

Chef Linh Summer Recommendation Menu

港幣 HKD

Rice Paper Rolls with Vietnamese Sausage and Shrimps 鮮蝦扎肉米紙卷	\$178
Lotus Root Seed and Mixed Fruits Salad 蓮藕苗鮮果沙律	\$138
Braised Clams in Coconut Milk and Laksa Leave 椰香喇沙葉燴花蛤	\$238
Crispy Soft Shell Crab with Curry Sauce in Farm bread 農夫包配咖哩軟殼蟹	\$208
Stir-fried Lotus Root Seed with Bean Paste and Dried Shrimp 豆醬蝦干炒蓮藕苗	\$188
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
Roasted Whole French Spring Chicken stuffed with Wild rice 烤焗原隻法國春雞釀五穀飯	\$298
Baked Escargot with Sweet Basil, Butter and Eggplants 金不換牛油焗田螺及茄子	\$218
Crispy Duck Leg Confit with Citrus and Mint Salsa 脆皮油浸鴨脾配柑橘薄荷醬	\$218
Poached Mussels with Sweet Basil and White Wine 金不換白酒煮青口	\$218
Baked Alaska 法式火焰雪山	\$108

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。