



thai cuisine
bangkok est. 2004

Nara 擅創做出傳統雅緻的泰國菜，以不為人知的古法食譜為靈感，
將百各式頂級新鮮食材，精心炮製；運用香氣、色澤及味道，全方位呈現
泰國的熱心文化精神，正正是 Nara 的成立宗旨。長達12年獲選為
「Thai Tatter泰國最佳餐府」及於2020年被列入
「曼谷米芝蓮餐廳美食推介」的 Nara 憑藉「環境雅緻也呈現
「Nara Thai Cuisine」，絕無庸置疑地展現出極品泰國美食精神。

Nara is renowned for its method in creating **authentic Thai cuisine**, inspired by
age-old recipes, every dish is created to appreciate Nara's culturally influenced
cooking: using market-fresh ingredients, an exquisite use of luscious aromas,
vibrant colours and exotic flavours, and the embodiment of Nara's founding spirit.
Award 12 years consecutively as "Thailand Tatter's Best Restaurants" and included
in 2020 Thailand Michelin Guide Plate Recommendations, the winning Nara team
is proud to bring you

Nara Thai Cuisine - a decadent style in Thai cuisine and
an enchanting homage to Thai tradition.



如有任何意見或查詢，
請透過 info@narahk.com 與我們聯絡
For any comments or inquiry,
please contact us at info@narahk.com





RECOMMENDED DISHES
泰國總店推介



泰式牛肉船麵

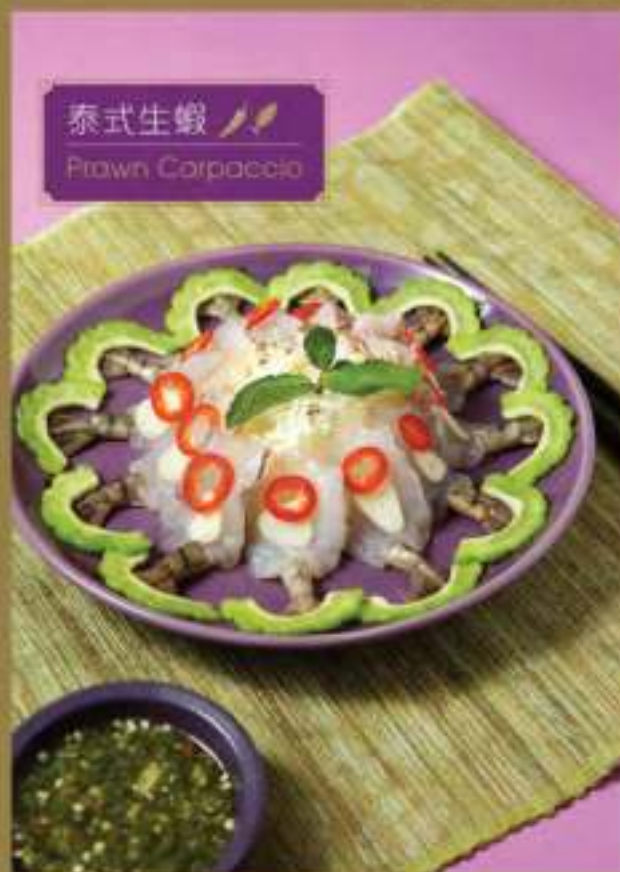
Thai Beef Boat Noodles

✓ 有選擇 NON-SPICY available



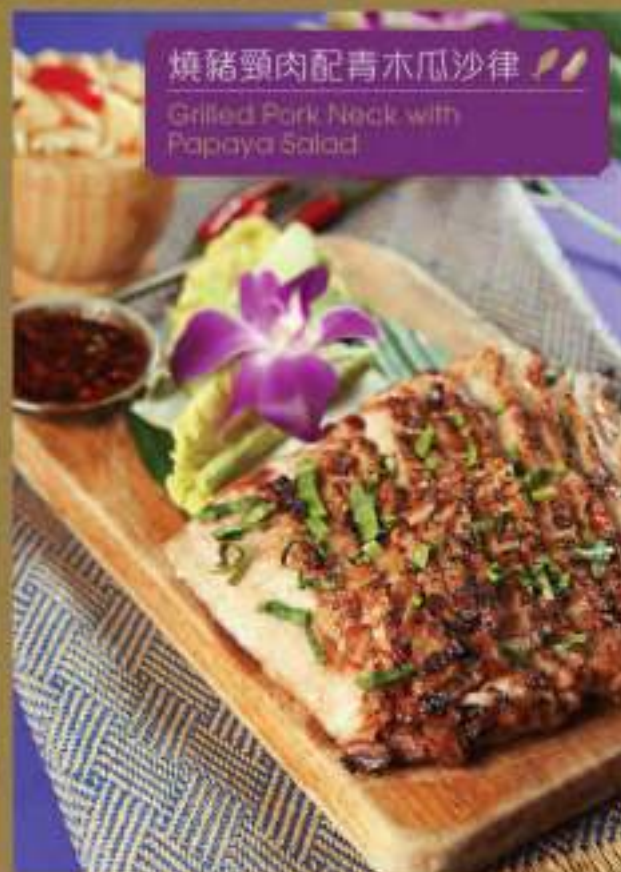
紅咖喱牛肋肉

Beef Short Rib Red Curry



泰式生蝦

Prawn Carpaccio



燒豬頸肉配青木瓜沙律

Grilled Pork Neck with
Papaya Salad

班蘭香葉包雞

Homemade Chicken Pandan



泰式東北小食拼盤

Signature Northeastern
Appetizer Platter



花膠海鮮冬蔭功

Seafood Tom Yum with
Fish Maw



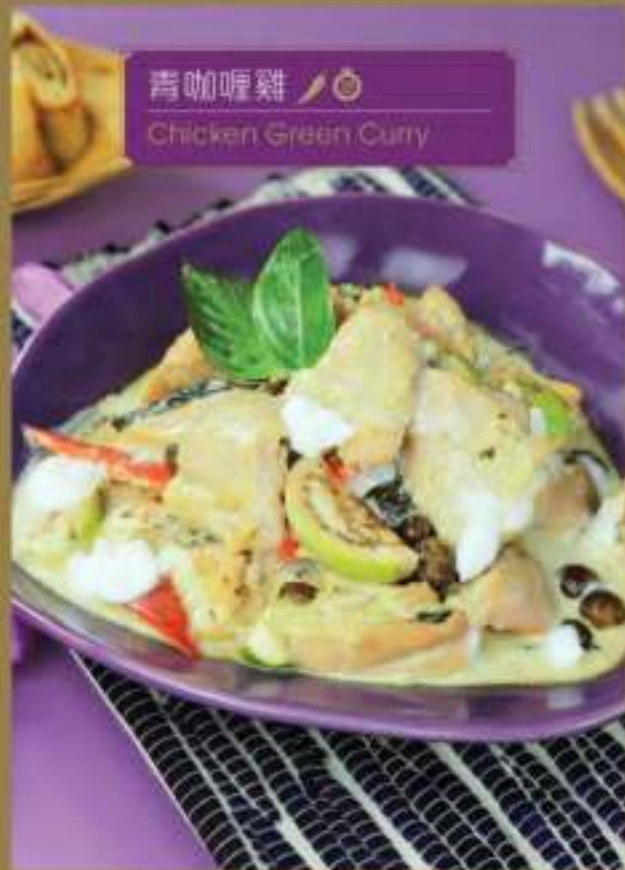
菠蘿肉鬆海鮮炒飯

Pineapple Fried Rice with
Seafood & Pork Floss



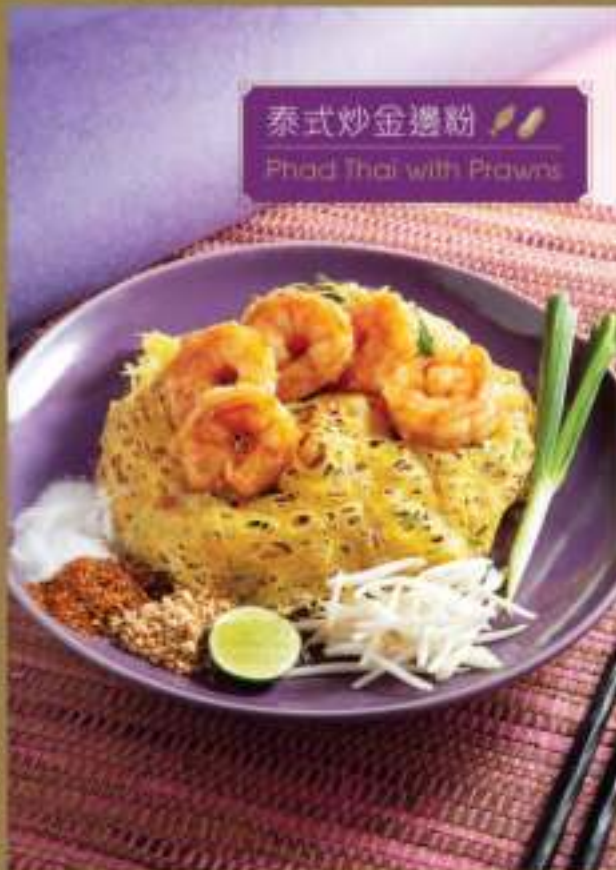
青咖喱雞

Chicken Green Curry



泰式炒金邊粉

Phad Thai with Prawns



黃咖喱軟殼蟹

Soft Shell Crab
Yellow Curry



椰香奶皇流心湯丸

Thai Egg Custard Dumplings
with Coconut Milk



鮮椰子沙冰

Fresh Coconut Smoothie



特 飲

THAI
SPECIAL
DRINKS



鮮椰子沙冰 白糯米飯糰，以新鮮椰子、七彩珍多、
大顆椰蔬及粉紅荔枝製成，是美味泰國的最佳配搭。

Fresh Coconut Smoothie - Blended perfectly with fresh coconut,
colorful chandel, jackfruit and Thai ruby, this refreshing smoothie is
a perfect drink for a great Thai meal.

特 飲

THAI SPECIAL DRINKS



鮮椰子沙冰

Fresh Coconut Smoothie
100% 鮮果製造 Made with fresh fruit

\$55



鮮芒果沙冰

Fresh Mango Smoothie

100% 鮮果製造 Made with fresh fruit

\$55



鮮菠蘿薑汁沙冰

Fresh Pineapple & Ginger Smoothie

100% 鮮果製造 Made with fresh fruit

\$55



烤杏仁泰式奶茶

Roasted Almond Thai Milk Tea

\$42



海鹽焦糖泰式奶茶

Salted Caramel Thai Milk Tea

\$42



班蘭龍眼蜜

Pandan Longan Honey Tea (hot/cold)

\$38



蘆薈香茅茶

Aloe Vera Drink

\$48



青檸梳打

Fresh Lime Soda

\$38



蝶豆花茶

Iced Butterfly Pea Tea

\$38



椰青

Young Coconut

\$48



泰式檸檬茶

Thai Iced Citrus Tea

\$38



泰式奶茶

Thai Milk Tea (hot/cold)

\$38



泰式咖啡

Thai Coffee (hot/cold)

\$38



泰國風味推介 Top Signature



其他推介 Other Recommendations

前菜

APPETIZER



斑蘭香葉包雞 每日新鮮包製，斑蘭葉清香撲鼻，俘食雞肉嫩滑多汁，蘸上醇厚黑椒油，滋味交錯叫人回味。

Pandan Chicken Parcel - Freshly handmade-to-order, this jumbo size chicken is particularly moist and tender, infused with amazing aroma of pandan leaves, the flavour is further enriched with the thick dark dipping sauce.



泰式東北小食拼盤 由香脆的東北豬肉丸、坊間難得的清涼香腸和泰式香腸，以至清爽的肉碎沙律，一次過品嚐正宗泰北酸辣滋味。

Signature Northeastern Appetizer Platter - From the crispy Northeastern Pork Balls, the flavourful handmade Chiang Mai and Thai Pork Sausage, to the refreshing cold Moo salad, this platter brings to you the perfect blend of authenticity and dynamic flavours all at once.

前菜 APPETIZER



泰式生蝦
Prawn Carpaccio
\$138



香脆蝦餅
Shrimp Cakes
\$58 (3 pcs) \$98 (6 pcs)



泰式魚餅
Thai Fish Cakes
\$58 (3 pcs) \$98 (6 pcs)



泰式東北軟殼蟹
Northeastern Crispy Soft Shell Crab
with Spicy Thai Dressing
\$98



芒果軟殼蟹米紙卷
Mango & Soft Shell
Crab Rice Paper Rolls
with Thai Spicy Herb Sauce
\$118



頂級出品
Top Signature



其他推薦
Other Recommendations



微辣至中
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

前菜

APPETIZER



泰式東北小食拼盤

Signature Northeastern
Appetizer Platter

\$138



泰式小食拼盤

Nara Signature
Appetizer Platter

(前導半價季次 Seasonal Special)

\$178



黃薑豬肉沙嗲

BBQ Pork Satay

\$88



香脆芝麻豬頸肉

Deep-fried Pork Neck

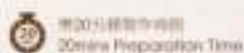
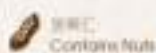
\$88



肉碎米粉生菜包

Minced Pork with Rice
Vermicelli & Lettuce

\$98



前菜 APPETIZER



班蘭香葉包雞

Homemade Chicken Pandan

\$148



香脆魚露雞翼

Crispy Chicken Wings

\$78



黃蘭雞肉沙嗲

BBQ Chicken Satay

\$88



扎肉米紙卷

Pork Salami Rice Paper Rolls
with Thai Spicy Herb Sauce

\$88



新加坡分店
Top Signature



其他推介
Other Recommendations



微辣至中
Mild Spicy



含海鮮
Contains Seafood



含杏仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

沙律

SALAD



沙律 SALAD

鹹蛋青木瓜沙律

Papaya Salad with
Salted Egg

✓ 可選辣 NON-SPICY available

\$98



大蝦柚子沙律

Pomelo Salad
with Prawns

\$108



青芒扎肉沙律

Green Mango Salad
with Crispy Pork Salmi

\$98



海鮮肉碎粉絲沙律

Seafood & Minced Pork
with Glass Vermicelli Salad

✓ 可選辣 NON-SPICY available

\$98



頂級鮑魚汁
Top Signature



其他推介
Other Recommendations



微辣款式
Mild Spicy



含海鮮
Contains Seafood



含杏仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

湯品

SOUP



花膠海鮮冬蔕湯 湯底酸、辣、鮮味層次分明，由泰國虎蝦蝦頭及蝦殼熬煮，再加入高麗菜、青絲菜、青茅、藍天椒等香料，配上自家調製的厚肉新嘉坡魚餅及海鮮味飽滿露目鮑魚清蒸燕窩。

Seafood Tsim-tsun with Fish Maw – Savour the extraordinary soup topped with braised fish maw and assorted seafood, accentuated by the flavourful soup base prepared with whole prawns, fresh lime and Thai herbs.

湯品
SOUP



花膠海鮮冬蔕功

Seafood Tonnard with
Fish Maw

\$228



泰式椰子雞湯

Coconut Chicken Soup

☑ 可選擇 NON-SPICY available

\$108



肉碎玉子豆腐粉絲湯

Minced Pork with Egg
Tofu & Glass Vermicelli Soup

\$88



招牌湯品系列
Top Signature



其他推薦
Other Recommendation



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



含堅仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

咖喱

CURRY



黃咖喱軟殼蟹 滑嫩不碎的乾煎蟹，配上外脆內軟的油炸軟殼蟹，口感豐富，伴以薄餅或米飯，滋味無窮！

Soft Shell Crab Yellow Curry — Crispy, delicious soft shell crab placed on a beautiful bed of yellow curry. A fatious non-spicy dry curry paired perfectly with roll or rice.

咖喱 CURRY



黃咖喱軟殼蟹

Soft Shell Crab
Yellow Curry

\$198



黃咖喱大蝦

Tiger Prawns Yellow Curry

\$168



紅咖喱大蝦

Tiger Prawns
Red Curry

\$168



黃咖喱魚柳

Fish Fillet Yellow Curry

\$118



新加坡分店
Top Signature



其他推介
Other Recommendations



微辣至中
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

咖喱

CURRY

青咖喱雞 青咖喱醬由多種綠色的香料及蔬果調製而成，如金不換、檸檬葉、香茅、青辣椒、高麗蔘，以其紋香鮮嫩滑雞，令人胃口大開。

Chicken Green Curry — The chicken meat are braised in green curry, made with a beautiful blend of Thai herbs, lime, coconut milk and fish sauce. This popular Thai dish is paired perfectly with roti or rice.

紅咖喱牛肋肉 紅咖喱加入新鮮椰汁來增香，味道微辣醒腦，與牛肋肉同炊至肉質軟嫩入味，配飯或薄餅同吃滋味十足。

Beef Short Rib Red Curry — Tender beef rib braised in red curry with coconut milk. Enjoy this spicy-sweet curry with rice or roti.



咖喱 CURRY



青咖喱雞 
Chicken Green Curry
\$138



紅咖喱牛肋肉 
Beef Short Rib Red Curry
\$158



 馬莎文咖喱牛腩 
Beef Shin
Massaman Curry
\$118



頂級御用推介
Top Signature



其他推介
Other Recommendations



微辣至中
Mild Spicy



哥倫比亞海鮮
Carolina Seafood



含堅果
Contains Nuts



需20分鐘製作時間
20min Preparation Time

肉類

MEAT



燒豬頸肉配青木瓜沙律 特選本地豬場直送的優質黑毛豬，品質新鮮安全，肉質嫩滑，油潤香濃。豬頸肉即叫即燒至外焦內嫩，配秘製蒜汁及傳統青木瓜沙律同吃，互補味道更鮮美。

Grilled Pork Neck with Papaya Salad — Carefully sourced from local farm, the high-quality Berkshire pig is gifted for best meat quality, well-balanced pork taste and texture. It is perfectly grilled-to-order to make for a lightly crispy-skinned, tender and juicy meat. Best to enjoy with secret spicy sauce and fresh homemade spicy papaya salad to complement flavour.

肉類 MEAT



燒豬頸肉配青木瓜沙律 🍴🍴

Grilled Pork Neck with
Papaya Salad

\$128

燒雞扒配青木瓜沙律 🍴🍴

Grilled Chicken with
Papaya Salad

\$108



新加坡頂好
Top Signature



其他推介
Other Recommendations



微辣至中
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

海鮮

SEAFOOD



海鮮 SEAFOOD



酸辣青檸汁蒸烏頭  

Steamed Grey Mullet
with Spicy Lime Sauce

\$248

明爐黃梨肉碎蒸烏頭  

Steamed Grey Mullet with
Plum & Minced Pork
Soup in Stove Tray

\$268



香茅金蒜脆鱸魚 

Crispy Sea Bass with
Fried Lemongrass & Garlic

\$248



新加坡分店
Top Signature



其他推介
Other Recommendations



微辣至中
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

海 鮮

SEAFOOD



海鮮 SEAFOOD



粉絲炒肉蟹

Stir-fried Mud Crab
with Glass Vermicelli

\$398



鹹蛋咖喱炒大蝦

Stir-fried Tiger Prawns
with Salted Egg & Curry

\$188



蒜香胡椒炒大蝦

Stir-fried Tiger Prawns with
Garlic & Peppercorns

\$188



泰式椰子蜆煲

Clams with Fresh Young
Coconut Stew

可選擇 NON-SPICY available

\$198



新招牌菜
Top Signature



其他推介
Other Recommendations



微辣至中
Mild Spicy



含海鮮
Contains Seafood



含杏仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

經典船麵

BOAT
NOODLES



泰式牛肉船麵 泰國傳統製法，用大筒豬骨、牛骨、雞腳、蔬菜熬製成濃郁複雜的湯底，伴上牛肉片、滷水牛腱、泰國手打牛肉丸、炸豬皮等，精緻又豐滿。

Thai Beef Boat Noodles – Curried with pork bone, beef bone, chicken feet and vegetables, the broth is long simmered for 4 hours to add a rich depth of flavour. Served with sliced beef, beef shin, beef balls and pork rind, resulting in a hearty noodle soup.



泰式牛肉船麵

Thal Beef Boat Noodles

☒ 可選擇 NON-SPICY available

\$138

泰式麵食

NOODLES



泰式炒金邊粉 金黃色的蛋網下，包裹著蝦仁、豆、豆腐乾及泰國金邊粉。甜、酸、鹹、辣，滋味美妙。

Pad Thai with Prawns — Unwrap the wonderful combination of chewy noodles, shrimp, scrambled eggs and dried tofu, all frozen under a delicate egg net!

泰式麵食

NOODLES



泰式炒金邊粉 
Pad Thai with Prawns
\$128



 泰式豬肉炒河粉
Fried Rice Noodles
with Pork
\$98



 泰式蝦醬炒河粉 
Fried Rice Noodles
with Thai Shrimp Paste
\$108



濕炒豬肉河粉
Braised Rice Noodles
with Pork
\$98



蟹肉炒麵 
Fried Egg Noodles
with Crab Meat
\$108



頂級飯店專用
Top Signature



其他推薦
Other Recommendations



微辣至中
Mild Spicy



含海鮮
Contains Seafood



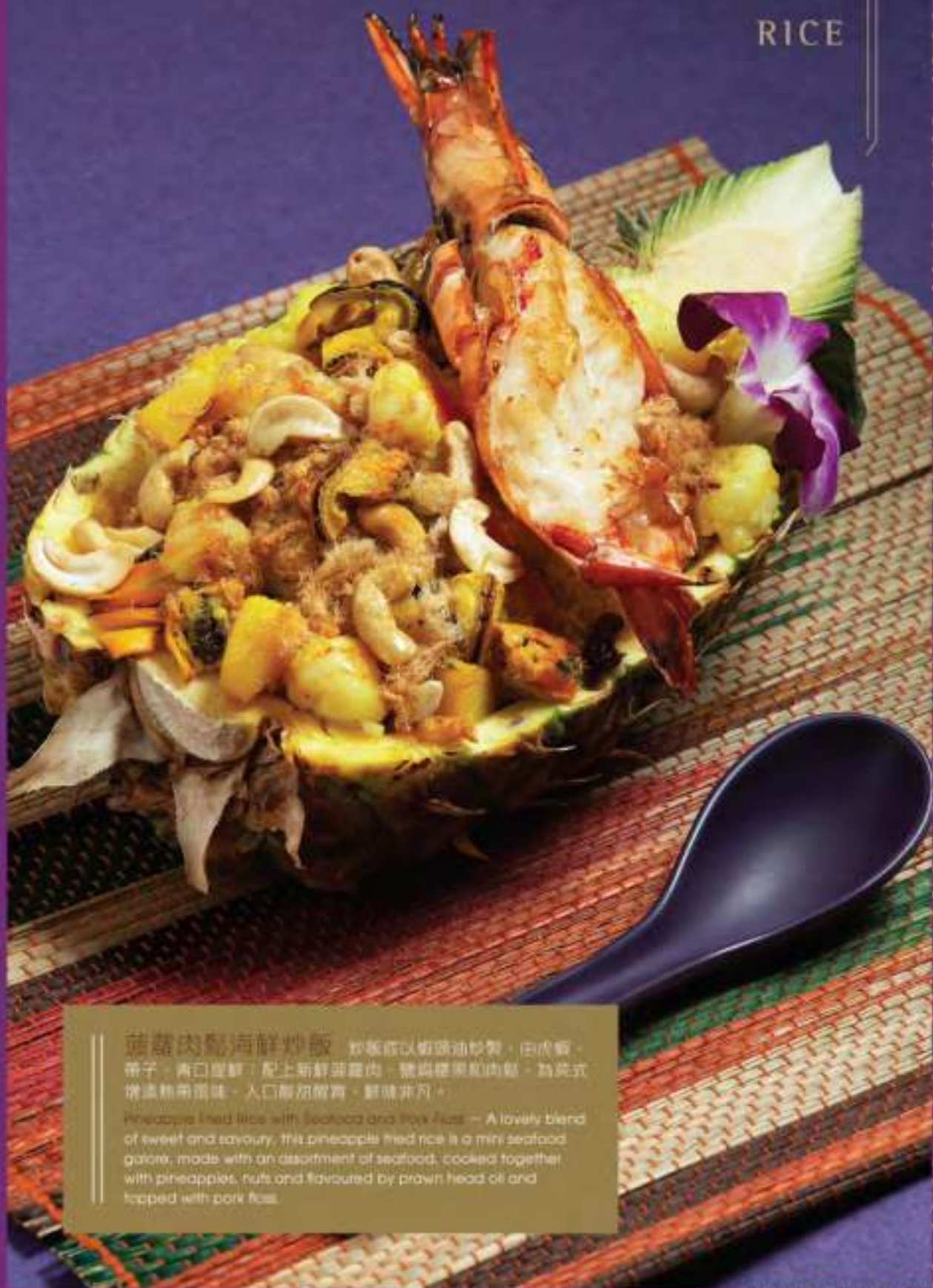
含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

泰式飯類

RICE



菠蘿肉鬆海鮮炒飯 炒飯以蝦頭油炒製，由虎蝦、帶子、青口海鮮，配上新鮮菠蘿肉、糖焗腰果和肉鬆，為菜式增添熱帶風味，入口酸甜開胃，鮮味非凡。

Pineapple fried rice with seafood and pork floss - A lovely blend of sweet and savoury, this pineapple fried rice is a mini seafood galore, made with an assortment of seafood, cooked together with pineapples, nuts and flavoured by prawn head oil and topped with pork floss.

泰式飯食

RICE



菠蘿肉鬆海鮮炒飯

Pineapple Fried Rice
with Seafood & Pork Floss

\$128



Nara 特色炒飯

Nara Fried Rice

✔ 可選擇 NON-SPICY available

\$108



泰式香草脆魚
炒蝶豆花飯

Fried Butterfly Pea Rice with
Crispy Fish & Thai Herbs

✔ 可選擇 NON-SPICY available

\$98



蟹肉炒飯

Fried Rice with Crab Meat

\$98



泰式肉碎煎蛋飯

Minced Pork & Fried
Egg with Jasmine Rice

✔ 可選擇 NON-SPICY available

\$98



新加坡總店
Top Signature



其他推介
Other Recommendations



微辣
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

素食之選

VEGETARIAN



泰式脆春卷

Vegetarian Spring Rolls

\$78



青木瓜沙律

Papaya Salad

✓ 可選擇 NON-SPICY available

\$98



雜菜椰子湯

Mixed Vegetables
Coconut Soup

✓ 可選擇 NON-SPICY available

\$88

OMNIPORK 新豬肉

OmniPork新豬肉是天然植物蛋白、穀類、蔬菜與真肉混合而成，無異於植物肉。主要成分為豌豆、非基因改造大豆、玉米粉等，以100%植物性材料製成，每100克更含有高達12.2克植物蛋白。Formulated by a proprietary blend of plant-based proteins from pea, non-GMO soy, shiitake mushroom, and rice, delivering 12.2 grams of protein per serving. It's completely plant-based, has less cholesterol, calories and fats than real pork.



夠Pork肉碎米粉生菜包

Minced "OmniPork" Salad
with Rice Vermicelli & Lettuce

\$98



膳良肉丸玉子豆腐粉絲湯

"OmniPork" Balls with Egg
Tofu & Glass Vermicelli Soup

\$88

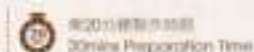
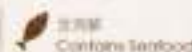


味來肉碎炒茄子

Stir-fried "OmniPork"
with Eggplant

✓ 可選擇 NON-SPICY available

\$88



另加一服務費 10% service charge applies | 圖片只供參考 Photos are for reference only
如有特殊飲食要求或食物敏感，請於下單時告知侍應生。For those who have food allergies, please inform your server.

素食之選

VEGETARIAN



辛豬肉碎炒豆卜

Stir-fried "OmniPork" & Tofu Puff

✓ 可選擇 NON-SPICY available

\$88



紅咖喱南瓜豆卜

Pumpkin & Tofu Puff Red Curry

\$88



黃咖喱雜菜

Mixed Vegetables Yellow Curry

\$98



泰式酸甜炒素雞

Sweet & Sour Vegetarian Chicken

\$88



拋豬引肉碎煎蛋飯

Minced "OmniPork" & Fried Egg with Jasmine Rice

✓ 可選擇 NON-SPICY available

\$98



泰式雜菜炒金邊粉

Phad Thai with Mixed Vegetables

\$108



頂級廚師主理
Top Signature



其他推介
Other Recommendations



微辣至中
Mild Spicy



含海鮮
Contains Seafood



含堅仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

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蔬菜

VEGETABLES



泰式炒通菜

Stir-fried Morning Glory

✓ 可選擇 NON-SPICY available

\$68



香蒜炒椰菜苗

Stir-fried Baby Cabbage with Garlic

\$78



泰式鹹魚芥蘭

Stir-fried Kale with Salted Fish

\$78



香蒜炒雜菜

Stir-fried Seasonal Mixed Vegetables with Garlic

\$68



香蒜炒西蘭花

Stir-fried Broccoli with Garlic

\$68



香蒜炒蕃薯苗

Stir-fried Sweet Potato Sprouts with Garlic

\$68



其他推介
Other Recommendations



微辣或式
Mild Spicy



含有鮑
Contains Seafood



含有仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

其他 SIDES



印度薄餅

Roti Prata

\$35



蝶豆花飯

Butterfly Pea Rice

\$18



白飯

Jasmine Rice

\$18



無經總店推介
Top Signature



其他推介
Other Recommendations



微辣菜式
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

甜品

DESSERT

椰香奶黃流心湯丸 由泰國宮廷
傳入民間的產節甜品。奶黃湯丸香糯
軟糯，伴上三色丸子、香芋粒、黃豆
粉圓、鮮椰肉及香滑椰奶，味道和口應
節豐富！

Thai Egg Custard Dumplings with
Coconut Milk - Traditionally served to
the Royal family only, this auspicious
coconut milk dessert features molten
custard dumplings, chewy taro balls,
taro cubes and crispy yellow beans.



甜品 DESSERT



椰香奶皇流心湯丸

Thai Egg Custard Dumplings
with Coconut Milk

\$68



芒果糯米飯伴椰奶

Mango Sticky Rice
with Coconut Milk

\$88



泰式糕點拼盤

Thai Dessert Platter

\$88



榴槤雪糕伴榴槤糯米飯

Durian Ice Cream
with Durian Sticky Rice

\$78



泰式奶茶/椰子雪糕 伴8式配料

Thai Tea / Coconut
Ice Cream with Assorted
Thai Sweet Condiments

\$58



主理人推介
Top Signature



其他推介
Other Recommendations



微辣至中
Mild Spicy



含海鮮
Contains Seafood



含果仁
Contains Nuts



需20分鐘製作時間
20mins Preparation Time

白

WHITE WINE

酒

Sauvignon Blanc,
Kuru Kuru, Marlborough,
New Zealand 2015

Lifted aroma of grapefruit and passionfruit with signature Awatere Valley mineral notes and tomato leaf. Medium bodied in the mouth with beautiful fruit intensity balanced with characteristics of lime, gooseberry and tropical fruits.

Glass \$78 / Bottle \$380

Chardonnay,
Laurent Dufoulet,
Vin de France, 2016

It is so finely balanced, with a ripe and perfumed character and a warm, full aftertaste.

Glass \$78 / Bottle \$380

紅

RED WINE

酒

Cabernet Sauvignon,
Barwang, The Wall,
New South Wales,
Australia, 2017

The vibrant purple with crimson hues Cabernet Sauvignon, lifted with berries and plum fruit characters are evident with a hint of licorice and tomato leaf and Cedar/vanillin oak characters to the nose. With a soft and medium bodied fruit driven wine with plum, blackberry and coats flavors, the wine is well balanced with rich oak characters and soft tannins giving the wine a great structure, finish and length.

Glass \$78 / Bottle \$380

Pinot Noir,
Laurent Dufoulet,
Vin de France, 2017

This sophisticated and stylish Pinot Noir has fine tannins, juicy red cherry-driven acidity, and a warm, ripe aftertaste.

Glass \$78 / Bottle \$380

啤

THAI & ASIAN BEER

酒



Singha (Draft)

1 Pint \$85 / Half Pint \$55



Chalawan
Pale Ale (Craft)

\$75



Asahi (Bottle)

\$50



Peroni

\$50

泰式香草茶及花茶

THAI HERBAL TEA & AROMATIC TEA

香茅茶 Lemongrass Tea \$32

班蘭葉茶 Pandanus Tea \$32

茉莉花茶 Jasmine Tea \$32

薄荷茶 Peppermint Tea \$32

果汁及汽水

JUICE & SOFT DRINK

橙汁 Orange Juice \$28

菠蘿汁 Pineapple Juice \$28

可樂 Coke \$28

雪碧 Sprite \$28

蘋果汁 Apple Juice \$28

芒果汁 Mango Juice \$28

健怡可樂 Coke Light \$28

梳打水 Soda \$28

—— 餐前小食 Snack Charge ——

每4位1碟・每碟 \$15
Each dish \$15 for every 4 persons

—— 切餅費 Cake Charge ——

每筵 \$150 per cake

—— 開酒費 Corkage Fee ——

每瓶 \$150 per bottle

