

Chef Linh's Spring Recommendations

杜翠玲師傅春季推介

	港幣 HK\$
Vietnamese Beetroot Rice Paper Rolls wrapped with Soft Shell Crab, Green Mango and Fresh Mango 軟殼蟹鴛鴦芒果紅菜頭米紙卷	208
Baked Snails stuffed with Minced Pork, Garlic Butter, Lemongrass served with Popped Wild Rice and Lettuces (6 pieces) 香蒜牛油焗香茅豬肉釀田螺伴脆野米及生菜 (6 隻)	198
Crab Meat Curry with Garlic Bread 越式手拆蟹肉咖喱配蒜蓉包	218
Chilled Clams with Saigon Beer and Fresh Lime 西貢啤酒青檸凍花蛤	278
Wok-fried Garoupa Fillet in Hanoi Style served with Cold Noodles and Pickled Vegetables 河內式炒石斑魚柳配凍檬粉及醃漬菜	248
Ⓜ Baked Pomfret with Phu Quoc Style Sauce 富國特式汁焗黃立鯧	308
Stir-fried Tiger Prawns with Garlic Butter, Lemongrass and Sweet Basil 蒜香牛油香茅金不換炒虎蝦	388
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 for preparation

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。