

「泰Cool」所有菜式全由泰籍師傅主理的正宗泰國菜，菜式以傳統泰國菜為主，大部份食材和香料直接由泰國進口，每道菜都風味地道、正宗，味道鮮美，令大家有仿如置身泰國的感覺。

Thai Cool serves authentic, mouth watering traditional Thai food and our experienced chefs are also known for their big smiles and generous hospitality. At Thai Cool restaurants you can enjoy authentic Thai flavours with great service in comfortable friendly surroundings. That's why we're called "Thai Cool".





051 無骨鳳爪沙律
Thai chicken feet salad



029 鮮蝦刺身(生蝦)
Sashimi of prawns



052 青木瓜沙律
Green papayas salad



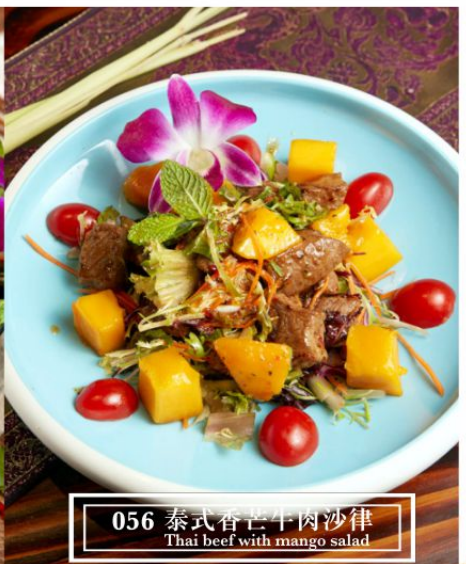
027 香葉爆炒肉碎伴生菜包
Stir fried basil and minced pork with lettuce

STARTERS 前菜

- | | | | |
|---|--|--|---|
| 021 小食拼盤
Snack combination
(雞翼 魚餅 蝦餅 春卷)
(Chicken wings, Fish cake, Shrimp cake, Spring rolls) | \$88 | 029 鮮蝦刺身(生蝦)
👍 Sashimi of prawns
(8 pieces \$88 10 pieces \$98) | \$88 ^(8隻)
\$98 ^(10隻) |
| 022 泰式炸蝦餅
👍 Thai deep fried shrimp cake | \$58 ^(3件)
\$78 ^(5件) | 051 無骨鳳爪沙律
👍 Thai chicken feet salad | \$78 |
| 023 泰式炸魚餅
Thai deep fried fish cake | \$58 | 052 青木瓜沙律
Green papaya salad | \$68 |
| 025 泰式春卷
Thai spring roll | \$48 | 053 泰式海鮮粉絲沙律
Thai seafood with bean vermicelli salad | \$88 |
| 026 泰式炸蝦片
Shrimp chips | \$28 | 054 鮮蝦金柚子沙律
Thai pomelo salad | \$82 |
| 027 香葉爆炒肉碎
👍 Stir fried basil and minced pork
伴生菜包
with lettuce
(另加生菜\$10)
Extra lettuce | \$88 | 055 豬頸肉沙律
Thai grilled pork jowl salad | \$78 |
| 028 泰式單骨雞翼
Thai deep fried single-bone chicken wings | \$48 | 056 泰式香芒牛肉沙律
👍 Thai beef with mango salad | \$88 |



021 小食拼盤
Snacks combination



056 泰式香芒牛肉沙律
Thai beef with mango salad



032 串燒拼盤(大)
(豬/牛/雞各2串及豬頸肉)
Mixed skewers with satay (Large) 2 pork, 2 chicken, pork jowl



212 泰式燒雞(半隻)
Thai roast chicken Half \$128

BBQ 燒烤

- 031 串燒拼盤(細)** \$98
(豬/牛/雞各1串及豬頸肉)
Mixed skewers with satay (Small)
1 pork, 1 beef, 1 chicken, pork jowl
- 032 串燒拼盤(大)** \$118
(豬/牛/雞各2串及豬頸肉)
Mixed skewers with satay (Large)
2 pork, 2 beef, 2 chicken, pork jowl
- 033 炭燒羊架(2件)** \$88
👍 BBQ Lamb rack 2 pieces
- 212 泰式燒雞(半隻)** \$128
Thai roast chicken Half \$128
- 038 炭燒大蝦** \$35_(1隻)
👍 BBQ grilled tiger prawns \$128_(4隻)
1 piece \$35 / 4 pieces \$128
- 039 炭燒牛柳粒** \$78
Grilled BBQ beef
- 040 炭燒雞翼(4隻)** \$48
BBQ chicken wings(4 pieces)
- 042 炭燒原隻鮮魷魚** \$118
BBQ whole squid
- 214 炭燒豬頸肉** \$78
Grilled pork jowl



042 炭燒原隻鮮魷魚
BBQ whole squid

SOUP 湯

101 冬蔭原隻大蝦海鮮湯 \$118

👍 Tom Yum soup with Tiger prawns and seafood

103 地道椰汁雞湯 \$88

Tom Kha(chicken with coconut soup)

105 香葉花甲湯 \$98

Clams with grass soup



105 香葉花甲湯

Clams with grass soup



101 冬蔭原隻大蝦海鮮湯

Tom Yum soup with Tiger prawns and seafood



103 地道椰汁雞湯

Tom Kha(chicken with coconut soup)



193 泰式明爐烏頭 (加湯另加\$20元)
Tom Yum flathead mullet pot (Extra \$20 for additional soup)



200 甜酸咕嚕魚
Sweet and sour fish



219 泰式蠔仔蛋
Thai style oyster omelette

SEAFOOD 海鮮

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|--|--------------|---|--------------|
| 193 泰式明爐烏頭
👍 (加湯另加\$20元)
Thai flathead mullet pot
(Extra \$20 for additional soup) | \$168 | 200 甜酸咕嚕魚
Sweet and sour fish | \$168 |
| 195 冬蔭功明爐烏頭
(加湯另加\$20元)
Tom Yum flathead mullet pot
(Extra \$20 for additional soup) | \$168 | 215 青胡椒花甲煲
👍 Clams with green pepper | \$108 |
| 196 明爐檸檬蒸烏頭
(加湯另加\$20元)
Lemon steamed flathead mullet
(Extra \$20 for additional soup) | \$168 | 217 黑胡椒爆炒檸檬大蝦
Tiger prawns with black pepper | \$138 |
| 197 泰式豆醬蒸烏頭
Steamed flathead millet in Thai style | \$168 | 219 泰式蠔仔蛋
👍 Thai style oyster omelette | \$98 |
| 198 泰式鹽燒烏頭
(需時20至25分鐘)
Thai grilled flathead mullet
(Cook time 20-25mins) | \$168 | 220 辣椒膏炒蜆
Stir fried clams Thai style | \$108 |
| 199 泰式風味沙律魚
👍 Thai style fish salad OR 199
Fish salad Thai style | \$168 | 280 辣椒膏炒青口
👍 Stir fried mussels with Chilli sauce | \$108 |
| | | 281 香葉炒青口
👍 Stir fried mussel with basil | \$108 |
| | | 330 黑胡椒炒蟹
Crap with black pepper | \$368 |
| | | 👍 342 泰式馬拉盞炒蟹
Crab Belacan style | \$368 |



281 香葉炒青口
Stir fried mussel with basil



198 泰式鹽燒烏頭
Thai Grilled Flathead Mullet



223 鐵板黑椒牛柳粒

Diced beef in black pepper sauce on sizzling iron plate



213 泰式豬手

Thai pork trotters

MEAT 肉類

210 馬拉盞蜜豆炒
牛柳粒 \$88

Stir fried diced beef with honey
beans Belacan style

211 青胡椒炒豬頸肉 \$88

👍 Stir fried pork jowl with green
pepper

213 泰式豬手 \$128

Thai pork trotters

216 泰式雞煲 \$128

Chicken pot Thai style OR
Chicken hot pot Thai style

223 鐵板黑椒牛柳粒 \$88

👍 Diced beef in black pepper
sauce on sizzling iron plate

672 海南雞 \$108(半隻)

Hainan chicken
(Half \$108 Whole \$198)

\$198(一隻)



672 海南雞

Hainan chicken

CURRY IN BREAD 咖喱巨型農夫包

181 泰皇咖喱軟殼蟹釀巨型麵包 \$178
👍 Thai curry with soft-shell crab in bread

182 泰皇咖喱青口釀巨型麵包 \$138
👍 Thai curry with mussels in bread



181 泰皇咖喱軟殼蟹釀巨型麵包
Thai curry with soft-shell crab in bread

CURRY 咖喱



331 泰皇咖喱蟹
Thai curry with crab

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| 221 咖喱花甲煲
Clam with yellow curry | \$118 | 339 紅咖喱(可選牛腩/豬/雞/雜菜)
Red curry (with beef brisket/
pork/chicken/vegetables) | \$88 |
| 331 泰皇咖喱蟹
👍 Thai curry with crab | \$368 | 338 黃咖喱(可選牛腩/豬/雞/雜菜)
👍 Yellow curry (with beef
brisket/pork/chicken/vegetables) | \$88 |
| 332 泰皇咖喱大蝦
👍 Thai curry with Tiger prawns
(5 pieces \$198) | \$198^(5隻) | 340 原隻南瓜咖喱牛腩
👍 Stuffed pumpkin with curry beef
brisket | \$158 |
| 333 泰皇咖喱軟殼蟹
👍 Thai curry with Soft-shelled
crab(2 pieces \$148 4 pieces \$148) | \$148^(2隻)
\$198^(4隻) | 341 原隻南瓜咖喱海鮮
👍 Stuffed pumpkin with curry sea
food | \$178 |
| 335 泰皇咖喱雙拼(2隻
軟殼蟹+2隻大蝦)
👍 Thai curry with Tiger prawns
and soft-shelled crab
(2 pieces of each) | \$188 | 362 蒜蓉包
Crunchy garlic bread
(任何咖喱配蒜蓉包+\$30)
(\$30 when ordering with a curry dish) | \$48 |
| 336 青咖喱青口
Green curry with nussels | \$108 | 361 薄餅
Roti
(任何咖喱配薄餅+\$30)
(\$30 when ordering with a curry dish) | \$38 |
| 337 青咖喱(可選/牛腩/
豬/雞/雜菜)
👍 Green curry (with beef brisket/
pork/chicken/vegetables) | \$88 | | |



337 青咖喱(可選牛腩/豬/雞/雜菜)
Green curry with beef brisket/pork/chicken/vegetables



341 原隻南瓜咖喱海鮮
Stuffed pumpkin with curry seafood



362 蒜蓉包
Crunchy garlic bread

RICE 飯類



668 原隻大蝦菠蘿鮮炒飯
Pineapple fried rice with tiger prawn

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| 666 原個椰香海鮮焗飯
配椰青水一杯
Coconut rice with seafood cooked in coconut shell (Served with a glass of fresh coconut water) | \$138 | 682 甲拋香葉肉碎炒飯
Spicy leaf with minced pork fried rice | \$78 |
| 668 原隻大蝦菠蘿鮮炒飯
Pineapple fried rice with Tiger prawns | \$128 | 683 蝦醬臘腸炒飯
Lobster sausage fried rice | \$88 |
| 671 海南雞飯
Hainan chicken with rice cooked in natural chicken stock OR Hainan chicken with rice cooked in chicken juices | \$78 | 685 快車炒飯配豬手
Thai fried rice with pork trotter | \$88 |
| 673 泰式地道豬手飯
Thai pork trotters with rice | \$78 | 687 香芒蟹肉炒飯
Crab meat fried rice with mango | \$88 |
| 681 香葉肉碎煎蛋飯
Spicy minced pork fried rice | \$78 | 688 冬蔭鮮蝦炒飯
Tom Yum fried rice with prawns | \$88 |
| | | 711 白飯
Steamed white rice | \$10 |
| | | 712 油飯
Oil Rice | \$15 |



687 香芒蟹肉炒飯

Crab meat fried rice with mango



666 原個椰香海鮮焗飯

Coconut rice with seafood cooked in coconut shell
(Served with a glass of fresh coconut water)



688 冬蔭鮮蝦炒飯

Tom Yum fried rice with prawns

NOODLES 麵類



675 泰式炒河粉豬/雞

Stir fried noodles with pork or chicken

678 馬拉盞雞肉炒粉絲

Stir fried vermicelli with chicken Belacan style

675 泰式炒河粉豬/雞 \$78
Stir fried noodles with pork or chicken

679 香葉肉碎炒金邊粉 \$78
Pad thai with minced pork and basil

676 馬拉盞雞肉炒河粉 \$78
Stir fried noodles with chicken Belacan style

680 雜菜野菌炒金邊粉 \$78
Veggies Pad Thai

677 冬陰功雞肉炒河粉 \$78
Fried noodles with Tom Yum chicken

686 鮮蝦炒金邊粉 \$88
Pad Thai with prawn

678 馬拉盞雞肉炒粉絲 \$78
Stir fried vermicelli with chicken Belacan style

689 泰式蟹肉炒粉絲 \$88
Stir fried crab meat with vermicelli Thai style



686 鮮蝦炒金邊粉

Pad Thai with prawn

NOODLES WITH SOUP

湯麵

701 泰皇雜錦湯河粉



Thai combination noodles

\$68

705 魚蛋肉碎湯河粉

Fish balls with minced pork and noodles

\$58

702 肉片肉丸湯河粉

Thai sliced meat with meat balls and noodles

\$58

706 雞絲扎肉湯河粉

Shredded chicken with Thai sausage and noodles

\$58

703 牛腩拼牛丸湯河粉

Thai beef brisket with beef balls and noodles

\$58

707 冬蔭公湯河

(可選：海鮮/海南雞)

Tom yum noodle soup (seafood/Hainan chicken)

\$78

可選河粉/金邊粉

Available for rice noodles/ Thai noodles



701 泰皇雜錦湯河粉

Thai combination noodles



707 冬蔭公湯河 (可選：海鮮/海南雞)

Tom yum noodle soup (seafood/Hainan chicken)



703 牛腩拼牛丸湯河粉

Thai beef brisket with beef ball noodles

VEGETABLE 菜類



517 馬拉盞雜菜粉絲煲

Bean vermicelli And makes the vegetables with belacan style

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|---|------|---|------|
| <p>512 炒通菜
👍 (泰式/鹹魚/馬拉盞/
蒜蓉)
Stir fried water spinach
(with salted fish Thai style OR
with garlic sauce Belacan style)</p> | \$68 | <p>513 炒椰菜苗
👍 (泰式/鹹魚/馬拉盞/
蒜蓉)
Stir fried baby cabbage
(with salted fish Thai style OR
with garlic sauce Belacan style)</p> | \$88 |
| <p>515 炒芥蘭
(泰式/鹹魚/馬拉盞/
蒜蓉)
Stir fried kale
(with salted fish Thai style OR
with garlic sauce Belacan style)</p> | \$68 | <p>517 馬拉盞雜菜粉絲煲
Bean vermicelli with vegetables
Belacan style</p> | \$88 |
| <p>516 鹹魚芥蘭炒豬頸肉
👍 Stir fried kale and pork jowl
with salted fish</p> | \$78 | <p>518 炒雜菜(泰式/蒜蓉/
馬拉盞)
Stir fried mixed vegetables
(Thai style OR Belacan style)</p> | \$78 |



513 炒椰菜苗
(泰式/鹹魚/馬拉盞/蒜蓉)

Stir fried baby cabbage (with Thai style/ salted fish/ belacan style/ garlic sauce)

Plus 10% service 加一服務費 Photos are for reference only 圖片只供參考

DESSERT 甜品

- 585 斑斕千層糕(4件)** **\$38**
Pandan layered cake(4 pcs)
- 586 椰汁西米糕(4件)** **\$38**
👍 Coconut sago cake (4 pcs)
- 587 泰式椰絲糕(5件)** **\$38**
👍 Coconut cake in Thai style (5 pcs)
- 588 芒果糯米飯** **\$58**
Mango sticky rice



588 芒果糯米飯
Mango sticky rice

DRINKS

飲品

咖啡/茶/汽水 Coffee/Tea/Soft drinks	熱 Hot	冷 Cold	沙冰 Smoothies	冷 Cold
800 好立克 Horlicks	\$22	\$26	822 菠蘿沙冰 Pineapple smoothie	\$38
801 即磨咖啡 Coffee	\$22	\$26	823 芒果沙冰 Mango smoothie	\$38
802 奶茶 Milk tea	\$22	\$26	824 熱情果沙冰 Passion fruit smoothie	\$38
803 泰式奶茶 Thai milk tea	\$22	\$26	825 草莓沙冰 Strawberry smoothie	\$38
804 朱古力 Chocolate	\$22	\$26	827 椰汁冰 Coconut smoothie	\$38
805 檸檬茶 Lemon tea	\$22	\$26	特飲 Special drinks	冷 Cold
806 檸檬水 Lemon water	\$22	\$26	809 椰青 Fresh coconut	\$46
807 雪碧 Sprite		\$15	810 碟豆花特飲 Butterfly pea drink	\$36
808 可樂 Coke		\$15	811 青檸薄荷梳打冰 Mint lime soda	\$36
818 檸檬柚子茶 Lemon with citron tea	\$26	\$28	812 斑斕椰子奶 Pandan with coconut milk	\$36
819 檸檬柑橘蜂蜜 Lemon with citrus and honey	\$26	\$28	813 香桃/青蘋果冰茶 Peach/apple iced tea	\$36
820 蝶豆花茶 Butterfly pea tea	\$23		814 香芒椰子奶 Mango with coconut milk	\$36
821 杞子桂圓茶 Wolf-berries with longan tea	\$23		815 青蘋果氣泡茶 Green apple with sparkling tea	\$35
			816 龍眼冰 Logan juice	\$28
			817 三色冰 Tricolour ice	\$28
			828 鹹檸檬七喜 Salty lemon 7up	\$28

ALCOHOL

酒

DRAUGHT BEER

	300ML	500ML
Stella Artois		\$68
Blue Girl		\$68
Premium malt's suntory (Black beer)	\$42	\$68
Hoegaarden		\$78

BOTTLED BEER

	320ML
Chang Beer	\$32

WHITE WINE

	Glass	Bottle
Lindemans Semillon Chardonnay (Australia)	\$58	\$320
Kalamanda Koala Mosato (Australia)	\$58	\$320
Gunn Estate Marlborough Sauvignon Blanc (New Zealand)	...	\$350

RED WINE

	Glass	Bottle
Mannenber Cabernet Sauvignon (Western Cape, South Africa)	\$58	\$320
Kalamanda Shiraz (South Africa)	\$58	\$320
Sidewood Shiraz (Adelaide Australia)	...	\$380
E.Guigal Côtes du Rhône Rouge (Rhône Valley, France)	...	\$380

CHAMPAGNE

	Glass	Bottle
Ayala Brunt Majeur (France)	...	\$788

PROSECCO

	Glass	Bottle
Chiaro DOC N.V.	...	\$388

泰cool 分店

總店及第一分店

將軍澳唐俊街21號翹匯坊G25號舖

Shop G25 , Papillons Square , 21 Tong Chun Street, Tseung Kwan O, N.T.

Tel :2329 3830 / 2329 3839

第二分店

九龍觀塘鴻圖道駿業街48號新榮大樓1樓

1/F, Sun Wing Buliding, 48 Tsun Yip Street , Hung To Road, Kowloon

Tel :2815 1182 / 2815 1192

第三分店

九龍油麻地彌敦道483-485A號1樓

1/F, 483-485A Nathan Road, Yau Ma Tei, Kowloon

Tel :2702 8770 / 2702 9777

第四分店

香港鰂魚涌英皇道1001號10樓

10/F, 1001 King's Road, Quarry Bay, Hong Kong

Tel :2739 9083 / 2739 9093

