

MENU

Thieves Market
chor bazar
Indian & Thai Cuisine 印度及泰國菜

APPLE HOSPITALITY LIMITED

www.applehospitality.com.hk

www.chorbazare.com.hk

Soups 湯



Hot & Sour Soup (Vegetables/Chicken)
酸辣湯 (蔬菜/雞肉)

A Combination of shiitake and wood ear mushrooms, bamboo shoots, egg, vinegar and white pepper.

\$108

\$128

Tom Kha Gai 酸辣椰奶雞湯

Thai chicken soup, simmered in spices, coconut milk broth, lemongrass and fresh galangal.



Tom Yum (Vegetables/Seafood) 冬蔭功大蝦湯
(蔬菜/海鮮)

Iconic spicy Thai-style soup of spicy prawn broth, lemongrass, fresh galangal and kaffir lime leaf.

\$148

Salads 沙律

\$68

Garden Salad 田園沙律

Fresh assortment of greens.



Kheere ka Raita 青瓜乳酪

Classic Indian dish of cucumber and yoghurt.

\$68

\$128

Yum Som O 泰式柚子鮮蝦沙律

Thai-style pomelo salad with an assortment of greens.



Yum Pra Muek 魷魚粟米沙律

Thai-style char-grilled squid and sweet corn salad.

\$128

Cold Appetizers 涼前菜

\$148

Goong Che Nompá 泰式生蝦

Raw prawns soaked in fish sauce, served with chilli lime dressing



Hot Appetizers 熱前菜



Vegetarian Samosa 素咖哩角

Spiced potatoes stuffed in a classic deep fried pastry.

\$38

\$62

Onion And Okra Bhaji 香炸洋蔥秋葵絲

Our signature spiced battered onion rings and okra.



Sate Ruam Mit (Gai/Nua 6 Satay) 串燒沙爹 (雞肉 / 牛肉, 六串)

Grilled chicken or beef satay, served with a rich and sweet peanut sauce.

\$118

\$128

Pla Meuk Yang 原隻炭燒魷魚

Thai-style char-grilled squid, served with a garlicky chilli and lime sauce.



Third Man Pla (4 pieces) 泰式炸魚餅 (四件)

A Thai-classic; Deep fried fish cakes served with our housemade hot sauce.

\$88

\$148

Gai Yang Takrai 泰式香茅黑椒燒雞

Char-grilled chicken (half) seasoned in lemongrass and black pepper, served with a tangy tamarind and cilantro sauce.



Grill & Tandoor 燒烤/天多利



Chicken Tikka 印度烤雞肉

North Indian style boneless chicken marinated in yoghurt & spices.

\$128

\$158

Fish Tikka 印度燒魚柳

Fresh chunks of fish delicate and flaky which takes to the marinade and charred smokey tandoor.



Paneer Tikka 烤印度芝士

Spice and yoghurt steeped cottage cheese cooked in our tandoor.

\$118

\$168

Lamb Shashlik 烤羊里脊肉

Cubes of spiced lamb tenderloin, char-grilled to perfection.



Whole Spring Chicken 香草燒春雞

Spring chicken steeped in lemongrass, cooked in our tandoor.

\$198

Heritage Curry 傳統咖哩



Gaeng Kiew Whan (Gai/Nua) 泰式青咖☒ (雞肉/牛肉)

Classic Thai-style green curry of chicken or beef.

\$148

\$148

Gaeng Massaman Nua 泰式咖☒牛肉

A mild and flavourful beef curry classic, stewed with potatoes.



Butter Chicken 牛油雞咖哩

Iconic dish of tandoori chicken in a smoky, rich, and buttery tomato curry.

\$128

\$128

Kadai Chicken 印式鑊仔雞

Salted chicken cooked with peppers and onion, in an assortment of herbs and spices.





Lamb/ Beef Madras 印式椰香牛肉

Boneless chunks of tender beef simmered in coconut, mustard seed and curry leaves.

\$148

\$148

Lamb /Beef Rogan Josh 傳統咖哩羊肉

Prime cuts of mutton, simmered in a ginger and fennel Kashmiri sauce.



Lamb /Beef Vindaloo 溫達盧牛肉

Goan classic of Beef, slow cooked to perfection in chillies, vinegar and garlic.

\$148

\$118

Mix Vegetable Curry 咖哩燴蔬菜

A healthy assortment of vegetables in a mild and flavourful curry.



Lamb Shank Massaman 泰式咖哩羊腿

Decadent lamb shank dish simmered in a rich Thai-style curry

\$188

From The Wok 風味小炒



Gai Phad Med Mamuang 泰式甜酸腰果炒雞肉

Wok-fried concoction of tender diced chicken, cashew nuts, onion, spring onion, bell pepper and dried chillies.

\$138

\$138

Phad Bai Krapraow(Gai / Nua) 泰式香雞肉 / 牛肉碎羅勒葉包

Stir-fried minced beef or chicken in spices, chillies and fresh basil, served with lettuce.



VEGETABLES 菜蔬



Phad Kanaeng Kra Thiam 泰式炒芥蘭

Baby kale wok-fried with garlic.

\$108

\$108

Pad Pak Bong / Malaijan 飛天通菜 / 馬拉盞通菜

Morning glory wok-fired with a choice of chillies or housemade sambal.



Dal Tadka 印式黃豆燴咖

Yellow lentils mixed with cumin seeds fried with butter.

\$88

\$92

Dal Makhani 印式黑紅豆燴咖

Mixed lentils simmered in a spiced and creamy sauce.



Aloo Gobi 椰菜花炒土豆

Spiced cauliflower and potatoes cooked in an assortment of spices.

\$88

\$92

Palak Paneer 印式芝士燴菠菜

An Iconic North Indian dish of spinach and cottage cheese simmered with warm spices.



SeaFood 海產



Goong Phaow (2 Pieces) 燒大蝦配泰式酸辣汁 (兩隻)

Freshwater Prawn, barbecued to perfection and served with a spicy lime sauce.

\$208

\$218

Pla Rard Prik 泰式酸辣魚

Thai favourite of shallow-fried fish in our housemade chilli sauce.



Coconut Prawn 椰子蝦

Fresh prawns simmered in a rich coconut curry.

\$188

\$158



Hoy Tod 泰式香煎蠔餅
Classic Thai-style oyster omelette.



\$218

Pla Suay 泰式青檸辣椒汁蒸魚

Fish steamed in a fragrant Thai-style herb broth, served with a chilli and lime sauce.

\$228



Pla Yang 泰式鹽焗燒魚

Thai-style roasted fish with salt and garlic, served in a chilli lime dressing.



\$148

Hoi Lai Pad Prik 泰式辣椒膏炒蜆

Clams, onion, spring onion, bell pepper and sweet basil sauteed in a Thai-style hot sauce.

Rice

\$138



Khaw Phad Subparod 菠蘿海鮮炒飯

Wok-fried rice in an assortment of seafood and pineapple. A Thai classic.



\$128

Khaw Phad Kaeng Gai 青咖哩雞炒飯

Wok-fried rice with our signature green curry chicken, served with chicken satay and a mango salad.

\$178



Khaw Phad Poo 泰式蟹肉炒飯

Wok-fired rice with crab meat and spices.



\$148

Lamb Biryani 印度黃姜羊飯

An Indian Basmati rice staple cooked in saffron, herbs and served with lamb.

\$128



Chicken Biryani 印度黃雞飯

Biryani, served with chicken.



\$108

Vegetarian Biryani 印度黃姜素飯

Biryani, served with vegetables.

\$58

Pulao Rice 印度黃飯

Indian staple of yellow rice steamed in an assortment of herbs.



\$22

Khaw Plaow 香蒸米飯

Steamed Jasmine rice.



Specialty Noodles 經典麵粉

\$138

Phad Thai 泰式雞 / 蝦炒河粉

Stir-fried beancurd, chives, rice noodles in a tamarind sauce. Served with chicken or prawns.



Rad Hna (Gai / Nua) 泰式濕炒河粉 (雞肉 / 牛肉)

Wok-fried rice noodles with vegetables in a thick savoury sauce, served with chicken / / beef.

\$118

\$118

Phad Si-lw (Gai / Nua) 泰式乾炒河粉 (雞肉 / 牛肉)

Wok-fired rice noodles in a rich savoury sauce, with vegetables, Chicken / beef.



Signature Breads & Pancakes 麵麩及煎餅



Naan 烤餅 (正宗烤餅 / 牛油燒餅 / 蒜蓉烤餅)

Plain naan / Butter naan / Garlic

\$28

\$32

Aloo Paratha 咖哩薯蓉麥餅

Spiced potatoes stuffed in our tandoori baked roti.



Roti Canai 印度酥油薄餅

An Indian influenced flatbread dish found all over South East Asia; also known as Roti Prantha.

\$32

\$25

Tandoori Roti (Regular/ Butter) 烤麥餅 / 黃油烤麥餅

Choice of classic or butter roti; a clay oven baked flatbread.



Chicken Murtabak 雞香煎餅

Tender and spiced chicken / lamb sauteed and stuffed in pan-fried bread.

\$32



Roti Tissue 高塔脆餅

A cone shaped, sweet, paper-thin flatbread.

Roti Banana 香蕉麥餅

Tart bananas stuffed in pan-fried bread.



\$48



\$58

DESSERT 甜點



Khaow Niav Mamuang 芒果糯米飯

Sticky rice with fresh mango and coconut cream sauce.

\$78



Gulab Jamun 印度甜雙寶

A milk based pastry, deep fried and soaked in a fragrant syrup.

\$68



Tong Sang Khaya 南瓜布甸

Housemade pumpkin pudding.

\$78

Kluey Thord 越式炸香蕉

Bananas fried to a golden brown. Served with a lime syrup.



\$88

\$68

Ras Malai 香濃芝士奶球

Cottage cheese mashed and soaked in clotted cream.



\$78

Coconut Ice Cream 椰子雪糕

Fresh housemade coconut ice cream.

