



LIAN VIET • THAI • BAR • BISTRO

**OPENING HOURS: 11:30AM-2:30PM / 6:00PM-10:30PM (MON-THU)
11:30AM-2:30PM / 6:00PM-11:00PM (FRI-SUN)**

SOUP

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|--------------|--|-------------|
| LA001 | TOM YUM KUNG
冬陰公 | \$75 |
| LA002 | VEGETARIAN VIETNAMESE SOUP (viet nam canh chay)
越式素湯 | \$65 |

SALAD

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| LA003 | LOBSTER, CHICKEN AND MANGO SALAD
龍蝦嫩雞香芒沙律 | \$155 |
| LA004 | THAI BEEF SALAD (yam neua)
泰式牛肉沙律 | \$98 |
| LA005 | GRILLED SALMON WITH GREEN MANGO SALAD
燒三文魚 · 青芒沙律 | \$170 |
| LA006 | POMELO SALAD (yam som oh)
柚子沙律 | \$68 |
| LA007 | GREEN PAPAYA SALAD (som tam)
青木瓜沙律 | \$68 |

ROLLS

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|--------------|--|-------------|
| LA008 | SOFT SHELL CRAB, AVOCADO, PINK GINGER AND
BASIL RICE PAPER ROLLS
軟殼蟹牛油果米紙卷 | \$90 |
| LA009 | DEEP FRIED VIETNAMESE SPRING ROLLS
(cha gio viet nam)
越式春卷 | \$68 |
| LA010 | DEEP FRIED VEGETARIAN VIETNAMESE SPRING ROLLS
(chay cah gio) | \$65 |

越式素春卷

SMALL DISH

LA011	DEEP FRIED BUTTERED CHICKEN WINGS WIT GARLIC (canh ga chien bo) 牛油雞翼	\$75
LA012	LEMONGRASS CHICKEN SATAY (gai sa te) 香茅雞沙爹串	\$70
LA013	THAI FISH CAKE (tood marn plaa) 泰式魚餅	\$68
LA014	THAI PRAWN CAKE 泰式蝦餅	\$68
LA015	BARBECUED BEEF FILLET CUBES 炭燒牛柳粒	\$68
LA016	CHAR-GRILLED PORK NECK (kor mu yang) 炭燒豬頸肉	\$78
LA017	SALT AND PEPPER SQUID WITH SWEET CHILI SAUCE AND LIME 椒鹽魷魚圈	\$75

SOUP NOODLES

LA018	RAW U.S. BEEF SOUP WITH RICE SHEET NOODLES (pho bo) 美國頂級生牛肉湯河粉	\$88
LA019	SHREDDED CHICKEN WITH RICE SHEET NOODLES IN CORN FED CHICKEN SOUP (pho ga) 嫩雞絲清湯河粉	\$88

RICE AND NOODLES

LA020	SEAFOOD PAD THAI (phad thai ta-le) 泰式海鮮炒金邊粉	\$98
LA021	VEGETARIAN PAD THAI (phad thai pug) 泰式素菜炒金邊粉	\$78
LA022	FRIED BEEF WITH COLD RICE VERMICELLI 燒牛肉撈檬粉	\$85
LA023	GRILLED PORK CHOP WITH COLD RICE VERMICELLI 豬扒撈檬粉	\$82
LA024	SHRIMP AND PINEAPPLE WITH STIR FRIED RICE	\$85

	菠蘿鮮蝦炒飯	
LA025	RED RICE	\$25
	紅米飯	
LA026	COCONUT RICE	\$22
	椰香飯	
LA027	STEAMED RICE	\$20
	白飯	
LA028	GARLIC BREAD	\$25
	蒜蓉包	
LA029	FRENCH BREAD	\$20
	法式麵包	

CURRY

LA030	TIGER PRAWN IN YELLOW CURRY WITH LOTUS ROOT / FRENCH BREAD	\$190
	虎蝦黃咖哩 / 法包	
LA031	BRAISED OX CHEEK IN RED COCONUT CURRY / FRENCH BREAD	\$175
	牛面珠紅咖哩 / 法包	
LA032	BRAISED DUCK IN RED CURRY WITH SNAKE BEANS AND EGGPLANT / FRENCH BREAD	\$145
	紅咖哩燴鴨 / 法包	
LA033	BRAISED CHICKEN IN YELLOW CURRY / FRENCH BREAD	\$140
	嫩雞黃咖哩 / 法包	
LA034	STEAMED PUMPKIN IN GREEN COCONUT CURRY / FRENCH BREAD	\$125
	南瓜素菜青咖哩 / 法包	

LIAN'S SELECTION

LA035	WHITE MISO MARINATED CHILEAN SEA BASS WRAPPED IN CUCUMBER	\$180
	白麵醬鱸魚青瓜卷	
LA036	GREEN TEA SMOKED DUCK	\$170
	綠茶燻鴨	
LA037	DEEP FRIED CRISPY CHICKEN	\$115
	脆皮吊燒雞	
LA038	GRILLED LAMB RACK WITH HERBS	\$150
	香草燒羊架	

RICE CAKE (BANH HOI)

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| LA039 | LEMONGRASS PORK WITH RICE CAKE
(huong sa suon nuong banh hoi)
香茅豬肉濱海 | \$95 |
| LA040 | LEMONGRASS CHICKEN WITH RICE CAKE
(huong sat hit ga banh hoi)
香茅雞肉濱海 | \$95 |

VEGETABLES

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|--------------|--|-------------|
| LA041 | WOK FRIED MUSHROOMS WITH GARLIC,
ONION AND TRUFFLES
松露香炒鮮菌 | \$90 |
| LA042 | STIR FRIED MORNING GLORY WITH CHILI AND
SHRIMP PASTE (rau muong xao mam tom)
蝦醬炒通菜 | \$60 |
| LA043 | STIR FRIED BROCCOLI WITH GARLIC
蒜蓉炒西蘭花 | \$70 |

BEVERAGES

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|--------------|--|--------------|
| LA044 | SAIGON (330 ml) | \$45 |
| LA045 | SINGHA (330 ml) | \$45 |
| LA046 | SANTA MARGHERITA PINOT GRIGIO (white) | \$375 |
| LA047 | WHITE BOX, SHIRAZ VIOGNIER (red) | \$335 |
| LA048 | POL ROGER BRUT (champagne) | \$720 |

DESSERT

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| LA049 | VEGAN CARROT CAKE WITH CASHEW NUT CREAM
AND ORANGE ZEST
純素甘筍糕 | \$65 |
| LA050 | SWEETENED WHITE STICKY RICE WITH RIPE
MANGO CHEEK
芒果糯米 | \$70 |
| LA051 | FRUIT AND BERRIES
honeydew melon, rock melon, watermelon, dragon fruit,
mango, starfruit, strawberries, raspberries, blueberries
and summer fruit
三色草莓鮮果拼盤 | \$80 |