

Chef Linh Autumn Recommendation

秋冬廚師精選

| | 港幣 HK\$ |
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| Crab meat curry with your choice of shrimp crackers or garlic bread 越式手拆蟹肉咖喱配蝦片或蒜蓉包 | 198 |
| Poached mussels with sweet basil in white wine sauce 金不換白酒煮青口 | 238 |
| Sizzling Vietnamese omelette 越式鐵板煎蠔餅 | 238 |
| Crispy marble goby with spicy salt with green mango salad 香酥筍殼魚配青芒果沙律 | 338 |
| Braised pork knuckle with tamarind sauce in casserole 香茅元蹄煲 | 268 |
| Roast pomfret with lemongrass and basil 香茅金不換燒鯧魚 | 308 |
| Steamed live mud crab with young coconut and juice, egg white 越式椰青蛋白蒸肉蟹 | 698 |
| Poached pearl snapper in tomato and tamarind soup with Vietnamese vermicelli 酸子番茄湯浸珍珠魷配檬粉 | 438 |
| A4 Miyazaki wagyu beef noodles in beef soup A4 宮崎和牛湯河 <i>Additional order of A4 Miyazaki Beef at HK\$60 per 20 grams. 額外每 20 克 A4 宮崎和牛，另加港幣\$60。</i> | 298 |
| Sweetened peach gum with Chinese honey locust seed soup in young coconut (for two persons) 椰青桃膠燉雪蓮子 (兩位用) | 128 |

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。