

## Thai Chill Weekend Brunch Menu 饗泰周末早午餐

Weekend & Public Holiday 11:00 - 14:30



招牌泰北燒雞  
Barbequed Chicken

### Appetizer Platter

鮮鮑魚配泰式辣汁 Braised Fresh Abalone  
香草牛油焗帶子 Baked Jumbo Scallop  
炭燒河蝦 Grilled River Prawn

### Salad

香脆鯰魚青芒果沙律 Catfish & Green Mango Salad

### Main Course (Choose ONE)

招牌泰北燒雞(半隻) Barbequed Chicken (Half)  
泰式滷水豬手 Braised Pork Knuckle  
黃咖喱海鮮 Yellow Curry Seafood  
慢煮美國牛肋骨 Slow Cook US Beef Short Rib  
蒜香胡椒燒羊扒 Char-Grilled Prime Lamb Racks

### Side (Choose ONE)

白飯 Steamed Rice / 糯米飯 Sticky Rice / 法包 Baguette

### Dessert Platter

芒果糯米飯 Mango Sticky Rice  
斑蘭千層糕 Thai Layer Cake  
椰汁西米糕 Sago Pudding

### +\$48 Enjoy Supreme Delicacy

砂煲蟹肉魚翅湯 (兩位用)  
Shark's Fin and Crab Meat Soup (for two)

### +\$99 Free Flow for 2 Hours

Italian Sparkling Wine / Selected White / Red Wine

### Special Price Wine / Champagne

Perrier-Jouet NV \$380  
Chateau Talbot 2011 \$680  
Chateau Lascombes 2011 \$880



黃咖喱海鮮  
Yellow Curry Seafood



蒜香胡椒燒羊扒  
Char-Grilled Lamb Racks



慢煮美國牛肋骨  
Slow Cook Beef Short Rib



泰式滷水豬手  
Braised Pork Knuckle

Original price 原價每位 **\$398** per person

Special price **\$298** for advanced booking / Openrice booking / Facebook fans  
預先訂座 / Openrice 訂座 / 讚好 Facebook 專頁可尊享優惠價 **\$298**

Dine-in only 只限堂食 | Subject to 10% service charge based on original price 加一服務費以原價計算  
The offer cannot be used in conjunction with dining coupons / other promotional offers 不可與現金券 / 其他優惠同時使用