



*Sit back and enjoy a holistic dining experience with us as we lead you through
a gastronome journey into the glorious Indochine culinary legacy.*

*Indulge yourself in upscale Hué'-styled fare and enjoy a union of flavours
welded together by top quality ingredients.*

Bon appétit!





香煎扎肉配越式蝦餅



雙式扎肉粉卷



順化浮萍餅



安南炭燒豬肉



安南春卷



西貢蝦多士

前菜 *Appetizer*

❖ *Món khai vị thập cẩm đặc biệt* \$258
精選二人小食拼盤

Indochine Appetizer Platter (for 2 Persons)

炭燒豬肉粉卷、安南春卷、越式蝦餅、
土瀝沙爹雞串、軟殼蟹米紙卷
Char-grilled Pork Steamed Rice Roll,
Deep-fried Spring Roll, Vietnamese Shrimp Cake,
Chicken Satay, Soft Shell Crab Rice Paper Roll

❖ *Món khai vị thập cẩm* 二人小食拼盤 \$198
Appetizer Platter (for 2 Persons)

安南春卷、蒸粉卷、
鮮蝦豬肉米紙卷、越式蝦餅
Deep-fried Spring Roll, Steamed Rice Roll,
Shrimp Rice Paper Roll, Vietnamese Shrimp Cake

❖ *Bánh Cuốn Thịt Nướng* 炭燒豬肉粉卷 \$118
Char-grilled Pork Steamed Rice Roll
Steamed rice roll with grilled pork, cucumber,
shredded carrot, peanut, sesame and crispy shallot

Bánh Cuốn 雙式扎肉粉卷 \$112
Steamed Rice Roll
Steamed rice roll with minced pork, shrimp,
Chinese fungus, yam bean and Vietnamese salami

Cua Lột Cuốn 軟殼蟹米紙卷 \$118
Soft Shell Crab Rice Paper Roll
Fresh rice paper roll filled with soft shell crab
and green mango

Bò Cuốn 香茅牛肉米紙卷 \$98
Lemongrass Beef Rice Paper Roll
Fresh rice paper roll filled with lemongrass beef

Gỏi Cuốn 鮮蝦豬肉米紙卷 \$96
Shrimp Rice Paper Roll
Fresh rice paper roll filled with shrimp and pork

Bún Chả Bắc 安南炭燒豬肉 \$118
An Nam Char-grilled Pork
Hanoi style char-grilled pork belly
served with vermicelli

❖ *Bánh Hôi Thịt Bò* 安南炭燒牛肉伴濱海 \$112
An Nam Char-grilled Beef
Char-grilled beef served with *Banh Hoi*

❖ *Chả Giò* 安南春卷 \$108
Deep-fried Spring Roll
Traditional crispy fried spring roll with crabmeat,
shrimp and pork

Bánh Xèo 越南薄餅 \$98
Vietnamese Pancake
Home-made crispy pancake filled with shrimp, pork,
bean sprout and onion

Bánh Mì Nướng Tôm 西貢蝦多士 \$98
Saigon Shrimp Toast
Crunchy bread toast coated with minced shrimp paste
and diced shrimp

Cánh Gà Chiên Bơ 蒜蓉牛油雞翼 \$98
Garlic and Butter Chicken Wings
Deep-fried chicken wings with garlic and butter

Sa Tế Gà Thủ Đức 土瀝沙爹雞串 \$98
Thủ Đức Chicken Satay
Char-grilled chicken satay
served with spicy peanut sauce

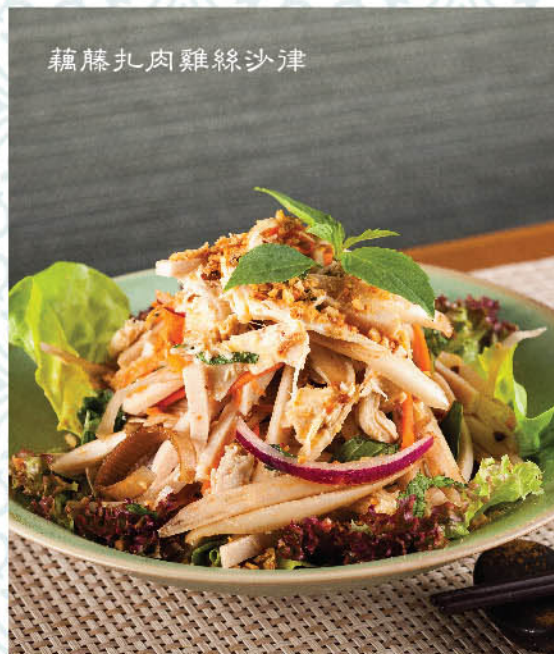
Chả Chiên Chả Tôm 香煎扎肉配越式蝦餅 \$98
Crispy Vietnamese Salami and Shrimp Cake
Deep-fried Vietnamese salami and shrimp cake
served with lettuce and pickled vegetable

❖ *Bánh Bèo* 順化浮萍餅 \$96
Steamed Rice Flan in Huế Style
Steamed thin rice flan topped with minced shrimp,
crouton and spring onion

Chạo Tôm 越式蔗蝦 \$88
Sugar Cane Shrimp
Char-grilled minced shrimp paste on sugar cane

❖ 精選推介 *Signature Dishes*

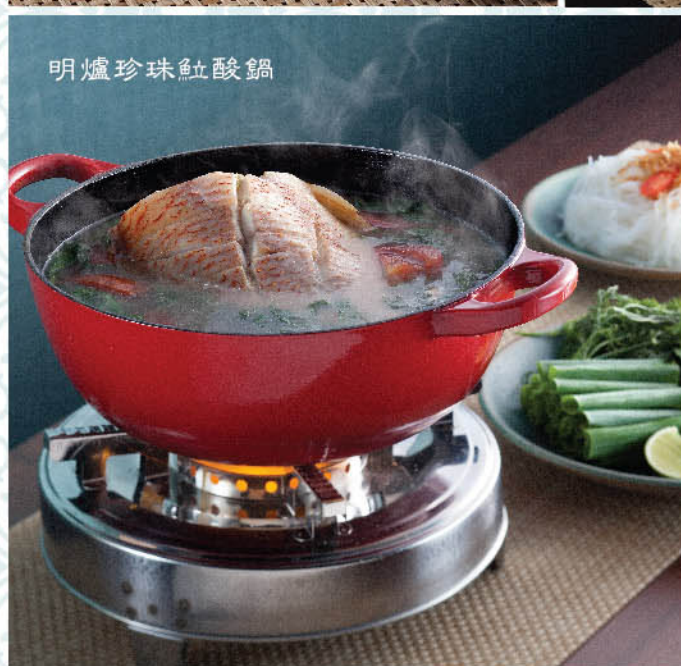
另收加一服務費 Subject to 10% service charge



藕藤扎肉雞絲沙律



法式海龍皇湯



明爐珍珠魷酸鍋



青芒果炭燒豬肉沙律

沙律 Salad

Gỏi Bưởi Cua Lột 軟殼蟹柚子沙律 \$128
Soft Shell Crab Pomelo Salad

Fresh pomelo salad with soft shell crab and shredded carrot in An Nam dressing

Gỏi Xoài Thịt Nướng 青芒果炭燒豬肉沙律 \$128
Green Mango Char-grilled Pork Salad

Green mango salad with char-grilled pork, shredded carrot, basil and peanut in An Nam dressing

Gỏi Thanh Long Tôm Nướng 炭燒大蝦火龍果沙律 \$128
Char-grilled Prawn Dragon Fruit Salad

Fresh Dragon Fruit salad with char-grilled prawn in An Nam dressing

Gỏi Ngó Sen Gà Chả 藕藤扎肉雞絲沙律 \$112
Lotus Root Shredded Chicken Salad

Lotus root salad with banana flower, shredded chicken and Vietnamese salami in lime dressing

Gà Xé Phai 牙車快 越南雞沙律 \$88
Vietnamese Chicken Salad
Sliced chicken, shredded carrot, cabbage, pineapple, basil, lime and fish sauce

湯類 Soup

Canh Cua Huế 順化蟹湯 \$558
Huế Style Crab Soup
Hot and sour crab soup with tomatoes and lemongrass in Huế style

Canh Cá Diêu Hồng 明爐珍珠魷酸鍋 \$258
An Nam Pearl Snapper Hot Pot
Whole pearl snapper with tomato and sour soup served with vermicelli in hot pot

Bò Nhúng Dấm 特上牛肉酸鍋 \$248
Prime Beef Sour Hot Pot
Sliced prime beef with pineapple, herb and sour soup served with vermicelli in hot pot

Canh Hải Sản 法式海龍皇湯 (一位) \$98
Vietnamese Bouillabaisse (for 1 Person)
Fresh king prawn bisque with crabmeat, squid, clam and fish served with garlic crouton

Canh Gan Sườn Heo Cải Mặn 鹹菜豬肝排骨湯 (一位) \$78
Salted Vegetable Pork Liver and Ribs Soup (for 1 Person)
Pork liver and spare ribs soup with pickled mustard leaf

精選推介 Signature Dishes

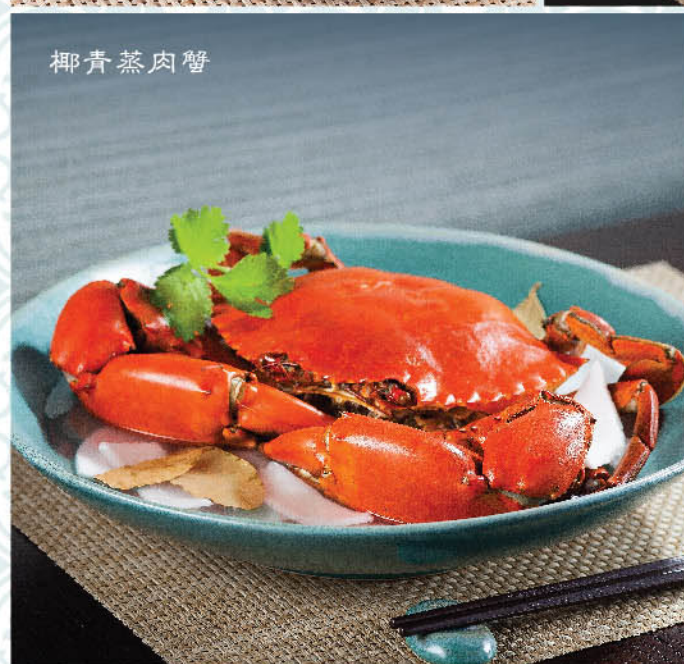
另收加一服務費 Subject to 10% service charge



湄公河大頭蝦粉絲煲



越式炸筍殼魚



椰青蒸肉蟹



安南椰青大蜆



越式酸子大蝦

海鮮 Seafood

Cua Rang Me 安南酸子蟹
Wok-fried Tamarind Crab

\$548

Wok-fried fresh crab with signature tamarind sauce

❖ *Cua Xào Rau Thom*
招牌法式香草炒蟹

\$548

Signature Wok-fried Fresh Crab
Wok-fried fresh crab with French, Vietnamese herb and chili

❖ *Cua Hấp Dừa* 椰青蒸肉蟹
Steamed Coconut Crab

\$548

Steamed fresh crab with young coconut juice, pepper, shallot and egg white

Cua Xào Tía Tô 紫蘇炒辣蟹
Wok-fried Basil Crab

\$548

Wok-fried fresh crab with basil, onion, garlic and chili paste

❖ *Tôm Càng Nấu Miến*
湄公河大頭蝦粉絲煲

\$298

Mekong River Prawn in Clay Pot
Jumbo river prawn baked with Vietnamese herb and glass noodle served in clay pot

Tôm Càng Nướng 炭燒大頭蝦
Char-grilled King Prawn

\$268

Char-grilled Saigon king prawn served with Banh Hoi

❖ *Tôm Càng Nướng Bơ tỏi*
法式蒜蓉煙肉焗大頭蝦

\$268

Baked Jumbo River Prawn
Jumbo river prawn baked with garlic and bacon in French style

❖ *Cá Bống Chiên Giòn*
越式炸筍殼魚

\$288

Fried Marble Goby
Vietnamese style fried Marble Goby with fish sauce, chili and green onion

Cá Lưỡi Trâu Hấp Chanh
迪石梅子蒸多寶魚

\$228

Steamed Turbot
Rach Gia style steamed turbot with lime and plum sauce

❖ *Nghêu Tay Cầm* 安南椰青大蜆
Lemongrass Clam in Clay Pot

\$198

Sautéed jumbo clam with lemongrass and young coconut juice in clay pot

Tôm Sú Rang Me
越式酸子大蝦

\$188

Sautéed Tamarind Tiger Prawn
Sautéed tiger prawn with tamarind sauce

Mực Xào Ngó Sen Bông Hẹ
藕藤韭菜花炒墨魚

\$158

Wok-fried Cuttlefish
Wok-fried cuttlefish with Chinese chive and young lotus root

❖ 精選推介 Signature Dishes

另收加一服務費 Subject to 10% service charge

越式鮮茄炆牛腩



安南安格斯牛柳粒



安南蜜汁燒雞



南越咖喱牛筋腩



越南椰青扣肉



肉類 *Meat*

- | | | | |
|---|-------|---|-------|
| ❖ <i>Xôi Chiên Phồng Gà Rôti</i>
安南蜜汁燒雞
<i>An Nam Roasted Chicken</i>
Honey glazed chicken fillet
served with crispy sticky rice cake | \$188 | ❖ <i>Cà Ri Nạm Bò</i> 南越咖喱牛筋腩
<i>Yellow Curry Beef Brisket</i>
Southern Vietnamese style curry beef brisket
served with French bread | \$148 |
| <i>Cà Ri Gà</i> 南越咖喱雞
<i>Yellow Curry Chicken</i>
Southern Vietnamese style curry chicken
served with French bread | \$148 | <i>Bò Kho</i> 越式鮮茄炆牛腩
<i>Braised Beef Brisket</i>
Braised beef brisket in tomato sauce and carrot
served with French bread | \$148 |
| ❖ <i>Vịt Nấu Cam</i> 法越式香橙鴨煲
<i>Duck à l'Orange</i>
Braised duck with orange liqueur and fresh orange | \$298 | <i>Sườn Xả Ót</i> 炭燒香茅豬扒
<i>Lemongrass Pork Chop</i>
Char-grilled pork chop with lemongrass and
spring onion | \$138 |
| <i>Bò Lúc Lắc</i> 安南安格斯牛柳粒
<i>An Nam Sautéed Beef Cubes</i>
Wok-fried Angus beef tenderloin
with tomato, onion and black pepper | \$208 | ❖ <i>Thịt Kho Tàu</i> 越南椰青扣肉
<i>Vietnamese Stewed Pork Belly</i>
Home-made stewed pork belly
with young coconut juice | \$138 |

蔬菜 *Vegetable*

- | | | | |
|---|------|---|------|
| <i>Măng Tây Xào Nấm</i> 蘆筍炒雜菌
<i>Wok-fried Assorted Mushroom</i>
Wok-fried assorted mushroom with asparagus | \$98 | <i>Rau Thập Cẩm</i> 越式砂鍋雜菜煲
<i>Assorted Vegetable in Clay Pot</i>
Stewed bean curd and seasonal vegetable with belachan | \$98 |
| <i>Rau Muống Xào Tương</i> 馬拉盞炒通菜
<i>Wok-fried Morning Glory</i>
Wok-fried morning glory with belachan | \$98 | ❖ <i>Cải Rổ Xào Cá Mặn</i>
鹹魚芥蘭苗
<i>Baby Kale with Salted Fish</i>
Wok-fried baby kale with garlic and salted fish | \$98 |

❖ 精選推介 *Signature Dishes*

另收加一服務費 *Subject to 10% service charge*

安南招牌火車頭



順化豬手牛腩湯米線



燒豬肉撈檬粉



香茅砂鍋田雞飯



蕉葉糯米飯



飯麵 *Noodle & Rice*

❖ *Phở Đặc Biệt* 安南招牌火車頭 \$118

*An Nam Signature Combo
Rice Noodle Soup*

*Thinly sliced beef, beef ball, beef brisket and beef tendon
with flat rice noodle in superior beef broth*

Phở Bò 安南牛肉湯河粉 \$108

Vietnamese Beef Rice Noodle Soup

*Thinly sliced beef with flat rice noodle
in superior beef broth*

Phở Bò Kho 鮮茄牛腩湯河粉 \$98

Beef Brisket Rice Noodle Soup

Braised beef brisket with flat rice noodle in tomato soup

Phở Gà 越南雞絲湯河粉 \$98

Shredded Chicken Rice Noodle Soup

Shredded chicken with flat rice noodle in superior broth

Phở Chả Lụa 扎肉湯河粉 \$98

Salami Rice Noodle Soup

Vietnamese salami with flat rice noodle in superior broth

❖ *Bún Bò Huế* 順化豬手牛腩湯米線 \$98

Pork Knuckle Rice Vermicelli Soup

*Huế style braised pork knuckle and sliced beef shin
with rice vermicelli in superior broth*

Bún Thịt Nướng 燒豬肉撈檬粉 \$108

Char-grilled Pork Vermicelli

Char-grilled pork and vermicelli tossed with fish sauce

Bún Chả Tôm 炸蝦餅撈檬粉 \$98

Crispy Shrimp Cake Vermicelli

Deep-fried shrimp cake and vermicelli tossed with fish sauce

Bún Gà Xé 手撕雞撈檬粉 \$98

Shredded Chicken Vermicelli

Shredded chicken and vermicelli tossed with fish sauce

Bún Chả Lụa 扎肉撈檬粉 \$88

Vietnamese Salami Vermicelli

Vietnamese salami and vermicelli tossed with fish sauce

Miến Xào Cua 越式蟹肉炒粉絲 \$128

Wok-fried Glass Noodle with Crabmeat

*Wok-fried glass noodle with crabmeat
and Vietnamese salami*

Hủ Tiếu Xào Tôm 越式炒盒邊粉 \$128

Vietnamese Rice Noodle

*Wok-fried thin rice noodle with shrimp
and Vietnamese salami*

Phở Xào Bò 越式牛肉炒河粉 \$118

Vietnamese Rice Noodle with Beef

Wok-fried flat rice noodle with lemongrass beef

Com Tay Cầm 香茅砂鍋田雞飯 \$148

Frog Leg Rice in Clay Pot

(無時30分鐘 30 minutes preparation time)

*Rice with lemongrass marinated frog leg and
mushroom in clay pot*

❖ *Com Xào Bò* 馬拉盞牛肉炒飯 \$118

Belachan Beef Cubes Fried Rice

Fried rice with belachan and beef cubes

Com Chiên Tôm Thịt 鮮蝦扎肉炒飯 \$118

Shrimp and Salami Fried Rice

Fried rice with shrimp and Vietnamese salami

❖ *Xôi Mặn* 蕉葉糯米飯 \$108

Glutinous Rice Wrapped in Banana Leaf

*Steamed glutinous rice with dried shrimp,
Chinese sausage, Vietnamese salami, pork floss and egg*

❖ 精選推介 *Signature Dishes*

另收加一服務費 *Subject to 10% service charge*

椰青果凍



香芒法式薄餅



越南咖啡奶凍



黑芝麻布甸



椰汁粟米糯米



法式焦糖焗蛋



甜品 *Dessert*

- | | | | |
|--|------|--|------|
| ❖ <i>Món tráng miệng thập cẩm</i>
甜品拼盤(每款兩小件)
<i>Dessert Platter</i>
西米斑蘭糕、越南咖啡奶凍、
椰汁紫糯米、魚糖燉蛋
<i>Sago Pandan Pudding, Coffee Panna Cotta,</i>
<i>Purple Sticky Rice, Caramel Custard</i> | \$98 | ❖ <i>Panna-Cotta Cà Phê</i> 越南咖啡奶凍
<i>Coffee Panna Cotta</i>
Traditional Vietnamese coffee panna cotta
topped with chocolate flakes | \$52 |
| ❖ <i>Bánh Kẹp Nhân Xoài</i> 香芒法式薄餅
<i>Mango Crêpe</i>
French crêpe with mango and coconut ice-cream
topped with almond flakes | \$72 | ❖ <i>Kem</i> 自製雪糕
<i>Home-made Ice-cream</i>
Selection of ice-cream | \$52 |
| ❖ <i>Bánh Pudding Mè Đen</i> 黑芝麻布甸
<i>Black Sesame Pudding</i>
Creamy black sesame pudding with home-made
black sesame-flavored ice-cream | \$58 | ❖ <i>Chè Bắp</i> 椰汁粟米糯米
<i>Sweet Corn Sticky Rice</i>
Sweetened sticky rice with shaved sweet corn
and coconut cream | \$52 |
| ❖ <i>Bánh Flan</i> 法式焦糖焗蛋
<i>Caramel Custard</i>
French style baked caramelized egg pudding | \$52 | <i>Chè Nếp Than</i> 紫糯米海底椰
<i>Purple Sticky Rice</i>
Purple sticky rice with sea coconut
and coconut cream | \$52 |
| | | <i>Bánh Bột Báng Lá Nếp</i> 西米斑蘭糕
<i>Sago Pandan Pudding</i>
Traditional Vietnamese sago pandan pudding | \$48 |

Cake-cutting 切餅費: \$30 per person

❖ 精選推介 *Signature Dishes*

另收加一服務費 *Subject to 10% service charge*



熱情果莫吉托



越式清補涼



椰子馬天尼



仙沙冰



荔枝特飲



越式青檸冰茶

Non-alcoholic Cooler

Lotus ICT 越式清補涼 \$58

Lotus iced tea with fresh longan, grass jelly and barley syrup

Vietnamese Tri-Colors Cooler 仙沙冰 \$58

Coconut milk, chendol jelly, green bean and pomegranate seed

Passion Fruit Soda 熱情果梳打 \$52

Passion fruit, soda water and home-made syrup

Sugar Cane Juice with Kumquat 鮮蔗柑橘 \$52

Sugar cane juice with fresh kumquat

Fresh Lime Iced Tea 越式青檸冰茶 \$52

Iced tea with fresh lime

Lychee Smash 荔枝特飲 \$52

Lychee, fresh lime and fresh mint

Preserved Salted Lemon with 7up 鹹檸檬七喜 \$52

7up with Vietnamese preserved salted lemon

Fresh Lime Soda 青檸梳打 \$42

Coconut Red Bean Ice 椰汁紅豆冰 \$48

Red bean, red bean jelly, coconut milk and crushed ice

Coconut Grass Jelly Ice 椰汁涼粉冰 \$48

Grass jelly, coconut milk and crushed ice

Grass Jelly and Red Bean Ice 涼粉紅豆冰 \$48

Grass jelly, red bean, coconut milk and crushed ice

Iced Vietnamese Drip Coffee 雪啡奶 \$58

Signature Cocktail

Pineapple Mojito 鳳梨莫吉托 \$68

Fresh pineapple doused in Bacardi Rum, pummeled with mint, sugar cane and lime juice over crushed ice and a touch of soda

Coconut Martini 椰子馬天尼 \$68

Young coconut juice shaken with a touch of Malibu and Absolut Vanilla Vodka

Passion Fruit Mojito 熱情果莫吉托 \$68

Fresh passion fruit pulp and lime muddled with Bacardi Rum, pummeled with mint, sugar cane and orange juice over crushed ice and a touch of soda

Pineapple Martini 鳳梨馬天尼 \$68

Fresh pineapple smashed with Bacardi Rum and homemade syrup

青檸沙冰



越南咖啡



柑橘蜜



Frozen Smoothie

<i>Mango Smoothie</i> 芒果沙冰	\$48	<i>Lychee Smoothie</i> 荔枝沙冰	\$48
<i>Pineapple Smoothie</i> 鳳梨沙冰	\$48	<i>Lime Smoothie</i> 青檸沙冰	\$48
<i>Coconut Smoothie</i> 椰汁沙冰	\$48	<i>Kumquat Smoothie</i> 柑橘沙冰	\$48
<i>Vietnamese Coffee Smoothie</i> 越南咖啡沙冰	\$48	<i>Strawberry Smoothie</i> 草莓沙冰	\$48
<i>Watermelon Smoothie</i> 西瓜沙冰	\$48	<i>Guava Smoothie</i> 石榴沙冰	\$48

Hot Drink

<i>Kumquat Honey</i> 柑橘蜜	\$42	<i>Vietnamese Drip Coffee</i> 越南咖啡	\$48
<i>Ginger Lime Honey</i> 薑汁青檸蜜	\$42	<i>Double Espresso</i> 雙份特濃咖啡	\$45
<i>Longan Tea</i> 越南桂圓茶	\$42	<i>Cappuccino</i> 泡沫咖啡	\$42
<i>Hot Lime Tea</i> 青檸茶	\$38	<i>Caffè Latte</i> 鮮奶咖啡	\$42
<i>Lemongrass Tea</i> 香茅茶	\$38	<i>Regular Coffee</i> 咖啡	\$38
<i>Lotus Tea</i> 蓮子茶	\$38	<i>Espresso</i> 特濃咖啡	\$35
<i>Hot Chocolate with Marshmallow</i> 熱朱古力	\$38	<i>Chinese Tea (per person)</i> 中國茶 (每位)	\$38

Juice, Water & Soft Drink

<i>Orange Juice</i> 橙汁	\$35	<i>Coke Zero</i> 無糖可樂	\$32
<i>Watermelon Juice</i> 西瓜汁	\$35	<i>Sprite</i> 雪碧	\$32
<i>Fresh Young Coconut</i> 鮮椰青	\$52	<i>Fiji Water</i> 礦泉水 (330ml)	\$32
<i>Coke</i> 可口可樂	\$32	<i>Perrier</i> 有氣礦泉水 (330ml)	\$32

Wine By the Glass

Champagne / Sparkling

Andreola Prosecco "Verv" Extra Dry
DOC (Italy)

Glass Bottle

\$68 \$328

Red

Porta Palo

Cabernet Sauvignon IGT Sicily (Italy)

Jean Paul Rouge IGP Vaucluse (France)

Glass Bottle

\$52 \$228

\$60 \$278

White

Porta Palo Chardonnay IGT Sicily (Italy)

\$52 \$228

Les Oliviers Sauvignon Blanc

\$60 \$278

Vermentino IGP (France)

Wine By Bottle

Champagne / Sparkling

Moët & Chandon Imperial Brut N.V. (France)

Bottle

\$598

Red

Cape Mentelle Shiraz (Australia)

Terrazas Reserva Malbec (Argentina)

Chateau Coutet Saint Emilion Grand Cru (France)

Chateau Cantemerle Haut-Médoc Grand Cru (France)

Bottle

\$398

\$418

\$568

\$688

White

Cape Mentelle Sauvignon Blanc Semillon (Australia)

\$398

Terrazas Reserva Chardonnay (Argentina)

\$418

Laroche Chablis (France)

\$468

Imported Beer

Vietnam 333 Beer

\$48

Tsing Tao

\$48

Hanoi Beer

\$48

Heineken

\$48

Corkage 開瓶費: Wine 葡萄酒 \$250 per bottle; Hard Liquor 烈酒 / Magnum 大瓶 \$500 per bottle

另收加一服務費 Subject to 10% service charge