



☯☯ 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

五福臨門

Crispy-fried Saigon spring roll, rice paper roll with shrimps,  
Crispy soft shell crab, Grilled sugar cane wrapped with shrimp mousse,  
Steamed rice flour pouches with minced pork & dried shrimp

香脆西貢春卷、鮮蝦米紙卷、香脆軟殼蟹、  
堤岸蔗蝦、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

Grilled marbled goby served with fish sauce

香燒魚露筍殼魚

龍馬精神

Stir-fried lobster with lemongrass served with cold noodles

西貢香茅椰香龍蝦配檬粉

如鷹展翅

Roasted chicken with banana leaf in ‘Vietnamese’ style

越式蕉葉燒雞

花開富貴

Braised baby Chinese cabbage with dried ham in soup

上湯娃娃菜

橫財就手

‘Hue style’ pork knuckle 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

團團圓圓

Pandan dumplings

班蘭湯圓

六位港幣HK\$3,488 per six 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.