

Chef Linh Winter Recommendation

冬日廚師精選

	港幣 HK\$
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	208
Sizzling Vietnamese omelette 越式鐵板煎蠔餅	238
Braised pork knuckle with tamarind sauce in casserole 酸子元蹄煲	268
Roast pomfret with lemongrass and basil 香茅金不換燒鯧魚	308
Steamed live mud crab with egg white, young coconut and juice 越式椰青蛋白蒸肉蟹	698
Poached pearl snapper in tomato and tamarind soup with Vietnamese vermicelli 酸子番茄湯浸珍珠鯰配檬粉	438
Fried rice with abalone, seafood and Vietnamese sausage wrapped in lotus leaf 鮑魚越式扎肉荷葉飯	268
Clay pot rice with chicken, shrimps and Chinese preserved sausage in Ho Chi Minh style 胡志明特式煲仔飯	228
A4 Miyazaki wagyu beef noodles in beef soup A4 宮崎和牛湯河 <i>Additional order of 20 grams A4 Miyazaki Beef at HK\$60</i> 每 20 克 A4 宮崎和牛 · 另加港幣\$60。	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。