

Chef Linh's Spring Recommendations

杜翠玲師傅春季推介

	港幣 HK\$
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
Baked Snails stuffed with Minced Pork, Garlic Butter, Lemongrass served with Popped Wild Rice and Lettuces (6 pieces) 香蒜牛油焗香茅豬肉釀田螺伴脆野米及生菜 (6 隻)	198
Crab Meat Curry with Garlic Bread 越式手拆蟹肉咖喱配蒜蓉包	218
🕒 Baked Pomfret with Phu Quoc Style Sauce 富國特式汁焗黃立鯧	308
Roasted Lamb Chops with Hanoi Style marination serve with Cabbage Salad (2 pieces) 河內風味香料烤羊扒配椰菜沙律 (2 件)	298
🕒 Roasted Chicken in Vietnamese Style 越南特式燒雞	Half 半隻 308 Whole 全隻 598
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 for preparation

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。