



TAIKOO
LOUNGE



MANDARIN ORIENTAL
GUANGZHOU



TOP 21 CHEF IN ASIA 位列亚洲优质厨师第21名 IAN KITTICHAJ

广州文华东方酒店邀请星级名厨Ian Kittichai亲临太古悦茶居，为您呈现原汁原味的泰国美馐。
Mandarin Oriental, Guangzhou welcomes award-winning celebrity chef - Ian Kittichai for an authentic Thai culinary experience at The TaiKoo Lounge.

午餐 | Lunch

中午12点至2点30分 | 12:00 noon to 2:30pm
CNY 288* 每位 per person

晚餐 | Dinner

晚上6点至10点 | 6:00pm to 10:00pm
CNY 588* 每位 per person
CNY 888* 每位搭配葡萄酒 per person with pairing wines

查询及预订 For more information or reservation

请致电 call + 86 20 3808 8881

或浏览 or visit mandarinoriental.com/guangzhou

*所有价格为人民币，需另付15%服务费 All prices are in CNY and subject to 15% service charge.



本次活动部分收入将捐赠给泰国慈善组织Baan Nekkamin Foundation以帮助泰国孤儿解决生活问题。
We promises we will donate part of our revenue to the Baan Nekkamin Foundation to help orphans in Bangkok.



午餐 | LUNCH

前菜 | AMUSE

KHAO TUNG NAH NAHM PRIK NUM

香脆虾片配烤青椒酱

Crispy Rice Cracker with

Northern-Style Roasted Green Chili Ralish

沙拉 | SALAD

PHLA PED KROB

香酥油浸鸭腿，绿芒果、香茅草、薄荷、香柠檬和辣椒酱

Crispy Duck Confit with Green Mango,

Lemongrass, Mint, Kaffir Lime

and Chili Jam Dressing

或 / OR

MOO MANAO

猪柳沙拉，腌制柠檬，西兰花，辣味青柠汁

Pork Loin Salad with Preserved Lemon

and Broccoli in Chili Lime Dressing

汤 | SOUP

TOM KHA KAI

香茅草鸡胸汤，南姜

Chicken Breast in Galangal and Lemongrass Soup

主食 | MAIN COURSE

PLA PAD CHAR

香煎黑鳕鱼，罗勒，绿胡椒汁

Seared Black Cod with Holy Basil,

Laser Ginger and Green Peppercorn Sauce

或 / OR

KANG PHANAENG MOO

咖喱猪柳配白米饭

Pork Tenderloin with Phanaeng Curry Sauce

Serve with Jasmine Steamed Rice

甜品 | Dessert

KHANOM DOK MALI

茉莉花香米冰淇淋，脆米片

Jasmine Flower Flan with Jasmine Rice

Ice-Cream and Jasmine Rice Tuile

晚餐 | DINNER

前菜 | AMUSE

KHAO TUNG NAH NAHM PRIK NUM

香脆虾片配烤青椒酱

Crispy Rice Cracker with

Northern-Style Roasted Green Chili Ralish

沙拉 | SALAD

LAAB HOY SHEEL

泰式香煎带子，薄荷香菜烤糯米酱

Thai-Style Pan Seared US Diver Scallop,

Mint and Sawtooth Coriander

in Roasted Sticky Rice Dressing

或 / OR

MOO MANAO

猪柳沙拉，腌制柠檬，西兰花，辣味青柠汁

Pork Loin Salad with Preserved Lemon

and Broccoli in Chili Lime Dressing

汤 | SOUP

TOM KHAMIN TALAY

海鲜(虾仁，鱿鱼，白鱼肉，文蛤肉) 椰奶汤

Seafood (Shrimp, Squid, White Fish and Clam)

with Light Turmeric and Galangal Coconut Soup

主食 | MAIN COURSE

鱼类 | FISH

HOR MOK PLA KLA PONG

海鲈鱼柳，咖喱鱼肉慕斯，班兰叶，

泰式紫苏，红咖喱汁

Seabass Fillet with Red Curry Fish Mousse,

Betel Leave, Thai Basil and Red Curry Sauce

肉类 | MEAT

MASSAMAN NUA

马斯曼咖喱牛肉

Braised Beef with Massaman Curry Sauce

或 / OR

KANG PED YANG

红咖喱香脆鸭腿，菠萝，荔枝配白米饭

Crispy Duck Leg with Pineapple,

Lychee and Red Curry

Serve with Jasmine Steamed Rice

甜品 | DESSERT

KHANOM DOK MALI

茉莉花香米冰淇淋，脆米片

Jasmine Flower Flan with Jasmine Rice

Ice-Cream and Jasmine Rice Tuile