

Chef Linh & Chef Pong's Spring Recommendation

杜翠玲及徐鎮邦師傅春日推介

	港幣 HK\$
Crab Meat Curry with Garlic Breads 越式手拆蟹肉咖喱配蒜蓉包	218
Vietnamese Rice Roll Stuffed with Minced Pork and Sausage 越式黑毛豬蒸粉卷	198
Fried Clams with Chili and Sweet Basil served with Lettuces 金不換花蛤生菜包	208
Vietnamese Rice Paper Rolls wrapped with Fresh Shrimp, Pork Neck, Fried Pork Skin and Green Mango 鮮蝦、豬頸肉、脆豬皮及青芒果米紙卷	198
⊙ Fried Green Asparagus with Chili, Black Beans and Homemade Shallot Egg Sauce 香辣豉味鮮露筍伴自家制乾蔥蛋醬	188
Fried Carrot Tossed with Shallot Sauce and Sawtooth Coriander 越南香菜乾蔥醬炒甘荀	138
Braised Pork Leg with Tamarind Sauce in Casserole 酸子豬蹄煲	238
⊙ Braised Cod Fish with Sweet Basil and Three Onion served in Clay Pot 金不換三蔥炆鱈魚煲	298
⊙ Stir-fried Beef Ribs with Sweet Basil and Spicy 金不換香辣牛肋條	328
⊙ Clay Pot Rice with Abalones, Chicken, Shrimps and Preserved Sausage in "Ho Chi Minh" style 胡志明特式煲仔飯	338
Miyazaki A4 Wagyu Beef Noodles in Beef Soup A4 宮崎和牛湯河 Additional order of 20 grams Miyazaki A4 Wagyu beef at HK\$60 每 20 克 A4 宮崎和牛，另加港幣\$60。	298
Poached Garoupa Fillet Noodles in Supreme Fish Soup 鮮魚湯斑球金邊粉	248



需時 20 分鐘 Take 20 minutes to prepare

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡

All prices are subject to 10% service charge. 另加一服務費。