


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	
	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 & Dried Shrimp 越式蒸粉包
	Deep-fried Shrimp Cakes 越南脆炸蝦餅
	Grilled Sugar Cane wrapped with Shrimp Mousse 堤岸蔗蝦
 	Stir-fired Minced Pork with Herbs served with Lettuces 越式乾撈肉碎生菜包
	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
	Deep-fried Chicken Wings with Lemongrass in ‘Vietnamese’ Style 越式香茅牛油雞翼


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
 	Roasted Suckling Pig in ‘Vietnamese’ Style 越式燒乳豬
	Braised Oxtail with Lemongrass & Tomato served in Casserole 香茅鮮茄牛尾煲
	Signature Diced Beef Tenderloin with Fried Egg and Onion 招牌鐵板牛柳粒配煎蛋及洋蔥
	Grilled Pork Chop flavored with Lemongrass 越南香茅豬扒
	Quail Flambé au Rum 美酒火焰燒鵪鶉

HK\$	MAIN COURSES 主 菜	HK\$
338	Vietnamese Live Crab 越南肉蟹 Boston Lobster 波士頓龍蝦 🌀 Stir-fried with Peppercorns and Lemongrass 香茅胡椒炒 🌀 Stir-fried with Curry Sauce 咖喱炒 🌀 Stir-fried with Tamarind Sauce 酸子越式炒 🌀 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)	658 608
188	 	Baked Whole Snapper in Sea Salt ‘Vietnamese’ Style 越式鹽焗海魷魚
188		Pan-seared Marble Goby with Fish Sauce 香烤魚露筍殼魚
188	Baked Cod Fillet with Mango Sauce 香芒焗銀鱈魚	288
178	 	Baked Tiger Prawns with Mung Bean Noodles Served in Clay Pot 沙煲粉絲煮大蝦
198		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
188	Stir-fried Clams with Sweet Basil and Assorted Pepper 越式金不換炒花蛤	258
178	Wok-fried Frog Legs ‘Vietnamese’ Style 越式香茅田雞腿	218
128	Stir-fried Soft Shell Crab with Salted Egg Yolk 鹹香炒軟殼蟹	188
	Stir-fried Seasonal Vegetable with Salted Fish 馬友鹹魚炒時蔬	188
	Stir-fried Seasonal Vegetable ‘Vietnamese’ Style 越式炒時蔬	138

NOODLE IN SOUP • RICE VERMICELLI • COLD NOODLE • FRIED NOODLE • RICE	
金邊粉•米線•凍檬粉•炒粉•飯	
	(Small 小/Large 大)
198	 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
98	Shrimp Head Oil Seafood Noodle in Tomato Soup 蝦頭油海鮮番茄湯米線
168	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
278	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
278	
298	Wok-fried Thick Rice Noodle with Prawns 蝦球炒金邊粉
268	Stir-fried Vermicelli with Crabmeat and Vietnamese Sausage 越式蟹肉扎肉炒粉絲
268	 Baked Rice with Seafood, Vietnamese Meat in Whole Coconut 椰青海鮮扎肉焗飯
218	Fried Rice with Crab Meat 生拆蟹肉炒飯
188	 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。

