

THYME HOUSE MENU

本店特色菜单

意式黄尾鲷生鱼片 — 配姜味油醋汁、苜蓝、味噌黄芥酱、鱼子酱
Kingfish crudo, pressed ginger vinaigrette, kohlrabi, miso mustard, caviar

贵妃蟹 — 配本店特色粟米制英式烤松饼、打发鳕鱼籽酱、青柠凝珠、黄芥末籽
Spanner crab, house polenta crumpet, whipped cod roe, lime pearls, mustard seeds

香煎扇贝 — 配川椒腌黄瓜、丝绸奶酪、本地产裙带菜、香烤芝麻
Seared scallops, Sichuan chilli pickled cucumber, stracciatella, local wakame, toasted sesame seeds

越南米纸春卷 — 含甜味荒布海藻、半岛裙带菜、鸡肉，配姜黄辣酱、泰国罗勒叶、紫苏叶、奶油生菜
Sweet arame, peninsula wakame, chicken, rice paper spring roll, turmeric chilli sauce, Thai basil, shiso, butter lettuce

红薯卷心菜沙拉 — 含烤红薯、茴香、苹果、花椰菜，配枫糖豆腐蛋黄酱、香烤花生
Roast sweet potato, fennel, apple and cauliflower slaw, maple tofu mayonnaise, toasted red peanuts

手卷寿司 — 含香脆紫菜、牛油果、水芹、香葱、芝麻、黄瓜、香脆姜葱酥、冷餐大虾
Sushi temaki, crisp nori, avocado, watercress, chive shoots, sesame, cucumber, crispy ginger and shallot, prawn cocktail

香脆米饼 — 搭配玉米、本地产菌菇、酱油、圣罗勒叶、渍蛋黄、野米爆米花
Crisp rice cake, corn, local mushrooms, soy, holy basil, cured yolk, puffed wild rice

本店红米一碗食 — 含芝麻火炙海鲷鱼、韩式苜蓝泡菜、腌渍香菇裙带菜、溏心蛋、日式调味牛油果
Alba red rice bowl, tataki sesame ocean trout, kohlrabi kimchi, shiitake wakame pickle, soft egg, furikake avocado

炸鱼三明治 — 含冰山生菜、罗马生菜、紫苏叶、日式海苔塔塔酱、青柠、焦香洋葱屑
Crumbed fish sandwich, iceberg, cos lettuce, shiso, nori tartare, lime, onion ash

炸鸡排 — 使用种籽面包糠、卷心菜丝、腌渍胡萝卜西葫芦、绿辣椒蛋黄酱
Chicken schnitzel, seeded panko, slaw, carrot zuni pickle, green chilli mayonnaise

奥尼尔法国牛排 — 配日本酱油、日式鸡蛋土豆沙拉、焦香小葱、腌菜
O'Connor beef bavette, shoyu, Japanese egg and potato salad, charred spring onion, pickles

配菜 Sides

法式炸薯条 — 配青柠盐、绿辣椒蛋黄酱 16
Potato frites, lime salt, green chilli mayonnaise

绿蔬沙拉 — 配紫苏特色酱汁、研磨烘焙芝麻 16
Leaf salad, shiso house dressing, ground toasted sesame

味噌酱拌时蔬 — 配酸模叶、酱油渍辣椒、焦香洋葱屑 18
Seasonal greens in miso butter, sorrel, soy fermented chilli, onion ash



本店餐品由获奖名厨凯伦·马提尼 (Karen Martini) 设计，在主厨马里奥·迪纳塔利 (Mario Di Natale) 领导下烹制。

食材源于坚持遵循可持续发展式运营原则的本地生产商及有机种植商。

如有特别饮食需求、过敏症、不耐症，请告知餐厅侍应生。若为法定公共假日，所有餐品与饮料均将额外收取15%附加费。

Our menu is created by award winning chef Karen Martini, with head chef Mario Di Natale at the helm. It celebrates local producers and organic growers committed to sustainable practices. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances. Please note a 15% surcharge will be applied to all food and beverage purchased on public holidays.