

| APPETIZERS 頭 盤 | | MAIN COURSES 主 菜 | |
|--|-----|---|------------------------------|
| Appetizers Combination (For 2 Persons) Spring Roll, Deep-fried Shrimp Cake, Rice Paper Roll with Pork Fillet, Steamed Rice Flour Pouch, Cabbage and Chicken Salad 越式併盤(兩位用)春卷、越南蝦餅、燒豬柳米紙卷、越式蒸粉包、牙車快沙律 | | Choice cooking method (選擇 製作 方法) ☞ Stir-fried with Peppercorns and Lemongrass 香茅胡椒炒 ☞ Stir-fried with Curry Sauce 咖喱炒 ☞ Stir-fried ‘Ha Long Bay’ Style 下龍灣香草辣醬炒 ☞ Baked with Glutinous Rice 焗糯米飯 (另加 \$ 6 0) | |
| ☞ Banh Hoi with Grilled Sliced Beef/Roasted Pork/Roasted Shrimp/Grilled Pork Neck 安南濱海配 烤牛肉或燒豬柳或烤蝦或豬頸肉 | 188 | ☞ Baked Whole Snapper in Sea Salt ‘Vietnamese’ Style 越式鹽焗海魷魚 | 468 |
| Crispy-fried Saigon Spring Rolls 香脆西貢春卷 | 188 | ☞ Pan-seared Marble Goby with Fish Sauce 香烤魚露筍殼魚 | 338 |
| Steamed Rice Flour Pouches with Minced Pork & Fresh Shrimp 越式蒸粉包 | 188 | Baked Cod Fillet with Mango Sauce 香芒焗銀鱈魚 | 298 |
| Deep-fried Shrimp Cakes 越南脆炸蝦餅 | 178 | ☞ Baked Tiger Prawns with Mung Bean Noodles Served in Clay Pot 沙煲粉絲煮大蝦 | 398 |
| Rice Paper Rolls with Choice of Grilled Shrimps/ Soft Shell Crabs/ Roasted Pork Fillet 烤蝦或軟殼蟹或燒豬柳米紙卷 | 178 | ☞ Baked Tiger Prawn in ‘Vietnamese’ Style 越式燒虎蝦 ☞ Baked with Garlic Butter 蒜香牛油燒 ☞ Baked with Fish Sauce 越式香露燒 | (each 只) 188 |
| ☞ Stir-fried Minced Pork with Herbs served with Lettuces 越式乾撈肉碎生菜包 | 188 | Stir-fried Clams with Sweet Basil and Assorted Pepper 越式金不換炒花蛤 | 268 |
| ☞ Grilled Sugar Cane wrapped with Shrimp Mousse 堤岸蔗蝦 | 198 | Grilled Pork Chop flavored with Lemongrass 越南香茅豬扒 | 218 |
| ☞ Deep-fried Chicken Wings with Lemongrass in ‘Vietnamese’ Style 越式香茅牛油雞翼 | 128 | ☞ Quail Flambé au Rum 美酒火焰燒鵪鶉 | 208 |
| ☞ Crab Meat Curry with Garlic Breads 越式手拆蟹肉咖喱配蒜蓉包 | 228 | Stir-fried Soft Shell Crab with Salted Egg Yolk 鹹香炒軟殼蟹 | 218 |
| SALADS & SOUPS 沙 律 及 湯 | | Stir-fried Seasonal Vegetable with Salted Fish 馬友鹹魚炒時蔬 | 188 |
| Vietnamese Cabbage and Chicken Salad 越式牙車快沙律 | 168 | Stir-fried Seasonal Vegetable ‘Vietnamese’ Style 越式炒時蔬 | 138 |
| Pomelo Salad with Scallops, Squids and Shrimps 帶子、魷魚、鮮蝦柚子沙律 | 218 | NOODLE IN SOUP • RICE VERMICELLI • COLD NOODLE • FRIED NOODLE • RICE 金邊粉•米線•凍檬粉•炒粉•飯 | |
| Green Papaya Salad with Sakura Shrimp and Vietnamese Sausage 扎肉櫻花蝦青木瓜沙律 | 188 | ☞ Vietnamese Beef Noodles in ‘Le Soleil’ Style in Soup Le Soleil火車頭-越南生熟牛肉、牛筋湯金邊粉 | (Small 小/Large 大) 178/228 |
| ☞ Deep-fried Soft Shell Crab with Green Mango Salad 軟殼蟹青芒果沙律 | 218 | Shrimp Head Oil Seafood Noodle in Tomato Soup 蝦頭油海鮮番茄湯米線 | 178/228 |
| Seafood Sour Soup with Coconut (per person) 椰香海鮮酸湯 (每位) | 118 | Shredded Chicken Noodle in Soup 越式雞絲湯金邊粉 | 168/208 |
| Fresh Clams Soup served in Young Coconut (per person) 椰青蜆湯 (每位) | 178 | Vietnamese Sausage and Noodle in Soup 扎肉湯金邊粉 | 168/208 |
| MAIN COURSES 主 菜 | | Cold Noodle ‘Vietnamese’ Style 越式凍檬粉 | 198 |
| French Spring Chicken 法國春雞 ☞ Roasted with Five Spiced Herbs 五味燒 ☞ Roasted with Vietnamese Herbs 蕉葉燒 | 288 | Grilled prawns, Crispy-fried Soft Shell Crabs, Spring Rolls, Grilled Beef Fillet, Roasted Pork Fillet or Vietnamese Sausages 燒蝦,炸軟殼蟹,春卷,燒牛肉,燒豬柳或扎肉 | |
| ☞ Crispy Beef Brisket served with Curry Sauce 脆皮咖喱牛腩 | 298 | Wok-fried Thick Rice Noodle with Prawns 蝦球炒金邊粉 | 228 |
| ☞ Signature Diced Beef Tenderloin with Fried Egg and Onion 招牌鐵板牛柳粒配煎蛋及洋蔥 | 288 | Stir-fried Vermicelli with Crabmeat and Vietnamese Sausage 越式蟹肉扎肉炒粉絲 | 218 |
| Braised Oxtail with Lemongrass & Tomato served in Casserole 香茅鮮茄牛尾煲 | 278 | ☞ Baked Rice with Seafood, Vietnamese Meat in Whole Coconut 椰青海鮮扎肉焗飯 | 228 |
| ☞ Roasted Suckling Pig in ‘Vietnamese’ Style 越式燒乳豬 | 328 | Fried Rice with Crab Meat 生拆蟹肉炒飯 | 218 |
| ☞ Roasted Spare Ribs with Lemongrass and Honey 香茅蜜糖燒排骨 | 298 | ☞ Stir-fried Spicy Minced Pork and Fried Eggs served with Steamed Pandan Rice 越式香辣肉碎煎蛋配香蘭葉飯 | 198 |



廚師推介 Chef Recommendations



需時 20 分鐘 Take 20 minutes to prepare



香辣菜式 Spicy dishes

Please inform our staff if you have any food allergies. 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 charges 另加一服務費。