



MONSOON

ORIENTAL CUISINE



*In a celebration of life itself, Monsoon presents a careful selection of fresh, authentic, mouth-watering, traditional yet modern treats typical of the culinary art and passion for food vividly enjoyed in homes across Southeast Asia. Explore our kaleidoscopic world of exquisite cuisine!
Welcome to MONSOON, the season of love*

SET LUNCH

BEEF IT UP 188

Penang short ribs beef curry with peanut, fresh basil and chili
Thai style pomelo salad with chicken and cherry tomato with nam yam sauce
served with jasmine rice
馬來西亞咖喱牛肋骨配泰式柚子雞肉沙律及泰國香米

POULTRY POETRY 148

Stir fried minced chicken with chili garlic, long bean, baby corn and basil, runny fried egg and light daikon chicken broth
Green mango and carrot salad with Nahm Jihm dressing served with jasmine rice
金不換炒雞肉碎配煎蛋、青芒果胡蘿蔔沙律、雞湯及泰國香米



BOUNTY OF THE SEA 168

Wok fried snapper with vegetable and black pepper sauce
"Som tum" green papaya salad with peanut, tomato and eggplant
served with jasmine rice
黑胡椒炒鯛魚配泰式青木瓜茄子沙律及泰國香米

VEGGIE VIBES 148

Stir fried eggplant with green vegetable and yellow chili bean sauce
Beetroot salad with cucumber and lime sauce served with jasmine rice
香辣茄子炒雜菜配紅菜頭青瓜沙律及泰國香米



To embrace the season's greatest treats, all lunch options will be refreshed every two weeks.

SPARKLING 氣酒 Prosecco Chiaro NV +38

WHITE 白酒 Sauvignon Blanc 2019 +38

RED 紅酒 Chianti Vistarenni 2018 +38

DRAUGHT ASAHI 朝日生啤酒 +38

FRESH YOUNG COCONUT 椰青 +38

SOFT DRINK 汽水 +18

COFFEE OR TEA 咖啡或茶 +18

FREE FLOW STILL / SPARKLING WATER +38
無限添飲礦泉水 / 有氣礦泉水

FREE FLOW THAI CHAI TEA +18
無限添飲泰式奶茶

DESSERTS

甜品

LEMONGRASS PANNA COTTA 香茅奶凍配檸檬羅勒雪葩 38
with cucumber lime jelly served with citrus lemon basil sorbet

BLACK STICKY RICE 芒果黑糯米飯配芒果雪糕 38
with mango and coconut milk served with mango ice cream

CHOCOLATE GANACHE TART 朱古力撻配椰子雪糕及橙皮糖 38
with coconut ice cream & orange chili candy