

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 Hong Kong. O'Thai celebrates the vibrant street flavours of Thailand. Each dish is crafted with premium ingredients for an authentic dining experience.

APPETIZERS 前菜

Lemongrass Hamachi Ceviche 168

Yellow Tail Fish marinated in Lemongrass vinaigrette with Mango Salsa 薄切油甘魚配香茅油醋汁

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 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

Thai Raw Shrimps (8pcs) 148

泰式生蝦

Money Bags 108

Crispy Wontons stuffed with Lime Leaf Infused

Crab & Shrimp Meat 脆炸蟹肉雲吞

Chicken Laab 148

泰式辣雞肉碎配生菜

Phuket Crispy Crab 148

Crisp Soft Shell Crab tossed in Chili & Garlic

炸軟殼蟹配辣椒蒜蓉

SOUP & SALAD 湯、沙律

🔥 Tom Yum

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

Traditional Thai soup

傳統泰國冬蔭功湯

🔥 Som-Tam

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

Thai green papaya & string bean salad

泰國青木瓜沙拉

Pomelo Salad

158 (Prawn 大蝦) / 128 (Vegetarian 素食)

Pomelo salad in coconut & fresh herbs dressing

柚子和香草的經典泰式風味

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

MAIN COURSE 主菜

Crab Curry with Baguette 238

Premium Phillips Crab Meat in egg cream curry

蟹肉忌廉咖喱配香脆長棍法包

O'Cha Octopus 218

Grilled Spanish Octopus on Red Curry with

Steamed Thai Asparagus

西班牙八爪魚配泰式紅咖喱

🔥 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 chicken 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

Grilled Wagyu Bavette on choice of curry with vegetables

慢煮熟成和牛配紅咖喱或青咖喱

RICE, NOODLE & MORE 飯、麵、更多

Khao Phad - Crab Fried Rice 178

Made with the finest Phillips crab 泰式蟹肉炒飯

🌿 Vegetarian Basil Fried Rice 素炒飯 138

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)

Beef Kuai Tiao 168

Smokey Flat Rice Noodles with Wagyu Beef & Greens

泰式和牛肉炒河

Wagyu Beef Boat Noodle Soup 158

Fragrant pork broth, sliced wagyu, beef ball, pork cracklings

和牛船麵

Peanut Relish 辣脆花生 48

Garlic Baguette (5pcs) 蒜蓉法包 88

Roti Paratha (2pcs) 酥脆牛油煎餅 58

Steamed Jasmine Rice 茉莉香米 28

Thai Young Coconut 椰青 88

DESSERTS 甜品

Mango Sticky Rice 98

芒果糯米飯

Gelato 意大利雪糕 42 per scoop

Thai Milk Tea / Coconut Pineapple

泰式奶茶 / 椰子菠蘿

A LA CARTE

