

CAFE LOCOMOTIVE EXPRESS VIETNAMESE CUISINE
ESTABLISHED SINCE 2006



朗豪坊店專用餐牌
LANGHAM PLACE BRANCH
EXCLUSIVE MENU

火車頭



天下美味越南於
越南之最火車頭 金爾

主餐牌
MAIN MENU



火車頭

關於火車頭 ABOUT LOCOMOTIVE

在很久很久以前，一個冬天清晨，越南某城市的火車站突然傳出一陣香濃馥郁的味道，在寒風刮得颼颼聲的早上，這股牛骨熬成的香氣，叫不少乘客茫然地問：「哪兒來的香味呢？」

循著香味的方向，乘客終於看到火車頭那邊的老小販，在為月台上的食客舀出香噴噴的牛肉粉。食客一個一個排隊購買，由火車頭排到火車尾，「火車頭」亦因而得名。

聽說曾有商人開高價游說老小販加盟餐廳，只要他肯透露湯底由甚麼材料烹成，但老小販拒絕了，確實的原因沒有人知道，只是後來的人學著弄這種牛肉粉，久而久之又演變成巨無霸的大碗粉－這都是後話。

不過「火車頭」始終保留住那個寒冷清晨的牛肉香氣，我們為您精心炮製的「火車頭」牛肉粉，湯底以牛骨、花椒、南薑、洋蔥等十多種材料，熬最少十小時而成，再奉上由進口鮮嫩薄切生牛肉片，熱湯瀉下，牛肉轉色即熟。吃時有個小秘訣，先喝牛骨湯，吃一箸粉，加入越南香葉金不換，芽菜，青檸，美人椒等香料調味，再試一口湯，別有一番風味。

大坑店•TAI HANG

香港大坑浣紗街11號地舖
G/F 11 WUN SHA STREET, TAI HANG, HONG KONG
TEL: 28828227

旺角店•MONG KOK

九龍旺角亞皆老街8號朗豪坊4A樓12號舖
SHOP 12, LEVEL 4A, LANGHAM PLACE, 8 ARGYLE STREET,
MONG KOK, KOWLOON
TEL: 23682008

加一服務費
Plus 10% service charge

開瓶費 \$100
Corkage fee \$100

切餅費 \$60
Cakage fee \$60

外賣附加費每項 \$2
Takeaway surcharge \$2 per item

圖片只供參考
Photos are for reference only

餐牌內容如有更改，恕不另行通知
Menus are subject to change without notice

- 🌶️ 辣味•Spicy
- 🍖 含肉類•Contain meat
- 🌿 素菜類•Vegetarian
- 🕒 製作需時•Extra cooking time

Long ago, during one cold winter morning in Saigon, capital city of Vietnam, passengers waiting at a train station came across a familiar yet alluring aroma of rich beef broth...

The aroma originated from a stand, where the old hawker sold noodles with his simmering hot beef broth at the far end side where the train engine stood. In no time a long queue was formed, which extended as long as the entire length of the train. That day marked the start of "locomotive" beef noodles, and its name spread like wildfire.

Job offers and buying of the recipe were all turned down by the old hawker. The recipe of this memorable and heartwarmingly flavorful broth were never revealed. People then started to re-create this special broth and it eventually evolved into an enormous bowl of beef noodle soup bearing the name "Locomotive".

Café Locomotive has managed to keep this original flavor alive with their own secret recipe. They use beef bones and various spices to simmer into a rich tasty broth, later to be accompanied by thinly slices of imported beef topped with fresh garnish. For full enjoyment, slowly take in the aroma. Cafe Locomotive simmers their beef stock for a really long time. The aroma in itself is enough to whet the appetite. Finally, pick up your spoon and taste the rich broth on its own. The rest is up to you, because eating this bowl of goodness should be an adventure!



小食 · SNACK



A01.小食拼盤 \$148

Snack Platter –
越南炸春卷×2•沙嗲雞肉串×2•蒸粉包×2•扎肉×4•青木瓜乾牛肉沙律
Crispy Vietnamese Spring Roll ×2 • Satay Chicken Skewer ×2 •
Steamed Rice Roll ×2 • Vietnamese Sausage ×4 •
Green Papaya and Beef Jerky Salad

A02.越南炸春卷•4件 \$65

Crispy Vietnamese Spring Roll • 4 Pcs

A03.蒜香牛油雞中翼•4件 \$65

Garlic Butter Chicken Wingette • 4 Pcs

A04.蜜糖魚露雞中翼•4件 \$68

Honey Fish Sauce Chicken Wingette • 4 Pcs

A05.酸辣去骨鳳爪 \$58

Spicy Sour Boneless Chicken Claw

A06.越式蒸粉包拼扎肉•各4件 \$73

Steamed Rice Roll and
Vietnamese Sausage • 4 Pcs Each



A07.燒豬肉柚子蝦片•4件 \$58

Roast Pork Pomelo Chutney on Prawn Cracker • 4 Pcs

A08.香茅牛肉蝦片•4件 \$58

Lemongrass Beef on Prawn Cracker • 4 Pcs

A09.沙嗲雞肉串•3串 \$65

Satay Chicken Skewer • 3 Skewers

A10.沙嗲牛肉串•3串 \$68

Satay Beef Skewer • 3 Skewers

A11.蔗蝦•2件 \$73

Sugarcane Mince Prawn • 2 Pcs

A12.椒鹽軟殼蟹 \$78

Salt and Pepper Soft Shell Crab

A13.咖喱軟殼蟹 \$78

Deep Fried Soft Shell Crab and Curry Sauce

A14.越式法包 \$65

Banh Mi –
燒豬肉•扎肉•酸菜•沙律•法包
Vietnamese Sandwich with Roast Pork •
Vietnamese Sausage • Pickle • Salad •
Baguette

A15.香草蒜蓉包•4件 \$43

Herbs Garlic Bread • 4pcs

A16.法包 \$25

Baguette





沙律·SALAD

A21. 牙車快 \$58
Shredded Chicken, Cabbage, Jellyfish and Mango

A22. 青木瓜乾牛肉 \$58
Green Papaya and Beef Jerky

A23. 大蝦柚子 \$88
Prawn and Pomelo



蔬菜·VEGETABLE

B01. 馬拉盞通菜 \$68
Stir Fried Morning Glory with Belachan

B02. 咖喱雜菜 \$78
Stir Fried Mixed Vegetable with Curry

B03. 蒜蓉炒雜菜 \$78
Stir Fried Mixed Vegetable with Garlic

B04. 清湯蘿蔔生菜 \$53
Daikon and Lettuce in Broth

米紙卷 RICE PAPER ROLL

每份2條 2 Rolls Per Serve

A31. 牛油果軟殼蟹 \$73
Avocado and Soft Shell Crab

A32. 芒果大蝦 \$68
Prawn and Mango

A33. 燒豬肉 \$58
Roast Pork

A34. 香茅牛肉 \$58
Lemongrass Beef

A35. 牛油果素菜 \$58
Avocado and Salad



主菜·MAIN DISH

B11. 海龍皇湯 \$168
Bouillabaisse

B12. 芝士蒜蓉牛油焗大頭蝦 \$238
Oven Baked Big Head Prawn with Garlic Cheese Butter

B13. 越露骨香斑 \$188
Deep Fried Sea Grouper with Fish-Herb Dipping Sauce



B14. 香茅椰湯浸蜆 \$108
Clam Poached in Lemongrass Coconut Broth

B15. 金不換辣炒海鮮 \$138
Wok Fried Seafood with Chilli Basil

B16. 南乳燒雞·半隻 \$138
Crispy Roasted Chicken with Red Fermented Bean Curd Sauce • Half



B13



主菜•MAIN DISH

B17. 椰汁香茅咖喱雞  **\$108**
Lemongrass Coconut Curry Chicken

B18. 香茅雞扒 **\$88**
Grilled Lemongrass Chicken

B19. 燒豬頸肉 **\$88**
Roasted Pork Neck

B20. 焦糖紅燒肉 **\$88**
Caramelised Braised Pork Belly

B21. 香茅豬扒 **\$88**
Grilled Lemongrass Pork Chop

B22. 越南烤乳豬伴薑黃飯  **\$168**
Roasted Suckling Pig on Turmeric Rice



B23. 牛肉酸窩 **\$168**
Sour Soup Hot Pot with Beef (DIY)

B24. 鐵板牛柳粒 **\$138**
Shaking Beef Tenderloin

B25. 鮮茄炆牛腩 **\$108**
Stewed Beef Brisket with Tomato

B26. 香茅牛肉 **\$88**
Stir Fried Beef with Lemongrass

B27. 椰汁香茅咖喱牛腩  **\$108**
Lemongrass Coconut Curry Beef Brisket

B28. 烤羊架伴黃咖喱   **\$118**
Grilled Lamb Chop with Yellow Curry

A15. 香草蒜蓉包•4件 **\$43**
Herbs Garlic Bread • 4 Pcs

A16. 法包 **\$25**
Baguette

C26. 絲苗白飯 **\$15**
Steamed Rice

B25



B28



B15



B21



B23



B20



B24



B22





C01.火車頭招牌湯河* **\$108**

Signature Rice Noodle Soup* -
生牛肉片•牛腩片•牛筋•牛丸•牛柏葉
Rare Beef • Beef Brisket • Beef Tendon •
Beef Ball • Beef Tripe

C02.生熟牛肉湯河* **\$83**

Rare Beef and Beef Brisket Rice Noodle Soup*

C03.生牛肉湯河* **\$79**

Rare Beef Rice Noodle Soup*

C04.香茅牛肉湯河 **\$79**

Lemongrass Beef Rice Noodle Soup

粉麵·飯
NOODLE · RICE

C05.鮮茄牛腩湯麵 **\$83**

Beef Brisket Egg Noodle Tomato Broth

C06.咖喱牛腩湯河 **\$83**

Curry Beef Brisket Rice Noodle Soup

C07.雞絲扎肉湯河 **\$79**

Shredded Chicken and Vietnamese
Sausage Rice Noodle Soup

C08.香茅雞扒湯河 **\$79**

Lemongrass Chicken Rice Noodle soup

C09.燒豬頸肉湯河 **\$79**

Roast Pork Neck Rice Noodle Soup

C10.香茅豬扒湯河 **\$79**

Lemongrass Pork Chop Rice Noodle Soup

C11.鮮茄蟹肉蝦湯檬 **\$108**

Crab Meat, Prawn and Rice Vermicelli Tomato Broth

C12.海鮮叻沙湯粉絲 **\$93**

Seafood Laksa with Glass Noodle

C13.清湯河配雞或牛湯 **\$53**

Rice Noodle with Chicken or Beef Soup



C14.春卷扎肉撈檬 **\$79**

Crispy Spring Roll and Vietnamese Sausage
Rice Vermicelli Salad

C15.香茅牛肉撈檬 **\$79**

Lemongrass Beef Rice Vermicelli Salad

C16.雞絲扎肉撈檬 **\$79**

Shredded Chicken and Vietnamese Sausage
Rice Vermicelli Salad

C17.香茅雞扒撈檬 **\$79**

Lemongrass Chicken Rice Vermicelli Salad

C18.燒豬頸肉撈檬 **\$79**

Roast Pork Neck Rice Vermicelli Salad

C19.香茅豬扒撈檬 **\$79**

Lemongrass Pork Chop Rice Vermicelli Salad

C20.沙律撈檬 **\$53**

Rice Vermicelli Salad

C21.豆腐香葉炒河粉 **\$88**

Vegetarian Fried Rice Noodle with Tofu and Basil

C22.金不換大蝦炒金邊粉 **\$98**

Stir Fried Thai Noodle with King Prawn and Basil

C23.香茅胡椒大蜆炒粉絲 **\$98**

Stir Fried Clam and Glass Noodle with
Lemongrass Peppercorn

C24.原個菠蘿炒飯 **\$123**

Fresh Pineapple Fried Rice

C25.街頭碎米飯 **\$88**

Vietnamese Broken Rice -
香茅豬扒•肉餅•煎蛋•碎米飯
Lemongrass Pork Chop • Meatloaf • Fried Egg • Broken Rice

C26.絲苗白飯 **\$15**

Steamed Rice

*可添加 (不設後加) + \$16

生牛肉片 / 牛腩片 / 牛筋 / 牛丸 / 牛柏葉

*Extra — Rare Beef / Beef Brisket / Beef Tendon / Beef Ball / Beef Tripe

添加 — 牛湯 / 雞湯 + \$16

Extra — Beef Soup / Chicken Soup

添加 — 香葉•芽菜•青檸•辣椒 + \$8

Extra — Herbs • Beansprout • Lime • Chilli

湯粉選擇 — 河粉•檬粉•金邊粉•蛋麵

Noodle Options for Noodle Soup —

Rice Noodle • Rice Vermicelli • Thai Noodle • Egg Noodle