

BANGKOK '78

BANGKOK'S FAVORITES

经验丰富的厨师团队选用新鲜的当地食材，烹饪出最正宗地道的泰式风味，用精心打造的精选菜品和古老的泰式美食带你重温 70 年代的曼谷黄金年代，一切尽在 Bangkok'78。

我们携手著名的泰国米其林一星餐厅 Saneh Jaan 为喜欢泰餐的食客带来被遗忘已久的传统泰式美味。

欢迎来复古餐厅追忆 70 年代的风华，感曼谷兼收并蓄的气息。

祝您用餐愉快！BANGKOK'78

DIETARY RESTRICTIONS

ICON GUIDE

Beef Pork Fish Seafood Egg Dairy Gluten Sesame Nuts Vegan Vegetarian

If you have special dietary requirements, please let us know.

2. 香煎韭菜饼，配辣椒酱 ๒๓๐

Pan-fried Chinese chive cakes,
served with chili soy sauce

1. 大虾春卷，配苏梅酱 ๓๕๐

Prawn spring rolls, served with plum sauce

3. 椒盐炸鸡，配甜辣酱 ๒๖๐

Deep-fried chicken with chili and salt,
served with sweet chili sauce

4. 炸鸡肉馅饺子，配苏梅酱 ๒๓๐

Fried minced chicken dumplings,
served with plum sauce

5. 蔬菜春卷，配苏梅酱 ๒๓๐

Vegetable spring rolls, served with plum sauce



Saneh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费

开胃菜

APPETIZERS



6. 猪肉大虾馅蒸饺，配脆蒜和黑醋汁

Steamed pork and prawn dumplings, served with crispy garlic and black vinegar sauce



230



7. 炸鱼饼，配糖醋汁 (*现点现做，制作用时 20 分钟)

Fried fish cakes, served with sweet and sour sauce



290



8. 猪肉末溏心蛋辣味沙拉烤茄子

Grilled long eggplant spicy salad with minced pork and soft-boiled egg



260



9. 鱼露酥炸五花肉

Deep-fried pork belly with fish sauce



260



Saneh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费



10. 北方香草料炸脆虾

Deep-fried crispy shrimps with Northern herbs and spices



290



11. 椰子饭、木瓜沙拉和猪肉丝

Coconut rice, papaya salad and shredded pork



350



12. 水晶粉酸猪肉炒黄花

Cowslip flowers stir-fry with glass noodles and fermented sour pork



290



13. 猪肉猪肝辣味水晶粉沙拉

Spicy glass noodle salad with pork and liver



290



14. 猪肉蛋清炸虾球，配苏梅酱和大虾酱

Fried shrimp balls with pork and egg white, served with plum sauce and shrimp paste with soybean oil



380



15. 大虾和脆皮虾辣味柚子沙拉

Spicy pomelo salad with prawns and crispy shrimps



420

16. 低温烹饪后辣味沙拉烤和牛前胸肉、配黄瓜、番茄和青葱

420

Sous vide then grilled wagyu beef brisket in spicy salad with cucumbers, tomatoes and shallots



17. 辣味海鲜沙拉配大虾、鱿鱼、新西兰贻贝、西红柿和洋葱

350

Spicy seafood salad with prawns, squids, New Zealand mussels, tomatoes and onions



18. 烤猪颈肉，配干辣椒酱和豆豉鱼辣椒酱

Grilled pork neck, served with dried chili sauce and fermented fish chili sauce



290



19. 烤腌制澳洲和牛前胸肉，配干辣椒酱和豆豉鱼辣椒酱

Grilled marinated Australian wagyu beef brisket, served with dried chili sauce and fermented fish chili sauce



420



Saneh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费

20. 蟹肉和大虾槟榔叶咖喱，配米粉和溏心蛋 ●🌶️🍴 590

Betel leaves curry with crab meat and prawn,
served with rice noodles and soft-boiled egg



Saneh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费

汤品和咖喱

SOUP & CURRY



21. 发酵虾酱辣椒酱咖喱猪肉

Pork curry with fermented shrimp paste chili sauce



350



22. 五香豆瓣酱红烧猪肉和鸡蛋

Stewed pork and eggs in five spices and fermented bean paste



350



23. 海鲈鱼泰国南部黄咖喱

Southern Thai yellow curry with sea bass



450



24. 烤猪颈肉配红咖喱

Mon red curry with grilled pork neck



450



Saneh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费



25. 高良姜和香蕉花椰子鸡汤

Coconut chicken soup with galangal and banana blossom



350



26. 泰国青柠、柠檬草和蘑菇鲈鱼冬阴清汤

Sea bass Tom Yum clear soup with kaffir lime, lemongrass and mushroom



350



27. 泰式鸡肉、茄子、甜罗勒、红辣椒和椰奶绿咖喱，配烙饼

Thai green curry with chicken, eggplant, sweet basil, red chili and coconut milk, served with roti



450



28. 泰国柠檬、柠檬草和蘑菇大虾冬阴功汤

(可选奶油或清汤)

Prawn Tom Yum soup with kaffir lime, lemongrass and mushroom



450



29. 马散麻咖喱鸡

Chicken Massamun curry



450



30. 猪肉、卷心菜、大葱和大蒜煎蛋汤

Omelet soup with minced pork, cabbage, spring onion and garlic



290

主食

MAIN DISH

31. 班兰香米饭 任选 5 样配菜:

490

Boiled jasmine rice with pandan

- 青葱辣椒咸蛋沙拉 Salted egg salad with shallot and chili ● 🌶️
- 鸡蛋炒腌萝卜 Preserved radish stir-fry with egg ● 🥚 🥕
- 黑橄榄炒猪肉末 Minced pork stir-fry with black olive 🐷 🥑 🌶️
- 咸鱼炒芥蓝 Chinese kale stir-fry with salted fish 🐟 🌶️ 🥬
- 中式香肠和黄瓜沙拉 Chinese sausage and cucumber salad 🐷 🥒 🌶️
- 炸中式香肠 Fried Chinese sausages 🐷 🌶️
- 泰式蛋卷 Thai-style omelet ● 🌶️
- 咸鱼沙拉 Salted fish salad 🐟 🥬
- 猪肉末炒茄子 Long eggplant stir-fry with minced pork 🐷 🥕 🌶️
- 榨菜蔬菜沙拉 Pickled mustard green salad 🌶️ 🥬
- 大蒜、辣椒和脆皮猪肉炒空心菜 Morning glory stir-fry with garlic, chili and crispy pork 🐷 🌶️ 🥬



Sanh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费



32. 蘑菇大蒜炒佛手叶 🌿🍄🥜

Chayote leaves stir-fry with mushrooms and garlic

260



33. 泰式猪肉末蛋卷 (*现点现做, 制作用时 15 分钟)

Thai-style omelet with minced pork



260



34. 猪肉末、番茄和洋葱馅泰式蛋卷

Thai omelet stuffed with minced pork, tomato and onion



260



35. 猪肉末、大蒜、辣椒和甜罗勒炒茄子

Long eggplant stir-fry with minced pork, garlic, chili and sweet basil



260



36. 咸鱼炒芥蓝

Chinese kale stir-fry with salted fish



260



Saneh Jaan's Legacy

所有价格均以泰铢计, 另收增值税和服务费

37. 蘸面糊油炸鱿鱼，配苏梅酱 ๕๕ 350
Batter-fried squids, served with plum sauce

38. 咖喱粉、鸡蛋、洋葱和大葱炒鱿 ๕๕ 350
Stir-fried squids with curry powder, egg, onion,
and spring onion

39. 咸蛋黄、洋葱、大葱和芹菜炒鱿鱼 ๕๕ 350
Stir-fried squids with salted egg yolk, onion,
spring onion and celery

40. 罗望子汁蘸面糊油炸大虾 ๕๕ 450
Batter-fried prawns with tamarind sauce



41. 腰果、洋葱、辣椒和大葱炒鸡肉
Chicken stir-fry with cashew nuts, onion, chili, and spring onion

🌿 🍴 🍴 🍴

260



42. 大蒜、辣椒和脆皮猪肉炒牵牛花
Morning glory stir-fry with garlic, chili, and crispy pork

🐷 🌿 🍴 🍴

260



43. 小米辣大蒜炒大虾
Prawn stir fry with bird's eye chili and garlic

🌿 🍴 🍴

450



44. 香蕉叶清蒸咖喱鱼 (*现点现做, 制作用时 20 分钟)
Steamed curried fish in banana leaves

🌿 🍴 🍴 🍴 *Authentic*

380



45. 凹唇姜, 大蒜和甜罗勒炒新西兰贻贝、大虾和鱿鱼
Stir-fried New Zealand mussels, prawns, squids with finger root, garlic, chili and sweet basil

🌿 🍴 🍴

450



46. 蘑菇、洋葱和蚝油炒和牛前胸肉
Stir-fried wagyu beef brisket with mushroom, onion and oyster sauce

🐮 🌿 🍴 🍴

450



47. 大虾、鱿鱼和猪肉末蒸蛋 🐙 🍤 🍳
Steamed fluffy egg with prawn, squid and minced pork

590



48. 油炸海鲈鱼配绿芒果辣味沙拉
Deep-fried sea bass and green mango spicy salad



820



49. 青柠、辣椒配大蒜清蒸鲈鱼
Steamed whole sea bass with lime, chili and garlic



820



Saneh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费

附菜

SIDE DISH

50. 米粉

Rice noodles

51. 香米饭

Jasmine rice

52. 糙米饭

Brown rice

53. 椰子饭

Coconut rice

54. 烙饼 轉餅

Roti

40

40

60

60

60



Saneh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费

一盘通吃

ONE DISH

Sanh Jaan's Legacy

55. 大虾泰式炒面 ● 🌶️ 🍴 🍴 450
Pad Thai noodles with prawns

450



56. 软壳蟹肉泰国北部椰子咖喱面 ● 🌶️ 🍴 🍴 380
Northern Thai coconut curry noodles with soft shell crab

380



Sanh Jaan's Legacy

Sanh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费

57. 咸鱼大虾意面 🌶️ 🐟 🍤 🍴

Spaghetti with salted fish and prawns

380

58. 辣椒酱猪肉末炒饭，配咸蛋、甜猪肉和虾串 🌶️ 🐷 🍤 🍴

Chili paste fried rice with minced pork, served with salted eggs, sweet pork and shrimp skewers

380

59. 大蒜和圣罗勒炒和牛前胸肉、配米饭和煎蛋 🌶️ 🐮 🍴 🍳

Wok-fried wagyu beef brisket, garlic and holy basil, served with rice and fried egg

450

60. 酸猪肉炒饭，配煎蛋 🌶️ 🐷 🍴 🍳

Fermented sour pork fried rice, served with fried egg

260

61. 鱿鱼、大虾、鸡蛋、葡萄干和咖喱粉菠萝炒饭,

380

肉松 🐷 🐔 🥚 🍷 🍷

Pineapple fried rice with squids, prawns, egg, raisins and curry powder and topped with dried shredded pork



62. 鸡肉腌鱿鱼炒板条

Stir-fried flat noodles with chicken and pickled squid

🐷 🐔 🥚 🍷 🍷

260



63. 罗勒炒猪肉末或鸡肉末, 配米饭和煎蛋

Wok-fried minced pork or chicken, garlic and holy basil, served with rice and fried egg

🐷 🐔 🥚 🍷 🍷

260



64. 甘蓝、番茄、洋葱和鸡蛋猪肉或鸡肉炒饭

Pork or chicken fried rice with kale, tomato, onion and egg

🐷 🐔 🥚 🍷 🍷

260



65. 猪肉末、黑橄榄和溏心蛋炒饭

Fried rice with minced pork, black olive and soft-boiled egg

🐷 🐔 🥚 🍷 🍷

290



Saneh Jaan's Legacy

所有价格均以泰铢计, 另收增值税和服务费

素食

VEGETARIAN MENU



66. 炸凉拌木瓜丝 🌱 🌶️ 🍲
Deep-fried papaya salad

210



67. 炸茄子
Deep fried eggplant, served with house-made plum sauced

🌱 🌶️

210



68. 凉拌茄子黑豆腐
Spicy eggplant and tofu salad

🌱

210



Saneh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费



69. 白菜豆腐汤

Clear soup with cabbage and tofu



290



70. 素食绿咖喱汤

Thai green curry with eggplant, tofu, carrot, broccoli, red chili, sweet basil, coconut milk



290



71. 香菇酸辣清汤

Mushroom Tom Yum clear soup with kaffir lime and lemongrass



290



72. 高良姜香蕉花蘑菇椰汁汤

Coconut soup with galangal, mushroom, and banana blossom



290



Saneh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费

73. 素食菠萝炒饭 🍍 🌱

Pineapple fried rice with raisins, cashew nuts and topped with deep-fried mushroom

240

74. 素食泰式炒河粉 🌱

Pad Thai noodles with tofu

240

75. 时蔬烩粿条 🍜 🌱

Rice noodles with mixed vegetables in gravy sauce

240

76. 罗勒叶炒豆腐盖饭 🍲 🌱

Wok-fried minced tofu with holy basil, served with rice

240



77. 芝麻菜土豆松露炸丸子沙拉 午 350
Rocket salad with black truffle croquette,
served with balsamic dressing

350



78. 青豌豆烩饭
Risotto with green pea purée, Parmesan cheese
and asparagus

午 350

350



79. 烤豆腐配番茄罗勒酱
Pan-seared tofu with tomato and basil sauce,
served with grilled vegetables

午 350

350



Saneh Jaan's Legacy

所有价格均以泰铢计，另收增值税和服务费

西式风味

WESTERN HITS



80. ½ 香草大蒜乡村风味土豆泥、芦笋、胡萝卜、西兰花、大蒜和鸡汁

Herb & garlic country-style mashed potatoes, asparagus, carrots, broccolini, garlic and chicken jus



350



81. 红酒焖鸡，配马铃薯千层派

Braised chicken in red wine, served with potato dauphinoise



450



82. 芹菜、胡萝卜、土豆和法式芥末酱炖牛肉

Slow-cooked beef stew with celery, carrot, potato and Dijon mustard



490



83. 烤猪颈肉加红咖喱

12-hour slow-cooked wagyu beef cheek served with mashed potatoes and red wine sauce



850

意式面食

任选：(意式细面/意式宽面/天使面/通心粉)

- | | |
|--|-----|
| 84. 香蒜辣椒番茄酱 (Arrabiata) 🌶️🍷🍴 | 350 |
| 85. 香蒜橄榄油酱汁 (Aglio e Olio) 🍷🍴 | 350 |
| 86. 牛肉、猪肉和意式肉酱面 (Beef, Pork and Pancetta Bolognese) 🍖🐷🍷🍴 | 450 |
| 87. 奶油培根 (Carbonara) 🐷🍷🍴 | 450 |

其他浇头

- | | | | |
|--|-----|------------|-----|
| • 西兰花、绿豌豆、胡萝卜和本地蘑菇
Broccoli, green pea, carrot and local mushroom | 70 | • 酥炸鸡胸肉 🍷🍴 | 70 |
| • 猪肉末 🐷 | 70 | • 鱿鱼 🍷 | 130 |
| • 大虾 🍷 | 150 | | |
| Minced pork | | | |
| Prawns | | | |



所有价格均以泰铢计，另收增值税和服务费



所有价格均以泰铢计，另收增值税和服务费

披萨

88. 玛格丽特披萨 (Margherita) 🍕 🍴 ● 🍷	350
89. 夏威夷披萨 (Hawaiian) 🍕 🍴 ● 🍷	450
90. 意式辣香肠披萨 (Pepperoni) 🍕 🍴 ● 🍷	450
91. 芭芭拉披萨 (Barbara) 🍕 🍴 ● 🍷	450
92. 海鲜披萨 (Seafood) 🍕 🍴 ● 🍷	490
93. 烟熏三文鱼披萨 (Smoked Salmon) 🍕 🍴 ● 🍷	490
94. 松露披萨 (Truffle) 🍕 🍴 ● 🍷	490

其他浇头

• 酥炸鸡胸肉 ● 🍷 Deep fried chicken breast	70
• 西兰花、绿豌豆、胡萝卜和本地蘑菇 Broccoli, green pea, carrot and local mushroom	70
• 猪肉末 🍖 Minced pork	70
• 鱿鱼 🦑 Squids	130
• 大虾 🦐 Prawns	150

甜品

DESSERTS



95. 柑橘糖汁格兰尼它冰糕水果什锦
Mixed fruits in citrus syrup granita

฿

110



96. 仙都果格兰尼它冰糕
Santol Granita

110



97. 椰奶 翡翠
Emerald in coconut milk

110



98. 芦荟蜜饯蝶豆花青柠汁
Aloe vera compote with butterfly pea syrup and lime juice

90

99. 时令水果
Seasonal Fruits Plate

150

所有价格均以泰铢计，另收增值税和服务费

100. 红糖烧仙草

90

Grass jelly syrup and brown sugar

101. 芒果糯米饭 𠵿 𠵿

150

Mango sticky rice

102. 香蕉椰汁西米露

90

Bananas in syrup with coconut milk

103. 冰淇淋球 𠵿 𠵿 𠵿

90

(任选原味椰子冰淇淋或玉米、菠萝蜜和米粉冻椰子冰淇淋)

配甜糯米、糖浆棕桐籽和花生

A scoop of ice-cream
(choice of plain coconut ice-cream or
coconut ice-cream with corn, jackfruit
and rice flour jelly)
served with sweet sticky rice, palm seeds in syrup
and peanuts

70 年代复古鸡尾酒

Bangkok'78 的招牌鸡尾酒以 70 年代大热单曲为灵感，将都市人最爱的冰茶系列与 RIVAL 起泡酒融合，带来独一无二的味觉冲击。

- | | |
|----------------------------------|------------|
| 1. Stayin' Alive | 280 |
| 菊花班兰冰茶、Rival 泰式椰汁澳大利亚霞多丽起泡酒和苏打水 | |
| 2. Dancing Queen | 280 |
| 覆盆子冰茶、Rival 泰式山竹澳大利亚赤霞珠起泡酒和苏打水 | |
| 3. I Will Survive | 280 |
| 柠檬吃姜汁冰茶、Rival 泰式椰汁澳大利亚霞多丽起泡酒和苏打水 | |
| 4. Old Time Rock And Roll | 280 |
| 泰式红茶、Rival 泰式山竹澳大利亚赤霞珠起泡酒和青柠汁 | |

都市人最爱的冰茶

- | | |
|--|------------|
| 5. 菊花班兰冰茶 Chrysanthemum and Pandan Iced Tea | 110 |
| 6. 覆盆子冰茶 Raspberry Iced Tea | 110 |
| 7. 柠檬草姜汁冰茶 Lemongrass and Ginger Iced Tea | 110 |
| 8. 柠檬冰茶 Lemon Iced Tea | 110 |



飲品 DRINKS

FIZZY

Coke / Coke Zero / Sprite / Fanta Orange / Ginger Ale / Tonic	70
Blue Lemon Soda	110
Honey Lemon Soda	110
Lime Soda	110
Mango & Passion Fruit Soda	110
Plum Soda	110
Strawberry Soda	110

SMOOTHIE

Coconut	150
Lychee	150
Mango	150
Pineapple	150
Salacca	150
Watermelon	150

FRESH JUICE

Orange	130
Coconut	130

WATER

Mont Fleur Mineral Water (500 ml)	50
Hot Water (500 ml)	50 / pot
Acqua Panna/San Pellegrino (500 ml)	130
Acqua Panna/San Pellegrino (750 ml)	180

DRINKS

COFFEE & TEA

	HOT	ICED
Espresso	70	-
Double Espresso	80	-
Americano	70	90
Cappuccino	75	95
Caffè Latte	75	95
Mocha	75	95
Chocolate	75	95
Oliang	-	95
Thai Milk Tea	-	95
English Breakfast Ceylon	70	70
Earl Grey Ceylon	70	70
Sencha Shizuoka Summer	70	70
Highland Oolong	70	70
Whole Chamomile	70	70

BEER

	BOTTLE
Singha Thai Lager 5%, 330 ml	140
Asahi Super Dry Japanese Rice Lager 5%, 330 ml	150
Heineken Pure Malt Lager 5%, 320 ml	160
Corona Extra Mexican Lager 4.50%, 330 ml	190

CRAFT

Chalawan Pale Ale, Small-Batch 4.70%, 330 ml	230
Bussaba Ex-Weisse, Small-Batch 4.70%, 330 ml	230

DRINKS

SPIRITS

GLASS

BOTTLE

GIN

Beefeater London Dry, UK 40%

300

2,590

Bombay Sapphire London Dry, UK 40%

350

3,390

RUM

Pampero Blanco, 37.50%

300

2,590

Bacardi Carta Blanca Light, 37.50%

300

2,590

VODKA

Stolichnaya, Latvia 40%

250

1,990

Ketel One, Netherlands 40%

300

2,590

TEQUILA

Jose Cuervo, Mexico 38%

300

2,590

WHISK(E)Y

Jim Beam White Label

250

1,990

Kentucky Straight Bourbon, 40%

Jameson Blended Whiskey, 40%

300

2,590

Johnnie Walker Black Label, 40%

350

3,390

WINE LIST

WINE

SPARKLING

	GLASS	BOTTLE
Marcello del Majano Prosecco Extra Dry, Italy	350	1,600
Rival Thai Coconut Infused Sparking Australian Chardonnay	350	1,600
Rival Thai Mangosteen Infused Sparking Australian Cabernet Sauvignon	350	1,600

WHITE

Rival Sauvignon Blanc, Australia	330	1,500
Le Chardonnay de la Chapelle, France	350	1,600
Blue Nun Riesling Rheinhessen, Germany	350	1,600

RED

Rival Shiraz, Australia	330	1,500
Velenosi Montepulciano D' Abruzzo DOC, Italy	350	1,600
Glenbrook Cabernet Sauvignon California, USA	350	1,600

ROSÉ

Rival Rosé, Australia	350	1,600
-----------------------	-----	-------

WINE BY BOTTLE

CHAMPAGNE

Taittinger Prestige Brut	BOTTLE
	4,900

ROSÉ

Undurraga Pinot Noir Rosé, Chile	1,800
----------------------------------	-------

WINE LIST

SWEET

	BOTTLE
Joh. Jos. Prüm Bernkasteler Badstube Riesling Spätlese, Mosel, Germany	2,400

WHITE

Colombard, Monsoon Valley Premium Range, Hua Hin, Thailand	1,800
--	-------

Viognier, Kaesler Love Child, Barossa Valley, Australia	2,200
---	-------

Riesling, Robert Weil Trocken, Rhiengau, Germany	2,200
--	-------

Cortese, Vite Colte 'Aureliana' Gavi, Piedmont, Italy	2,400
---	-------

Pinot Grigio, Zorzettig Vini, Friuli-Venezia Giulia, Italy	2,400
--	-------

Sauvignon Blanc, Domaine Du Pré Semelé, Loire Valley, France	2,800
--	-------

Chardonnay, Maison L. Tramier & Fils Chablis, Burgundy, France	3,800
--	-------

RED

Malbec, Santa Ana Classic, Mendoza, Argentina	1,800
---	-------

Shiraz, Monsoon Valley Premium Range, Hua Hin, Thailand	1,800
---	-------

Syrah-Grenache, Delas Freres Cotes Du Rhone Saint Esprit Rouge, Rhone, France	2,200
---	-------

Sangiovese, Castello Di Fonterutoli Chianti Classico, Tuscany, Italy	2,400
--	-------

Tempranillo, Bodegas Fautino VII, Rioja, Spain	2,400
--	-------

Cabernet Sauvignon, Kruger Family Reserve, Stellenbosch, South Africa	2,800
---	-------

Zinfandel, Predator Old Vine, California, USA	2,800
---	-------

Merlot-Cabernet Sauvignon, Château Des Tourtes Blaye Côtes De Bordeaux, France	3,200
--	-------

Cabernet Sauvignon, Tenuta Belguardo Maremma Toscana Riserva, Tuscany, Italy	4,400
--	-------

