

APPETIZERS 頭盤

HK\$

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

Grilled Pork Neck served with Pickle and Cold Noodle
燒豬頸肉伴酸菜及檬粉

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

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

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

Green Papaya Salad with Sakura Shrimp and Vietnamese Sausage
扎肉櫻花蝦青木瓜沙律

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

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

Grilled Pork Chop flavored with Lemongrass
越南香茅豬扒

Quail Flambé au Rum
美酒火焰燒鶉

MAIN COURSES 主菜

HK\$

293

Vietnamese Live Crab 越南肉蟹

588

Boston Lobster 波士頓龍蝦

498

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)

Baked Whole Snapper in Sea Salt 'Vietnamese' Style

428

越式鹽焗海魷魚

Baked Tiger Prawns with Mung Bean Noodles Served in Clay Pot

368

沙煲粉絲煮大蝦

Pan-seared Marble Goby with Fish Sauce

293

香烤魚露筍殼魚

Stir-fried Clams with Sweet Basil and Assorted Pepper

238

越式金不換炒花蛤

Vietnam Bighead Prawn 越南大頭蝦

198

Baked with Garlic Butter 蒜香牛油燒

(each 只)

Wok-fried Frog Legs 'Vietnamese' Style

198

越式香茅田雞腿

Stir-fried Seasonal Vegetable with Salted Fish

188

馬友鹹魚炒時蔬

Stir-fried Seasonal Vegetable 'Vietnamese' Style

138

越式炒時蔬

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

(Small 小/Large 大)

168/208

Le Soleil 火車頭 - 越南生熟牛肉、牛筋湯金邊粉

Shredded Chicken Noodle in Soup

158/188

越式雞絲湯金邊粉

Vietnamese Sausage and Noodle in Soup

148/178

扎肉湯金邊粉

Wok-fried Thick Rice Noodle with Prawns

218

蝦球炒金邊粉

Stir-fried Spicy Minced Pork and Fried Eggs served with

198

Steamed Pandan Rice

越式香辣肉碎煎蛋配香蘭葉飯

Cold Noodle 'Vietnamese' Style 越式凍檬粉

188

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

Stir-fried Black Vermicelli in 'Vietnamese' Style

188

越式炒黑粉絲

Fried Rice with Crab Meat

188

生拆蟹肉炒飯

廚師推介 Chef Recommendations



需時 25 分鐘 Take 25 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。