SMALL PLATES & SALADS

FRESH RICE PAPER ROLL 香茅米紙卷 78
With vermicelli, fresh herbs and yellow bean sauce

CHIANG MAI DUCK LARB 清邁鴨肉生菜包 118
Fresh herb, lemongrass, coriander, crispy duck crackling and served with butter lettuce

CRISPY SOFT SHELL CRAB SOM TUM 鹹蛋黃笳啶軟殼蟹沙律 138
Salted duck egg, green papaya, mango, tomato, carrot, dried shrimp, long beans, peanut and tamarind sauce

CHAR GRILLED PORK NECK SALAD 炭燒臘肉龍眼沙律 109
Longan, cucumber, mint, palm heart, kaffir lime, coconut shrimp paste dressing

MALAYSIAN RUJAK SALAD 馬來西亞香石柑焗柚沙律 128
Apple, guava, pineapple, yam bean, cucumber, mint, peanut & tamarind sauce

“SOM TUM” GREEN PAPAYA SALAD 泰式青木瓜沙律 98
With carrot, mango, chili and tamarind

CURRIES

INDONESIAN WAGYU BEEF RENDANG 巴東巖漿牛肋骨 168
Braised beef short ribs in coconut milk with Indonesian spices

CHICKEN GREEN CURRY 青咖喱雞 128
Baby corn, apple eggplant, thai basil and coconut milk

BEEF MASSAMAN CURRY 葛莎曼咖喱牛 158
Potato, shallots, peanuts and coconut milk

MALAYSIAN SNAPPER 馬來西亞咖喱魚 148
Traditional spice powder, fresh okra, coconut milk, tomato, green chilli and fresh coriander

THAI RED CURRY 南瓜秋葵紅咖喱 118
with pumpkin, tofu, long beans and okra

SATE & WOOD GRILL

THAI CHICKEN SATAY 泰式炒鴨肉串燒 118
Marinated in coconut milk with pong gari spice and peanut sauce

GRILLED PORK SATAY 白胡椒炒豬肉串燒 118
Marinated in coconut milk, palm sugar, white pepper, coriander and “nahm jiim”

GRILLED ANGUS BEEF 泰式烤安格斯牛柳 268
With Thai herbs, lemongrass and “nahm jiim jaew” (300G)

PADANG STYLE GRILLED COD 印尼巴東烤鱈魚 168
Baby cucumber, chili and lime

JUNGLE FISH 蕾葉菜叢林咖喱魚 168
Grilled Barramundi wrapped in banana leaf served with “nam pla prik”

GLAZED TAMARIND DUCK 羅望子烤鴨肉 158
Gai lan and chili vinegar

WOK FRIED

CHICKEN CHILLI JAM 香辣金不換腰果炒雞 128
Cashew nuts, long bean, baby corn and Thai basil

SOFT SHELL CRAB “PAD THAI” 軟殼蟹炒泰式金邊粉 138
Bean sprout, rice noodles and garlic chives

BEEF “PAD KRAPOW” 泰式竹筍炒牛肉 168
Wild ginger, green peppercorn and bamboo

PEPPERCORN TOFU 黑胡椒炒豆腐 118
Vegetables with black pepper sauce

INDONESIAN “DENGDENG BALADO” 178
Indoneisn chilli paste, Impossible meat with pounded chili kaffir lime and lemon basil

STIR FRIED FLAT NOODLES “KWAY TEOW” 88
韭菜芥蘭炒河粉 with gailan, garlic chives and bean sprout

VEGETARIAN “PAD THAI” 泰式炒金邊粉 88
rice noodle, tofu, garlic, bean sprout, chillie and peanut

SIDES

NASI GORENG 印尼炒肉炒飯 98
Chicken fried rice with sambal ulak

STIR FRIED RICE WITH DUCK 鴨肉菠菜炒飯 128
Asian celery, pineapple, cherry tomato and spring onion

STIR FRIED BLACK RICE 松露香菇炒黑米 78
Barley, shiitake mushroom, garlic and truffle

STIR FRIED WATER SPINACH 蒜蓉辣椒炒通菜 68
Garlic, chilli and oyster sauce

STIR FRIED MIX VEGETABLE 蚝油炒雜菜 78
Garlic, chilli and oyster sauce

JASMIN STEAMED RICE 泰國香米 22

BROWN RICE 糯米 26

Menu Curated By Celebrity Chef Will Meyrick
Chef De Cuisine Gede Budiyana
SET LUNCH
AVAILABLE FROM 11:00 PM – 2:30 PM

BEEF IT UP 188
Penang short ribs beef curry with peanut, fresh basil and chili
Thai style pomelo salad with chicken and cherry tomato with nam yam sauce
served with jasmine rice
馬來西亞檳城牛肋骨配泰式柚子雞肉沙律及泰國香米

POULTRY POETRY 148
Stir fried minced chicken with chili garlic, long bean, baby corn and basil, runny fried egg and light daikon chicken broth
Green mango and carrot salad with Nahm Jhim dressing served with jasmine rice
金不換炒雞肉碎配煎蛋、青芒果胡蘿蔔沙律、酸漬及泰國香米

BOUNTY OF THE SEA 168
Wok fried snapper with vegetable and black pepper sauce “Som tum” green papaya salad with peanut, tomato and eggplant
served with jasmine rice
黑胡椒炒鯖魚配泰式青木瓜茄子沙律及泰國香米

VEGGIE VIBES 148 🍃
Stir fried eggplant with green vegetable and yellow chili bean sauce
Beetroot salad with cucumber and lime sauce served with jasmine rice
香辣茄子炒蘿蔔配紅白頭青瓜沙律及泰國香米

MONSOON ORIENTAL CUISINE

Shop 1045, 1/F, Elements, 1 Austin Road West
Tsim Sha Tsui, Hong Kong T 2511 0100
reservations@monsoonoriental.com.hk
www.monsoonoriental.com.hk

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