

# Welcome to O'Thai

Led by Master Chef Amoo, whose 25-year journey includes launch of acclaimed restaurants, recipients of Michelin Listing & Michelin Recommended in HongKong. O'Thai celebrates the vibrant street flavours of Thailand. Each dish is crafted with premium ingredients for an authentic dining experience.

## APPETIZERS 前菜

### Shrimp Cake (3pcs) 108

Deep-fried with sweet plum sauce  
泰式炸蝦餅配甜梅子醬 (3件)

### Grilled IBÉRICO Pork Neck 148

Served with spicy tamarind dipping sauce  
燒豬頸肉配辣羅望子醬

### Chicken Satay (4pcs) 128

Grilled chicken skewers with peanut sauce  
燒雞肉串配花生醬 (4件)

### ✔ Vegetarian Spring Rolls (3pcs) 88

素春卷 (3件)

### Shrimp & Mango Rice Paper Rolls 108

鮮蝦芒果米紙卷

### ✔ Avocado & Mango Rice Paper Rolls 88

芒果牛油果米紙卷

## SOUP & SALAD 湯、沙律

### Tom Yum

#### 128 (River Prawn 大蝦) / 108 (Vegetarian 素食)

Traditional Thai tom yum  
傳統泰國冬蔭功湯

### Som-Tam

#### 138 (Dried Shrimp 蝦米) / 118 (Vegetarian 素食)

Thai green papaya salad  
泰國青木瓜沙拉

### Pomelo Salad

#### 158 (Prawn 大蝦) / 128 (Vegetarian 素食)

Classic Thai flavors of pomelo and herbs  
柚子和香草的經典泰式風味

## RICE, NOODLE & BREAD 飯、麵、包類

### Khao Phad - Crab Fried Rice 178

Made with the finest Phillips crab  
泰式蟹肉炒飯

### ✔ Vegetarian Fried Rice 138

素炒飯

### Phad Thai

#### 158 (Prawn 大蝦) / 138 (Vegetarian 素食)

A timeless Thai classic of stir-fried rice noodles  
泰式大蝦炒金邊粉 (有素食選項)

### Guay Tiew Ruea 158

Wagyu bavette beef boat noodle soup  
和牛船麵

### Garlic Baguette 88

蒜蓉法包

### Roti Paratha 58

酥脆牛油煎餅

## MAIN COURSE 主菜

### Crab Meat in Egg Cream Curry with Toasted Baguette 268

Creamy curry with premium Phillips Jumbo crab  
蟹肉忌廉咖喱配香脆長棍法包

### Prawn in Red or Green Curry (5pcs) 188

Served with seasonal vegetables  
紅咖喱或綠咖喱大蝦 (5件) 配時蔬

### Halibut with Red or Green Curry 228

Pan-fried Halibut served with seasonal vegetables  
香煎比目魚配紅咖喱或青咖喱

### Chicken in Red or Green Curry 168

泰式咖喱雞，可選青咖喱或紅咖喱

### Chicken in Basil Leaf 158

Stir-fried & minced with a crispy fried egg  
九層塔辣炒雞肉碎配香脆煎蛋

### Dry-Aged Wagyu Bavette (6oz) with Red or Green Curry 268

Slow-cooked with bold curry  
慢煮熟成和牛配紅咖喱或青咖喱

## VEGETARIAN 素食

### ✔ Spicy Tofu Basil 138

Stir-fried in basil leaves  
九層塔炒豆腐

### ✔ Spring Garden Vegetables in Red or Green Curry 148

咖喱田園時蔬，可選紅咖喱或青咖喱

### ✔ Morning Glory 108

Stir-fried with chili & garlic  
香蒜辣椒炒通菜

## DESSERTS 甜品

### Mango Sticky Rice 98

芒果糯米飯

### Pandan Dumplings stuffed with Coconut Meat in warm Coconut Soup 88

班蘭椰子湯圓配暖椰湯

# A La Carte

