

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
蟹肉忌廉咖哩配香脆長棍法包

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

咖哩田園時蔬, 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

