
APPETIZERS

小食

TORT MAN PLA (4 pcs) 158

Red curry salmon fish cakes with prawn, pickled cucumber, sweet chilli sauce

紅咖哩三文魚蝦餅 (4 件)

GAI HOR BAI TOEY 128

Deep fried marinated chicken in pandan leaf

香炸班蘭葉雞卷

THOD MAN POO 158

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)

MUU TOD 128

Marinated crispy pork, herbs, nam jim jaew

香脆脆炸豬肉

SA TAE GAI 138


Grilled chicken satay served with peanut sauce
and cucumber onions in vinegar

香烤沙嗲雞肉

Mild 
小辣

Medium 
中辣

Spicy 
大辣

Gluten free 



SA TAE GAI

SOUP 湯

TOM YUM GOONG 🌶️🌶️

198

Big head prawns in hot and sour broth,
straw mushrooms, Thai herbs and fresh chilli

大蝦冬蔭公

TOM KA GAI 🌶️🌶️

158

Chicken and galangal coconut cream soup,
Thai herbs, served in young coconut

泰式椰汁雞湯

THAI SUKI TALAY 🌶️🌶️

188

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





LARB GAI



YUM NUER YANG

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

158

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

118

178

YUM SUM O

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

148

NOODLES

粉麵

PHAD THAI

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

148

THAI SUKIYAKI TALAY HANG



148

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

PHAD SEE EAW

138

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

178

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

OMELETTE

奄列

KAI JIAW



Thai style wok-fried omelette
泰式炒奄列

Crab 蟹肉

148

Chicken 雞肉

128

Pork 豬肉

128



PHAD SEE EAW



MASSAMAN LAMB



KHAO SOI

CURRIES

咖喱

MASSAMAN LAMB

Aromatic massaman curry of slow braised lamb shank, roasted baby potato, peanuts and shallot

慢煮羊腿馬沙文咖喱

218

KHEAW WAN GAI

Green chicken curry, pea eggplant, coconut cream, sweet basil

青咖喱雞肉

158

GANG PA MOO

Jungle curry with pork, baby corn, carrot, mushroom, eggplant

豬肉叢林咖喱

168

KHEAW WAN POO NIM

Crispy soft shell crab, aromatic green curry, crab meat, Thai basil

炸軟殼蟹青咖喱

238

GAENG PHED PED YANG

Red roast duck curry, grilled pineapple, Thai eggplant, vine tomato

烤鴨紅咖喱

188

KHAO SOI

Northern Thai style curry noodle soup with chicken

泰北咖喱雞肉金麵

158



POO NIM PHAD PHONG KA RI



PLA SA MUN PRI

FROM THE WOK & MAINS

小炒

BPHOO PRIK KHAI DAM

498

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

218

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

NUER PHAD CHA

188

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

GAJ PHAD MED MA MUANG

168

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

PHAD BAI KA POW

158

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

PLA KRAPONG NUENG MANOW

298

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

PLA SA MUN PRI

298

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

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)

30

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

138

KHAO KONG

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

30

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

138

PHAD PAK 🌶️ 🌿

Wok-fried vegetable of the day
鑊炒是日時菜

98



KHAO KHLUK KA PI



KHAO OP NAM LIAB

VEGETARIAN MENU

素食菜單

APPETIZERS

小食

THOD POH PHIA (V) 88
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) 98
Fresh spring roll of mixed
vegetables, tofu, mushrooms,
fresh herbs, three flavour sauce
鮮菇豆腐蔬菜卷伴三味醬

SALAD

沙律

YUM MA MUONG 🌿 108
Green mango salad,
shallot, roast peanut
青芒果沙律

YUM SOM O 🌿 118
Pomelo salad, roasted
coconut, ground peanuts,
lime and palm sugar
柚子沙律

LAB TAU HOO 🌶️🌿 108
Spicy salad of crispy tofu, roast-
ed 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



THOD POH PHIA (V)



TOFU PHAD HED

FROM THE WOK & MAINS 小炒

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

PHAD THAI 118

Stir fried rice noodles with tofu, roast peanut, sweet tamarind
泰式豆腐炒金邊粉

PHAD SEE EAW 118

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

RICE & SIDES 飯及配菜

KHAO PHAD SUPPAROD 108

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

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



KHAO PHAD SUPPAROD



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
泰式炸春卷伴醃青瓜、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 LIEUNG MUNG 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 🌿

98

Coconut custard with fried shallots
and Thai milk tea ice cream

椰子吉士伴泰式奶茶雪糕

KHAO NEAW MA MUANG 🌿

98

Mango, sticky rice, coconut cream

椰汁芒果糯米飯

I-TIM KHANOM PANG

88

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

COCONUT ICE CREAM 🌿

88

Fresh young coconut ice cream served with
palm seeds and roasted peanuts

椰子雪糕伴花生及棕櫚果

TAKO

78

Coconut taro pudding

泰式椰汁芋頭糕



KHAO NEAW MA MUANG



COCONUT ICE CREAM