

satay inn

A TASTE OF SINGAPORE

CHEF'S RECOMMENDATIONS

APPETISERS

Satay Inn Platter

Deep-fried Shrimp Balls, Grilled Pork Neck, Deep-fried Soft Shell Crabs, Marinated Chicken Feet in Thai Style

沙嗲軒拼盤

炸蝦丸、燒豬頸肉、炸軟殼蟹及泰式鳳爪

Green Mango, Papaya and Shrimp Salad in Thai Style

泰式青芒果木瓜蝦沙律

Deep-fried Chicken Wings with Garlic and Butter

蒜香牛油雞翼

Skewer Shrimp Satay with Pepper and Garlic

胡椒蒜蓉串燒海蝦

Deep-fried Chicken Spring Rolls

炸雞絲春卷

HK\$

178

148

98

148

78

Sauteed Assorted Vegetables with Garlic

Asparagus, Chinese Yam, Lotus Root, Black Fungus

清炒什菜露筍、淮山、蓮藕、木耳

Homemade Wontons with Egg Noodle in Spicy Sour Soup

獅城酸辣湯雲吞麵

Baked Pomfret with Lemongrass

香茅烤鯊魚

Mixed Vegetables and Vermicelli in Prawn Soup served in Clay Pot

蝦湯什菜粉絲煲

Braised Prawns with Vermicelli in a Seafood Broth in Clay Pot

粉絲蝦煲

Garlic / Cheese Roti

蒜蓉 / 芝士油酥餅

HK\$

98

128

218

138

338

58

MAIN COURSES

Wok-fried Minced Pork and Lady Finger with Sambal Sauce

參巴炒肉碎羊角豆

Chicken with Lemongrass and Basil in Clay Pot

香茅金不換爆雞煲

Green Curry with Deep-fried Soft Shell Crabs in Thai Style

泰式青咖喱炸軟殼蟹

Chinese Fried Rice

揚州炒飯

HK\$

98

138

138

108

DESSERTS

Mango Sticky Rice

芒果鴛鴦糯米飯

Young Coconut Cake

椰青千層蛋糕

Deep-fried Banana Balls

酥炸香蕉球

HK\$

88

68

88