

# New Year's Eve On 31<sup>st</sup> December 2019 Festive Dinner Menu

(18:00 to 21:00)

#### **Appetizer Combination**

Crispy-fried Saigon Spring Rolls

香脆西貢春卷

Rice Paper Rolls with Fresh Shrimps and Vietnamese Sausage

鮮蝦扎肉米纸卷

Crab Meat and Young Lotus Seed Salad

蟹肉蓮藕苗沙律

### **Main Dish**

Baked Half Boston Lobster with Sweet Basil and Lemongrass Butter 金 不 換 香 茅 牛 油 焗 開 邊 龍 蝦

Stir-fried Diced Beef Tenderloin with Fresh Lily Blubs and Mandarin

柑桔鲜百合炒牛柳粒

Or 或

Roasted Cod Fish in a 'Vietnamese' Style' with Fish Soya

越式香露燒鱈魚柳

#### **Soup Noodle**

Vietnamese Beef Noodles in Soup

越南生熟牛肉、牛筋湯金邊粉

Or 或

Shrimp Head Oil Seafood Noodle in Tomato Soup

蝦頭油海鮮番茄湯檬粉

#### **Dessert**

Caramel Chocolate Cake with Vanilla Ice-cream

焦糖朱古力蛋糕配雲呢拿雪糕

Vietnamese Coffee or Lotus Tea

越南咖啡或荷花茶

## 港幣每位 HK\$798 per person

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。