

Chef Linh & Chef Pong's Summer Recommendation

杜翠玲及徐鎮邦師傅夏季推介

	港幣 HK\$
Chilled Clams with Saigon Beer and Fresh Lime 西貢啤酒青檸凍花蛤	278
Chilled Baby Geoduck with Bitter Marrow Salad 小象拔拌涼瓜沙律	288
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
Crab Meat Curry with Garlic Bread 越式手拆蟹肉咖喱配蒜蓉包	218
☺ Pan-fried Seafood Crepes in Hué Style 順化海鮮煎薄餅	238
☺ Baked Pomfret with Phu Quoc Sauce 富國特式汁焗黃立鱈	308
Braised Cod Fish with Sweet Basil and Three Onion 金不換三蔥炆鱈魚	298
Baked Boston Lobster with Butter Sauce 特式牛油焗龍蝦	608
☺ Steamed Live Mud Crab with Egg White, Young Coconut and Juice 越式椰青蛋白蒸肉蟹	698
Poached Garouper Fillet Noodles in Supreme Fish Soup 鮮魚湯斑球金邊粉	248
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 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。