

Chef Linh Summer Recommendations

夏日廚師精選

	港幣 HK\$
Dragon fruit with wax-apple and pineapple salad (contains peanuts) 火龍果、蓮霧及鳳梨沙律 (含花生)	158
Rice paper rolls with fresh mango, wax-apple and spicy minced pork 芒果、蓮霧及辣肉碎米紙卷	168
Braised clams in coconut milk and laksa leaves with garlic bread 椰香喇沙葉燴鮮甜花蛤配蒜蓉包	258
Pan-fried seafood crepes and pork neck 'Hue' style 順化海鮮及豬頸肉煎脆薄餅	208
Steamed live mud crab with young coconut, juice and egg white 越式椰青蛋白蒸肉蟹	698
Poached prawn young coconut soup with spicy green pepper sauce 椰香大蝦湯配青辣椒汁	298
Crab meat curry with your choice of shrimp crackers or garlic bread 越式手拆蟹肉咖喱配蝦片或蒜蓉包	198
Roast pomfret with lemongrass and basil 香茅金不換燒鯧魚	308
Poached pearl snapper in tomato and tamarind soup with Vietnamese vermicelli 酸子番茄湯浸珍珠魷配檬粉	438
A4 Miyazaki wagyu beef noodles in beef soup A4 宮崎和牛湯河	298
<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>	
Sweetened peach gum with Chinese honey locust seed soup in young coconut (for two persons) 椰青桃膠燉雪蓮子 (兩位用)	162

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。