






## Chef Linh & Chef Pong's Recommendation

### 杜翠玲及徐鎮邦師傅推介

	港幣 HK\$
 Coconut Stem Salad with Seafood 海鮮椰樹梢芯沙律	188
 Papaya Salad with Fresh Shrimp in Thai style 泰式鮮蝦木瓜沙律	188
 Vietnamese Rice Roll wrapped with Minced Ibérico Pork and Sausage 越式黑毛豬蒸粉卷	198
 Signature Barbecued Fresh Squid with Thai Style  秘製醬燒新鮮魷魚	248
Wok-fried Diced Asparagus, Lotus Root, Jicama, Carrot, Mushroom, Dried Tofu, Corn Kale and Cashew Nut 炒粒粒	198
 Braised Cod Fish with Sweet Basil and Three Onion served in Clay Pot 金不換三蔥炆鱈魚煲	298
 Thai Style Fried Gracilaria with Bean Sauce and Chili 飛天龍鬚菜	138
 Thai Style Stir-fried Rice Noodles with Pork Neck and Seafood 泰式濕炒粉皮 (豬頸肉、海鮮)	218
 Miyazaki A4 Wagyu Beef Noodles in Beef Soup A4 宮崎和牛湯河 Additional order of 20 grams Miyazaki A4 Wagyu beef at HK\$60 每 20 克 A4 宮崎和牛，另加港幣\$60。	298
 Poached Garoupa Fillet Noodles in Supreme Fish Soup 鮮魚湯斑球金邊粉 (Choice of Noodles: Thick Noodles, Flat Noodles or Rice Noodles) (可選:金邊粉,河粉或米線)	248

 香辣菜式 Spicy dishes     皇牌之選 Premium Selection     需時 20 分鐘 Take 20 minutes to prepare

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。