



Shop 217A 2/F Landmark Atrium, 15 Queen's Road, Central, Hong Kong, hong-kong
+85229831003



Mak Mak Speisekarte



Non alcoholic drinks

COKE ZERO HK\$15

Main courses

PHAD THAI HK\$1.251

Hauptgänge

KHAO SOI HK\$158

Sushi Nigiri

OCTOPUS HK\$707

Vegetarian dishes

STIR-FRIED VEGETABLES HK\$408

Chicken dishes

GÄENG PHED GAI HK\$725

Starters

CRAB HK\$20

Main Course

GAI PHAD MED MA MUANG HK\$168

Noodle Dishes

PHAD SEE EAW HK\$1.069

Rice and Noodles

KHAO HOM MALI HK\$181

Thailändisch im Feuertopf

GAENG PHED PED YANG HK\$1.613

Hauptgerichte- Entenfleisch

PHAD PAK HK\$98

Beverages

THAI ICED COFFEE HK\$50

Beverage

CHANG BEER 330ML HK\$70

Drink

SINGHA BEER 330ML HK\$65

Entree

GAI HOR BAI TOEY HK\$997

Other Beverages

KUPPA KOMBUCHA LYCHEE
GINGER HK\$45

Meal Set

SET C (V) HK\$770

Warme Vorspeisen

KHAO HOMALI HK\$272

Special Curry

MASSAMAN LAMB HK\$1.885

Kick Start

MORNING GLORY

Mak Mak Speisekarte



Asian Soups

TOM YUM GOONG HK\$1.795

Beverages - Dinner

YOUNG FRESH COCONUT HK\$50

All Day - Chef Special

KHOR MOO YANG HK\$798

Salads

LARB GAI HK\$1.160

BABY KALE

Soft drinks

COKE HK\$15

SPARKLING WATER 330ML HK\$317

Omelet

KAI JIAW HK\$1.160

KAI JIAW (VEGETARIAN) HK\$798

Aktions Menü

SET B HK\$98

SET A HK\$98

Mains

CHICKEN

PORK

Dessert

KHAO NEAW MA MUANG HK\$98

MA PHRAW KHAS TAR HK\$98

TAKO (4PCS) HK\$78

Curries

KHEAW WAN GAI HK\$1.432

KHEAW WAN POO NIM HK\$238

GANG PA MOO HK\$168

Grab & Go Set B

MASAMAN J HK\$707

PAD KI MAO GAI HK\$798

PAD PHRIK J HK\$616

Mak Mak Meal Set

MEAL SET FOR 2 2RÉN TÀO CĂN HK\$498

DELUXE FOR 4 JĪNG XUǼN4RÉN TÀO CĂN HK\$748

MEAL SET FOR 4 4RÉN TÀO CĂN HK\$748

Drinks



THAI ICED MILK TEA HK\$50

THAI ICED LIME TEA HK\$50

LONGAN NAHM HK\$60

STILL WATER 330 ML HK\$317

Grab & Go Set A

THOD POH PHIA J HK\$317

BAI KA POW J HK\$725

GAENG LIEUNG MUNG SAVIRUT HK\$526

PHAD PAK KHANA HK\$408

PHAD BAI KA POW MUU HK\$798

Soups

TOM KA GAI HK\$1.069

THAI SUKI TALAY HK\$1.613

Mak Mak Speisekarte



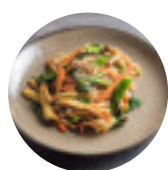
TOM YUM
(VEGETARIAN) HK\$888

TOM KA
(VEGETARIAN) HK\$888

(VEGETARIAN)TOM YUM HK\$108

(VEGETARIAN)TOM KA HK\$118

Noodles



GOONG OP WOON
SEN HK\$1.523

THAI SUKIYAKI
TALAY HANG HK\$1.251

PHAD THAI (VEGETARIAN) HK\$979

PHAD SEE EAW (VEGETARIAN) HK\$979

(VEGETARIAN)PHAD THAI HK\$118

(VEGETARIAN)PHAD SEE EAW HK\$118

Mains And Work Dishes

PHAD BAI KA POW HK\$158

NUER PHAD CHA HK\$188

(VEGETARIAN)PHAD BAI KA
POW HK\$108

(VEGETARIAN)TOFU PHAD HED HK\$98

POO NIM PHAD PHONG KA RI HK\$218

PHAD BAI KA POW
(VEGETARIAN) HK\$979

TOFU PHAD HED (VEGETARIAN) HK\$888

Wine By Bottles

WHITE WINE ASYLIA MELISSA
DOC, ITALY, 2021 (BLT) HK\$430

WHITE WINE CHARDONNAY,
PEDESTAL, MARGARET RIVER,
AUSTRALIA, 2020 HK\$350

RED WINE CABERNET
SAUVIGNON , CASA SILVA,
CHILE, 2016 (BLT) HK\$300

RED WINE BARBERA D' ASTI,
LAVIGNONE, PIEDIMONTE,
ITALY, 2020 HK\$430

RED WINE MONTEPULCIANO D'
ABRUZZO DOC, ABRUZZO,
ITALY 2020 (BLT) HK\$350

SPARKLING RUGGERI,
GIALL'ORO VALDOBBIADENE
EXTRA DRY, PROSECCO
SUPERIORE DOCG, ITALY (BLT) HK\$400

SPARKLING CHANDON
GARDEN SPRITZ, AUSTRALIA,
NV (BLT) HK\$560

Rice And Sides



KHAO OP NAM LIAB HK\$138

THAI JASMINE RICE
DÍNH JÍ TÀI GUÓ WÈI
LÌ XIǎNG FÀN HK\$30

KHAO KHLUK KA PI HK\$138

KHAO PHAD SUPPAROD HK\$158

(VEGETARIAN)KHAO OP NAM
LIAB HK\$88

THAI BROWN RICE CǎO MǏ FÀN HK\$30

(VEGETARIAN)KHAO PHAD
SUPPAROD HK\$108

KHAO PHAD SUPPAROD
(VEGETARIAN) HK\$888

KHAO OP NAM LIAB
(VEGETARIAN) HK\$798

Salad



YUM MA MUONG HK\$979

YUM NUER YANG HK\$1.613

PLA SALMON HK\$1.341

YUM SUM O HK\$1.251

YUM MA MUONG (VEGETARIAN) HK\$979

YUM SUM O (VEGETARIAN) HK\$979

Mak Mak Speisekarte



LARP TAU HOO (VEGETARIAN)	HK\$888
(VEGETARIAN)YUM SUM O	HK\$118
(VEGETARIAN)YUM MA MUONG	HK\$108
(VEGETARIAN)LARP TAU HOO	HK\$108

Appetizers



THOD MAN POO	HK\$1.341
MUU TOD	HK\$979
THOD POH PHIA J (VEGETARIAN)	HK\$798
SA TAE GAI	HK\$1.160
KWAY TEOW LOUI SAWN J (VEGETARIAN)	HK\$888
(VEGETARIAN) THOD POH PHIA-J (8PCS)	HK\$88
SA TAE GAI (5 SKEWER)	HK\$138
(VEGETARIAN)KWAY TEOW LOUI SAWN-J (4PCS)	HK\$98
TORT MAN PLA (4PCS)	HK\$158
GAJ HOR BAI TOEY (5PCS)	HK\$128
THOD MAN POO (2PCS)	HK\$158

Uncategorized



TORT MAN PLA	HK\$1.341
PHAD THAI-STIR-FRIED RICE NOODLES WITH GRILLED PRAWN AND TOFU, ROAST PEANUTS, SWEET TAMARIND SAUCE DÀ XIÀ DÒU FŮ JĪN BIǺN FĒN	
GAJ PHAD MED MA MUANG-WOK-FRIED CHICKEN CASHEW NUTS, SPRING ONION, CHILLI PASTE LÀ CHǺO YǺO GUǺO JĪ RÒU	
KHAO KHLUK KA PI-THAI FRIED RICE WITH SHRIMP, HONEY BRAISE PORK, SCRAMBLED EGG, GREEN MANGO SALAD TÀI SHÌ XIǺ JIǺNG MÌ TǺNG ZHŪ RÒU CHǺO FÀN	

NUER PHAD CHA-CHILLI SPICED WOK-
FRIED BEEF, THAI HERBS, YOUNG
PEPPERCORN AND CHEF'S HOME-MADE
STIR-FRY MÌ ZHÌ LÀ HŮ JIǺO JIǺNG BǺO
NIÚ RÒU

KHAO NEAW MA MUANG •
MANGO, STICKY RICE, COCONUT
CREAM YĒ ZHĪ MÁNG GUǺO NUÒ
MĪ FÀN HK\$98

MA PHRAW KHAS TAR COCONUT
CUSTARD WITH FRIED
SHALLOTS YĒ ZI JÍ ZI GǺO HK\$68

LARB GAI SPICY MINCED CHICKEN
SALAD, THAI HERBS, CRISPY WONTON
JĪ RÒU RÒU SUÌ SHǺ LŮ

V YUM MA MUONG GREEN MANGO
SALAD, SHALLOT, ROASTED PEANUTS
SŮ QĪNG MÁNG GUǺO SHǺ LŮ

THOD POH PHIA J THAI SPRING ROLL,
MUSHROOM, SWEET CHILLI SAUCE TÀI
SHÌ ZHǺ CHŪN JUǺN

TORT MAN PLA (4PCS) RED CURRY
SALMON FISH CAKES, PICKLED
CUCUMBER, SWEET CHILLI SAUCE
HÓNG KǺ LĪ SǺN WÉN YÚ BĪNG

YUM MA MUONG GREEN MANGO SALAD,
SHALLOT, ROAST PEANUTS, FISH
SAUCE AND PALM SUGAR QĪNG MÁNG
GUǺO SHǺ LŮ

SA TAE GAI GRILLED CHICKEN SATAY
SERVED WITH PEANUT SAUCE AND
CUCUMBER ONIONS IN VINEGAR XIǺNG
KǺO SHǺ DIĒ JĪ RÒU

YUM SUM O POMELO SALAD, PRAWNS,
CHICKEN, ROASTED COCONUT, LIME,
PALM SUGAR DÀ XIǺ JĪ RÒU YÒU ZI SHǺ
LŮ

MA PHRAW KHAS TAR COCONUT
CUSTARD WITH FRIED
SHALLOTS YĒ ZI JÍ SHÌ GǺO HK\$68

YUM SUM O-POMELO SALAD, PRAWNS,
CHICKEN, ROASTED COCONUT, LIME,
PALM SUGAR JĪ RÒU DÀ XIǺ YÒU ZI SHǺ
LŮ

Mak Mak Speisekarte



YUM MA MUONG- GREEN MANGO
SALAD, SHALLOT, ROAST PEANUTS,
FISH SAUCE AND PALM SUGAR QĪNG
MÁNG GUỒ SHĀ LŪ

THOD POH PHIA (V) THAI SPRING ROLLS
WITH PICKLED CUCUMBER RELISH,
ROASTED PEANUT, MUSHROOMS,
SWEET CHILLI SAUCE TÀI SHÌ ZHÀ
CHŪN JUǺN

GAİ HOR BAI TOEY DEEP FRIED
MARINATED CHICKEN IN PANDAN LEAF
XIǺNG YÈ BĀN LÁN JĪ JUǺN

PHAD BAI KA POW-V CHEF' S DELICIOUS
STIR-FRIED TOFU WITH GARLIC, THAI
HOLY BASIL AND HOMEMADE STIR-FRY
SAUCE MÌ ZHÌ JIǺNG CHǺO XIǺNG YÈ
DÒU FŨ

PHAD THAI STIR-FRIED RICE NOODLES
WITH GRILLED PRAWN AND TOFU,
ROAST PEANUT, SWEET TAMARIND TÀI
SHÌ DÀ XIǺ CHǺO JĪN BIǺN FĒN

NUER PHAD CHA CHILLI-SPICED WOK-
FRIED BEEF, THAI HERBS, YOUNG
PEPPERCORN AND CHEF' S HOMEMADE
STIR-FRY SAUCE MÌ ZHÌ LÀ HÚ JIǺO
JIǺNG BÀO NIÚ RÒU

PHAD SEE EAW MUU STIR-FRIED FLAT
RICE NOODLES, BABY KALE, SWEET
OYSTER SAUCE – PORK TÀI SHÌ ZHŪ
RÒU CHǺO HÉ FĒN

KHEAW WAN GAI GREEN CHICKEN
CURRY, PEA EGGPLANT, COCONUT
CREAM, SWEET BASIL QĪNG KǼ LÍ JĪ
RÒU

KHAO KHLUK KA PI THAI FRIED RICE
WITH SHRIMP PASTE, HONEY BRAISED
PORK, SCRAMBLED EGG, GREEN
MANGO SALAD TÀI SHÌ XIǺ JIǺNG MÌ
TǺNG ZHŪ RÒU CHǺO FÀN

MA PHRAW KHASTAR-COCONUT
CUSTARD WITH FRIED SHALLOTS YÈ ZI
JÍ SHÌ GǼO

KHAO NIEW MA MUANG-MANGO STICKY
RICE, COCONUT CREAM YÈ ZHĪ MÁNG
GUỒ NUÒ Mǐ FÀN

KHEAW WAN GAI GREEN CHICKEN
CURRY, PEA EGGPLANT, COCONUT
CREAM, SWEET BASIL WITH THAI
JASMINE RICE JĪ RÒU QĪNG KǼ Lǐ PÈI
BÁI FÀN

PHAD BAI KA POW-MUU WOK-FRIED
MINCED PORK, THAI HOLY BASIL,
HOMEMADE STIR-FRY SAUCE XIǺNG YÈ
CHǺO ZHŪ RÒU SUÌ

KHAO OP NAM LIAB STIR-FRIED
JASMINE RICE WITH VEGETABLES,
BLACK OLIVE, FRIED GARLIC XIǺNG
SUÀN HĒI GǺN LǺN SÙ CÀI CHǺO FÀN

THAI SUKIYAKI TALAY HANG WOK-FRIED
THAI STYLE SUKI SAUCE WITH PRAWN,
SQUID, GLASS NOODLE HUÒ CHǺO TÀI
SHÌ SUǺN TIǺN HUǒ GUỒ JIǺNG HǼI
XIǺN FĒN SĪ

KHAO KONG HK\$272

SOM DTUM THAI HK\$1.069

Mak Mak Speisekarte



Mak Mak

Shop 217A 2/F Landmark
Atrium, 15 Queen's Road,
Central, Hong Kong,
hong-kong

Öffnungszeiten:

Montag 12:00 -14:30 15:00 -17:00 18:00
-22:30

Dienstag 12:00 -14:30 15:00 -17:00
18:00 -22:30

Mittwoch 12:00 -14:30 15:00 -17:00
18:00 -22:30

Donnerstag 12:00 -14:30 15:00 -17:00
18:00 -22:30

Freitag 12:00 -14:30 15:00 -17:00 18:00
-22:30

Samstag 12:00 -14:30 18:00 -22:30

Sonntag 12:00 -14:30 18:00 -22:30

Gemacht mit [Menu](#)

