

# Chef Linh Spring Recommendation Menu

## 春日盛宴

	港幣 HKD
Crab Meat and Fresh Cherry Tomatoes Salad 蟹肉車厘茄沙律	\$198
Tossed Pineapple and Jellyfish Salad with Tamarind Sauce 菠蘿海蜇頭沙律配羅望子汁	\$178
Slow-cooked French Pigeon Legs in 'Ha Long Bay' Style 下龍灣慢煮法國乳鴿腿	\$178
Roasted Pomfret with Lemongrass and Sweet Basil 香茅金不換燒鯧魚	\$298
Roasted Whole French Quail stuffed with Wild Rice 烤焗原隻法國鸕鶿釀五穀米	\$288
Stir-fried Fishless Fillets in 'Hanoi' Style 河內香草炒純素魚柳	\$198
Stir-fried Tiger Prawns with Fish Soya and Garlic Favor Japanese Rice 越式香露炒老虎蝦伴蒜香珍珠米	\$228
Pearl Snapper in Tomato and Tamarind Soup served in Casserole in 'Hue' Style (Serves with Cold Noodle) 明爐酸子番茄窩浸原條珍珠魷(配檬粉)	\$438
Stir-fried Vietnamese Live Crab with Tamarind Sauce 酸子越式炒肉蟹	\$588
A4 Miyazaki Wagyu Beef Noodles in Soup A4 宮崎和牛湯河 <i>Additional order of A4 Miyazaki Beef at HK\$60 per 20 grams.</i> 額外每 20 克 A4 宮崎和牛，另加港幣\$60。	\$298
Braised Pork Belly and Rice Noodle in Sour Soup 五花腩肉碎酸湯檬粉 <i>Additional order of Saga Pork at HK\$60.</i> 另加港幣\$60，可轉佐賀黑豚肉。	\$178
Rose Layer Cake 玫瑰拉椰糕	\$68

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. 加一服務費。