

APPETIZERS 頭盤

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
越式拼盤(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



 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


Crispy-fried Saigon Spring Rolls
香脆西貢春卷


Steamed Rice Flour Pouches with Minced Pork & Fresh Shrimp
越式蒸粉包


Deep-fried Shrimp Cakes
越南脆炸蝦餅

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

 Stir-fried Minced Pork with Herbs served with Lettuces
 越式乾撈肉碎生菜包

 Grilled Sugar Cane wrapped with Shrimp Mousse
堤岸蔗蝦

 Deep-fried Chicken Wings with Lemongrass in ‘Vietnamese’ Style
越式香茅牛油雞翼

 Crab Meat Curry with Garlic Breads
越式手拆蟹肉咖喱配蒜蓉包

SALADS & SOUPS 沙律及湯

Vietnamese Cabbage and Chicken Salad
越式牙車快沙律

Pomelo Salad with Scallops, Squids and Shrimps
帶子、魷魚、鮮蝦柚子沙律

Green Papaya Salad with Sakura Shrimp and Vietnamese Sausage
扎肉櫻花蝦青木瓜沙律

 Deep-fried Soft Shell Crab with Green Mango Salad
軟殼蟹青芒果沙律

Seafood Sour Soup with Coconut (per person)


椰香海鮮酸湯(每位)

Fresh Clams Soup served in Young Coconut (per person)
椰青蜆湯(每位)

MAIN COURSES 主菜



French Spring Chicken 法國春雞
☞ Roasted with Five Spiced Herbs 五味燒
☞ Roasted with Vietnamese Herbs 蕉葉燒

 Crispy Beef Brisket served with Curry Sauce
脆皮咖喱牛腩

 Signature Diced Beef Tenderloin with Fried Egg and Onion
招牌鐵板牛柳粒配煎蛋及洋蔥

Braised Oxtail with Lemongrass & Tomato served in Casserole
香茅鮮茄牛尾煲


 Roasted Suckling Pig in ‘Vietnamese’ Style
 越式燒乳豬

 Roasted Spare Ribs with Lemongrass and Honey
 香茅蜜糖燒排骨



MAIN COURSES 主菜


Vietnamese Live Crab 越南肉蟹
Boston Lobster 波士頓龍蝦
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\$60)

 Baked Whole Snapper in Sea Salt ‘Vietnamese’ Style
 越式鹽焗海魴魚

 Pan-seared Marble Goby with Fish Sauce
香烤魚露筍殼魚

Baked Cod Fillet with Mango Sauce
香芒焗銀鱈魚

 Baked Tiger Prawns with Mung Bean Noodles Served in Clay Pot
 沙煲粉絲煮大蝦

 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

Stir-fried Clams with Sweet Basil and Assorted Pepper
越式金不換炒花蛤

Grilled Pork Chop flavored with Lemongrass
越南香茅豬扒

 Quail Flambé au Rum
美酒火焰燒鵪鶉

Stir-fried Soft Shell Crab with Salted Egg Yolk
鹹香炒軟殼蟹

Stir-fried Seasonal Vegetable with Salted Fish
馬友鹹魚炒時蔬

Stir-fried Seasonal Vegetable ‘Vietnamese’ Style
越式炒時蔬

NOODLE IN SOUP • RICE VERMICELLI • COLD NOODLE • FRIED NOODLE • RICE 金邊粉•米線•凍檬粉•炒粉•飯

 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

Shrimp Head Oil Seafood Noodle in Tomato Soup
蝦頭油海鮮番茄湯米線


Shredded Chicken Noodle in Soup
越式雞絲湯金邊粉

Vietnamese Sausage and Noodle in Soup
扎肉湯金邊粉


Cold Noodle ‘Vietnamese’ Style 越式凍檬粉
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

Wok-fried Thick Rice Noodle with Prawns
蝦球炒金邊粉


Stir-fried Vermicelli with Crabmeat and Vietnamese Sausage
越式蟹肉扎肉炒粉絲


 Baked Rice with Seafood, Vietnamese Meat in Whole Coconut
椰青海鮮扎肉焗飯

Fried Rice with Crab Meat
生拆蟹肉炒飯

 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

 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。