



A02 扎肉拼越南蒸粉包
Vietnamese Sausage & Steamed Rice Ravioli in Vietnamese Style

Appetizer 小食

 **A11 小食拼盤** 大Large (3-4人位用) \$188
Appetizer Platter 小Regular (1-2人位用) \$128
燒香茅牛肉蝦片、墨魚餅、烤肉串、牙卑快沙律
Roasted Beef with Lemongrass on Prawn Chip, Deep-fried Squid Cake, Grilled Pork, Vietnamese Chicken Salad)

 **A02 扎肉 拼 越南蒸粉包 | 各4件** \$90
Vietnamese Sausage & Steamed Rice Ravioli in Vietnamese Style | 4 pcs each

 **A07 越式碌碌鳳爪** \$80
Chicken Claw in Nuoc Mam Sauce

 **A01 趣趣越南春卷配生菜 | 4件** \$90
Deep-fried Spring Roll | 4 pcs served with Crisp Lettuce

A12 絲網春卷配生菜 | 4件 \$78
Deep-fried Net Spring Roll | 4 pcs served with Crisp Lettuce



A07 越式碌碌鳳爪
Chicken Claw in Nuoc Mam Sauce



A01 趣趣越南春卷配生菜
Deep-fried Spring Roll served with Crisp Lettuce



A17 香茅雞翼 | 5件
Grilled Chicken Wings
with Lemongrass | 5 pcs

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A14 越南炸蝦餅
Deep-fried Shrimp Cake

Appetizer 小食

 **A14 越南炸蝦餅 | 4件** \$82
Deep-fried Shrimp Cake | 4 pcs

A08 黃金墨魚粒蝦餅 \$82
Golden Cuttlefish & Shrimp Cake

A17 香茅雞翼 | 5件 \$82
Grilled Chicken Wings
with Lemongrass | 5 pcs

A13 燒香茅牛肉蝦片 | 6件 \$82
Roasted Beef with Lemongrass
on Prawn Chip | 6 pcs

 **A22 越式慢煮南乳豬手 | 4件** \$82
Slow-cooked Pork Trotter with
Fermented Red Beancurd
in Vietnamese Style | 4 pcs

A18 蒜蓉焗法包 | 6件 \$42
Garlic Bread | 6 pcs

A20 印度薄餅 | 2件 \$42
Naan | 2 pcs



B02 鮮蝦柚子沙律
Prawn & Pomelo Salad





Z04 青芒木瓜絲雜菜沙律
Green Papaya, Green Mango
& Mixed Vegetables Salad

Salads 沙律

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**B06 沙律拼盤 (3款) | 鮮蝦柚子沙律、
豬頸肉青芒木瓜絲沙律、牙車快沙律**

Assorted Salad Platter (3 kinds)
Prawn & Pomelo Salad, Pork Neck with Papaya
& Green Mango Salad, Vietnamese Chicken Salad

\$102
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B02 鮮蝦柚子沙律

Prawn & Pomelo Salad

\$92
- B04 牙車快沙律 (雞絲) 配蝦片**

Vietnamese Chicken Salad
with Prawn Chip

\$82
- B03 豬頸肉絲青芒木瓜絲沙律**

Shredded Pork Neck
with Green Papaya
& Green Mango Salad

\$82
- Z04 青芒木瓜絲雜菜沙律**

Green Papaya, Green Mango &
Mixed Vegetables Salad

\$66

B04 牙車快沙律 (雞絲) 配蝦片
Vietnamese Chicken Salad
with Prawn Chip



* 配蝦片加 \$15

* Plus \$15 for Prawn Chip



C09 豬頸肉米紙卷 | 6件
Pork Neck Rice Paper Roll | 6 pcs

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C04 蝦肉雞絲米紙卷 | 6件
Prawn & Shredded Chicken Rice Paper Roll | 6 pcs

Paper Roll 米紙卷

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C01 香芒軟殼蟹米紙卷 | 6件
\$92
 Soft Shell Crab & Mango
 Rice Paper Roll | 6 pcs
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C04 蝦肉雞絲米紙卷 | 6件
\$86
 Prawn & Shredded Chicken
 Rice Paper Roll | 6 pcs
- C05
燒汁牛肉米紙卷 | 6件
\$82
 Grilled Beef Rice Paper Roll | 6 pcs
- C09
豬頸肉米紙卷 | 6件
\$82
 Pork Neck Rice Paper Roll | 6 pcs
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C03 香芒龍躑柳米紙卷 | 6件
\$82
 Sole Fillet & Mango
 Rice Paper Roll | 6 pcs
- Z03
素芒果哈密瓜米紙卷 | 6件
\$76
 Vegetarian Mango & Cantaloupe
 Rice Paper Roll | 6 pcs



C01 香芒軟殼蟹米紙卷 | 6件
Soft Shell Crab & Mango
Rice Paper Roll | 6 pcs



C03 香芒龍躑柳米紙卷 | 6件
Sole Fillet & Mango
Rice Paper Roll | 6 pcs



D02 大頭蝦冬蔭公湯
Tom Yum Koong Soup
with King Prawn

Soups 湯類



D01 椰青香茅蜆湯
Young Coconut Soup
with Lemongrass & Clam

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|---|---|-------|
|   | D02 大頭蝦冬蔭公湯
Tom Yum Koong Soup
with King Prawn | \$138 |
|  | D01 椰青香茅蜆湯
Young Coconut Soup
with Lemongrass & Clam | \$112 |
|  | Z01 冬蔭公素菌湯
Tom Yum Koong Soup
with Mixed Mushroom | \$102 |
| | Z02 椰青素菌湯
Young Coconut Soup
with Mixed Mushroom | \$102 |
| | F14 生/熟安格斯牛肉伴芽菜底
Thin Sliced Angus Beef Soup
with Bean Sprouts | \$68 |



K15 咖喱軟殼蟹
Curry Soft Shell Crab

 **Curry** 越式
咖喱

  **K15 咖喱軟殼蟹** \$142
Curry Soft Shell Crab

  **K09 香茅咖喱牛筋腩煲** \$130
Beef Brisket & Tendon Curry
with Lemongrass in Pot

 **K08 香茅咖喱雞煲** \$120
Chicken Curry
with Lemongrass in Pot

 **K13 香茅咖喱雜菜煲** \$102
Mixed Vegetable Curry
with Lemongrass in Pot



K09 香茅咖喱牛筋腩煲
Beef Brisket & Tendon Curry
with Lemongrass in Pot



K08 香茅咖喱雞煲
Chicken Curry with Lemongrass in Pot

加\$14配:白飯
+\$14 for Rice

加\$15配:蝦片
+\$15 for Prawn Chip

加\$18配:黃飯
+\$18 for Yellow Rice

加\$38配:印度薄餅 2件
+\$38 for Naan 2 pcs

加\$38配:蒜蓉包 6件
+\$38 for Garlic Bread 6 pcs



E21 安南燒乳豬
Vietnamese Suckling Pig

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E04 燒豬頸肉配濱海及生菜
Grilled Pork Neck Fillet served with
Vermicelli Cake & Crisp Lettuce

Grilled 烤類

- 🍴 **E21 安南燒乳豬** \$268
Vietnamese Suckling Pig
- E04 燒豬頸肉配濱海及生菜** \$102
Grilled Pork Neck Fillet served with
Vermicelli Cake & Crisp Lettuce
- 🍴 **E02 燒香茅豬扒** 2件pcs \$88
Grilled Lemongrass Pork Chop 1件pc \$52
- E07 越式烤肉串配生菜** \$82
Grilled Pork with Lettuce
- 🍴 **E05 沙嗲 (雞肉/豬肉) | 4串** \$86
Grilled Satay Skewer | 4 pcs
(Chicken or Pork)
- * 另配串燒(1串) 加 \$24
* Plus \$22 for extra skewer (1 pc)
- E06 燒扎肉配生菜 | 6件** \$82
Grilled Vietnamese Sausage served
with Crisp Lettuce | 6 pcs
- E08 燒菠蘿** \$42
Grilled Pineapple




E02 燒香茅豬扒
Grilled Lemongrass Pork Chop



E07 越式烤肉串配生菜
Grilled Pork with Lettuce



E06 燒扎肉配生菜 | 6件
Grilled Vietnamese Sausage
served with Crisp Lettuce | 6 pcs



K11 順化鮮茄牛腩煲
Hue Stewed Beef Brisket &
Tomato in Pot



K12 越式海南雞
Hainanese Chicken

Vietnamese Dishes 地道小菜

- 🍴 **K12** 越式海南雞 | 半隻 / 1隻 \$136/ \$216
 Hainanese Chicken
 (Half / Whole Bird)

- K11** 順化鮮茄牛腩煲 \$132
 Hue Stewed Beef Brisket
 & Tomato in Pot

- K18** 椒鹽軟殼蟹 \$122
 Soft Shell Crab with Salt & Pepper

- 🍴 **K10** 法式牛柳粒 \$122
 French Style Cubed Beef

- 🌶️ **K16** 辣椒膏炒蜆 \$112
 Pan-fried Clams with Chilli Paste

- 🌶️ **K07** 香辣豬肉祕粉皮生菜包 \$102
 Spicy Minced Pork served with
 Crisp Lettuce & Vermicelli



K07 香辣豬肉祕粉皮生菜包
Spicy Minced Pork served with
Crisp Lettuce & Vermicelli



K16 辣椒膏炒蜆
Pan-fried Clams with Chilli Paste

加\$14配:白飯 +\$14 for Rice	加\$15配:蝦片 +\$15 for Prawn Chip	加\$20配:黃飯 +\$20 for Yellow Rice	加\$42配:印度薄餅 2件 +\$42 for Naan 2 pcs	加\$42配:蒜蓉包 6件 +\$42 for Garlic Bread 6 pcs
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J03 香蒜炒芥蘭

Wok-fried Chinese Kale with Garlic



Vegetables 蔬菜

J02 馬拉盞炒通菜
Wok-fried Morning Glory
with Belacan



 **J09 魚露炒雜菌** \$82
Wok-fried Mixed Mushroom with
Nuoc Mam

  **J01 香辣炒芥蘭 / 通菜** \$82
Wok-fried Chinese Kale /
Morning Glory with Roasted Chili

  **J02 馬拉盞炒芥蘭 / 通菜** \$82
Wok-fried Chinese Kale /
Morning Glory with Belcan

J03 香蒜炒芥蘭 / 通菜 \$82
Wok-fried Chinese Kale/
Morning Glory with Garlic



Vegetarian

無肉
新主意

-  **Z01** 冬蔭公素菌湯 \$102
Tom Yum Koong Soup
with Mixed Mushroom
- Z02** 椰青素菌湯 \$102
Young Coconut Soup with
Mixed Mushroom
- Z06** 金不換素菜炒金邊粉 / 檬粉 \$78
Wok-fried Vegetable Flat Rice Noodles /
Vermicelli with Basil
- Z03** 素芒果哈密瓜米紙卷 | 6件 \$76
Vegetarian Mango & Cantaloupe
Rice Paper Roll | 6 pcs
- Z05** 雜菌湯河粉 / 金邊粉 / 檬粉 \$68
Mixed Mushroom Soup
with Rice Noodles / Flat Rice Noodles /
Vermicelli
- Z04** 青芒木瓜絲雜菜沙律 \$66
Green Papaya, Green Mango &
Mixed Vegetable Salad

Z06 金不換素菜炒金邊粉
Wok-fried Vegetable Flat Rice
Noodles with Basil



Z05 雜菌湯河粉
Mixed Mushroom Soup
with Flat Rice Noodles



Z04 青芒木瓜絲雜菜沙律
Green Papaya, Green Mango &
Mixed Vegetable Salad





F01 WTP (火車頭)
What The Pho Soup
with Rice Noodles








Pho

湯河粉



F08 生/熟牛肉牛丸湯河粉
Thin Slices Beef & Beef Ball
Soup with Rice Noodles

- 
F12 海鮮檬要 (蕃茄海鮮湯) \$102
 Seafood Vermicelli
 in Tomato Seafood Soup
- 

F09 冬蔭公海鮮湯河粉 / 金邊粉 / 檬粉 \$102
 Tom Yum Koong Seafood Soup
 with Rice Noodles / Flat Rice Noodles /
 Vermicelli
- 
F01 WTP (火車頭) 湯河粉 / 金邊粉 / 檬粉 \$94
 What The Pho Soup with Rice Noodles /
 Flat Rice Noodles / Vermicelli
- 
F08 生/熟牛肉牛丸湯河粉 / 金邊粉 / 檬粉 \$86
 Thin Slices Beef & Beef Ball Soup
 with Rice Noodles / Flat Rice Noodles /
 Vermicelli
- F11** 越式慢煮南乳豬手 | 3件 \$82
 湯河粉 / 金邊粉 / 檬粉
 Slow-cooked Pork Trotter with Fermented Red
 Beancurd in Vietnamese Style | 3pcs with
 Rice Noodles / Flat Rice Noodles / Vermicelli

* 各湯粉類加底加\$10

* \$10 top up for extra noodles.

F02 生/熟牛肉湯河粉 / 金邊粉 / 檬粉 \$86

Thin Slices Beef Soup with Rice Noodles / Flat Rice Noodles / Vermicelli

加\$42升級安格斯牛肉 \$42 for Angus Beef



F06 順化鮮茄牛腩湯河粉 / 金邊粉 / 檬粉 \$82

Hue Stewed Beef Brisket & Tomato Soup with Rice Noodles / Flat Rice Noodles / Vermicelli

F04 燒香茅豬扒湯河粉 / 金邊粉 / 檬粉 \$72

Grilled Lemongrass Pork Chop Soup with Rice Noodles / Flat Rice Noodles / Vermicelli



F05 燒豬頸肉湯河粉 / 金邊粉 / 檬粉 \$72

Grilled Pork Neck Soup with Rice Noodles / Flat Rice Noodles / Vermicelli



F03 扎肉手撕雞湯河粉 / 金邊粉 / 檬粉 \$70

Vietnamese Sausage & Shredded Chicken Soup with Rice Noodles / Flat Rice Noodles / Vermicelli

F07 扎肉牛丸湯河粉 / 金邊粉 / 檬粉 \$70

Vietnamese Sausage & Beef Ball Soup with Rice Noodles / Flat Rice Noodles / Vermicelli

F13 香茅雞翼湯河粉 / 金邊粉 / 檬粉 \$70

Lemongrass Chicken Wings Soup with Rice Noodles / Flat Rice Noodles / Vermicelli

Z05 雜菌湯河粉 / 金邊粉 / 檬粉 \$68

Mixed Mushroom Soup with Rice Noodles / Flat Rice Noodles / Vermicelli

F03 扎肉手撕雞湯河粉

Vietnamese Sausage & Shredded Chicken Soup with Soup Noodles



F04 燒香茅豬扒湯河粉

Grilled Lemongrass Pork Chop Soup with Rice Noodles



F06 順化鮮茄牛腩湯河粉

Hue Stewed Beef Brisket & Tomato Soup with Rice Noodles

F12 海鮮燻要 (蕃茄海鮮湯)
Seafood Vermicelli in Tomato Seafood Soup





G02 燒香茅豬扒凍檬粉
Cold Vermicelli with
Grilled Lemongrass Pork Chop



G04 燒肥牛配燒扎肉凍檬粉
Cold Vermicelli with Grilled Beef
& Grilled Vietnamese Sausage



G03 南乳豬手配燒扎肉凍檬粉
Cold Vermicelli with Pork Trotter with Fermented
Red Beancurd & Grilled Vietnamese Sausage

 **Bún** 凍檬粉

G04 燒肥牛配燒扎肉凍檬粉 \$82
Cold Vermicelli with Grilled Beef
& Grilled Vietnamese Sausage

 G03 南乳豬手
配燒扎肉凍檬粉 \$82
Cold Vermicelli with
Pork Trotter with Fermented
Red Beancurd & Grilled
Vietnamese Sausage

 G02 燒香茅豬扒凍檬粉 \$82
Cold Vermicelli with
Grilled Lemongrass Pork Chop

Vietnamese Restaurant
WHAT THE PHO



G05 越南四式凍檬粉
Cold Vermicelli with Grilled Vietnamese
Pig Ear Sausage, Meat Skewer,
Grilled Pork Neck & Pork Trotter with
Fermented Red Beancurd



Bún 凍檬粉

-  **G05** 越南四式凍檬粉 (燒扎肉、燒肉串、燒豬頸肉、越式南乳豬手) \$102
Cold Vermicelli with Grilled Vietnamese Sausage, Meat Skewer, Grilled Pork Neck & Pork Trotter with Fermented Red Beancurd
- G01** 燒肉串配燒扎肉凍檬粉 \$82
Cold Vermicelli with Grilled Meat Skewer & Grilled Vietnamese Sausage
- G06** 燒豬頸肉凍檬粉 \$82
Cold Vermicelli with Grilled Pork Neck
- G07** 香茅雞翼凍檬粉 \$80
Cold Vermicelli with Grilled Lemongrass Chicken Wings



G06 燒豬頸肉凍檬粉
Cold Vermicelli with Grilled Pork Neck





H13 紅咖喱海鮮脆米炒飯
Red Curry Seafood Fried Rice
with Rice Crisps



H02 原個椰青海鮮焗飯
Oven-baked Seafood
Fried Rice in Young Coconut



H07 菠蘿海鮮炒飯
Seafood Pineapple Fried Rice

Rice & Noodles 飯麵

 **H01 法式牛柳粒紅飯 (製作需時20分鐘)** \$102
Beef Cubes Tomato Fried Rice (20mins to serve)

 **H02 原個椰青海鮮焗飯** \$102
Oven-baked Seafood Fried Rice
in Young Coconut

 **H07 菠蘿海鮮炒飯** \$102
Seafood Pineapple Fried Rice

 **H13 紅咖喱海鮮脆米炒飯** \$92
Red Curry Seafood Fried Rice
with Rice Crisps

 **H03 泰式酸子蝦炒金邊粉** \$102
Wok-fried Flat Rice noodles
with Tamarind Prawn

  **H11 冬蔭公海鮮炒飯 / 金邊粉 / 河粉** \$92
Tom Yum Koong Seafood Fried Rice /
Flat Rice Noodles / Rice Noodles

 **H04 香辣肥牛炒金邊粉 / 河粉** \$92
Wok-fried Spicy Beef Flat Rice Noodles /
Rice Noodles

**H08 蝦頭油香蒜扎肉蝦炒飯 /
金邊粉 / 河粉** \$92
Prawn Essence & Garlic Fried Rice /
Flat Rice Noodles / Rice Noodles
with Vietnamese Sausage
& Prawn

H09 魚露什菌肥牛炒金邊粉 / 河粉 / 檬粉 \$92
Wok-fried Beef & Mixed Mushroom
Flat Rice Noodles / Rice Noodles /
Vermicelli with Nuoc Mam

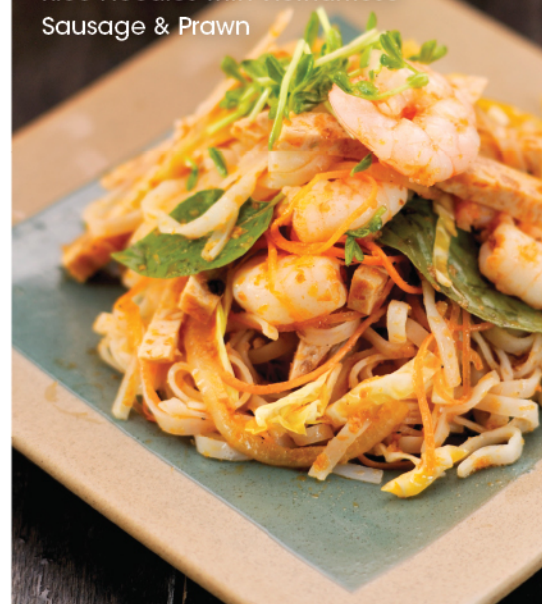
 **H10 馬拉盞豬肉鬆炒飯** \$90
Minced Pork Fried Rice with Belacan

Z06 金不換素菜炒金邊粉 / 河粉 / 檬粉 \$78
Wok-fried Vegetable Flat Rice Noodles /
Rice Noodles / Vermicelli with Basil

H11 冬蔭公海鮮炒金邊粉
Tom Yum Koong Seafood
Fried Rice Noodles



H08 蝦頭油香蒜扎肉蝦炒河粉
Prawn Essence & Garlic Fried
Rice Noodles with Vietnamese
Sausage & Prawn



H11 冬蔭公海鮮炒飯
Tom Yum Koong Seafood Fried Rice



A close-up photograph of a plate of Mango Sticky Rice. The dish is presented on a light brown ceramic plate. It features two large, vibrant yellow-orange mango slices with a grid-like pattern cut into their surfaces. To the right of the mango is a mound of white, creamy coconut milk or cream, topped with a generous amount of golden-brown fried peanuts and garnished with fresh green mint leaves. The entire dish is set against a background of green banana leaves. The lighting is soft and natural, highlighting the textures of the mango and the cream.

L05 香芒糯米飯
Mango Sticky Rice

L02 越式千層糕
Vietnamese Style Layered Cake



Dessert 甜品

-  L05 香芒糯米飯
Mango Sticky Rice \$68
- L01 香芋西米糕 | 6件
Coconut Sago Cake with Taro | 6 pcs \$48
- L02 越式千層糕 | 6件
Vietnamese Style Layered Cake | 6 pcs \$48
- L03 椰青糕 | 6件
Young Coconut Cake | 6 pcs \$48





Drinks 飲品

	熱 HOT	凍 COLD	酌 JAR
 M01 越式滴漏咖啡 Vietnamese Filter Coffee	\$44	\$46	
 M02 龍眼冰 Longan Ice		\$48	
M03 青檸茶 Lime Tea		\$38	\$78
M04 椰青 Green Coconut		\$48	
M05 三色冰 Triple Colors		\$48	



	凍 COLD	酌 JAR
M06 薄荷青檸冰 Mint & Lime with Soda	\$48	\$98
M07 椰汁紅豆冰 Coconut Red Bean Ice	\$48	
M08 椰汁綠豆冰 Coconut Green Bean Ice	\$48	
M09 椰汁涼粉冰 Coconut Black Jelly Ice	\$48	
M10 涼粉紅豆冰 Black Jelly & Red Bean Ice	\$48	
M11 涼粉綠豆冰 Black Jelly & Green Bean Ice	\$48	



凍 酌
COLD JAR

M12 青檸可樂 | 七喜 | 梳打 \$36 \$82
Lime Coke | 7up | Soda

M13 黃檸可樂 | 七喜 | 梳打 \$36
Lemon Coke | 7up | Soda

M14 鹹檸七喜 / 可樂 / 梳打 \$36 \$82
Preserved Lemon with
7up | Coke | Soda

M15 鹹梅七喜 / 可樂 / 梳打 \$36 \$82
Preserved Plum with
7up | Coke | Soda

熱 凍 酌
HOT COLD JAR

M18 汽水
Soft Drinks

\$28 \$82

M19 奶茶
Milk Tea

\$28 \$32

M20 咖啡
Coffee

\$28 \$32

M21 檸檬茶
Lemon Tea

\$28 \$32

M22 檸檬水
Lemon Water

\$28 \$32

M23 333啤酒
333 Beer

\$44



M15

M14



Special 特式 Iced Drinks 飲品

P01 越式滴漏咖啡沙冰
Vietnamese Coffee Smoothie

凍 酌
COLD JAR
\$48

P02 芒果沙冰
Mango Smoothie

\$48 \$98

P03 菠蘿沙冰
Pineapple Smoothie

\$48 \$98

P04 石榴沙冰
Guava Smoothie

\$48 \$98

P05 椰汁沙冰
Coconut Smoothie

\$48 \$98



P05



P03



P01



P04



P02



P07



P06

凍 酌
COLD JAR

P06 落霞 (百香果汁, 蘆薈粒)
Sunset (Passion Fruit Juice, Aloe)

\$48 \$98

P07 紫醉金迷 (金葡萄汁, 芒果汁)
Velvet Goldmine
(Golden Grape Juice, Mango Juice)

\$48 \$98



Special 特式飲品 Hot Drinks

P14 百香果蘆薈梳打
Passion Fruit Aloe Soda

\$46

P15 荔枝蘆薈梳打
Lychee Aloe Soda

\$46

P16 柚子蘆薈梳打
Yuza Aloe Soda

\$46

P17 青檸蘆薈梳打
Lime Aloe Soda

\$46



P14



P15



P16



P17

Special 特式飲品 Hot Drinks



P10

熱龍眼水

Hot Longan Drink

\$46

P11

熱桂花香蜜

Hot Osmanthus Honey

\$46

P12

熱百香洛神

Hot Passion Fruit
with Roselle Tea

\$46

P13

熱鹹檸蜜

Hot Preserved Lemon
with Honey

\$46



P11



P12