

# 全日主食

星期一至日 11:30 - 21:30



# FULL DAY MAIN MENU

**A1. 推介**



**鎮店四鳥椰汁酸湯檬粉**  
(脆雞皮+手撕雞+雞件+香脆雞)  
Crispy Chicken Skin, Shredded Chicken, Chicken Pieces & Crispy Chicken w/ Vermicelli in Coconut Sour Soup

**\$96**

**A2.**



**招牌手撕雞+札肉椰汁酸湯檬粉**  
Shredded Chicken & Pork Bologna w/ Vermicelli Noodle in coconut soup

**\$79**

**A3.**



**扎肉雙蝦冬蔴功湯檬粉**  
Vietnamese Shrimps & Pork Bologna w/ Vermicelli in Tom Yum soup

**\$95**

**A4. 生牛+雙蝦酸椰汁酸湯檬粉**  
Raw Beef, Vietnamese Shrimps X2 w/ Vermicelli in Coconut Sour Soup

**\$118**

**A5. 生蠔椰汁酸湯檬粉**  
Oysters w/ Vermicelli Noodle in coconut soup

**\$111**

**A6.**



**雙層芝士烤牛+豬頸肉撈檬粉**  
Double Cheese Minumeat & Slices Pork neck w/ Cold Vermicelli

**\$89**

**A7.**



**火辣蒜椒雞扒+脆雞翼撈檬粉**  
Crispy Chicken Fillet & Chicken Wings w/ Cold Vermicelli in Chili & Garlic Sauce

**\$85**

**A8. 經典**



**沙嗲古法烤牛肉撈檬粉**  
Satay Sauce Beef w/ Cold Vermicelli

**\$72**

**A9. 濃郁**



**胡志明市紅番茄四寶湯檬粉**  
(雞扒+豬頸肉+脆雞肉+札肉)  
Lemongrass Roasted Pork, Pork Cheek, Pork Chop, Pork Bologna w/ Vermicelli Noodles in Tomato Soup (Ho Chi Minh City Style)

**\$95**

**A10. 鮮**



**蒜香牛油雙蝦+札肉撈金邊粉**  
Vietnamese Shrimps w/ garlic butter sauce and minced salmon w/ cold Rice Stick Noodles

**\$108**

**A11. 必試**



**蒜香牛油去骨海南雞牌撈金邊粉**  
Boneless Hainanese Chicken thigh w/ cold Rice Stick Noodles

**\$98**

**A12. 可走單**



**窩蛋香茅烤牛肉配白飯**  
Lemongrass Roasted Beef, Egg w/ Plain Rice

**\$79**

**A13. 皇牌**



**招牌去骨海南雞牌椰汁酸湯粉絲**  
Boneless Hainanese Chicken thigh w/ Fine Vermicelli in Coconut Sour Soup

**\$108**

**A14. 皇牌**



**沙嗲串燒撈檬粉**  
(雞X3串)  
Chicken skewers in satay sauce w/ Cold Vermicelli w/ Scallions

**\$82**

**A15. 飯類 可選/可轉**



**招牌去骨海南雞牌椰汁酸湯粉絲**  
Boneless Hainanese Chicken thigh w/ Fine Vermicelli in Coconut Sour Soup

**\$108**

**A16. 粉類 可選/可轉**



**沙嗲串燒撈檬粉**  
(雞X3串)  
Chicken skewers in satay sauce w/ Cold Vermicelli w/ Scallions

**\$82**

飯類 可選/可轉  
Noodles Options  
檬粉/撈檬粉  
Vermicelli/Cold Vermicelli

+ \$3 金邊粉 + \$5 粉絲  
+ \$3 Rice Stick Noodles + \$5 Glass Noodles

凡惠顧主食，  
可以跟餐價  
加配小食及飲品  
Special prices (drinks and snacks)  
for Main items

# 越式小食

供應時間: 11:30 - 21:30

De Vrel  
PHO EXPRESS

FOODMUSE

# SNACKS

## 2015年台灣高雄啤酒節得獎菜 The Winning Dish of Kaohsiung Beer Festival in 2015

**S1. 招牌法式芝心蝦多士 (4件)** \$55 / 65  
French Prawn Toast w/ Cheese

**S2. 冰鎮蜜糖凍蕃茄** \$33 / 45  
Ice Tomato In Honey

**S3. 原隻椒鹽軟殼蟹** \$89 / 105  
Salt & Pepper off Shell Crab

**S4. 皇牌小食拼盤(A)** \$79 / 92

(黑糖無骨鳳爪 + 手撕雞柳紙卷3件 + 越式炸春卷2件)  
Platter A  
(Spicy & Sour Chicken Feet, Shredded Chicken Vermicelli Paper Rolls, Vietnamese Spring Rolls)

**S5. 皇牌小食拼盤(B)** \$89 / 105

(越式炸春卷3件 + 越式炸春卷2件 + 蒜香牛油脆雞翼2隻)  
Platter B  
(Vietnamese Prawn Cakes, Vietnamese Spring Rolls, Garlic Buttered Chicken Wings)

**S6. 蔥花煙三文魚卷** \$55 / 69

手撕雞柳紙卷 (4件)  
Shredded Chicken Vermicelli Paper Rolls w/ Smoked Salmon

**S7. 三色脆雞翼拼盤** \$85 / 108

(蒜香牛油脆雞翼2隻 + 金蒜雞翼2隻 + 蒜椒雞翼2隻)  
Chicken platter  
(Chilli & Garlic Sauce x2 + Garlic Butter x2 + Hot & Spicy x2)

跟餐價/正價  
With meal / A la carte

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跟餐價/正價  
With meal / A la carte

**S8. 黑糖無骨鳳爪沙律** \$52 / 65  
Vietnamese Brown sugar Glazed Chicken Feet salad

**S9. 蔥花煙三文魚越式春卷 (4件)** \$59 / 72  
Vietnamese Spring Rolls w/ Smoked Salmon

**S10. 越式蝦餅 (5件)** \$59 / 69  
Vietnamese Prawn Cakes

**S11. 蔥油香茅豬扒拼豬頸肉 (各三件/一歐六件)** \$59 / 72  
Lemongrass Pork Chop & Pork Neck w/ Scallions

**S12. 越式炸春卷 (4件)** \$49 / 62  
Vietnamese Spring Rolls

**S13. 蔥花手撕雞柳紙卷 (4件)** \$49 / 62  
Shredded Chicken Vermicelli Paper Rolls

**S14. 蒜香牛油脆雞翼 (3隻)** \$35 / 46  
Garlic buttered chicken wings

**S15. 金蒜脆雞翼 (3隻)** \$37 / 48  
Hot & spicy chicken wings

**S16. 蒜椒脆雞翼 (3隻)** \$37 / 48  
Chilli & Garlic Chicken wings

**S17. 秘製沙嗲串燒雞 (3串)** \$46 / 57  
Chicken skewers in satay sauce