

新 概 念 · 異 國 料 理

New la FESTA
New Food





經典咖哩叻沙 CLASSIC CURRY LAKSA NT\$580



以傳統的方式熬煮富含蝦、椰奶及咖哩香料的正宗叻沙湯底。再以文火細細將雞絲、大蝦、魚糕、水煮蛋、豆芽、四季豆、炸豆腐烹調，灑以香菜帶出另一個層次的馬來西亞風味叻沙麵。

Traditional Malaysian Laksa noodles cooked in prawns broth, coconut milk and fragrant curry spice. Served with slow cooked shredded chicken breast, prawns, hardboiled egg, bean sprout, French bean, fried tofu, Spanish mackerel fish cake, choice of noodles and cilantro.

精選限量鮮叻沙 LIMITED OFFER SEAFOOD LAKSA NT\$980



以傳統的方式熬煮富含蝦、椰奶及咖哩香料的正宗叻沙湯底。加入精選半尾小龍蝦、大蝦、貽貝、魚糕、水煮蛋、豆芽、四季豆、炸豆腐烹調精選麵條，灑以香菜，唇齒間每一口都是豐富鮮美的海味。

Upgrade your Laksa with selected fresh seafood which included half baby lobster, prawns, mussel, Hokkaido oyster, Japanese scallops. Served with hardboiled egg, bean sprout, French bean, fried tofu, Spanish mackerel fish cake, choice of noodles and cilantro.



越南河粉 VIETNAMESE PHO NT\$580



精選現切美國USDA鐵板牛排肉片，以慢燉48小時的牛肉高湯將河粉烹煮至入味，佐以新鮮羅勒、洋蔥、豆芽。

USDA thin sliced iron steak, rice noodles, fresh basil, sliced onion, bean sprout served in slow cooked 48 hours beef stock.

黑毛豬肉雲吞麵 BLACK PORK WANTON NOODLES NT\$580



使用台灣在地黑豬肉的自製雲吞、以香料熬製的豬高湯細煮完美搭配雲吞的麵條，再配以爐烤豬頰肉做為完美的味覺享受。

Ground black pork wrapped in wonton, roasted pork cheek, green vegetables, wonton noodles, served in rich pork and herbs broth.

以上所有價格為新台幣，需另加 10% 服務費。

All prices are in Taiwan dollars and subject to 10% service charge.