

BITS

Kaw Greab Kung - 香脆蝦片配泰椒青仔汁
Crispy Prawn Crackers with Lightly spiced Chill Plum Dip

Man Tad Rod deud - 泰香蒜薯條
Thai Spiced Real Potato Fries (VEG)- Made with US Idaho Potatoes

Phor Pie Sod - 燒三文魚鮮露筍米紙捲配青胡椒汁
Fresh Spring Roll filled with Coco's smoked Salmon & green Asparagus with green peppercorn Dressing (VEG option)

Tod Man Kung - 香炸蝦餅
Saffron Shellfish Cakes, w/ salty coconut cream & plum sauce

Nuea Swan - 泰式街邊香料牛肉燥
Thai spiced Smoked Beef, with Chili and Tomato relish

Gra Pau Empanadas - 香辣免治牛肉餡角
Thai chili n Basil Beef in Pastry Pockets (2pcs)

Thai Mekong Duck Pohr Pia - 椰漿煎炸春捲 (或泰春卷)
Coco's Smoked Duck Spring rolls with Apple, ginger and Sweet 'n' sour Hoisin Dip (or VEG option)

Roti Chennai - 捲餅或春捲配泰紅咖喱醬
Flaky Roti Bread or Real Potato Fries with country style Red Curry Sauce (VEG)

Sai Awa - 煎脆東北香腸捲配青檸汁
Spicy Northern Thai Sausage Roll in Puff Pastry with Ginger, Lime K-Jup

Peak Gai Yang - 香脆雞翅配乾蔥蒜汁梅子醬
Crispy Chicken Wings with Roasted Shallot, Chili dressing with Tamarind & Plum Sauce

SALAD'S

Yum Sum O - 柚子豆腐沙律
Fresh Pomelo & Tofu Salad with Peanut and Tamarind salsa

Larb Tuna - 香草岩拿他生菜包
Fresh Tuna Tartare Thai herbs, Spice & citrus with Corn Crisps

Som Tum - 經典泰式青木瓜沙律配軟殼蟹
Country style Spicy Papaya Salad with Crispy Soft Shell Crab

Larb Ma-keu Toed - 田園彩色鮮蔬沙律配糯米飯
Heirloom Tomato Salad with Pak Chee Coriander dressing and Thai Sticky Rice (VEG)

Xam Nua - 香草和牛沙律
Spicy Asado Beef Salad with Cracked Rice & Nam Jam Jap

Yam Ma Keu - 香茅茄子沙律配溫泉蛋
Smoked Aubergine with Chili and Garlic dressing with 64° C Hens Egg (VEG)

SELVA SHRIMP
We using Shrimp which is naturally grown in Mangrove Forests - Sustainable - GMO Free - Zero Input

CoCoNuts Thai BAR & GRILL

WOOD GRILLED

Pla Mouk Yang - 鮮凍航魚配泰式辣椒汁
Whole Grilled Squid with Bird Chili Dip \$150

Yang pla salmon sear - 燒三文魚配綠青檸汁
Grilled Ocean Salmon with Thai Lime n Chili Dressing on Salad \$290

Kung Yang - 燒蒜蒜香大蝦配酸汁
Grilled Garlic King Prawn with herb Salad and Tangy Sweet n Sour sauce (2Pc) \$350

Larb Toro - 泰東北豬肉丸春餅
Spicy Grilled Northeastern Pork Meatballs with Roti Wraps and crispy cumin root \$140

Nuea Yang
Steak n Real Chips with Pea Sprout Salad and spicy Thai Tamerind Dip \$350

Our Beef is Australian Black WAGYU and Pastured Argetinian aged for 6 weeks and cooked slowly over smoking embers (Asado Style)

Satay - 沙撈越燒 (雞肉) 4件
Lychee Wood Grilled Chicken with Peanut Sauce (4pcs) \$110

Satay Nuea - 荔枝木燒牛肉沙撈越
Lychee wood Grilled Beef Skewer (3Pc) with Turmeric, pickle Veg & Nam Jim Jap \$150

Khor Moo Yang - 香茅燒蒜豬頸肉配青茅辣椒醬
Grilled Pork Neck in Lemongrass with Chili Herb Dip \$110

Gai Yang - 泰式香茅燒雞
Wood Grilled Free-Range Chicken Lemongrass, Anise Seed with Sweet n Sour Nan Jim Dip 半隻 \$175至隻 \$320
Whole (Family sharing) \$320

Pad ka Prayo - 和牛漢堡香茅汁牛柳包 (*No spicy option available)
Steak Burger with Chili, Basil, & Fried Onion in a milk bap bun \$190

DIRTY DISHES

Tom Yum Pak - 冬陰功湯 素湯 蝦湯
Traditional Thai Vegetable, Sour Spicy SOUP with coconut and Bird Chilis Add Shrimp (Tom Yum Goong) \$100 \$130

Pla Pao Grapong - 香草鹽焗全條法蘭鱸魚
Whole Salt Baked French Seabass, lemongrass, Thai Basil, Kaffier with Bird Chili Dip \$360

Gaeng Daeng Khmer Red Beef Curry - 香料紅咖喱
with Fresh Turmeric, Chilli & Potato \$170

Pad Thai - 蒜蝦花生炒金邊粉
Stir Fried Noodles with Prawns, Peanut and Lime \$120

QUICK DRINKS

Palm Roé gl \$80/ btl \$360 Minuty Roé btl \$460
Pinot Grigio gl \$95/ btl \$480 Tiki Sauvignon Blanc btl \$490
Cote De Rhone btl \$490 Argento Malbec 2017 \$80/420
ASAHI Draft Pint \$80/ Half \$50 Craft Beer \$70
Bottle Beer \$60 Orangina/ Bed Bull \$55
Ricard/ Sangria \$90 Thai Ice Tea/ Coffee \$70
Aperol Spritz \$110 Ice Lemongrass Tea \$70
Young Coconut/ Lemonade \$65 Expersso/ Regular Coffee \$42

SIDES

Pad Pak Rum - 蒜香炒雜菜 \$95
Sauteed Mixed Vegetables with Baby garlic & herbs

Soft slow cooked Hen's Egg - 湯煮溫泉蛋 \$25

Aromatic Jasmine Rice - 白飯 \$25 Thai Sticky Rice - 糯米飯 \$25
Milk Bap Bun - 鮮奶包 \$25 Steamed rice noodle - 淨金邊粉 \$30
Roti Bread - 印度烤餅 \$30 Thai Herb Salad - 香草沙律 \$50

JUST DESSERT

Pudding Ma - Praw - 椰汁西米布丁配鮮芒果雪芭 \$86
Thai Coconut Sticky Rice with Mango Sorbet and Fresh Mango

Nga Sangkaya - 巧克力芝士忌廉配黑糖蛋糕
Iced Dark Chocolate Mousse Cake with Raspberry Sorbet and sesame Crumble \$86

Cha yen I Tim - 泰式奶茶雪糕配薑餅
Thai Red Tea Ice Cream with Ginger biscuits \$80

Ma-Praw Pana Cotta - 椰汁布丁配鮮藍莓花生碎
Coconut Panna Cotta and Pineapple Confit w/ Peanut powder \$80

I Tim - 雪糕雪糕：椰子 藍莓 荔枝 覆盆子 熱情果 青檸
Sorbet and Ice Cream (2 scoops) \$80
Coconut, Salted Caramel, Raspberry, Passion Fruit, or Lime Sorbet

Social Media/ Links:
Facebook: @coconuts
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Open 7 days a week from 11am to 11pm
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*No service charge