

CHEF MONNIPA RUNGTHONG IN SPICES

APPETISERS

- SELECT OF MIANG KHAM** \$168
傳統泰式開胃菜、脆炸蝦配檳榔及甜蝦
Traditional thai appetiser, betel leaf
Fried shrimp pop, sweet dried shrimp
- GAI HOR BAI TOEY** \$188
泰式班蘭雞配芫荽、芝麻及酸子醬
Chicken pandan, coriander root
Sesame, soy tamarind sauce
- TOM KHA GAI** \$145
傳統南薑椰子蘑菇雞湯
Traditional coconut soup
Chicken breast, mushroom, galangal
- TOM YAM GOONG MAENAAM** \$168
經典冬蔭河蝦湯配香茅青檸鳥眼椒
Traditional tom yum soup
River prawn, lemongrass, lime, bird's eye chilli

MAIN COURSE

- NUA YANG JIM JAEW** \$398
泰式伊桑香烤和牛配香辣燒椒醬
Thai isaan marinade grilled beef tenderloin
Roasted rice chili sauce
- PLA TOD YUM MAMUANG** \$298
香脆鱸魚配青芒果沙律、腰果及青檸辣椒醬
Green mango salad, crispy seabass
Cashew nuts, lime chili paste
- KWAO PHAD TUM YUM TALAY** \$268
冬蔭海鮮炒飯配香茅青檸
Thai tom yum fried rice
Tiger prawns, squid, scallop, lemongrass, lime
- KHAO SOY GAI YANG** \$248
泰北黃咖哩烤雞配香脆蛋麵伴青檸酸瓜
Northern yellow curry with grilled chicken
Crispy egg noodles, lime, pickles
- KALAM PEE PHAD NAMPLA** \$148
香炒乾蝦椰菜配蒜香辣椒魚露
Wok fried cabbage with crispy dry shrimp
Fish sauce, chili, garlic

THE PENINSULA BANGKOK THE REPULSE BAY

SIGNATURE DRINKS

- THE SPICES** \$138
香。辣軒
Thai whiskey, litchi lemongrass
Coconut cordial, club soda
- MANGO STICKY RICE** \$138
香糯芒果
Pierre Ferrand Original 1840 cognac
Rice infused coconut milk, mango syrup
Lemon juice, dash of saline
- SIAM WHITE LADY** \$138
暹羅。佳人
Coconut fat oil washed Thai gin
Pandan syrup, lime juice
- SOUTHSIDE'S THIPTARA** \$98
南城甘露
The Peninsula jasmine green, lemongrass
White peach juice
- BAYSIDE TROPICALE** \$98
熱帶海灣
Thai green mango, fresh basil
Pineapple juice, honey
- LITCHI PARADISE** \$98
荔枝仙境
Thai litchi, pink grapefruit & litchi juice,
Elderflower

DESSERT

- KHAO NIEW MAMUANG** \$158
泰式芒果糯米飯配椰子雪糕
Thai sweet mango with sticky rice
Coconut ice-cream
- PEAK PUN CHA THAI** \$98
泰式奶茶布甸配水香椰子肉
Thai milk tea fragrance pudding
Young coconut meat

Please inform our staff if you have any food allergies or intolerances.
Price in Hong Kong dollar and subject to a 10% service charge.

SIGNATURE THAI CUISINE

PRESENTED BY CHEF MONNIPA RUNGTHONG

FROM THE PENINSULA BANGKOK

JOIN US IN WELCOMING BACK CHEF MONNIPA RUNGTHONG, CHEF DE CUISINE OF THIPTARA AT THE PENINSULA BANGKOK AS SHE TAKES UP RESIDENCY AT SPICES FROM 28 APRIL TO 6 MAY.



SHE INFUSES THAI TRADITION WITH COOKING CREATIVITY GAINED FROM HER TWO DECADES IN FINE THAI KITCHENS, NOW BRILLIANTLY PRESENTED IN SPICES.

