

## Chef Linh & Chef Pong's Spring Recommendation

### 杜翠玲及徐鎮邦師傅春日推介

	港幣 HK\$
Coconut Stem Salad with Seafoods 海鮮椰樹梢芯沙律	188
⊙ Vietnamese Rice Roll wrapped with Minced Ibérico Pork and Sausage 越式黑毛豬蒸粉卷	198
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 Carrot Tossed with Shallot Sauce and Sawtooth Coriander 越南香菜乾蔥醬炒甘荀	138
⊙ Tiger Prawns with Young Coconut Juice in Clay Pot 越式椰青水煮虎蝦煲	288
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	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 (Choice of Noodles: Thick Noodles, Flat Noodles or Rice Noodles) (可選:金邊粉,河粉或米線)	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。