

## Autumn and Winter Chef Recommendation 廚師秋冬菜式推介

		港幣 HK\$
	Vietnamese Rice Paper Rolls wrapped with Cooked Prawn, Avocado and Mango 鮮蝦芒果牛油果米紙卷	188
2	Spicy Salmon Salad in Thai-style 泰式香辣三文魚沙律	208
	Thai-style Seafood Delight (For 1 Person) (Fish Maw, Fresh Shrimp, Crabmeat, Pig blood Crud, Quail Egg, Shredded Chicken and Mushrooms) 泰式海中寶 (一位用) (花膠, 鮮蝦, 蟹肉, 豬紅 鵪鶉蛋, 雞絲, 冬菇)	188
	Vietnamese Spicy and Sour Red Tilapia Soup served with Rice Vermicelli (For 2 persons) 明爐酸辣湯浸珍珠鱲魚配檬粉 (兩位用)	288
	Braised Chicken with Coconut Milk in Vietnamese Style 越式椰汁燴雞	218
	Braised Cod Fish with Sweet Basil and Three Onion served in Clay Pot 金不換三蔥炆鱈魚煲	298
2)	Thai-style Sour and Spicy Lamb Brisket served in Clay Pot 泰式酸辣羊腩煲	388
	Stir-fried Rice Noodles with Seafood 海鮮炒米線	218
<b>&amp;</b>	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/米線)	248
	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
₩	Clay Pot Rice with Abalones, Chicken, Shrimps and Preserved Sausage in "Ho Chi Minh"style 胡志明特式煲仔飯	328