

namo eat
drink
chill
PAN-ASIAN BISTRO & BAR

A LA CARTE

CHEF'S TASTING MENU 主廚精選菜單

TO START (Select Two) 凍前菜 (選擇兩款)

Shrimp Mango Rice Paper Roll 蝦芒果米紙卷

Crab Salad on Rice Cracker 米餅蟹肉沙拉

French Fine De Claire Oyster (2pcs Add \$58) 法國Fine De Claire生蠔 (兩件加\$58)

TO WARM (Select Two) 熱前菜 (選擇兩款)

Rock Shrimp Tempura with Siracha Mayo 蝦天婦羅配是拉差辣椒蛋黃醬

Grilled Pork Neck 烤豬頸肉

Chicken Satay 雞肉沙爹

Pan Seared Foie Gras on Rice Cracker with Mango Salsa (Add \$78)

香煎鵝肝米餅配芒果莎莎醬 (加\$78)

THE MAIN EVENT (Select One) 主菜 (選擇一款)

Silken Salmon with Dill Butter Vegetable & Crab Fried Rice

絲滑三文魚配刁草牛油蔬菜和蟹肉炒飯

Hang Lay Spanish Pork with Morning Glory & Garlic Baguette

泰式紅咖喱西班牙豬肉配通菜和蒜蓉法式長棍麵包

Prawn Red Curry with Coconut Steamed Rice & Garlic Baguette

紅咖喱蝦配椰香飯及法式蒜蓉包

Mince Chicken in Basil with Fried Egg,

Sautéed Red Curry Vegetables & Steamed Rice

羅勒雞肉碎配煎蛋、紅咖喱炒蔬菜和白飯

Wagyu Bavette with Green Curry, Morning Glory

& Crabmeat Fried Rice (Add \$68)

和牛外脊配青咖喱、通菜和蟹肉炒飯 (加\$68)

THE SWEET FINALE 甜品

Mango Sticky Rice 芒果糯米飯

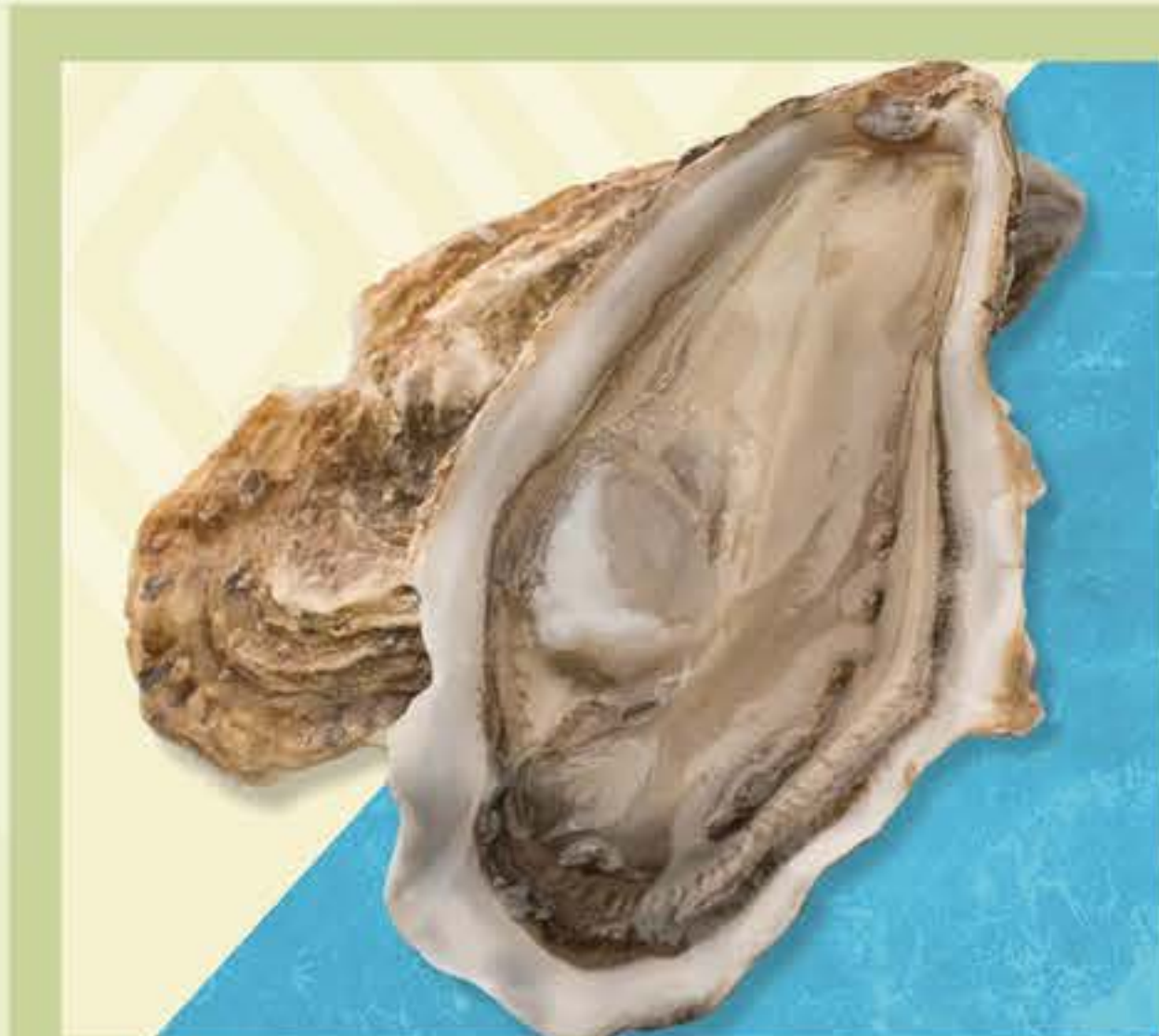
Or 或

Pistachio Gelato 開心果雪糕

\$328 PERSON 每位\$328

All prices in HKD and Subject to 10% service charge. 所有價格均以港幣計算,需額外支付10%服務費。

This menu will only be served to the entire table. 此菜單僅供整桌享用

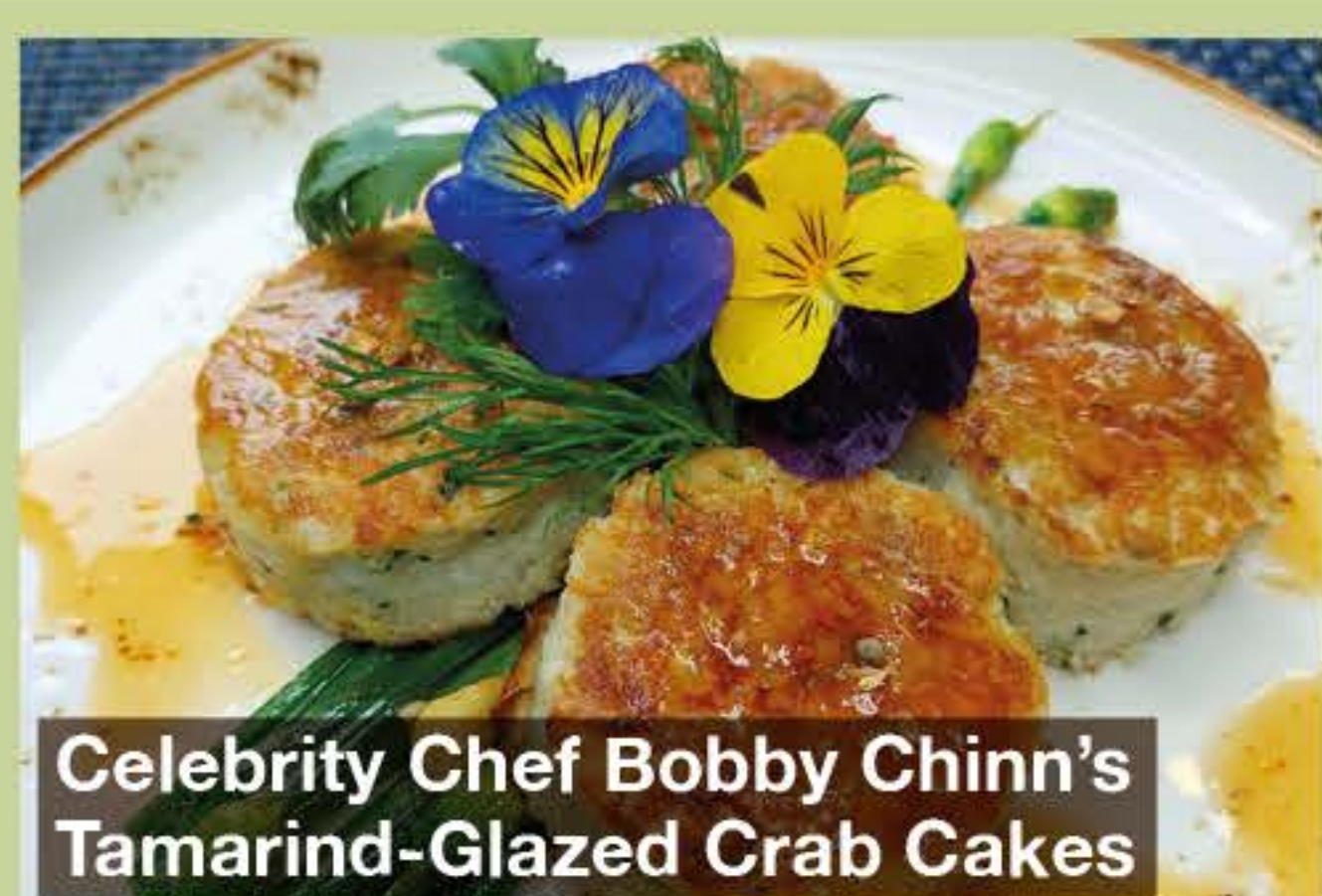


OYSTER

French Fine de Claire
\$98 (3pcs) / \$118 (6pcs)

RELISH

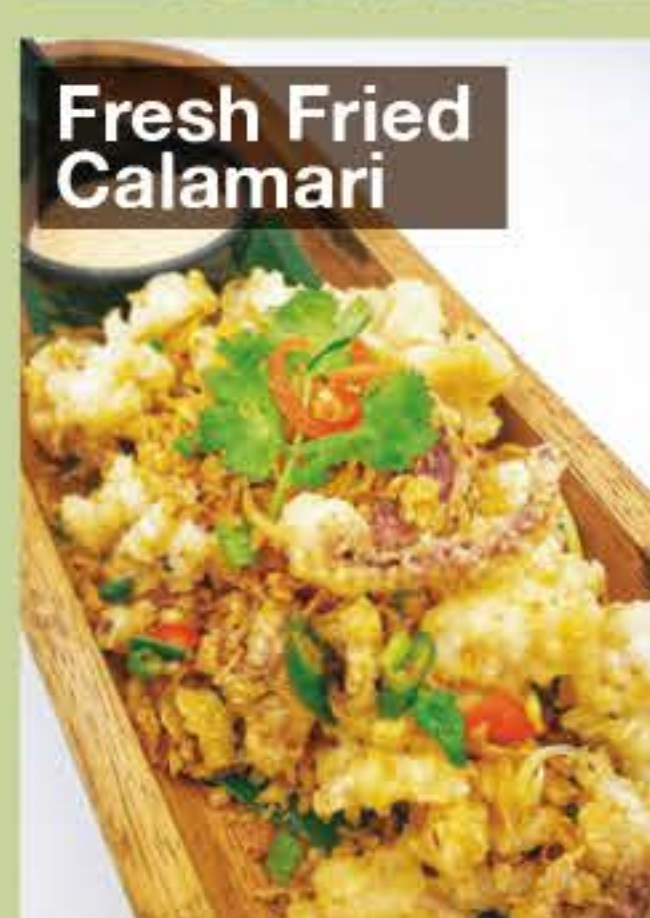
Delectable dishes to begin your Pan-Asian experience...



Celebrity Chef Bobby Chinn's
Tamarind-Glazed Crab Cakes

Celebrity Chef Bobby Chinn's Tamarind-Glazed Crab Cakes \$118 (2pcs) / \$218 (4pcs)

Phillips pasteurized jumbo crab, served on sauteed chive flowers
名廚Bobby Chinn的羅望子醬蟹餅



Fresh Fried
Calamari



Vietnamese
Imperial
Spring Rolls

Rock Shrimp Popcorn with Bang Bang Sauce \$128

Rock shrimp tempura, served with our signature bang bang sauce
石蝦天婦羅,配本店招牌辣味沙律醬

Shrimp Cake \$68 (2pcs) / \$118 (4pcs)

Thai deep-fried shrimp cake with sweet plum sauce
泰式炸蝦餅配甜梅子醬

Fresh Fried Calamari \$148

Fried calamari with a chili, garlic & Sriracha mayonnaise
炸魷魚配辣椒蒜蓉是拉差辣椒醬

Impossible™ Mini Burgers \$88 (2pcs) / \$158 (4pcs)

Plant-based vegetarian meat sliders with lettuce, onion & tomato
植物基素肉迷你漢堡配生菜、洋蔥和番茄



Impossible™ Mini Burgers

Thai Chicken Wings \$78 (6pcs) / \$138 (12pcs)

Deep-fried chicken wings with sweet chili & garlic sauce
泰式香脆炸雞翼

Vietnamese Imperial Spring Rolls \$78 (2pcs) / \$128 (4pcs)

Hand-made spring rolls with pork & shrimp, served with mixed herbs & lettuce
手工製蝦肉春卷,配雜錦香草和生菜



Thai Chicken Wings

Wagyu Beef Bo La Lot \$108 (4pcs)

Grilled Wagyu beef wrapped in betel leaves, served with a Vietnamese dipping sauce
燒和牛牛肉裹檳榔葉,配越南蘸醬

Avocado Rolls (V) \$68 (4pcs) / \$138 (8pcs)

Fresh rice paper rolls with fresh avocado
新鮮米紙卷配鮮牛油果



Wagyu Beef Bo La Lot

Rice Paper Rolls \$78 (4pcs) / \$148 (8pcs)

Choose from soft shell crab & avocado, prawn & mango, or grilled beef tenderloin
可選配軟殼蟹和牛油果、鮮蝦和芒果,或燒牛柳

Foie Gras Cracker \$128 (2pcs)

Pan-seared goose liver with a sweet ma ngo salsa
香煎鵝肝配甜芒果莎莎

Tod Mun Pla \$58 (2pcs) / \$108 (4pcs)

Traditional Thai fishcake, served with cucumber & sweet rice vinegar
傳統泰式魚餅,配青瓜和甜米醋



Chicken Laab

Chicken Laab \$148

Spicy minced chicken, served with lettuce leaves
香辣雞肉碎,配生菜葉

Chicken Pandan \$128 (6pcs)

Marinated & deep-fried chicken in pandan leaf
斑蘭葉醃製炸雞

BBQ SECTION



Pork Platt-Aya

Pork Platt-Aya \$78 / \$148

Grilled pork neck basted in Kaffir lime leaves, chili, & tamarind dipping sauce
燒豬頸肉,以泰國青檸葉、辣椒和羅望子醬烤製



Chicken Satay

Beef Satay \$138 (4pcs)

Grilled beef skewers with peanut sauce
燒牛肉串配花生醬

Chicken Satay \$118 (4pcs)

Grilled chicken skewers with peanut sauce
燒雞肉串配花生醬

CRUNCH



Mother's Roasted Pomelo Salad



Beef It Up



Soft-Shell Crab with Green Mango & Cashews



Som-Tam Soon

Beef it Up \$158

Grilled beef tenderloin salad with chili, baby Thai cucumber, tomato, red onion & mixed
燒牛柳沙律配辣椒、泰國迷你青瓜、番茄、紅洋蔥和雜錦綠葉

Som-Tam Soon \$138 (Prawn) / \$118 (Vegetarian)

Traditional Thai green papaya salad with dried shrimps (Veg. Option)
傳統泰式青木瓜沙律配蝦乾 (素食選擇)

Mother's Roasted Pomelo Salad \$148 (Prawn) / \$128 (Vegetarian)

Grilled prawns served on pomelo tossed in palm sugar, lime juice with
roasted coconut, shallot, fresh mint, sundried shrimp (Veg. Option)
燒大蝦配柚子沙律,淋棕櫚糖、青檸汁,配烤椰絲、紅蔥頭、新鮮薄荷葉和蝦乾 (素食選擇)

Soft-Shell Crab with Green Mango & Cashews \$158 (Softshell) / \$118 (Vegetarian)

Crispy soft-shell crab, served with a refreshing & tangy green mango salad
脆炸軟殼蟹,配清新開胃的青芒果沙律

SOUP



King Prawn Tom Yum

King Prawn Tom Yum \$108

Chef Amoo's version of the honorable 'King' of Thai soups,
with river king prawns steeped in galangal, lemongrass & kaffir lime
阿姆大廚版本的尊貴泰式「國王」湯,配泰國大河蝦,以南薑、香茅和泰國青檸熬製

Farmers Tom Yum \$98

Classic soup with mixed seasonal vegetables, field mushrooms & fresh herbs
經典湯配時令雜錦蔬菜、野生蘑菇和新鮮香草

SAVOUR FROM THE SEA

The 'Main Event' and the epitome of Pan-Asian cuisine



Celebrity Chef Bobby Chinn's Thai Crab Yellow Curry

Celebrity Chef Bobby Chinn's Thai Crab Yellow Curry \$268

Thai yellow curry with Phillips crab, served with crunchy baguette
泰式黃咖喱配Phillips螃蟹,佐香脆法式長棍麵包



Prawn in Red Curry

Soft-Shell Crab in Red Curry \$248

Crispy soft-shell crab in red curry
紅咖喱脆皮軟殼蟹

Prawn with Egg Cream Curry \$368

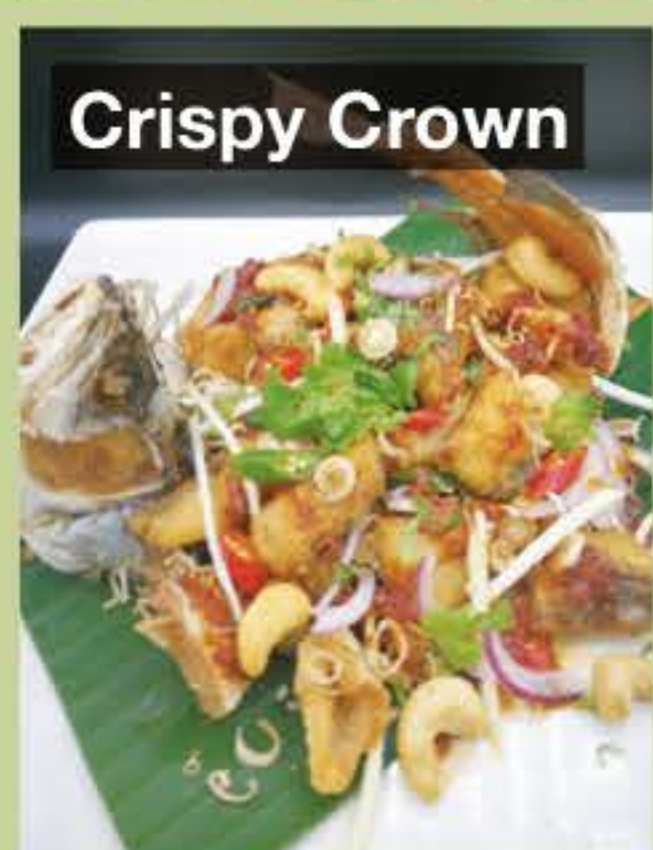
Fresh prawns cooked in an egg cream curry
蛋奶咖喱鮮蝦

Prawn in Red Curry (6pcs) \$178

Prawn in red curry with seasonal vegetables
紅咖喱蝦配時令蔬菜



Pan-Fried Barramundi Filet



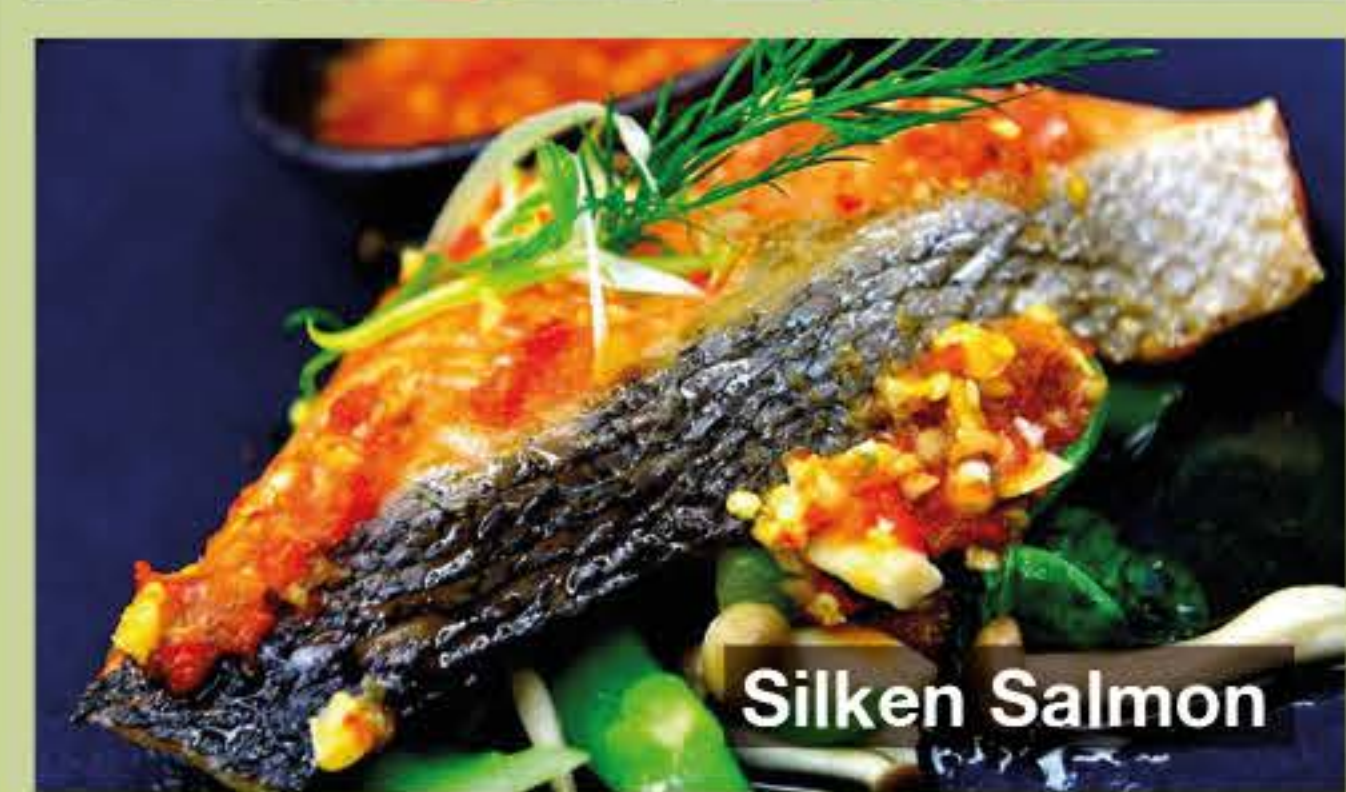
Crispy Crown

Silken Salmon \$258

Roasted Norwegian salmon filet, served with a chili-lime garlic jus
烤挪威三文魚柳,配辣椒青檸蒜汁

Steamed Whole Fish \$268

Gently steamed whole fish with lemongrass, lime leaves & Thai basil.
Topped with spicy minced chicken
時蔬紅咖喱大蝦



Silken Salmon

Pan-Fried Barramundi Filet \$188

Served with your choice of red or green curry
香煎盲鱸魚柳,可選紅咖喱或綠咖喱

"Crispy Crown" Barramundi \$278

Crispy barramundi filet with spicy green mango & chili jam dressing
脆皮盲鱸魚柳配辣味青芒果和辣椒果醬汁

SAVOUR FROM THE LAND

Grilled Lamb Chop



Wagyu Bavette with Red Curry

Celebrity Chef Bobby Chinn's Shaking Beef \$248

Wok-tossed marinated beef tenderloin with herbed rice powder
名廚Bobby Chinn的鑊仔牛柳, 香草米粉爆炒醃製牛柳

Celebrity Chef Bobby Chinn's Chicken Curry \$178

Vietnamese lemongrass curry, served with crunchy toasted baguette
名廚Bobby Chinn的越式咖喱雞, 越式香茅咖喱, 配脆烤法式長棍麵包

Red or Green Chicken Curry / Chicken Massaman \$168

Chef Amoo's classic Thai chicken curry - As good as it gets!
阿姆大廚的經典泰式咖喱雞 - 絕對一流!

Chicken in Basil Leaf \$168

Stir-fried minced chicken with hot basil leaf and crispy fried egg
九層塔辣炒雞肉碎配香脆煎蛋

Grilled Lamb Chop (4pcs) \$278

Grilled lamb chops, served with rosemary pepper sauce 燒羊排, 配迷迭香胡椒醬

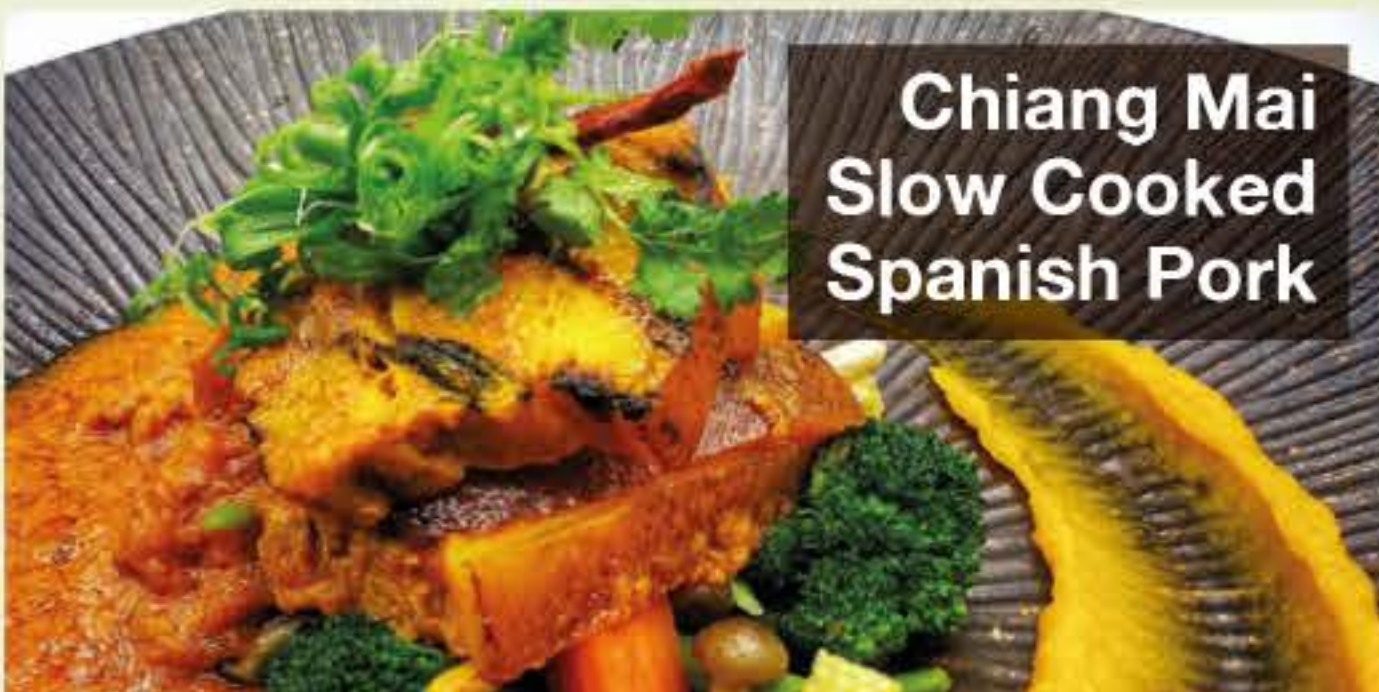
Wagyu Bavette with Red Curry \$278

Slow-cooked Wagyu beef bavette in a hot red curry 慢煮和牛腹肉配紅咖喱

Chiang Mai Slow Cooked Spanish Pork \$248

Chiang Mai Slow Cooked Spanish Pork
九層塔辣炒雞肉碎配香脆煎蛋

Celebrity Chef Bobby Chinn's Chicken Curry



Chiang Mai Slow Cooked Spanish Pork

SAVOUR IN THE WOK & FROM THE OVEN

Kaow Phad



Kaow Phad \$168

British brown crab claws with brown rice & a hint of lemongrass
英國棕蟹鉗配糙米, 帶一絲香茅味

Namo Phad Thai \$168 (Prawn) or \$138 (Vegetarian)

The golden oldie - Pad Thai prawn noodles, topped with a crispy egg (Veg. Option)
經典泰式炒蝦河粉, 配脆皮蛋 (素食選擇)

Philips Crab Omelette \$168

Crispy golden omelette with succulent chunks of crab meat and fresh herbs
鮮嫩蟹肉塊香草金黃脆蛋

Garlic Baguette \$78

Perfect for soaking up all that delicious sauce 完美吸收美味醬汁

Roti Paratha \$68

Flaky, buttery flatbread that's perfect for dipping or to enjoy on its own
酥脆奶油餅, 非常適合蘸醬或單獨享用

Steamed Rice \$32

What more can we say? 白飯



Prawn Namo Phad Thai

CHOY CHOY

Meat-free choices for those that like to keep it 'green'

Spicy Tofu Basil



Impossible Meatball Green Curry



Celebrity Chef Bobby Chinn's Vietnamese Vegetable Yellow Curry \$138

Vietnamese vegetable curry, served with crunchy toasted baguette
越式蔬菜咖喱, 配脆烤法式長棍麵包

Morning Glory Two Ways \$118

Fresh morning glory stir-fried your way. Choose from chili & garlic, or spicy shrimp paste 新鮮通菜 (可根據您的口味爆炒, 包括辣椒蒜蓉或辣蝦醬)

Spring Garden Vegetable Red, Green or Yellow Curry \$138

Seasonal garden vegetables in his cooked in your choice of curry
您選擇的咖喱烹調的時令田園蔬菜

Impossible Meatball Green Curry \$188

Green curry with plant-based vegetarian meatballs & vegetables
綠咖喱配植物基素肉丸和蔬菜

Spicy Tofu Basil \$148

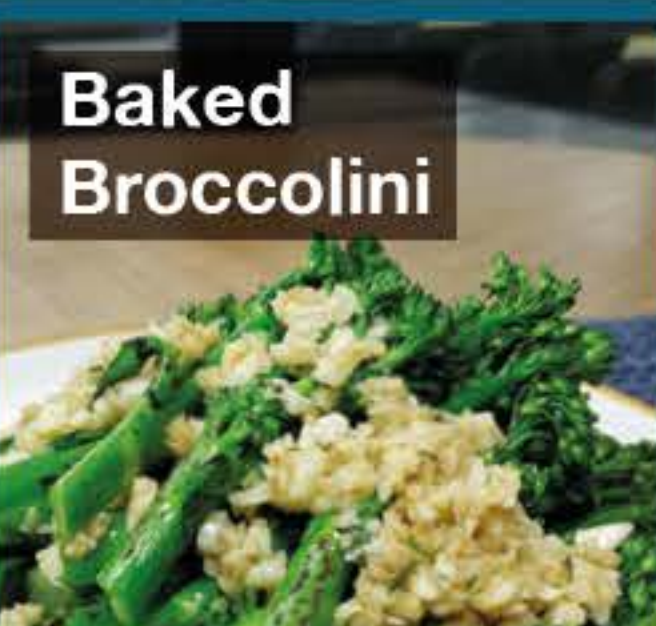
Stir-Fried tofu in basil leaves 九層塔炒豆腐

Baked Broccolini \$108

Smothered in a garlic and dill butter 淋上大蒜和蒔蘿黃油



Spring Garden Vegetable in Red Curry



Baked Broccolini

DESSERT



Ticky-Lice

Bobby Chinn's Pandan Panna Cotta \$58

大廚Bobby Chinn 特製芒果奶凍

"Ticky-Lice" \$88

Fresh Pandan-Infused Rice, Mango Cubes & Coconut Cream
新鮮斑蘭葉飯, 芒果丁配椰奶

Gelato \$88 (Double Scoop) / \$48 (Single Scoop)

Choose From Pistachio or Coconut & Pineapple 可選開心果或椰子菠蘿雪糕

Sago Coconut Pudding in Pandan Leaf 班蘭葉包椰汁牛奶布甸 \$58

Fruit Platter 新鮮果盤 \$88



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