

APPETIZERS 頭盤

Appetizers Combination (For 2 Persons)

Spring Roll, Deep-fried Shrimp Cake, Rice Paper Roll with Pork Fillet, Steamed Rice Flour Pouch, Cabbage and Chicken Salad
越式併盤(兩位用)春卷、越南蝦餅、燒豬柳米紙卷、越式蒸粉包、牙車快沙律

Crispy-fried Saigon Spring Rolls
香脆西貢春卷

Steamed Rice Flour Pouches with Minced Pork & Dried Shrimp
越式蒸粉包

Deep-fried Shrimp Cakes
越南脆炸蝦餅

Grilled Sugar Cane wrapped with Shrimp Mousse
堤岸蔗蝦

Stir-fried Minced Pork with Herbs served with Lettuces
越式乾撈肉碎生菜包

Rice Paper Rolls with Choice of Grilled Shrimps/ Soft Shell Crabs/
Roasted Pork Fillet
烤蝦或軟殼蟹或燒豬柳米紙卷

Deep-fried Chicken Wings with Lemongrass in 'Vietnamese' Style
越式香茅牛油雞翼

SALADS & SOUPS 沙律及湯

Vietnamese Cabbage and Chicken Salad
越式牙車快沙律

Pomelo Salad with Scallops, Squids and Shrimps
帶子、魷魚、鮮蝦柚子沙律

Deep-fried Soft Shell Crab with Green Mango Salad
軟殼蟹青芒果沙律

Seafood Sour Soup with Coconut (per person)
椰香海鮮酸湯(每位)

Fresh Clams Soup served in Young Coconut (per person)
椰青蜆湯(每位)

MAIN COURSES 主菜

French Spring Chicken 法國春雞
☞ Roasted with Five Spiced Herbs 五味燒
☞ Roasted with Vietnamese Herbs 蕉葉燒

Crispy Beef Brisket served with Curry Sauce
脆皮咖喱牛腩

Roasted Suckling Pig in 'Vietnamese' Style
越式燒乳豬

Braised Oxtail with Lemongrass & Tomato served in Casserole
香茅鮮茄牛尾煲

Signature Diced Beef Tenderloin with Fried Egg and Onion
招牌鐵板牛柳粒配煎蛋及洋蔥

Grilled Pork Chop flavored with Lemongrass
越南香茅豬扒

Quail Flambé au Rum
美酒火焰燒鸕鶿

Banh Mi with Basil & Vietnamese Sausage or 'Omni Pork' (Veg)
越式三文治配扎肉或金不換'新豬肉'(素菜)

HK\$

293

178

178

168

178

168

168

118

138

198

168

98

148

268

258

248

228

208

198

178

98

MAIN COURSES 主菜

HK\$

588

☞ Stir-fried with Peppercorns and Lemongrass 香茅胡椒炒
☞ Stir-fried with Curry Sauce 咖喱炒
☞ Stir-fried 'Ha Long Bay' Style 下龍灣香草辣醬炒
☞ Baked with Glutinous Rice 焗糯米飯(另加\$60)

Pan-seared Marble Goby with Fish Sauce
香烤魚露筍殼魚

293

Baked Cod Fillet with Mango Sauce
香芒焗銀鱈魚

268

Baked Tiger Prawns with Mung Bean Noodles Served in Clay Pot
沙煲粉絲煮大蝦

368

Stir-fried Clams with Sweet Basil and Assorted Pepper
越式金不換炒花蛤

238

Stir-fried Soft Shell Crab with Oatmeal and Salted Egg Yolk
鹹香麥片炒軟殼蟹

168

Stir-fried Seasonal Vegetable with Salted Fish
馬友鹹魚炒時蔬

188

Stir-fried Seasonal Vegetable 'Vietnamese' Style
越式炒時蔬

138

NOODLE IN SOUP • RICE VERMICELLI • COLD NOODLE • FRIED NOODLE • RICE 金邊粉 • 米線 • 凍檬粉 • 炒粉 • 飯

Vietnamese Beef Noodles in 'Le Soleil' Style in Soup
Le Soleil 火車頭-越南生熟牛肉、牛筋湯金邊粉

(Small 小/Large 大)
168/208

Shrimp Head Oil Seafood Noodle in Tomato Soup
蝦頭油海鮮番茄湯米線

168/198

Shredded Chicken Noodle in Soup
越式雞絲湯金邊粉

158/188

Vietnamese Sausage and Noodle in Soup
扎肉湯金邊粉

148/178

Cold Noodle 'Vietnamese' Style 越式凍檬粉
Grilled prawns, Crispy-fried Soft Shell Crabs, Spring Rolls,
Grilled Beef Fillet, Roasted Pork Fillet or Vietnamese Sausages
燒蝦,炸軟殼蟹,春卷,燒牛肉,燒豬柳或扎肉

188

Wok-fried Thick Rice Noodle with Prawns
蝦球炒金邊粉

218

Baked Rice with Seafood, Vietnamese Meat in Whole Coconut
椰青海鮮扎肉焗飯

208

Fried Rice with Crab Meat
生拆蟹肉炒飯

188

Stir-fried Spicy Minced Pork and Fried Eggs served with
Steamed Pandan Rice
越式香辣肉碎煎蛋配香蘭葉飯

198

廚師推介 Chef Recommendations 

需時 20 分鐘 Take 20 minutes to prepare 

香辣菜式 Spicy dishes 

Please inform our staff if you have any food allergies. 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 charges 另加一服務費