

# Chef Linh Autumn Winter Recommendation

## 秋冬廚師精選

港幣 HK\$

Stir-fried Fresh Blue Crab Meat with Curry Sauce (Shrimp Cracker or Garlic Bread) 越式咖喱炒藍蟹肉(配蝦片或蒜蓉包)	198
Grilled Cuttlefish with Vietnamese Herbs and Green Chili Sauce 香烤青辣椒汁鮮魷魚	238
Simmered Clams with Saigon Beer and Fresh Lime 西貢啤酒青檸浸花蛤	238
Roasted Pomfret with Lemongrass and Sweet Basil 香茅金不換燒鯧魚	298
Braised Beef Short Ribs in Dark Beer and Tamarind Sauce 黑麥啤燴牛肋條配羅望子汁	328
Pan-fried Diced 1855 Beef Tenderloin with Duck Foie Gras, Port Wine Sauce 香煎1855牛柳粒配鴨肝及砵酒汁	358
Roasted Langoustine served in 'Tom Yam Kung' Style in Young Coconut 原個椰青冬蔭公湯配香煎海螯蝦	318
Baked Boston Lobster with Mung Bean Noodle in 'Vietnamese' Style 越式龍蝦粉絲煲	588
Poached Pearl Snapper in Tomato and Tamarind Soup with Cold Noodle 'Vietnamese' Style served in Casserole 明爐酸子番茄窩浸珍珠立配檬粉	438
Fried Rice with Abalone and Vietnamese Preserved Meat wrapped in Lotus Leaf 鮑魚越式扎肉荷葉飯	268
Baked Rice with Chicken, Shrimps, Chinese Sausages served in Clay Pot in 'Ho Chi Minh' Style 胡志明特式煲仔飯	228

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。