APPETIZERS

小食

TORT MAN PLA (4 pcs) Red curry salmon fish cakes with prawn, pickled cucumber, sweet chilli sauce 紅咖哩三文魚蝦餅(4件)	158
GAI HOR BAI TOEY Deep fried marinated chicken in pandan leaf 香炸班蘭葉雞卷	128
THOD MAN POO Thai crab and prawn cakes, green mango salad (15 mins preparation time) 泰式蟹肉蝦餅配青芒果沙律 (需時 15 分鐘)	158
MUU TOD // Marinated crispy pork, herbs, nam jim jaew 香醃脆炸豬肉	128
SA TAE GAI Grilled chicken satay served with peanut sauce and cucumber onions in vinegar 香烤沙嗲雞肉	138
Mild / Medium // Spicy // Gluten free 中辣 大辣	



SOUP

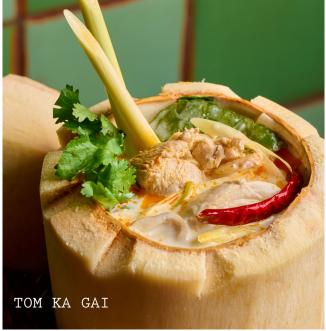
湯

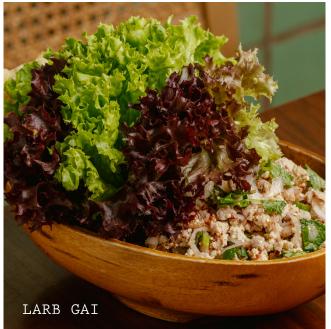
TOM YUM GOONG // Big head prawns in hot and sour broth, straw mushrooms, Thai herbs and fresh chilli 大蝦冬蔭公

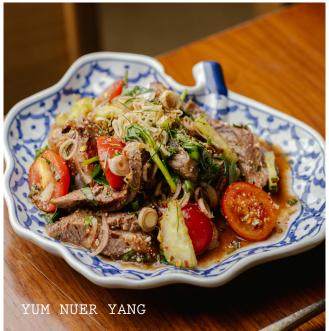
TOM KA GAI //
Chicken and galangal coconut cream soup,
Thai herbs, served in young coconut
泰式椰汁雞湯

THAI SUKI TALAY // Sweet & sour soup with prawn, squid, glass noodle, red preserved bean curd, fresh chilli and lime 泰式酸辣海鮮粉絲湯









SALAD 沙律

LARB GAI

Spicy minced chicken salad, Thai herbs, crispy wonton 雞肉碎沙律

YUM MA MUONG 🦋

Green mango salad, shallot, roast peanuts, fish sauce and palm sugar 青芒果沙律

YUM NUER YANG 🆊 🦋

Grilled beef salad, roasted rice, lemongrass, kaffir lime leaf, cucumber, honey, nam jim jaew 烤牛肉沙律

128 PLA SALMON /// 🦋

Flash-grilled salmon salad, sweet basil, lemongrass, chilli dressing 烤三文魚沙律

128 SOM DTUM THAI

Pounded green papaya salad, carrot, cherry tomato, long bean, chili, dried shrimp, lime with sweet and sour dressing 青木瓜沙律

158

118

148

178 YUM SUM O

Pomelo salad, prawns, chicken, roasted coconut, lime, palm sugar 雞肉大蝦柚子沙律

NOODLES

粉麵

138

178

PHAD THAI

Stir-fried rice noodles with grilled prawn and tofu, roasted peanut, sweet tamarind 泰式大蝦炒金邊粉

PHAD SEE EAW

Stir-fried flat rice noodles, baby kale, sweet oyster sauce - choice of pork or chicken 泰式炒河粉 - 可選豬肉或雞肉

GOONG OP WOON SEN

Tiger prawn and stewed USA pork with glass noodle, young ginger, black pepper sauce 虎蝦豬肉黑椒粉絲煲

148 THAI SUKIYAKI // TALAY HANG

Wok-fried Thai style suki sauce with prawn, squid, glass noodle, red preserved bean curd, chilli, lime 雙炒泰式酸甜火鍋醬海鮮粉絲 148

OMELETTE

奄列

KAI JIAW 🦋

Thai style wok-fried omelette 泰式炒奄列

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Crab 蟹肉	148
Chicken 雞肉	128
Pork 豬肉	128







CURRIES

咖喱

MASSAMAN LAMB / W 218 KHEAW WAN GAI / W 158 Aromatic massaman curry Green chicken curry, pea eggplant, coconut cream, sweet basil 青咖喱雞肉 慢煮羊腿馬沙文咖喱

KHEAW WAN POO NIM 238 GANG PA MOO ♥ 168 Crispy soft shell crab, Jungle curry with pork, baby aromatic green curry, corn, carrot, mushroom, eggplant crab meat, Thai basil 豬肉叢林咖喱 炸軟殼蟹青咖喱

GAENG PHED PED YANG / 188 KHAO SOI / Northern Thai style curry grilled pineapple, Thai eggplant, vine tomato 紫地咖喱





FROM THE WOK & MAINS 小炒

218

188

BPHOO PRIK KHAI DAM

Steamed live mud crab, served with chef's garlic black pepper sauce and coriander (Pre-order 48 hours in advance is required) 蒸鮮肉蟹伴芫茜蒜香黑椒醬(需提前 48 小時預訂)

POO NIM PHAD PHONG KA RI

Wok-fried crispy soft shell crab, yellow curried sauce of egg, Chinese celery, shallot and garlic 黃咖哩蛋醬軟殼蟹

NUER PHAD CHA

Chili-spiced wok-fried beef, Thai herbs, young peppercorn and Chef's homemade stir-fry sauce 秘製辣胡椒醬爆牛肉

498 GAI PHAD MED MA MUANG 🖊

Wok-fried chicken, cashew nuts, spring onion, chilli paste 香辣炒腰果雞肉

168

158

298

298

PHAD BAI KA POW

Wok-fried minced chicken or pork, Thai holy basil, homemade stir-fry sauce 香葉炒肉碎(可撰豬肉或雞肉)

PLA KRAPONG NUENG MANOW

Steamed whole sea bass, three-flavoured dressing, lime segments, fried shallots, coriander (25 mins preparaion time) 三味汁蒸鱸魚(需時 25分鐘)

PLA SA MUN PRI

Fried whole sea bass with Thai herbs spicy salad, mint, lemongrass, chili, lime, shallot and cashew nuts 泰式炸鱸魚

RICE & SIDES

飯及配菜

138

138

KHAO PHAD SUPPAROD

Stir-fried jasmine rice with prawn, squid, pineapple, fragrant curry powder, raisin, cashew nut and pork floss 海鮮肉鬆菠蘿炒飯

158 KHAO HOMALI

Steamed premium Thai jasmine rice (per person/free-flow) 頂級泰國茉莉香飯(每位/無限添飯)

KHAO OP NAM LIAB

Stir-fried jasmine rice with fried garlic and black olive - with choice of minced chicken or pork
香蒜黑橄欖肉碎炒飯 - 可選豬肉或雞

KHAO KONG

Steamed brown rice (per person/free-flow) 糙米飯(每位/無限添飯)

KHAO KHLUK KA PI 🦭

Thai fried rice with shrimp paste, honey braised pork, scrambled egg, green mango salad 泰式蝦醬蜜糖豬肉炒飯

PHAD PAK / 🦋

Wok-fried vegetable of the day 鑊炒是日時菜





30

98

30

VEGETARIAN MENU

素食菜單

98

APPETIZERS 小食

SALAD 沙律

THOD POH PHIA (V)

Thai spring rolls with pickled cucumber relish, roasted peanut, mushrooms, sweet chilli sauce 泰式炸春卷伴醃青瓜、烤花生及香菇甜辣醬

KWAY TEOW LOUI SAWN (V)

Fresh spring roll of mixed vegetables, tofu, mushrooms, fresh herbs, three flavour sauce 鮮菇豆腐蔬菜卷伴三味醬

YUM MA MUONG 🦋 88

Green mango salad, shallot, roast peanut 青芒果沙律

YUM SOM O 🦋

Pomelo salad, roasted coconut, ground peanuts, lime and palm sugar 柚子沙律

LAB TAU HOO 🆊 🦋

108

118

Spicy salad of crispy tofu, roasted rice, mushroom, green lettuce 辣味香菇脆豆腐生菜包

SOUP

湯

TOM YUM

108

Hot and sour mushroom broth. lemongrass, kaffir lime leaf 香菇冬蔭湯

TOM KA

118

Vegetable soup served in young coconut with galangal, lemongrass and kaffir lime leaf 泰式椰奶蔬菜湯





FROM THE WOK & MAINS

PHAD BAI KA POW 🎢 🖑

108

Chef's delicious stir-fried tofu with garlic, Thai holy basil and homemade stir-fry sauce 秘製醬炒香葉豆腐

TOFU PHAD HED

98

Steamed silken tofu wok-fried shiitake, mixed mushrooms, ginger, coriander 芫茜香菇蒸煮滑豆腐

NOODLES 粉麵

RICE & SIDES 飯及配菜

PHAD THAI 🦋

118

8 KHAO PHAD SUPPAROD

108

Stir-fried jasmine rice with onion, pineapple, fragrant curry powder, raisin and cashew nut 腰果菠蘿炒飯

Stir fried rice noodles with tofu, roast peanut,

泰式豆腐炒金邊粉

PHAD SEE EAW 🦋

sweet tamarind

Stir-fried flat rice noodles with baby kale, sweetcorn and sweet pepper sauce 泰式炒河粉

118 KHAO OP NAM LIAB

88

Stir-fried jasmine rice with vegetables, black olive, fried garlic 香蒜黑橄欖素菜炒飯

PHAD PAK 🌶 🍇

98

Wok-fried vegetable of the day, topped with fried garlic 鑊炒是日時菜



green monday

Mak Mak is proud to partner with Green Monday to promote healthy and low carbon living in Hong Kong by encouraging plant-based dining.

Mak Mak 與 Green Monday合作推動素食,讓你輕鬆 展開綠色生活,改善健康、減少碳足跡。

VEGETARIAN SET DINNER

二人素食晚餐

- STARTER 前菜-

THOD POH PHIA (V)

Thai spring rolls with pickled cucumber relish, roasted peanut, mushrooms sweet chilli sauce 泰式炸春卷件醃青瓜、烤花生及香菇甜辣醬

-SOUP 湯-

TOM KA

Vegetable coconut soup, galangal, kaffir lime leaf, lemongrass 泰式蔬菜椰汁湯

-CURRY 咖喱-

GAENG LIEUNGMUNG SAVIRUT

Yellow curry with mushroom, Thai eggplant, baby carrot & baby corn 雜菜黃咖喱

(served with your choice of either premium Thai jasmine rice or premium Thai brown grain rice)
(配頂級泰國茉莉香飯或糙米飯)

OR

-NOODLES 粉麵-

PHAD SEE EAW (V)

Wok-fried sen yai (thick fresh rice noodles) with fresh shiitake, Thai asparagus, light soya sauce 泰式炒河粉 - 鮮冬菇、泰國蘆筍、生抽

-SIDE 配菜-

PHAD PAK 🆊 💐

Wok-fried morning glory, yellow bean paste, crispy shallot 黃豆醬鑊炒通菜

-DESSERT 甜品-

KHAO NEAW MA MUANG 🦋

Mango, sticky rice, coconut cream 椰汁芒果糯米飯

308 per person

SET MENU REQUIRES A MINIMUM OF 2 PERSONS.
以上套餐只供兩位或以上享用。

DESSERTS 甜品

MA PHRAW KHAS TAR © Coconut custard with fried shallots and Thai milk tea ice cream 椰子吉士伴泰式奶茶雪糕	98
KHAO NEAW MA MUANG 製 Mango, sticky rice, coconut cream 椰汁芒果糯米飯	98
I-TIM KHANOM PANG Raisin bun served with Thai milk tea ice cream and caramalised condensed milk 泰式提子包奶茶雪糕三文治	88
COCONUT ICE CREAM ♥ Fresh young coconut ice cream served with palm seeds and roasted peanuts 椰子雪糕伴花生及棕櫚果	88
TAKO Coconut taro pudding 泰式椰汁芋頭糕	78



