

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 Tod** 128
素菜春卷
deep-fried vegetable spring rolls,
taro, glass noodles, plum sauce

 **Tod Mun Pla** 138
泰式魚餅
Thai fish cakes, sweet chilli sauce, pickled cucumber

Tod Mun Goong 158
泰式蝦餅
prawn cakes, plum sauce

Gai Hor Bai Taey 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

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, Thai fish cakes, plum sauce,
sweet chilli sauce, pickled cucumber

 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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SALAD & SOUP

沙律、湯

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
Large 大

68
118

“ Tom Kha Gai

酸辣椰汁雞湯

chicken in coconut milk soup, galangal, lemongrass, straw mushroom

Small 小
Large 大

78
138

“ Tom Yum Goong

冬蔭功

hot & sour prawn soup, mushroom, evaporated milk

Small 小
Large 大

88
148

“ Yum Nua Yang

燒牛肉沙律

grilled beef sirloin salad, cucumber, tomato, lemongrass, mint, chilli, shallot, Chinese celery

288

“ Som Tum

青木瓜沙律

green papaya salad, tomato, green bean, peanut, dried shrimp, chilli

118

“ Yum Som O

柚子沙律

pomelo salad, prawn, peanut

138

“ Tum Khao Pod

粟米鹹蛋沙律

sweet corn salad, salted egg, garlic, chilli, cherry tomato, peanut, dried shrimp

118

“ Yum Woon Sen Bo Ran

酸辣肉碎粉絲沙律

glass noodle salad, minced pork, prawn, dried shrimp, peanut, pickled garlic, tomato, celery, onion

148

“ Yum Makhua Yaow

泰式燒茄子沙律

roasted eggplant salad, boiled egg, dried shrimp powder, minced pork, prawn, mint, shallot, chilli

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 Hueng Lay Moo 178

泰北咖喱五花腩

northern pork belly curry, ginger, pickled garlic, peanut, shallot

“ spicy “ vegetarian

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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 Prik Thai Orn

328

金不換青胡椒炒虎蝦

wok-fried tiger prawns, young green peppercorn, long bean, onion, baby corn, mushroom, chilli, basil

““ Goong Yang

458

泰式燒大頭蝦

grilled river prawns, spicy seafood sauce

“ Pla Sam Rod

398

香炸鱮魚配三味汁

deep-fried barramundi, three flavour chilli sauce

“ Pla Nuang Manoun

448

青檸辣椒魚露蒸海鱸魚

steamed whole seabass, 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 Kaprow Moo Sub

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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VEGETABLE

蔬菜

🌶️ Makhue Yaow Pad Horapa 128

香辣茄子炒肉碎

wok-fried long green eggplant,
minced pork, basil, chilli, garlic

Pad Thua Lantao 128

廚師秘製醬汁炒扁豆雞肉碎

wok-fried snow peas, chef's secret sauce,
minced chicken

Pad Kalum Pree 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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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

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

 spicy  vegetarian

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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 Tod** 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

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, 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

-  **Gaeng Karee Pak** 128
椰汁黃咖喱雜菜
yellow curry, mixed vegetables, tofu

 spicy  vegetarian

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VEGETARIAN CHOICES

素食選擇

Vegetable 蔬菜

 Pad Tua Lantao 108
炒扁豆

wok-fried snow peas, soy sauce

 Pad Kalum Pree 128
蒜茸炒椰菜苗

wok-fried cabbage sprouts, garlic

 Pad Pak Boong 108
辣椒蒜香炒通菜

wok-fried morning glory,
garlic, chilli bean paste

 Pad Ka Na 108
醬油炒芥蘭

wok-fried kale, soy sauce

 Pad Pak Ruam 108
蒜茸炒雜菜

wok-fried mixed vegetables, garlic

Wok-Fried 小炒

  Tao Hu Pad Prik Thai Orn 108
青胡椒炒豆腐什菜

wok-fried bean curd, mixed vegetables,
young green peppercorn, basil, chilli

  Tao Hu Sam Rod 108
酥炸豆腐配三味汁

deep-fried tofu, three flavour chilli sauce

  Pad Kraprow Tao Hu 128
香葉辣椒炒豆腐

wok-fried tofu, holy basil, chilli

  Makhue Yaow Pad Horapa 108
泰式炒青茄子

wok-fried long green eggplant, basil,
chilli, garlic, soybean paste

Noodle 麵

 Pad Thai 148
泰式炒金邊粉

wok-fried Thai rice noodles, tofu,
bean sprout, garlic, chive, lime,
peanut, assorted condiments

 Pad Se Ew Jay 138
醬油炒闊河粉

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

 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

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

Ruam Mit 108

特色刨冰

sweet coconut milk, palm seed, grass jelly,
jackfruit, red bean, crushed ice

 spicy  vegetarian

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