



二人晚市套餐

DINNER FOR TWO



75折 會員價
25% OFF Member Price

\$388

正價 \$518
Regular Price

奉送檸檬茶 或 水 Served with Lemon Tea or Water (2杯gls)

<p>前菜 APPETIZER</p> <p>選 1 款 Choose any 1</p>	<p>瑪萊沙嗲 (雞肉/豬肉) </p> <p>Classic MALAY Satay (Chicken / Pork) (4串pcs)</p>	<p>香脆蝦餅</p> <p>Shrimp Cake (2件 pcs)</p>	<p>扎肉米紙卷</p> <p>Pork Salami Rice Paper Roll (4件 pcs)</p>
<p>湯品 SOUP</p> <p>選 1 款 Choose any 1</p>	<p>椰香大蝦冬蔭功 </p> <p>Tom Yum Kung with Tiger Prawns</p>	<p>或 OR</p>	<p>瑪萊肉骨茶 +\$10</p> <p>Malaysian Bak Kut Teh</p>
<p>主菜 MAIN DISH</p> <p>選 2 款 Choose any 2</p>	<p>少爺海南雞 (例牌)</p> <p>Signature Hainan Chicken (Regular)</p> <p>+\$60 升級至半隻 Upgrade to Half Chicken</p> <p>椰香青咖喱 配 豬肉/雞肉/ 豬頸肉 (+\$20) / 牛肋肉 (+\$40) Creamy Green Curry with Pork / Chicken / Pork Neck (+\$20) / Beef Short Rib (+\$40)</p> <p>招牌火山排骨 +\$38</p> <p>Signature Volcano Pork Ribs</p>	<p>香茅燒豬頸肉</p> <p>Grilled Lemongrass Pork Neck</p> <p>香草青檸汁蒸原隻釀魷魚 +\$38</p> <p>Steamed Stuffed Whole Squid with Minced Shrimp & Spicy Lime Sauce</p> <p>明爐烏頭 +\$58 <small>可走辣 Non-spicy available</small></p> <p>湯底: 冬蔭功 / 喇沙湯 / 海南椰子雞湯 Grey Mullet in Stove Tray Soup Base: Tom Yum Kung / Laksa Soup / Hainan Coconut Chicken Soup</p>	<p>白飯 或 椰香雞飯 Jasmine Rice or Coconut Chicken Rice (2碗bowls)</p>
<p>蔬菜 VEGETABLES</p> <p>選 1 款 Choose any 1</p>	<p>上湯蝦米肉末浸娃娃菜</p> <p>Poached Chinese Cabbage in Superior Broth</p>	<p>或 OR</p>	<p>森巴蝦仁通菜 </p> <p>Sambal Prawn Water Spinach</p>
<p>甜品 DESSERT</p> <p>選 1 款 Choose any 1</p>	<p>泰式糕點雙拼 鮮椰青糕 椰汁西米糕</p> <p>Thai Sweet Pudding Duo Young Coconut Agar Jelly Coconut Sago Pudding (4件 pcs)</p>	<p>芒果糯米飯 +\$10</p> <p>Mango Sticky Rice</p>	<p>原個椰皇 海燕椰子雪糕 +\$20</p> <p>Whole Young Coconut with Agar Jelly & Coconut Ice Cream</p>

DRINKS UPGRADE

- ChaTraMue Collection**
- 手標正宗泰式奶茶** **+\$8**
ChaTraMue Thai Tea (熱Hot / 凍Iced)
 - 香水檸檬泰式冰茶** **+\$12**
Smashed Perfume Lemon Ice Tea
 - 鮮鳳梨泰式冰茶** **+\$12**
Handshake Pineapple Ice Tea

- 怡保白咖啡** **+\$8**
Ipoh White Coffee (熱Hot / 凍Iced)
- 桂圓紅棗蜜** **+\$8**
Red Date Longan Honey (熱Hot / 凍Iced)
- 羅漢果龍眼冰** **+\$12**
Air Mata Kuching
- 青檸梳打** **+\$12**
Fresh Lime Soda

- 荔枝玫瑰梳打** **+\$12**
Lychee & Rose Blossom Soda
- 荔枝薄荷梳打** **+\$12**
Lychee & Mint Soda
- 荔枝青檸梳打** **+\$12**
Lychee & Lime Soda



Signature Mild Nuts 30mins Preparation Time 茗茶 Tea Charge \$8 (每位 per head)

圖片只供參考 Photos are for reference only | 另加一服務費 10% service charge applies

MANAGED by DRAWING ROOM CONCEPTS

AM Dinner Set Menu 26-4_Mar2025

cuntie
MALAY
安娣
瑪菜

BY
海南 | 沙 | 命
HAINAN SHAOVE

四人晚市套餐

DINNER FOR FOUR

75折會員價
25% OFF Member Price

\$816

正價
Regular Price \$1088

奉送檸檬茶 或 水 Served with Lemon Tea or Water (4杯 gls)

前菜 APPETIZER

選 2 款
Choose any 2

香茅椰糖烤雞全翼

BBQ Lemongrass & Coconut
Sugar Whole Chicken Wing
(4隻 pcs)

香脆蝦餅

Shrimp Cake
(6件 pcs)

特色小食拼盤

+\$40

瑪菜雞肉沙嗲 (2串) | 燒魷魚 | 泰式柚子沙律 |
香脆芝麻豬頸肉 | 扎肉米紙卷 (2件)

Signature Appetiser Platter

Classic MALAY Chicken Satay (2pcs) | BBQ Calamari | Pomelo Salad |
Crispy Sesame Pork Neck | Pork Salami Rice Paper Roll (2pcs)

瑪菜沙嗲 (雞肉 / 豬肉)

Classic MALAY Satay (Chicken / Pork)
(6串 pcs)

湯品

SOUP

選 1 款
Choose any 1

椰香大蝦冬蔭功

Tom Yum Kung with Tiger Prawns

或
OR

瑪菜肉骨茶

Malaysian Bak Kut Teh

+\$10

第一道主菜

1st Main Dish

選 1 款
Choose any 1

香茅燒豬頸肉

Grilled Lemongrass Pork Neck

或
OR

泰式紅咖喱 / 椰香青咖喱

配 豬肉 / 雞肉 /
豬頸肉 (+\$20) / 牛肋肉 (+\$40)
Thai Red Curry with Pork / Chicken /
Pork Neck (+\$20) / Beef Short Rib (+\$40)

第二道主菜

2nd Main Dish

選 1 款
Choose any 1

少爺海南雞 (半隻)

Signature Hainan Chicken (Half)

招牌火山排骨

Signature Volcano Pork Ribs

香草青檸汁蒸

原隻釀魷魚

Steamed Stuffed Whole Squid
with Minced Shrimp & Spicy Lime Sauce

明爐烏頭

湯底: 冬蔭功 / 喇沙湯 / 海南椰子雞湯
Grey Mullet in Stove Tray
Soup Base: Tom Yum Kung /
Laksa Soup / Hainan Coconut Chicken Soup

+\$38

白飯 或 椰香雞飯 Jasmine Rice or Coconut Chicken Rice (4碗 bowls)

麵食

NOODLES

選 1 款
Choose any 1

泰式豬肉船麵

Thai Pork Boat Noodles

或
OR

招牌大蝦雞絲喇沙

Auntie MALAY Prawns
& Shredded Chicken Laksa

蔬菜

VEGETABLES

選 1 款
Choose any 1

上湯蝦米肉末 浸娃娃菜

Poached Chinese Cabbage
in Superior Broth

或
OR

森巴蝦仁通菜

Sambal Prawn Water Spinach

甜品

DESSERT

選 2 款
Choose any 2

泰式糕點雙拼

鮮椰青糕 | 椰汁西米糕

Thai Sweet Pudding Duo
Young Coconut Agar Jelly |
Coconut Sago Pudding
(4件 pcs)

芒果糯米飯

Mango Sticky Rice

+\$10

原個椰皇

海燕椰子雪糕

Whole Young Coconut
with Agar Jelly &
Coconut Ice Cream

+\$20

DRINKS UPGRADE



ChaTraMue
Collection

1 手標正宗泰式奶茶

ChaTraMue Thai Tea

+\$8

(熱Hot / 凍Iced)

2 香水檸檬泰式冰茶

Smashed Perfume Lemon Ice Tea

+\$12

3 鮮鳳梨泰式冰茶

Handshake Pineapple Ice Tea

+\$12

怡保白咖啡

Ipoh White Coffee

+\$8

(熱Hot / 凍Iced)

桂圓紅棗蜜

Red Date Longan Honey

+\$8

(熱Hot / 凍Iced)

羅漢果龍眼冰

Air Mata Kuching

+\$12

青檸梳打

Fresh Lime Soda

+\$12

荔枝玫瑰梳打

Lychee & Rose Blossom Soda

+\$12

荔枝薄荷梳打

Lychee & Mint Soda

+\$12

荔枝青檸梳打

Lychee & Lime Soda

+\$12

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