNCH ”

Thai Waldorf Salad 椰汁香蕉花沙律 (V)
Assorted Spring Leaves, Banana Blossom and Crispy Rice Cracker
Make this a Light Flavorsome Treat 148

Tuna Tower 吞拿魚他他及牛油果配青檸辣椒汁
Tuna Tartare with Avocado and Spicy Creamy Lime Dressing 158

Beef It Up 燒牛肉沙律
Grilled Angus Beef Salad with Chili, Thai Baby Cucumber, Tomato
& Red Onion and Mix Green Leaves 168

'Som-Tam Soon' Salad 泰式青木瓜沙律配黃鱔吞拿魚
The Traditional Thai Green Papaya Salad – topped with
Marinated Yellow-Fin Tuna 148
(VEG OPTION 128)

Mothers Pomelo Salad with Roasted Prawns 大蝦柚子沙律
Pomelo tossed in Palm Sugar, Lime Juice with Roasted Coconut, Shallot,
Fresh Mint, Sundried Shrimp & Grilled Prawns 158
(VEG OPTION 138)

Chicken Laab 雞肉生菜包
Spicy Minced Chicken Salad served with Lettuce Leaves –
just so good it needs nothing new 148

“ SIP ”

LOBSTER TWO WAYS 龍蝦兩吃	
Boston Lobster, half served in TOM YUM SOUP 龍蝦冬蔭功	528
And half served in EGG CREAM CURRY 龍蝦奶油蛋咖哩	

King Prawn Tom Yum 大蝦冬蔭功
Chef Amoo's Version of the Honorable 'King' of Thai Soups.
River King Prawns steeped in Galangal, Lemongrass and Kaffir Lime
together with Straw and Enoki Mushrooms with Coconut Foam. 148

Farmers Tom Yum (V) 素冬蔭功
Okra, Brussels Sprout, Enoki and Straw Mushrooms compliment the
Sharp Vegetable Broth and Sesame Crackers and Refreshing Lemongrass Foam 118

Tom Kha Gai 南薑椰汁雞湯
Chicken Coconut Soup with Mushroom & Galangal 128

All Prices in HKD & Subject to 10% service charge

“ GRILL STATION ” served with vegetables & choice of sauce

Marinated in Chef's Selection of Herbs & Cooked to Perfection with a Choice of Sauce on Side

SAUCES: Red Curry / Massaman Curry / Rosemary Pepper Sauce / Very Hot Chili Sauce

紅咖喱 / 瑪莎曼咖喱 / 迷迭香黑胡椒汁 / 超級辣椒汁

Jumbo Prawn in Garlic Butter- 3pcs 珍寶大蝦 358

Salmon Steak in Dill Butter - 225 gram 三文魚扒 248

Cod Steak in Lemon Butter- 200 gram 鱈魚扒 278

Grain Fed Striploin - 225 gram 穀飼西冷牛扒 318

Lamb Chops in Rosemary Garlic - 4 Pcs 羊排 288

Iberico Pork Ribs in Coriander - 400 gram 西班牙豬肋骨 298

Please allow 15-20 minutes' preparation time for grilled items

“ SAVOUR ”

The 'Main Event' and the epitome of Avant Thai cuisine

(I) FROM THE SEA ...

Boston Lobster Curry Cream 龍蝦奶油蛋咖喱 498
Whole Lobster Cooked in EGG CURRY CREAM **500 gram**

Whole Boston Lobster 原隻波士頓龍蝦
In Garlic Dill Butter on Leafy Greens with Red Curry Sauce **500 gram**

Silken Salmon 挪威三文魚配青檸辣椒泰蒜汁 498
Roasted Norwegian Salmon Fillet and Served in Chili-Lime Garlic Jus- Divine!

“X.L.O.” 炭燒地中海大八爪魚配香茅泡沫 248
Giant Atlantic Octopus - Chargrilled to Tender Perfection with a
Light Lemongrass and Coconut Foam

Soft Shell Crab In Red Curry 軟殼蟹紅咖喱 268
Crispy Soft Shell Crabs in Red Curry

Black Cod 'Steak' 香草醬燒黑銀鱈魚 298
An Exotic Red Spice mix of Galangal, Lemongrass, Coriander Root, Chili Jam,
Lemon Leaf complemented with Garlic Vegetable

Prawn “Pad Chaa / Egg Cream Curry / Red Curry Prawn (8pcs) 228
香辣蝦 / 椰香咖喱蝦 / 紅咖喱蝦
Stir Fried Chili Garlic with Seasonal Vegetables / Creamy Eggs / Red Curry with Prawn

Steamed Whole Fish 泰式明爐原條蒸魚 278
Gently Steamed Whole Fish with Lemongrass, Lime Leaves and Thai Basil
topped with Spicy Minced Chicken

Banana-mundi 蕉葉烤鱈魚伴椰菜仔配秘製泰式辣椒醬 248
Banana Leaf Wrapped Barramundi in Kaffir Lime Leaf and Galangal
with wild Brussels Sprouts in "Nahm Jim" Sauce

Fish In Basil Leaf / Fish In Red -or- Green Curry 羅勒葉炒魚柳 / 咖喱魚柳 218
Stir-Fried Fish Fillet in Hot Basil Leaf / Fish Fillet in Red -or- Green Curry

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“ SAVOUR ”

(II) ROAMING FREE ...

Poulet de Massaman 瑪莎曼咖哩雞卷伴香芋蓉	188
The Classic Thai Chicken Curry as Good as it Gets. Free-range Chicken Roulade Delicately Cooked and Served with Taro Mash to Enjoy all that Wonderful Sauce ...	
Chiang Mai Ribs 西班牙豬肋骨配南瓜蓉伴清邁咖哩	298
Ever-so-tender, Fall-off-the-bone 'Hang Lay' <i>Iberico</i> Pork Rib in a Mild Northern Thai Curry Sauce served with Pumpkin Puree base and Thai Baby Cabbage	
Cheeky Cow Curry 安格斯牛臉頰配棕咖哩	278
Black Angus Beef Cheeks – Slowly Braised for Several Hours Brown Curry to Absorb all those Magnificent Flavours. Topped with Confit of Shallot	
Striploin Spiced Steak 穀飼西冷牛扒	318
Grilled Grain Fed Striploin Marinated in Spice Mix served with in Red Curry	
Crispy Beef Brisket with Lemongrass Yellow Curry 黃咖喱脆皮牛腩	228
Slow Cooked U.S Beef Brisket served with Lemongrass Curry	
Chop-Chop (4pcs) 烤羊排配泰國茄子大蒜香草汁	288
Herb Crusted and Tenderly Grilled Spring Lamb Chops with A Garlic Marinade and Roasted Thai Eggplant for All that Lovely Sauce...	
Chicken In Red / Green Curry 泰式紅 / 青咖哩配雞肉	178
Chicken in Red / Green Curry	
Chicken In Basil Leaf 羅勒葉炒雞肉	178
Stir-Fried Minced Chicken in Hot Basil Leaf	

“ SAVOUR ”

(III) IN THE WOK / FROM THE OVEN...

Namo Pad Thai 泰式金邊粉	158
The Golden Oldie - Traditional Pad Thai Prawn Noodles topped with a Crispy Egg [VEG OPTION 138]	
Kaow Phad (Crab Fried Rice) 英國蟹皇炒飯	178
British Brown Crab Claw with Brown Rice and a hint of Lemongrass	
Chili Prawn Noodle 金不換辣椒醬炒蝦麵	168
Stir Fried Prawns Tossed with Mushrooms, Peppers, Sweet Basil in Chili Jam on Crispy Egg Noodles	
Vegetables Fried Rice with Basil Leaf 蔬菜炒飯配羅勒葉	138
Very Veggie Fried Rice, Seasonal Vegetables with Basil	
Garlic Baguette (5pcs) 蒜蓉包	58
Perfect for Soaking Up all those Delicious Sauces	
Roti Paratha 香煎烤餅	58
Pan Frying White Flour Dough with Butter	

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“ CHOY-CHOY “

Meat-Free Choices for Those That Like It 'Green'

Field of Dreams 鮮黃姜素咖哩 Soft Tofu and Asparagus bathed in a Lively Fresh Turmeric Curry	138
Thai Two Way 馬拉盞炒泰國椰菜 / 芥蘭 / 通菜 Thai Baby Cabbage -OR- Gai-Lan -OR- Morning Glory stir-fried <i>your way</i> - either Chili-Garlic -OR- Spicy Shrimp Paste	128
Holy Moly Stir Fry 辣炒素雞 Soy Bean [<i>'mock meat'</i>] Wok Fried with Chili-Garlic-Basil for a Fragrant Finish	158
Spring Garden Green Curry 田園青咖哩 All the Veggies in this Lively Green Curry - Lite n' Licious!	148
Lemongrass Vegetables Curry 香茅黃咖哩 Lemongrass Yellow Curry mixed with Seasonal Vegetables & Potatoes	148
Spicy Tofu in Basil 香辣炒豆腐配羅勒葉 Stir-Fried Tofu in Basil Leaf	138
Broccoli in Garlic 蒜香炒西蘭花 Stir-Fried Broccoli in Garlic	128

“ DESSERT ”

Gelato (2scoops) 雪糕 Choice of Pistachio, Cappuccino, Coconut Pineapple Mix or Lychee Sorbet [1 scoop at 48]	78
Thai Tea Panna Cotta 泰式奶茶奶凍配新鮮水果及草莓 Thai Milk Tea Panna Cotta with Fresh Fruits & Berries	78
“Ticky-Lice” 芒果糯米飯 Fresh Pandan-Infused Rice, Mango Cubes and Hand-Whipped Coconut Cream	108
Ginger Crème Brulee 薑汁焦糖布丁 Classic French Crème Brulee with Fresh Ginger Juice	88
Chili Choc Rock 朱古力鬆餅配熱椰子汁 Chili Chocolate Muffins, Orange Marmalade, Hot Coconut Sauce, Topped with Homemade Orange Ginger Ice-Cream	98
Fresh Fruit Platter 鮮果拼盤 Mixed Daily's Fresh Fruit	108
Namo Dessert Platter 什錦甜品拼盤 Chili Choc Rock / Mango Sticky Rice / Cream Brulee / Fresh Fruit	198

Cake Charge	2-4 Peoples —\$20 Each	8-10 Peoples —\$150
	5-7 Peoples —\$100	10 above —\$200

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” VEGETARIAN / JAIN MENU “

“ RELISH “

Poh Plah (Royal Spring Rolls) 素菜芋頭春卷配紅咖哩醬

A *Vegetarian* Version of the Favorite Thai Fried Hand-Rolls
Perfectly Crunchy with a Red Curry Paste for Dipping

Thai-pa's
(4pcs) 78

Appetizer
(6pcs) 108

Tuk Tuk Tofu (J) 椰香焗脆皮軟豆腐

Crispy Fried Soft Tofu with a Coconut Crispy Coating and Spicy Red Chili Jam

(2pcs) 68

(4pcs) 128

Paneer Charm(J) 香辣自創奶酪

Spice Crispy Paneer on a Delicate Spicy Dip

88

128

Avocado Rice Paper Roll(J)牛油果米紙卷

Fresh Rice Paper Rolls with Avocado Basil, Mint Leaf

108

Crispy Baby-Baby (J) 珍珠筍棒

Baby Corn Fritter tossed in Garlic, Lemongrass & Chili

(5pcs) 78

(10pcs) 128

Pocket Mushroom 焗脆鮮蘑菇

Fresh Mushroom stuffed with Water Chestnut, Red & Yellow Chili, Coriander,
Coconut Crumb and Thai Basil Pesto

128

“CRUNCH “

Thai Waldorf salad (J) 椰汁香蕉花沙律

Assorted Spring Leaves, Banana Blossom and Crispy Rice Cracker
Make this a Light Flavorsome Treat

148

Namo Som Tam Salad (J) 泰式木瓜沙律

The Traditional Thai Green Papaya Salad

128

Pomelo Salad (J) 柚子沙律

Pomelo tossed in Palm Sugar, Lime Juice with Roasted Coconut, Shallot & Fresh Mint

138

“ SIP ”

Farmers Tom Yum (J) 素冬蔭功

Okra, Brussels Sprout, Enoki and Straw Mushrooms compliment the Sharp
Vegetable Broth and Sesame Crackers and refreshing Lemongrass Foam

118

Coconut Soup (J) 素椰子湯

Zucchini, Asparagus, Baby Corn, Tofu & Long Bean

128

“ SAVOUR ”

Mixed Seasonal Vegetables Green / Red / Yellow Curry (J)

蔬菜伴青 / 紅 / 黃咖哩

Zucchini, Asparagus, Baby Corn, Tofu & Long Bean

148

Stir Fried Chickpea -or- Paneer (J)

香辣炒鷹嘴豆或自創奶酪伴紅 / 黃咖哩

In Chili & Basil or Red Curry or Yellow Curry

148

Holy Moly Stir Fry (J) 辣炒素雞

Soy Bean (*'mock meat'*) Wok Fried with Chili-Garlic-Basil for a Fragrant Finish

158

Jain Pad Thai (J) 泰式金邊粉

The Golden Oldie - Traditional Pad Thai Noodles mixed with Fresh Seasonal Vegetables

138

Vegetables Fried Rice with Basil Leaf (J) 蔬菜炒飯配羅勒葉

Mixed Fresh Seasonal Vegetables with Basil

138

Roti Paratha / Garlic Baguette 蒜蓉包/香煎烤餅

58

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J=JAIN OPTION