

**APPETIZERS 頭盤****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


 Banh Hoi with Grilled Sliced Beef/Roasted Pork/Roasted Shrimp  
安南濱海配烤牛肉或燒豬柳或烤蝦

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

Deep-fried Shrimp Cakes  
越南脆炸蝦餅

 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

Rice Paper Rolls with Choice of Grilled Shrimps/ Soft Shell Crabs/  
Roasted Pork Fillet/ Deep-fried Sole Fillet  
烤蝦或軟殼蟹或燒豬柳或炸龍利柳米紙卷

 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

 Deep-fried Soft Shell Crab with Green Mango Salad  
軟殼蟹青芒果沙律

Seafood Sour Soup with Coconut (per person)  
椰香海鮮酸湯(每位)

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  
☞ Roasted with Vietnamese Herbs 蕉葉燒

 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

 Signature Diced Beef Tenderloin with Fried Egg and Onion  
招牌鐵板牛柳粒配煎蛋及洋蔥

Grilled Pork Chop flavored with Lemongrass  
越南香茅豬扒

 Quail Flambé au Rum  
美酒火焰燒鶉鶉


Banh Mi with Basil & Vietnamese Sausage or 'Omni Pork' (Veg)  
越式三文治配扎肉或金不換'新豬肉'(素菜)

**HK\$****293**

Vietnamese Live Crab 越南肉蟹

Boston Lobster 波士頓龍蝦

☞ 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)

**208** Pan-seared Marble Goby with Fish Sauce  
香烤魚露筍殼魚**293**Baked Cod Fillet with Mango Sauce  
香芒焗銀鱈魚**268****178**

Vietnam Bighead Prawn 越南大頭蝦


 ☞ Baked with Garlic Butter 蒜香牛油燒

☞ Baked with Fish Sauce 越式香露燒

(each 只)

**198****168**Stir-fried Clams with Sweet Basil and Assorted Pepper  
越式金不換炒花蛤**238****178**Wok-fried Frog Legs 'Vietnamese' Style  
越式香茅田雞腿**198****168**Stir-fried Soft Shell Crab with Oatmeal and Salted Egg Yolk  
鹹香麥片炒軟殼蟹**168****168**Stir-fried Seasonal Vegetable with Salted Fish  
馬友鹹魚炒時蔬**188****118**Stir-fried Seasonal Vegetable 'Vietnamese' Style  
越式炒時蔬**138****NOODLE IN SOUP • RICE VERMICELLI • COLD NOODLE • FRIED NOODLE • RICE 金邊粉 • 米線 • 凍檬粉 • 炒粉 • 飯****138**

Vietnamese Beef Noodles in 'Le Soleil' Style in Soup


 Le Soleil 火車頭-越南生熟牛肉、牛筋湯金邊粉

(Small 小/Large 大)

**168/208****198**Shrimp Head Oil Seafood Noodle in Tomato Soup  
蝦頭油海鮮番茄湯米線**168/198****178**Shredded Chicken Noodle in Soup  
越式雞絲湯金邊粉**158/188****168**Vietnamese Sausage and Noodle in Soup  
扎肉湯金邊粉**148/178****98**

Cold Noodle 'Vietnamese' Style 越式凍檬粉

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**188****148****268**Wok-fried Thick Rice Noodle with Prawns  
蝦球炒金邊粉**218****258**Stir-fried Black Vermicelli in 'Vietnamese' Style  
越式炒黑粉絲**188****248**Baked Rice with Seafood, Vietnamese Meat in Whole Coconut  
椰青海鮮扎肉焗飯**208****248** Fried Rice with Crab Meat  
生拆蟹肉炒飯**188****228**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**198****208****198****178****98**