



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

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

Nua Daed Diew 148
酥炸風乾牛肉

deep-fried sun-dried beef, coriander seed,
sriracha chilli 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

 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

🌶️ 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

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 in 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

🌶️ Tom Zab Nua E san

泰北牛肉湯

Northeastern style beef soup, roasted sticky
rice powder, dried chili, sweet basil,
sawtooth coriander

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

“ Panang Moo Makhua Poug 158
乾紅咖喱煮肉片

Panaeng curry, pork, pea eggplant, basil, chilli, kaffir lime, peanut

“ 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 Tod 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 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

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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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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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
-  **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 Ped
椰汁紅咖喱
red curry

Gaeng Kiew Wan
椰汁青咖喱
green curry

Panang
乾紅咖喱
pandaeng curry



 spicy  vegetarian

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VEGETARIAN CHOICES

素食選擇


Wok-Fried 小炒

  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

 Pad Broccoli Hed Hom 108
蒜蓉炒西蘭花

wok-fried broccoli, shitake mushroom

 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



Rice & Noodle 飯、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

  Kaow Pad Kraprow 128
金不換蘑菇炒飯

wok-fried mixed mushroom, garlic, chilli, basil

 Rad Nar 128
濕炒什菜闊河粉

fried flat noodle, mixed vegetables, gravy sauce

 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

🌿 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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