

# Chef Linh Summer Recommendations

## 夏日廚師精選

港幣 HK\$

Shrimps and Avocado, Heart of Green & Hard Boiled Egg Salad 越式鮮蝦牛油果及生菜蕊蛋沙律	188
Roasted Eggplant with Shrimps 鮮蝦燒茄子	188
Stewed Hand-picked Crab Meat with Curry Sauce Served with Shrimp Crackers or Garlic Bread 越式手拆蟹肉咖喱配蝦片或蒜蓉包	198
Piper Betle and Beef Roll with Lettuce 'Banh Hoi' 檳榔葉牛肉卷伴生菜片、濱海	228
Roasted Pomfret with Lemongrass and Sweet Basil 香茅金不換燒鯧魚	308
Pan-fried U.S. Angus Beef Tenderloin '1855' with Duck Foie Gras Served with Port Wine Sauce 香煎 '1855' 美國牛柳粒配鴨肝及砵酒汁	368
Langoustine Seafood Soup 'Tom Yam Kung' Style, served in Coconut 原個椰青燉海螯蝦、海鮮冬陰功湯	338
Stewed Crab and Mung Bean Noodles with Satay Sauce in Clay Pot 越南沙嗲肉蟹黑粉絲煲	688
Poached Pearl Snapper in Tomato and Tamarind Soup with Vietnamese Vermicelli 酸子番茄湯浸珍珠魷配檬粉	438
Wok-fried Tiger Prawns in Tamarind Sauce Served with Coconut and Garlic Fragrant Rice 酸子炒老虎蝦配椰香飯	368
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. 額外每 20 克 A4 宮崎和牛，另加港幣\$60。</i>	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. 另加港幣\$60，可轉佐賀黑豚肉。</i>	178

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。