

Chef Linh Autumn and Winter Recommendation Menu

	港幣 HK\$
Pork and Chicken Lemongrass Skewers (each 2 pcs) 越式香茅豬肉及雞肉串燒(各兩串)	188
Rice Paper Rolls with Vietnamese Sausage and Shrimps 鮮蝦扎肉米紙卷	178
Hue Style Pearl Snapper Soup Whole Pearl Snapper with Tomato & Sour Soup served with Vermicelli in Hot Pot 明爐酸湯珍珠魷魚	408
Braised Clams in Coconut Milk and Laksa Leave 椰香喇沙葉燴花蛤	238
Baked Snails with Sweet Basil and Lemongrass served in Casserole 金不換香茅東風螺煲	178
Braised Duck with Red Curry Sauce in Baby Pumpkin 'Vietnamese' style 越南鴨子(越式紅咖哩燜米鴨)	298
Roasted Chicken with Red Bean Curd in 'Vietnamese' Style 越式南乳吊燒雞	半隻 Half portion - 288 全隻 One portion - 576
A4 Miyazaki Wagyu Beef Noodles in Soup A4 宮崎和牛湯河 <i>Additional order of A4 Miyazaki Beef at HK\$60 per 20 grams.</i> 額外每 20 克 A4 宮崎和牛 · 另加港幣\$60。	298
Braised Pork Belly and Rice Noodle in Sour Soup 五花腩肉碎酸湯檬粉	178
Baked Rice with Chicken, Shrimps and Chinese Sausages served in Clay Pot Rice 胡志明特式煲仔飯	198
Braised Rice with Prawns, Garlic and Coconut Juice 椰汁蒜香蝦飯	328

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。