



MONSOON

ORIENTAL CUISINE



In a celebration of life itself, Monsoon presents a careful selection of fresh, authentic, mouth-watering, traditional yet modern treats typical of the culinary art and passion for food vividly enjoyed in homes across Southeast Asia. Explore our kaleidoscopic world of exquisite cuisine! Welcome to Monsoon, the season of love.

SMALL PLATES & SALADS

頭盤小食、沙律

- OYSTER WITH RED NAHM JIHM** 生蠔配泰式酸辣蘸汁 36/pc
Fresh coriander and deep fried shallots
- CRISPY SALTBUSH LAMB RIB** 香烤澳洲羊排配紅石榴醬 158
Ginger, cherry tomato and pomegranate sauce
- FRESH RICE PAPER ROLL WITH CRISPY SOFT SHELL CRAB** 128
軟殼蟹米紙卷 Vermicelli, fresh herbs and yellow bean sauce
- CRISPY POTATO CAKE "INDONESIAN PERKEDEL"** 108
印尼香脆薯餅配甜辣醬
shallot, garlic, celery with sweet chili sauce
- PRAWN DUMPLING** 香蔥鮮蝦餃子 108
Ginger, spring onion with ginger and red vinegar sauce
- CAMBODIAN STEAMED "SALMON AMOK"** 132
柬埔寨蒸咖喱三文魚
Thai basil, lemongrass, red curry, coconut cream and "nahm pla prik" dressing
- INDONESIAN SPRING ROLL** 印尼鮮蝦雞肉炸春卷 118
Chicken, prawn, carrot, vermicelli and peanut sauce
- JAPANESE STYLE SMOKED SALMON WITH AVOCADO SALAD** 日式煙三文魚牛油果沙律 108
Butter lettuce, sweetcorn, red cabbage, sesame with wafu sauce
- MALAYSIAN RUJAK SALAD** 馬來西亞羅惹沙律 108
Apple, guava, pineapple, yam bean, cucumber, mint, peanut and tamarind sauce
- POMELO AND PRAWN SALAD** 鮮蝦柚子沙律 108
Asian celery, garlic, cherry tomatoes and red nahm jim
- MINCED CHICKEN AND PRAWN SALAD** 128
煙燻茄子雞肉鮮蝦沙律
Smoked eggplant, shallots, mint and chili lime sauce
- DUCK LARB WITH WILD MUSHROOMS** 118
香茅野菌竹筍炒鴨肉
Shredded bamboo, flat leaf coriander, Vietnamese mint, lemongrass and Chiang Mai nam prik spices
- THAI GRILLED BEEF SALAD** 泰式烤牛肉沙律 128
Red onion, cucumber, cherry tomato and red nahm jim sauce

SOUPS & NOODLES 湯、麵

- SEAFOOD TOM YUM** 冬蔭功海鮮湯 118
With prawn, squid, galangal, shallots, chili, coriander and tamarind
- TENDERLOIN BEEF "PHO BO"** 越式牛柳湯河 128
Rice noodle soup with Thai basil, bean sprout, onion, sriracha and chili vinegar
- SINGAPOREAN CHICKEN LAKSA** 新加坡雞肉叻沙 118
Hokkien noodle, vermicelli, bean sprout, tofu and coconut milk
- CHICKEN WITH CRISPY NOODLE "KHO SOI"** 98
雞肉泰北咖喱麵
Chicken soup with crispy noodle, pickled mustard greens and chili relish
- INDONESIAN "SOTO RAWON"** 印尼索多慢煮牛肋骨湯 148
Slow cooked short rib beef with soft egg, potato, tomato, Asian celery, green shallots and lime
- CHAR SIU PORK JADE NOODLE** 叉燒鮮蝦雲吞翡翠麵 98
Served with prawn wonton, fried garlic and bok choy

SATE & WOOD GRILL

沙嗲、燒烤

- KING SIZE SEAFOOD PLATTER** 888
精選海鮮拼盤(鮮蝦、帶子、生蠔及鱈魚)
King prawn, scallops, oyster and cod fish
- THAI CHICKEN SATAY** 泰式沙嗲雞肉串燒 118
Marinated in coconut milk with pong gari spice and peanut sauce
- NANJING LAMB SATAY** 128
南京沙嗲羊肉串燒
Served with sweet pickled cucumbers and shallots
- GRILLED PORK SATAY** 118
白胡椒沙嗲豬肉串燒
Marinated in coconut milk, palm sugar, white pepper, coriander and "nahm jihm"
- MIX SATAY** 沙嗲拼盤(豬、雞、羊) 138
Pork, chicken, lamb (6pcs)
- GRILLED ANGUS BEEF** 268
泰式烤安格斯牛柳
With Thai herbs, lemongrass and "nahm jihm jaew" (300G)
- STEAMED WHOLE FISH** 原條蒸魚 178
Ginger, green shallot and soya sauce
- GRILLED KING PRAWNS** 228
烤大頭蝦配泰式酸辣蘸汁
Marinated in garlic soya with seafood "nahm jihm" sauce
- PADANG STYLE GRILLED COD** 168
印尼巴東烤鱈魚
Baby cucumber, chili and lime
- JUNGLE FISH** 芭蕉葉叢林咖喱魚 168
Grilled Barramundi wrapped in banana leaf served with "nam pla prik"
- GLAZED TAMARIND DUCK** 158
羅望子烤鴨肉
Gai lan and chili vinegar



CURRIES 咖喱

- INDONESIAN WAGYU BEEF RENDANG** 178
巴東椰奶燉牛肋骨
Braised beef short ribs in coconut milk with Indonesian spices
- SOUTHERN THAI "GANG GARI" PORK** 158
泰國南部咖喱豬
Potato, Thai curry powder, pickled cucumber, shallots and chili
- CHICKEN GREEN CURRY** 青咖喱雞 158
Baby corn, apple eggplant, thai basil and coconut milk
- BEEF MASSAMAN CURRY** 瑪莎曼咖喱牛 168
Potato, shallots, peanuts and coconut milk
- MALAYSIAN SNAPPER** 158
馬來西亞咖喱鯛魚
Traditional spice powder, fresh okra, coconut milk, tomato, green chili and fresh coriander
- SOUTHERN INDIAN PRAWN CURRY** 168
印度咖喱蝦
Okra, onion, mustard seed, coriander and curry powder
- VEGETABLE RED CURRY** 紅咖喱雜菜 128
Kaffir lime, peanuts, and Thai basil in coconut milk



WOK FRIED 鑊炒

- CARAMELIZED BEEF SHORT RIB "DENGDENG BALADO"** 198
印尼辣味牛肋骨
Pounded chili, kaffir lime and lemon basil
- CHICKEN CHILI JAM** 128
香辣金不換腰果炒雞
Cashew nuts, long bean, baby corn and Thai basil
- PEPPERCORN TOFU** 黑胡椒炒豆腐 118
Vegetables with black pepper sauce
- SALTED PORK BELLY** 138
豆瓣醬芥蘭炒豬腩肉
Yellow bean sauce, garlic, chili and gailan
- PEPPERCORN SNAPPER** 158
泰式青胡椒炒鯛魚
Wild ginger, fresh green pepper and Thai basil
- STIR FRIED PRAWN** 黃咖喱西芹炒蝦 168
Pong gari paste, Asian celery, ginger and egg
- BEEF "PAD KRAPOW"** 泰式竹筍炒牛肉 168
Wild ginger, green peppercorn and bamboo
- PRAWN "PAD THAI"** 138
鮮蝦炒泰式金邊粉
Bean sprout, rice noodles and garlic chives
- BEEF KWAY TEOW** 牛肉炒貴刁 138
Baby corn, gailan and onion

SIDES 配菜

- NASI GORENG** 印尼雞肉炒飯 98
Chicken fried rice with sambal ulak
- STIR FRIED RICE WITH DUCK** 128
鴨肉菠蘿炒飯
Asian celery, pineapple, cherry tomato and spring onion
- CUMIN GARLIC BREAD** 小茴香蒜蓉麵包 28
- STIR FRIED WATER SPINACH** 68
蒜蓉辣椒炒通菜
Garlic, chili and oyster sauce
- STIR FRIED MIX VEGETABLE** 蠔油炒雜菜 78
Garlic, chili and oyster sauce
- JASMIN STEAMED RICE** 泰國香飯 22

