

Chef Linh & Chef Pong's Autumn and Winter Recommendation

杜翠玲及徐鎮邦師傅秋冬推介

	港幣 HK\$
Crab Meat Curry with Garlic Breads 越式手拆蟹肉咖喱配蒜蓉包	218
Stir-fried Minced Pork, Clams and Diced Shrimp with Chili and Herbs served with Lettuces 越式蜆肉蝦粒肉碎生菜包	238
Baked Pomfret with Phu Quoc Sauce 富國特式汁焗黃立鱈	308
Braised Cod Fish with Sweet Basil and Three Onion served in Clay Pot 金不換三蔥炆鱈魚煲	298
Vietnamese Spicy and Sour Red Tilapia Soup served with Rice Vermicelli (For 2 persons) 明爐酸辣湯浸珍珠鱸魚配檬粉 (兩位用)	288
☺ Stir-fried Tiger Prawns with Tamarind and Chili Sauce served with Crispy Banh Hoi 酸子辣椒汁炒虎蝦球拌脆濱海	398
☺ Sizzling Pork Belly Rolls with Eggplant and Salty Fish 鐵板魚香茄子豬腩卷	228
Braised Abalones, Seafood and Tofu with Belachan served in Clay Pot 馬拉盞鮑魚海鮮豆腐煲	328
☺ Clay Pot Rice with Abalones, Chicken, Shrimps and Preserved Sausage in "Ho Chi Minh" style 胡志明特式煲仔飯	328
Poached Garoupa Fillet Noodles in Supreme Fish Soup 鮮魚湯斑球金邊粉	248
Miyazaki A4 Wagyu Beef Noodles in Beef Soup A4 宮崎和牛湯河 <i>Additional order of 20 grams Miyazaki A4 Wagyu beef at HK\$60</i> 每 20 克 A4 宮崎和牛 · 另加港幣\$60。	298

☺ 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。