

# INDOCHINE

1 9 2 9



## VIP ROOM MENU



### **Appetizer Platter**

*Crispy Spring Roll with Crabmeat & Mushroom  
Soft Shell Crab and Avocado Rice Paper Rolls  
Prawn Sugar Cane*

**Pan Seared Scallop and Pomelo Salad**  
*in a Light Chili Vinaigrette Dressing*

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### **Hot & Sour Prawn Soup**

*Clear Tamarind and Pineapple Broth with Okra, Bean Sprouts and Herbs*

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### **Steamed Cod Fillet**

*with Ginger and Lemongrass wrapped in Banana Leaf*

### **Stir-Fried Beef Tenderloin**

*with Asparagus and Sweet Chili Sauce*

### **Chicken Lemongrass**

*Sautéed with Onions, Green and Red Pepper*

### **Seasonal Vegetables**

*Sautéed with Light Soya Sauce & Crispy Shallots*

### **Steamed Rice**

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### **Crème Caramel Tropical Fruits**

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### **Coffee or Tea**

Including one glass of Moët Brut Imperial N/V

**HK\$ 398 per person**

*Private Room service for 8 persons or more*

**Lucky birthday guests, receive a sweet treat!**

All prices are subject to 10% service charge