

FROM THE WOK

廚師推薦

APPETIZERS

前菜

Chicken Satay with peanut sauce (4pcs) \$13

香滑雞肉配搭味道甜美花生醬 (4條) \$13

Vietnamese Spring Rolls (3 rolls) \$14

越南春卷(3條) \$14

Crispy Shrimp Wonton (6pcs) \$12

脆皮蝦餛飩(6條) \$14

Chicken Gyoza (6pcs) \$12

蔬菜雞肉餃 (6個) \$12



= CONTAINS SHRIMP



= SPICY

RICE & NOODLE DISHES

米飯 & 麵條

Mixed Vegetables With Jasmine Steamed Rice \$14

Add Black Pepper Chicken \$19 / BBQ Pork \$20
/Shrimp \$22

雜菜香米飯 \$14

加黑椒雞 \$19 / 叉燒 \$20 / 蝦 \$22

Mixed Vegetable Fried Egg Noodles \$13

Add Beef or Chicken \$20 / Shrimp \$23

雜菜炒麵 (\$13)

加牛或者雞 \$20 / 蝦 \$23

Vegetarian Pad Thai \$14

Add Chicken & Shrimp \$19

素泰式炒河粉 \$14

加雞蝦 \$19

Bún bò Huế \$20

檸檬草，美味香濃骨頭湯；配牛肉，越南火腿肉，米粉 \$20

Tom Yum Egg Noodle Soup

With Chicken \$20 / Shrimp \$23  

冬陰功湯麵

加雞 \$20 / 蝦 \$23

Taiwanese Spicy Beef Noodle Soup \$18

臺灣特色牛肉湯麵 \$18

Wonton Soup (6pcs) \$14

雲吞湯 (6個) \$14

DESSERT

甜品

Sesame Balls (5 pieces) \$7

芝麻球 (5個) \$7