

the
BALCONY

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Set within a modern Thai-inspired interior, The Balcony presents an elegant dining experience rooted in the traditions of Royal Thai cuisine.

Under the direction of Thai Chef Anchalee Luadkham, the menu showcases authentic, delicately crafted dishes that reflect both the sophistication and depth of Thailand's culinary heritage.

In addition to timeless Royal Thai favourites, Chef Anchalee has introduced distinctive flavours from her native Chiang Mai, offering Members a refined taste of Northern Thailand's rich and aromatic cuisine.

Regional inspirations and seasonal highlights are regularly featured, alongside a thoughtfully curated selection of Thai-themed beverages. For a more intimate experience, private dinners can be hosted in the semi-private Orchid or Jasmine rooms.

露臺泰國餐廳集泰國傳統特色及品味設計於一身之餘，飽覽碧波池景，
為會員打造出高尚且正宗的泰菜餐飲體驗。

主廚Anchalee Luadkham精心設計的菜單展現出泰菜的精髓和傳統。
除了備受歡迎的皇家菜式外，Anchalee亦融入了其家鄉清邁特色的風味佳餚，
香氣四溢的泰北菜令人回味無窮。

餐廳亦不定期推出地區與季節限定料理，搭配精選泰式主題飲品。餐廳內更設有 Orchid
及 Jasmine 兩間半私人包廂，為會員的私人晚宴及聚會提供雅緻的場地選擇。



APPETISER

頭盤

Por Pai Sod 118

野菜米紙卷

vegetable rice paper rolls, hoisin sauce

Por Pai Thod 128

素菜春卷

deep-fried vegetable spring rolls,
taro, glass noodles, plum sauce

Thod Mun Pla 138

泰式魚餅

fish cakes, sweet chilli sauce, pickled cucumber

Thod Mun Goong 158

泰式蝦餅

prawn cakes, plum sauce

Gai Hor Bai Toey 138

斑蘭葉包雞

chicken in pandan leaf,
dark sweet soy ginger sauce

Satay Ruam 158

牛、雞或豬肉沙嗲 (半打)

beef, pork or chicken satay (half dozen),
pickled cucumber, peanut sauce

Khao Tung 128

香脆米餅配肉碎蝦肉醬

rice crackers, minced pork & shrimp coconut dip

Hors D'oeuvre Ruam (serves two) 208

泰式小食拼盤 (二位用)

prawn cakes, chicken in pandan leaf,
soft shell crab roll, fish cakes, plum sauce,
sweet chilli sauce, pickled cucumber

Khao Pod Thod 128

黃金粟米球

corn fritter, sweet chilli sauce

spicy vegetarian

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if any with our team. 如有任何食物敏感或需要特別膳食安排,
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Hors D'oeuvre
Ruam (serves two)
泰式小食拼盤 (二位用)

Thod Mun Goong
泰式蝦餅

Satay Ruam
牛、雞或豬肉沙嗲 (半打)

SALAD & SOUP

沙 律 、 湯

 **Yum Som O** 138
柚子沙律
pomelo salad, prawn, peanut

 **Yum Tao Pu** 148
四角豆沙律
wing bean salad, shredded chicken, boiled egg, shallot, sweet chilli jam

 **Yum Woon Sen Bo Ran** 148
酸辣肉碎粉絲沙律
glass noodle salad, minced pork, prawn, dried shrimp, peanut, pickled garlic, tomato, celery, onion

 **Larb E-San** 138
泰北生菜包
minced pork salad, roasted sticky rice powder, chilli flakes, coriander, shallot, mint, lettuce

 **Som Tum** 118
青木瓜沙律
green papaya salad, tomato, green bean, peanut, dried shrimp, chilli

 **Pra Pla Insee** 168
海鱸魚沙律
cobia fish & green mango salad, tomato, sawtooth coriander, chilli jam, crispy shallot

Tom Jued
肉碎豆腐粉絲湯
clear soup, soft tofu, minced pork, cabbage, carrot, shitake mushroom, celery, glass noodles, seaweed

Small 小 68
Large 大 118

 **Tom Kha Gai**
酸辣椰汁雞湯
chicken coconut milk soup galangal, lemongrass, straw mushroom

Small 小 78
Large 大 138

 **Tom Yum Goong**
冬蔭功
hot & sour prawn soup, mushroom, evaporated milk

Small 小 88
Large 大 148

 spicy  vegetarian

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CURRY

咖喱

Ok Pla 398

招牌清邁咖喱牙魚

chef's signature Chiang Mai-style toothfish curry, basil, turmeric, young green peppercorn

Gaeng Phed Ped Yang 228

椰汁紅咖喱烤鴨

red curry, roasted duck, pineapple, lychee, cherry tomato, basil, chilli

Gaeng Massaman Nua 298

馬沙文咖喱牛面頰

massaman beef cheek curry, purple sweet potato, shallot, cinnamon, star anise, bay leaf

🌶️ Gaeng Kiew Wan Gai 145

椰汁青咖喱雞

green curry, chicken, coconut milk, eggplant, kaffir lime, chilli, basil

🌶️ Gaeng Leuang Talay 198

黃咖喱海鮮

yellow curry, mixed seafood, onion, potato, capsicum

🌶️ Choo Chee Goong 498

乾紅咖喱大蝦

deep-fried river prawn with dry red curry, kaffir lime, lesser ginger

🌶️ spicy 🌿 vegetarian

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Ok Pla
招牌清邁咖喱牙魚

Gaeng Phed Ped Yang
椰汁紅咖喱烤鴨

Gaeng Massaman Nua
馬沙文咖喱牛面頰

SEAFOOD

海鮮

Pu Nim Pad Pong Karee

238

酥炸軟殼蟹配黃咖喱汁

soft shell crab, wok-fried yellow curry,
egg, Chinese celery

Goong Thod Sauce Makharm

498

羅望子汁海蝦球

deep-fried river prawns, tamarind sauce,
fried dry chilli, shallot, cashew nut

Chef signature barramundi



Pla Sam Rod

398

香炸鱈魚配三味汁

deep-fried barramundi, three flavour chilli sauce



Pla Nuang Manoun

398

青檸辣椒魚露蒸鱈魚

steamed barramundi, chilli lime sauce



spicy



vegetarian

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MEAT & POULTRY

肉、家禽

Peak Gai Yud Sai

168

糯米花生釀雞翼

stuffed chicken wings, Chinese sausage,
peanut, sticky rice

Gai Yang

蒜香燒雞

grilled marinated chicken, sweet chilli sauce

Half 半隻

238

Whole 全隻

468

Pad Krapow Moo Sap

158

香葉辣椒炒免治豬肉碎

wok-fried minced pork, holy basil, chilli

Moo Yang

178

燒豬頸肉伴秘製香辣羅望子醬

grilled marinated pork neck,
sweet & spicy tamarind sauce

Suea Rong Hai

458

泰式燒牛扒

grilled Australian beef in Isan-style, cucumber,
toasted rice powder, sweet & spicy tamarind sauce

Se Krong Moo Yang

248

羅望子蜜汁燒排骨

grilled marinated pork ribs, tamarind glaze,
sesame, fried garlic, coriander

 spicy  vegetarian

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Moo Yang
燒豬頸肉
伴秘製香辣羅望子醬

VEGETABLE

蔬菜

Ka Lum Pree Pad Nam Pla 108

魚露炒椰菜

wok-fried white cabbage, fish sauce, garlic

Pad Broccoli Hed Hom 108

蒜蓉炒西蘭花

wok-fried broccoli, shitake mushroom

Pad Kanaeng 128

蒜茸炒椰菜苗

wok-fried cabbage sprouts, garlic, oyster sauce

 Pad Pak Boong 108

辣椒蒜香炒通菜

wok-fried morning glory, garlic, chilli bean paste

 Pad Ka Na Pla Khem 108

鹹魚炒芥蘭

wok-fried kale, salted fish

 spicy  vegetarian

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Pad Pak Boong
辣椒蒜香炒通菜

RICE & NOODLE

飯、麵

Khao Pad Subparod 168 菠蘿炒飯

pineapple fried rice, prawn, chicken,
pork floss, raisin, tomato, spring onion,
onion, cashew nut

Khao Pad Pu 208 泰式蟹肉炒飯

crab meat fried rice, egg, onion,
spring onion, cucumber, lime

Kway Teow Nua 178 牛肉湯金邊粉

beef noodle soup, beef slices,
Thai rice noodles, assorted condiments

Kuay Tiew Look Chin Pla 148 魚蛋湯河粉

rice noodle, clear soup, fish ball, bean sprout

Pad Thai Goong 208 泰式炒金邊粉配虎蝦

wok-fried Thai rice noodles, tiger prawns,
tofu, dried shrimp, bean sprout, garlic,
chive, lime, peanut

Pad Se Ew Moo 158 醬油炒豬肉闊河粉

wok-fried flat rice noodles, marinated pork,
kale, egg, assorted condiments

Rad Nar Talay 178 濕炒海鮮闊河粉

fried flat noodle, mixed seafood, gravy sauce,
kale, shitake mushroom, carrot, baby corn

 spicy  vegetarian

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Pad Thai Goong
泰式炒金邊粉配虎蝦

VEGETARIAN CHOICES

素食選擇

Appetiser 頭盤

Por Pai Sod 118

野菜米紙卷

vegetable rice paper rolls, hoisin sauce

Por Pai Thod 128

素菜春卷

deep-fried vegetable spring rolls, taro, glass noodles, plum sauce

Satay Tou Hu 138

沙嗲素肉串

grilled vegetable protein skewers, pickled cucumber, peanut sauce

Yum Tao Pu 148

四角豆沙律

wing bean salad, sweet chilli jam, coconut milk, shallot, coriander, crispy shallot

Soup 湯

Tom Jued

豆腐粉絲清湯

clear soup, soft tofu, cabbage, carrot, shitake mushroom, celery, glass noodles, seaweed

Small 小 58
Large 大 108

Tom Yum Hed Ruam

酸辣雜菌湯

hot & sour mixed mushroom soup, chilli jam, lime, kaffir lime leaf, coriander

Small 小 58
Large 大 108

Tom Kha Pak

椰汁雜菜湯

mixed vegetables in coconut milk soup, young galangal, chilli

Small 小 58
Large 大 108

Curry 咖喱

Mixed Vegetable and Tofu

自選咖喱伴雜菜豆腐

128

Gaeng Karee
椰汁黃咖喱
yellow curry

Gaeng Kiew Wan
椰汁青咖喱
green curry

Gaeng Ped
椰汁紅咖喱
red curry

 spicy  vegetarian

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VEGETARIAN CHOICES

素食選擇

Wok-Fried 小炒

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|--|-----|
|  Tao Hu Sam Rod
酥炸豆腐配三味汁
deep-fried tofu, three flavour chilli sauce | 108 |
|  Pad Kraprow Tao Hu
香葉辣椒炒豆腐
wok-fried tofu, holy basil, chilli | 128 |
|  Pad Broccoli Hed Hom
蒜蓉炒西蘭花
wok-fried broccoli, shitake mushroom | 108 |
|  Pad Kaneang
蒜茸炒椰菜苗
wok-fried cabbage sprouts, garlic | 128 |
|  Pad Pak Boong
辣椒蒜香炒通菜
wok-fried morning glory,
garlic, chilli bean paste | 108 |
|  Pad Ka Na
醬油炒芥蘭
wok-fried kale, soy sauce | 108 |

Rice & Noodle 飯、麵

- | | |
|---|-----|
|  Pad Thai
泰式炒金邊粉
wok-fried Thai rice noodles, tofu,
bean sprout, garlic, chive, lime,
peanut, assorted condiments | 148 |
|  Pad Se Ew Jay
醬油炒闊河粉
wok-fried flat rice noodles, egg, kale,
assorted condiments | 138 |
|  Kaow Pad Krapow
金不換蘑菇炒飯
fried rice, mixed mushrooms, garlic, chilli, basil | 128 |
|  Rad Nar
濕炒什菜闊河粉
fried flat noodle, mixed vegetables, gravy sauce | 128 |

 spicy  vegetarian

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DESSERT

甜品

🌿 I-Tim 48
各式雪糕 (每球)

ice cream - Thai tea, pandan, mango, coconut
(per scoop)

🌿 T-Tim Turian 98
榴槤雪糕 (每球)

durian ice cream (per scoop)

🌿 Ponlamai Ruam 158
鮮果拼盤

seasonal exotic fruits

🌿 Tub Tim Grob 88
椰汁馬蹄冰

water chestnut in sweet coconut milk

🌿 Ta Go 78
斑蘭葉西米椰汁布甸

sago coconut pudding wrapped in pandan leaf

🌿 Khao Niew Mamuang 158
香芒椰汁糯米飯

mango sticky rice, coconut cream

🌿 Boa Loy Sam Sri 98
泰式椰汁湯圓

three colour glutinous rice balls,
sweet coconut milk, young coconut

🌶️ spicy 🌿 vegetarian

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Khao Niew Mamuang
香芒椰汁糯米飯