



廚師推介菜式

Chef's Seasonal Recommendations

	港幣 HK\$
Stir-fried Lobster with Lemongrass, served with Cold Noodles (Take 20 minutes to prepare) 西貢香茅椰香龍蝦配檬粉 (製作需時 20 分鐘)	518
Stir-fried Pork Neck with Spices served in Casserole 香辣炒豬頸肉煲	168
Stir-fried Soft Shell Crab with Oatmeal and Salted Egg Yolk 鹹香麥片炒軟殼蟹	158
Signature Diced Beef Tenderloin with Egg, Onion served with Lemon Pepper Sauce 招牌鐵板牛柳粒配煎蛋	208
Crispy Calamari with Garlic 香脆蒜香魷魚	128
Chicken, Shrimps and Chinese Sausages Clay Pot Rice 胡志明特色煲仔飯	188
Beef Boat Noodle in Thai Style 泰式船麵	168
Steamed Egg Custard with Bird Nest in Young Coconut 椰皇燕窩燉蛋 (每日限定 5 份)	188

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。