

## Appetizers 前菜

- 001 **5越雜錦拼盤** 香茅豬扒、炸春卷、炸蝦餅、扎肉蝦片 \$158  
Five Spice special combination platter  
(lemongrass pork chop, deep fried Vietnamese spring rolls,  
deep fried prawn cake, Vietnamese ham giò lụa on prawn crackers)
- 003 **順化炸蝦餅 (2件)** \$88  
Hue deep fried prawn cakes (2 pcs)
- 005 **扎肉蝦片 (4件)** \$58  
Vietnamese ham giò lụa on prawn crackers (4 pcs)
- 006 **河內蔗蝦 (2件)** \$76  
Hanoi prawn cake on sugar cane (2 pcs)
- 008 **鴨蛋烤肉** \$78  
Baked duck egg with minced pork
- 011 **籠仔蒸粉包 (4件)** \$58  
Steamed rice rolls (4 pcs)
- 010 **酸辣鳳爪** \$58  
Spicy and sour chicken feet
- 012 **芝士蒜蓉包 (4件)** \$38  
Garlic bread with cheese (4 pcs)
- 015 **炸春卷 (6件)** \$55  
Deep fried Vietnamese spring rolls (6 pcs)
- 007 **河鮮脆豆腐 (6件)** \$68  
Crispy tofu with seafood (6 pcs)



## Rice Paper Rolls 米紙卷

- 103 **軟殼蟹米紙卷 (6件)** \$68  
Soft shell crab rice paper rolls (6 pcs)
- 101 **虎蝦香芒米紙卷 (6件)** \$68  
Tiger prawn and mango rice paper rolls (6 pcs)
- 102 **鮮果沙律菜米紙卷 (6件)** \$55  
Fresh fruits and salad rice paper rolls (6 pcs)
- 105 **牛肉米紙卷 (6件)** \$68  
Beef rice paper rolls (6 pcs)
- 106 **豬頸肉米子卷 (6件)** \$68  
Pork cheek rice paper rolls (6 pcs)



※生產此食品的廚房有處理奶類、蛋類、大豆及堅果及其食品。

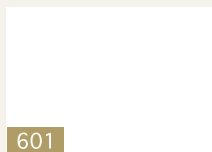
Produced in a kitchen where dairy, eggs, soybean and nuts and their product are handled.

## Vermicelli Sheets 濱海

- 206 **豬頸肉濱海** \$68  
Pork cheek vermicelli sheets
- 203 **扎肉濱海** \$68  
Vietnamese ham giò lụa vermicelli sheets
- 202 **春卷濱海** \$68  
Deep fried Vietnamese spring rolls vermicelli sheets
- 205 **牛柳粒濱海** \$88  
Beef cubes vermicelli sheets

## Barbecue 燒烤

- 601 **招牌南乳吊燒雞** (半隻)(Half) \$128  
Roasted chicken with red fermented tofu sauce (壹隻)(Whole) \$248
- 603 **燒焗豬肋骨配香茅青檸汁** 制作需時約30分鐘 \$148  
Roasted pork ribs with lime and lemongrass sauce  
Cooking time about 30 minutes
- 602 **香茅鹽燒魚配香茅青檸汁** 制作需時約30分鐘 \$148  
Roasted seasonal fish with lime and lemongrass sauce  
Cooking time about 30 minutes



## Lemongrass Skewersselection 香茅串燒系列

- 607 **菠蘿 (3串)** \$48  
Pineapple (3 skewers)
- 608 **沙嗲豬肉 (2串)** \$38  
Pork satay (2 skewers)
- 609 **沙嗲牛肉 (2串)** \$38  
Beef satay (2 skewers)
- 610 **沙嗲雞肉 (2串)** \$38  
Chicken satay (2 skewers)



## Salads 沙律

- 501 **西貢海鮮沙律** \$88  
Saigon seafood salad
- 502 **牙車快** \$75  
Cabbage & chicken salad
- 503 **軟殼蟹沙律** \$78  
Soft shell crab salad
- 505 **牛肉青木瓜沙律** \$75  
Beef and green papaya salad
- 506 **豬頸肉沙律** \$75  
Pork cheek salad



香港郵政  
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# 5越

## FIVE SPICE

VIETNAMESE RESTAURANT



荃灣中染大廈八咪半商場1樓115舖

NO.115,1/F CDW BUILDING 338 CASTLE PEAK ROAD TSUEN WAN NT

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※圖片只供參考※Photo for reference only ※加一收費 All prices above are subjected 10% service charge

## Main Dishes 主菜

- 716 湄公河燒焗大虎蝦配咖喱汁 (4隻)  制作需時約30分鐘  
Mae Nam Khong roasted tiger prawns with curry cream sauce (4 pcs) \$168  
Cooking time about 30 minutes
- 710 蒜蓉牛油焗青口 (8隻) \$88  
Baked mussels with garlic butter (8 pcs)
- 713 椒鹽軟殼蟹 (3隻) \$118  
Stir-fry soft shell crabs with salt and pepper (3 pcs)
- 701 會安牛柳粒 \$108  
Hoi An stir-fly beef cubes
- 703 峴港燴牛尾 \$118  
Da Nang braised oxtail
- 706 蒜茸牛油炸雞中翼 (6隻)  \$88  
Crispy garlic butter chicken wings
- 711 秘制海南雞 (半隻)(Half) \$128  
(壹隻)(Whole) \$248  
Hainanese chicken
- 708 燒豬頸肉 \$88  
Roasted pork cheek



## Curry 咖喱

- 802 咖喱大虎蝦 (4隻) \$178  
Tiger prawns curry (4 pcs)
- 801 咖喱牛腩 \$98  
Beef brisket curry
- 803 咖喱雞 \$93  
Chicken curry
- 805 咖喱雜菜 \$85  
Mix vegetables curry



※以上咖喱類食品配絲苗白飯或蒜茸包  
All above curry items are served with steamed rice or garlic bread

## Vegetables 蔬菜

- 901 西蘭花炒牛柳粒 \$108  
Stir-fry broccoli and beef cubes
- 902 馬拉盞通菜 \$78  
Stir-fry water spinach in Balachan
- 903 鹹魚茸炒芥蘭 \$78  
Stir-fry Chinese kale with salted fish
- 906 香蒜炒雜菜 \$78  
Stir-fry seasonal vegetables with garlic
- 907 籠仔蒸野菜 \$78  
Steamed vegetables in bamboo basket



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 Chef recommendation 廚師推介 |  Peanut—花生 |  Vegetables 蔬菜


## Phở/Vermicelli 湯粉/湯檬/撈檬

- 1001 生牛肉湯河粉 \$60  
Rare beef Phở in beef soup
- 1002 5越湯河粉 (生牛肉、牛肚、牛扎肉、牛腩片、牛丸)  \$88  
Five Spice special combination Phở in beef soup
- 1003 蝦餅湯河粉 \$68  
Prawn cake Phở in beef soup
- 1005 炸春卷湯河粉 \$65  
Deep fried Vietnamese spring rolls Phở in beef soup
- 1006 牛腩片湯河粉 \$60  
Sliced beef brisket Phở in beef soup
- 1007 香茅雞中翼湯河粉 \$60  
Lemongrass chicken wings Phở in beef soup
- 1008 豬頸肉湯河粉 \$60  
Pork cheek Phở in beef soup
- 1009 香茅豬扒湯河粉 \$60  
Lemongrass pork chop Phở in beef soup
- 1010 扎肉雞絲湯河粉 \$60  
Vietnamese ham giò lua and shredded chicken Phở in beef soup
- 1011 美國肩胛肥牛湯河粉  \$78  
Sliced marbled beef Phở in beef soup

※更多滋味，以上湯河粉可轉湯檬粉或撈檬粉 All above items are served with vermicelli in beef soup or cold vermicelli



## Fried vermicelli/Rice 地道炒粉/飯

- 1102 香辣炒金邊粉  \$98  
Stir-fly Thai noodle with spicy sauce
- 1101 串燒菠蘿海鮮炒飯 \$118  
Seafood fried rice with roasted pineapple skewer
- 1105 5越炒飯  \$98  
Five Spice special fried rice
- 1106 馬拉盞海鮮炒飯 \$98  
Seafood fried rice with balachan
- 1108 大蝦青鮮蝦炒飯 \$108  
Prawn fried rice with shrimp paste
- 1103 扎肉炒粉絲 \$98  
Stir-fry Vietnamese ham giò lua vermicelli
- 1109 絲苗白飯 \$14  
Steamed rice

## Desserts 甜品

- 1201 芒果布甸 \$32  
Mango pudding
- 1202 炸榴蓮糯米飯 \$58  
Deep fried durian on sticky rice with coconut milk
- 1205 三色拉椰糕 \$32  
Vietnamese coconut cake
- 1207 椰汁香芋黑糯米 \$40  
Taro on black sticky rice with coconut milk
- 1206 芒果糯米飯 \$48  
Mango on sticky rice



## Special Drinks 特式飲品

- D014 椰汁紅豆冰 \$28  
Iced cooked red beans in coconut milk
- D015 椰汁綠豆冰 \$28  
Iced cooked mung beans in coconut milk
- D016 椰汁三色冰 \$28  
Iced two flavor beans & jelly in coconut milk
- D030 椰汁冰 \$28  
Iced coconut milk
- D017 柚子梳打 \$28  
Honey citron soda
- D031 龍眼冰 \$28  
Iced longan
- D018 熱蜜糖柚子蜜 \$22  
Hot honey citron tea
- D019 新鮮椰青 \$38  
Fresh young coconut

## Beers 啤酒

- D021 越南333啤酒 \$35/罐  
Vietnamese 333 beer
- D020 越南西貢啤酒 \$38/支  
Vietnamese Saigon beer

## 5越二人套餐 A

FIVE SPICE SET A (for 2 person)

- 香茅沙嗲串燒  
Lemongrass skewers with satay sauce  
豬肉、牛肉、雞肉 (各2串)  
included pork, beef and chicken (2 skewers each)
- 招牌南乳吊燒雞 (半隻)  
Roasted chicken with red fermented tofu sauce (half)

以下選一項 Choose 1

- 馬拉盞通菜  
Stir-fry water spinach in Balachan
- 鹹魚茸炒芥蘭  
Stir-fry Chinese kale with salted fish

香蒜炒雜菜  
Stir-fry seasonal vegetables with garlic

以下選一項 Choose 1

- 香辣炒金邊粉  
Stir-fry Thai noodle with spicy sauce
- 大蝦青鮮蝦炒飯  
Prawn fried rice with shrimp paste

是日甜品 (2份)

Daily dessert (2 servings)

送: 2杯咖啡或奶茶 (凍飲加\$3, 特飲加\$8), 越南滴漏咖啡、椰青及啤酒除外  
With 2 cup of coffee or tea (add \$3 for cold drinks, \$8 for special drinks) except Vietnamese drip coffee, beer, fresh young coconut.

全日供應 Serve All day 優惠價 Special price \$368

## Drinks 飲品

- 熱(hot) 凍(iced)
- D003 即磨咖啡 \$22 \$25  
D004 Fresh blended coffee
- D005 奶茶 \$22 \$25  
D006 Milk tea
- D024 檸檬茶 \$22 \$25  
D025 Lemon tea
- D007 檸檬水 \$22 \$25  
D008 Lemon water
- D029 青檸梳打 - \$28  
Lime soda
- D028 青檸雪碧 - \$28  
Lime Sprite
- D011 凍檸檬可樂 - \$25  
Iced lemon Coke
- D012 凍檸檬雪碧 - \$25  
Iced lemon Sprite
- D013 鹹檸檬雪碧 - \$28  
Salted lemon with Sprite
- D009 可樂 - \$22  
Coke
- D010 雪碧 - \$22  
Sprite
- D001 越南滴漏咖啡 \$32 \$36  
D002 Vietnamese drip coffee

## 5越四人套餐 B

FIVE SPICE SET B (for 4 person)

- 5越雜錦拼盤  
Five Spice combination platter  
(香茅豬扒、炸春卷、炸蝦餅、越式扎肉蝦片)  
(lemongrass pork chop, deep fried Vietnamese spring rolls, deep fried prawn cake, Vietnamese ham giò lua on prawn crackers)

西貢海鮮沙律  
Saigon seafood salad

- 湄公河燒焗大虎蝦配咖喱汁 (4隻)  
Mae Nam Khong roasted tiger prawns with curry cream sauce (4 pcs)

招牌南乳吊燒雞 (半隻)  
Roasted chicken with red fermented tofu sauce (Half)

以下選一項 Choose 1

- 馬拉盞通菜  
Stir-fry water spinach in Balachan
- 鹹魚茸炒芥蘭  
Stir-fry Chinese kale with salted fish
- 香蒜炒雜菜  
Stir-fry seasonal vegetables with garlic

以下選一項 Choose 1

- 5越炒飯  
Five Spice special fried rice
- 香辣炒金邊粉  
Stir-fry Thai noodle with spicy sauce

是日甜品 (4份)

Daily dessert (4 servings)

送: 4杯咖啡或奶茶 (凍飲加\$3, 特飲加\$8), 越南滴漏咖啡、椰青及啤酒除外  
With 4 cup of coffee or tea (add \$3 for cold drinks, \$8 for special drinks) except Vietnamese drip coffee, beer, fresh young coconut.

全日供應 Serve All day 優惠價 Special price \$638