


## APPETIZERS 頭盤

<b>Appetizers Combination</b>	<b>HK\$ 283</b>
spring roll, deep-fried shrimp cake, rice paper roll with pork fillet, steamed rice flour pouches and cabbage & chicken salad (for 2 persons) 越式併盤：春卷、越南蝦餅、燒豬柳米紙卷、越式蒸粉包、牙車快沙律 (2位用)	
Grilled Pork Neck served with Pickle and Cold Noodles 燒豬頸肉伴酸菜及檬粉	<b>198</b>
 Char-grilled Sliced Beef served with Banh Hoi 安南烤牛肉配濱海	<b>168</b>
Crispy-fried Saigon Spring Rolls 香脆西貢春卷	<b>168</b>
Steamed Rice Flour Pouches with Minced Pork & Dried Shrimp 越式蒸粉包	<b>168</b>
Deep-fried Cuttlefish Cake 越南特色墨魚餅	<b>168</b>
 Grilled Sugar Cane wrapped with Shrimp Mousse 堤岸蔗蝦	<b>158</b>
 Stir-fired Minced Pork with Herbs served with Lettuces 越式乾撈肉碎生菜包	<b>168</b>
Rice Paper Rolls with choices of Grilled Shrimps, Soft Shell Crabs or Roasted Pork Fillets 燒蝦、軟殼蟹或燒豬柳米紙卷	<b>158</b>
 Deep-fried Chicken Wings with Lemongrass "Vietnamese" Style 越式香茅牛油雞翼	<b>118</b>










## SALADS & SOUPS 沙律及湯

Vietnamese Cabbage and Chicken Salad 越式牙車快沙律	<b>138</b>
Pomelo Salad with Scallops, Squids & Shrimps 帶子、魷魚、鮮蝦柚子沙律	<b>193</b>
Green Papaya Salad with Sakura Shrimp and Vietnamese Sausage 扎肉櫻花蝦青木瓜沙律	<b>178</b>
 Le Soleil Fresh Fruits Salad Le Soleil 鮮果沙律	<b>118</b>
Seafood & Asparagus Soup with Garlic (per person) 蒜香海鮮露筍羹 (每位)	<b>98</b>
Fresh Clams Soup served in Young Coconut (per person) 椰青蜆湯 (每位)	<b>148</b>

## MAIN COURSES 主菜

Roasted Lamb Chops with Lemongrass, Coriander and Chilli Paste 越式香料燒羊扒	<b>308</b>
Classic French Roasted Spring Chicken with Vietnamese Herbs 五味燒法國春雞	<b>258</b>
 Crispy Beef Brisket served with Curry Sauce 脆皮咖喱牛腩	<b>248</b>
Braised Ox-tail with Lemongrass & Tomatoes served in Casserole 香茅鮮茄牛尾煲	<b>228</b>
 Roasted Suckling Pig "Vietnamese" Style  越式燒乳豬	<b>238</b>
Grilled Pork Chop flavored with Lemongrass 越南香茅豬扒	<b>198</b>
 Quail Flambé au Rum 美酒火焰燒鸕鶿	<b>178</b>


## MAIN COURSES 主菜

Vietnamese Live Crab or Boston Lobster 越南肉蟹或波士頓龍蝦 Your choice of cooking method:  Stir-fried with Peppercorns & 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 (+ \$ 6 0)	<b>HK\$ 588</b>
 Baked Whole Snapper in Sea Salt "Vietnamese" Style  越式鹽焗海魷魚	<b>428</b>
Grilled Whole Red Snapper with Lemongrass and Herbs 越式蕉葉爐烤原條紅魷魚	<b>378</b>
 Pan-seared Marble Goby with Fish Sauce 香烤魚露筍殼魚	<b>293</b>
 Baked Tiger Prawns with Mung Bean Noodles  served in Casserole 沙煲粉絲煮大蝦	<b>368</b>
Stir-fried Prawns with Tamarind Sauce "Vietnamese" Style 酸子炒海中蝦	<b>278</b> <small>(4 pcs / 4隻)</small>
Grilled Bighead Prawn with Garlic Butter 蒜香牛油燒大頭蝦	<b>198</b> <small>(each隻)</small>
Stir-fried Clams with Sweet Basil & Assorted Pepper 越式金不換炒花蛤	<b>238</b>
Wok-fried Frog Legs "Vietnamese" Style 越式香茅田雞腿	<b>188</b>
Stir-fried Seasonal Vegetables with Salted Fish 馬友鹹魚炒時蔬	<b>188</b>
Stir-fried Seasonal Vegetables "Vietnamese" Style 越式炒時蔬	<b>133</b>

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

 Vietnamese Beef Noodles in Soup Le Soleil 火車頭 - 越南生熟牛肉、牛筋湯金邊粉	<b>158/198</b> <small>(Small 小/Large 大)</small>
Assorted Seafoods and Rice Vermicelli in Tomato Soup 海鮮蕃茄湯米線	<b>158/188</b>
Shredded Chicken Noodles in Soup 越式雞絲湯金邊粉	<b>148/178</b>
Vietnamese Sausage and Noodles in Soup 扎肉湯金邊粉	<b>148/178</b>
Cold Noodle "Vietnamese" Style 越式凍檬粉	<b>188</b>
Your Choice of: Grilled Prawns, Crispy-fried Soft Shell Crabs, Spring Rolls Grilled Beef, Roasted Pork Fillets or Vietnamese Sausages 配料選擇： 燒蝦、炸軟殼蟹、春卷、燒牛肉、燒豬柳或扎肉	
Wok-fried Thick Rice Noodles with Prawns 蝦球炒金邊粉	<b>208</b>
Stir-fried Black Vermicelli "Vietnamese" Style 越式炒黑粉絲	<b>178</b>
Fried Rice with Saigon Seafood, Vietnamese Sausage, Pineapple and Shrimp Paste 西貢菠蘿海鮮蝦膏扎肉炒飯	<b>198</b>
Fried Rice with Crab Meat 生拆蟹肉炒飯	<b>188</b>
 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	<b>188</b>

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

Plus 10% service charges 另加一服務費