



☯☯ Chinese Lunar New Year Set Menu 2019 ☯☯

風生水起 – ‘撈起’

Tossed seafood/chicken/pork with cabbage, carrot, green mango,
cucumber, peanuts, homemade soya

海鮮/雞/豬、椰菜、甘筍、青芒果、青瓜、花生、香露

三羊啟泰

Crispy-fried Saigon spring roll, Pan-fried Vietnamese cured meat,
Steamed rice flour pouches with minced pork and dried shrimp

香脆西貢春卷、香煎扎肉、越式蒸粉包

大紅大紫

‘Vietnamese’ style tomato soup with scallop

越式帶子番茄湯

年年有餘

Roasted fish with lemongrass

香茅燒倉魚

黃金滿屋

Stir-fried crab with curry sauce and garlic breads

咖喱炒蟹伴蒜蓉包

花開富貴

Braised baby Chinese cabbage with dried ham in soup

上湯娃娃菜

橫財就手

‘Hue style’ noodle in soup

順化豬手湯麵

Or 或

盤滿砵滿

Glutinous rice with air-dried sausages

臘腸糯米飯

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Pandan dumplings

班蘭湯圓

每四位港幣HK\$2,388 per four person

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

以上價目另加一服務費。

The above price is subject to 10% service charge.