

BITS

Crispy Crust Margarita Pizza 9 inches \$160
 Add spicy salami \$30
 Add Spicy Pork Lard \$60

Kaw Greab Kung - 香脆蝦片配辣椒梅子汁 \$50
 Crispy Prawn Crackers with Lightly spiced Chill Plum Dip

Man Tod Rod dedd - 泰香辣薯條 \$68
 Thai Spiced Real Fries (VEG)- Made with US Idaho Potatoes

Phor Pie Sod - 煙三文魚鮮露筍米紙捲配青胡椒汁 \$110
 Fresh Spring Roll filled with Coco's smoked Salmon & green Asparagus with green peppercorn Dressing (VEG option)

Tod Man Kung - 香炸蝦餅 \$100
 Saffron Shellfish Cakes, w/ salty coconut cream & plum sauce

Neua Swan - 泰式街頭香料牛肉條 \$130
 Thai spiced Smoked Beef Jerky, with Chili and Tomato relish

Gra Pau Empanadas - 香脆免治牛肉餡角 \$90
 Thai chili n Basil Beef in Pastry Pockets (3pcs)

Thai Mekong Duck Pohr Pia - 煙鴨胸炸春捲 (或素春捲) \$90
 Coco's Smoked Duck Spring rolls with Apple, ginger and Sweet 'n' sour Hoisin Dip (or VEG option)

Roti Channai - 捲餅或薯條配素紅咖哩醬 \$110
 Flaky Roti Bread or Real Potato Fries with country style Red Curry Sauce (VEG)

Sai Awo - 鬆脆東北香腸捲配青檸汁 \$110
 Spicy Northern Thai Sausage Roll in Puff Pastry with Ginger, Lime K-Jup

Peak Gai Tod - 香燒雞翅配乾蔥辣汁梅子醬 \$110
 Grilled Chicken Wings with Roasted Red, Chili dressing

SALAD'S

Yum Sum O - 柚子豆腐沙律 \$180
 Fresh Pomelo & Tofu Salad with Peanut and Tamarind Sause

Larb Tuna - 香草吞拿他他生菜包 \$180
 Fresh Tuna Tartare Thai herbs, Spices & citrus with Corn Crisps

Som Tum - 經典泰式青木瓜沙律配軟殼蟹 \$130
 Country style Spicy Papaya Salad with Crispy Soft Shell Crab

Larb Ma-keu Taed - 田園彩色番茄沙律配糯米飯團 \$120
 Heirloom Tomato Salad with Pak Chee Coriander dressing and Thai Sticky Rice (VEG)

Yam Neua - 香草和牛沙律 \$250
 Spicy Asado Beef Salad with Cracked Rice & Nam Jam Jap

Yam Ma Keu - 香草茄子沙律配溫泉蛋 \$120
 Smoked Aubergine with Chili and Garlic dressing with 64° C Hens Egg (VEG)

CoCoNuts Thai BAR & GRILL

WOOD GRILLED

Pla Mouk Yang - 鮮燒魷魚配泰式辣椒汁 \$150
 Whole Grilled Squid with Bird Chili Dip

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

Pla Pao Grapong - 香草鹽焗全條法國鱸魚 \$380
 Whole Grilled or Salt Baked French Seabass, lemongrass, Thai Basil, Kaffier with Bird Chilli Dip

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

Lard Tord - 泰東北豬肉丸卷餅 \$150
 Spicy Grilled Northeastern Pork Meatballs with Roti Wraps and crispy cumin root

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

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

Satay - 沙嗲串燒 (雞肉) 4串 \$110
 Lychee Wood Grilled Chicken Skewers with Peanut Sauce (4pcs)

Satay Neua - 荔枝木燒牛肉沙嗲串 \$150
 Lychee wood Grilled Beef Skewers (3Pc) with Turmeric, pickle Veg & Nam Jim Jap

Khor Moo Yang - 香茅碳燒豬頸肉配香茅辣椒醬 \$110
 Grilled Pork Neck in Lemongrass with Chili Herb Dip

Gai Yang - 泰式香茅燒春雞 \$175 半隻 \$320 全隻
 Wood Grilled Free-Range Chicken Lemongrass, Anise Seed with Sweet n Sour Nan Jim Dip Half \$175 or Whole (Family Sharing) \$320

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

DIRTY DISHES

Kwew wan Gai - Green Chicken Curry \$180
 with Baby Eggplant and Lime Leaf

Pho - Raw Wagyu Beef Ribeye on Noodles in Broth \$180
 with Lime & Thai herbs

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

Gaeng Daeng Khmer RED BEEF CURRY - 香料紅咖哩 \$170
 with Fresh Turmeric, Chilli & Potato

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

QUICK DRINKS

House Red/ White	gl \$80/ btl \$360	Minuty Rose	btl \$460
Ch-de Sable Rose	gl \$80/ btl \$360	Tiki Sauvignon Blanc	btl \$490
Pinot Grigio	gl \$95/ btl \$480	Argento Malbec 2017	\$80/420
Cote De Rhone	btl \$490	Craft Beer	\$70
ASAHI Draft	Pint \$80/ Half \$50	Orangina/ Bed Bull	\$55
Bottle Beer	\$60	Thai Ice Tea/ Coffee	\$70
Ricard/ Sangria	\$90	Ice Lemongrass Tea	\$70
Aperol Spritz	\$110	Expersso/ Regular Coffee	\$45
Young Coconut	\$70	Lemonade	\$68

SIDES

Pad Pak Rum - 蒜香炒雜菜	\$95
Sauteed Mixed Vegetables with Baby garlic & herbs	
Spicy sour marinated cucumber - 酸辣青瓜	\$60
Grilled Garlic & Herb Bread - 蒜蓉包	\$60
Soft slow cooked Hen's Egg - 浸煮溫泉蛋	\$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 - 印度薄餅	\$30
Thai Herb Salad - 香草沙律	\$50

JUST DESSERT

pudding Ma - Praw - 芒果糯米飯配芒果雪葩 \$86
 Thai Coconut Sticky Rice with Mango Sorbet and Fresh Mango

Nga Sangkaya - 朱古力慕絲配紅莓雪葩 \$86
 Iced Dark Chocolate Mousse Cake with Raspberry Sorbet

Cha yen I Tim - 泰式奶茶雪糕 \$80
 Thai Red Tea Ice Cream

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

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



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Open 7 days a week from 11am to 11pm
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 *For takeaway and Event inquiries
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*No service charge



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