



Summer Chef Recommendation

廚師夏日菜式推介

	港幣 HK\$
Deep-fried Chicken Wings with Shrimp Paste 香炸蝦醬雞翼	128
Vietnamese Rice Paper Rolls wrapped with Cooked Prawn, Avocado and Mango 鮮蝦芒果牛油果米紙卷	188
Green Papaya Salad with Jelly Fish and Vietnamese Sausage 海蜇扎肉青木瓜沙律	198
Golden-fried Prawn Balls with Passion Fruit Sauce 香脆炸蝦球配熱情果醬	208
Chilled Clams with Saigon Beer and Fresh Lime 啤酒青檸凍花蛤	278
Roasted Duck with Thai Red Curry and Lychee 泰式紅咖喱荔枝燒鴨	238
Wok-fried Diced Beef Tenderloin with Dragon Fruit, Mango and Cashew Nuts in Black Pepper Sauce 香芒火龍果腰果炒黑椒牛柳粒	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/米線)	248
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
Mixed Fresh Fruit in Watermelon with Yogurt Sauce (For 2 Persons) 鮮雜果西瓜盅配乳酪汁(兩位用)	198



香辣菜式 Spicy dishes



皇牌之選 Premium Selection

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。