

SIGNATURE COCKTAILS

LOVE, ROSIE 195.000

House White Wine, Pisco, Elderflower Syrup, Watermelon Juice, Lime Juice

RED VELVET 195.000

House Red Wine, Bourbon, Peach Juice, Honey, Lime Juice

TROPICAL BUBBLE 195.000

Flor de Cana White Rum, House Sparkling Wine, Housemade Pineapple Syrup, Angostura Bitters, Lime Juice

LUCKY DEALER 215.000

Sous Vide Japanese Roku Gin with dill, Housemade Watermelon Liqueur, Elderflower Syrup, Lime Juice

HANOI SPICE 235.000

Grey Goose Vodka, Cointreau, Sweet & Sour Kumquat Mix, Fresh Orange Juice, Ginger, Lemongrass, Chili, Orange Peel

Optional: Less Spicy - Extra Spicy - Sweet or Sour

HELL FIRE 255.000

Infused Jalapeno Tequila Silver, Laphroaig 10, Red Bell Chili Puree, Sweet & Sour Salt, Lime Juice

SÔNG HỒNG 225.000

Sous Vide Basil Infused Tito's Vodka, Watermelon Juice, Lime, Ginger Syrup, Ginger Ale

LA VITA È BELLA 185.000

Tequila Silver, Sous Vide Cilantro Infused Martini Bianco, Aperol

NOISY NEIGHBOURS 195.000

Japanese Roku Sapphire Gin, Absthine, Apple Juice, Housemade Ginger Syrup, Lime Juice

YELLOW BANANA 195.000

Sous Vide Grilled Banana Infused Bourbon, Port Tawny, Mapple Syrup, Egg White, Lime Juice

Optional: With or Without Egg White

LIGHT A FIRE 245.000

Hennessy Cognac, House Made Spice Red Wine Syrup, Angostura Bitters, Housemade Orange Bitters

HANOI SWIZZLE 215.000

Captain Morgan, Port Tawny, Blueberry Jam, Lime Juice, House Made Rosemary Syrup

CLASSIC COCKTAILS

175.000

PENICILLIN

Laphroaig 10, Blended Scotch Whisky, House Made Ginger Syrup, Honey Water, Lime Juice

APEROL SPRITZ

Aperol, House Sparkling Wine, Soda, Orange Sliced

AVIATION

London Dry Gin, Maraschino Liqueur, Crème de Violet, Lime Juice

CLASSIC MARTINI

London Dry Gin, Dry Vermouth

Optional: Stirred or shaken/ Vodka Based/ Dry or Dirty/ Olive or Lemon Twist

BRAMBLE

London Dry Gin, Crème de Mure, Lime Juice, Sugar Syrup

QUEEN PARK SWIZZLE

Captain Morgan, Sugar Syrup, Lime Juice, Angostura Bitters, Mint Leaves

AKU AKU

Flor de Cana Rum, Peach Liqueur, Pineapple Juice, Lime Juice, Sugar Syrup, Mint Leaves

PISCO SOUR

Pisco, Egg White, Lime Juice, Sugar Syrup

Optional: With or Without Egg White

WHISKY SOUR

Bourbon Whiskey, Fresh Lime Juice, Sugar Syrup, Angostura Bitters

Optional: With or Without Egg White

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice, Orange Peel

MANHATTAN

Bourbon Whiskey, Martini Rosso, Angostura Bitters, Orange Peel, Black Cherry

ESPRESSO MARTINI

Vodka, Kahlua, Espresso Coffee, Coffee Bean

OLD FASHIONED

Bourbon Whiskey, Angostura Bitters, Sugar Syrup, Orange Peel

SIDE CAR

Brandy VSOP, Cointreau, Lime Juice, Sugar Rim

MOJITO

White Rum, Fresh Lime Juice, Brown Sugar Syrup, Fresh Mint Leaf, Mint Syrup, Soda Water

NEGRONI

London Dry Gin, Campari, Martini Rosso, Orange Sliced

All Prices Are Subject To 10% VAT & 5% Service Charge

MARGARITA

Jose Cuervo Reposado Tequila, Cointreau, Fresh Lime Juice, Salt & Lime Slice
Optional: Classic or Seasonal Fruity Frozen
(Mango-Strawberry-Passion Fruit-Lychee)

MAITAI

White Rum, Dark Rum, Grand Marnier, Almond Syrup, Fresh Orange Juice,
Fresh Lime Juice, Sugar Syrup, Orange Peel, Fresh Mint Leaf

CLASSIC DAIQUIRI

White Rum, Fresh Lime Juice, Sugar Syrup, Lime Peel
Optional: Classic or Seasonal Fruity Frozen
(Mango-Strawberry-Passion-Lychee)

LONG ISLAND ICED TEA

Vodka, London Dry Gin, White Rum, Jose Cuervo Tequila, Cointreau, Fresh
Lime Juice, Coke, Fresh Lime Wedge

SEX ON THE BEACH

Vodka, Cointreau, Peach Liqueur, Cranberry Juice, Fresh Orange Juice, Grena-
dine, Orange Peel

PINA COLADA

White Rum, Dark Rum, Malibu, Fresh Pineapple Juice, Coconut Milk, Angostu-
ra Bitters

CAIPIRINHA

Cachaca Rum, Lime Juice, Sugar

MOCKTAILS

115.000

SHALLOW RIVER

Beetroot, Strawberry, Pineapple, Fresh Lime, Sugar Syrup

WILD CALLING

Yoghurt, Honey, Lychee Puree, Thyme Leaf, Lime Juice, Cinnamon Powder

SAFE & SOUND

Fresh Lime Juice, Fresh Lime Juice, Passion Fruit Juice, Fresh Mint Leaf, Mint
Syrup, Sugar Syrup, Sprite

VIRGIN PINA COLADA

Fresh Pineapple Juice, Coconut Milk, Coconut Syrup

ROOFTOP DELI

Lychee Puree, Mango, Lime Juice, Strawberry Puree, Passion Juice, Mint Leaf

SUNSET STOP

Fresh Banana, Mango, Fresh Milk, Vanilla Ice Cream

THE FRESHEST JUICE

95.000

Orange Juice - Lime Juice - Pineapple Juice - Passion Fruit Juice - Mango Juice
- Watermelon Juice

All Prices Are Subject To 10% VAT & 5% Service Charge

TEA

(Served In A Tea Pot)

Organic Vietnamese Green & Jasmine Tea	55.000
Organic Vietnamese Chamomile Tea	60.000
Organic Vietnamese Lotus Tea	75.000
Tea Drop Lemongrass Ginger	60.000
Tea Drop Peppermint	60.000
Tea Drop Supreme Earl Grey	55.000
Tea Drop English Breakfast	55.000

COFFEE

Single Espresso	55.000
Americano	60.000
Double Espresso - Cappuccino - Café Latte	65.000
Decaffeinated	75.000
Vietnamese Traditional Egg Coffee	95.000
Vietnamese Black Coffee (Hot-Cold)	50.000
Vietnamese Coffee With Condensed Milk (Hot-Cold)	55.000

SOFT DRINKS

55.000

Coke - Diet Coke - Coke Zero - Soda - Tonic - Sprite - Ginger Ale
- Redbull

MINERAL & SPARKLING WATER

Lavie Premium	55.000
Acqua Panna, San Pellegrino l 50cl	85.000
Acqua Panna, San Pellegrino l 75cl	115.000

MIXED DRINKS

125.000

Optional choice based on standard spirits:

Bombay Sapphire Gin – Jim Beam l Teacher's Highland Cream –
Flor de Cana Rum – Absolut Vodka – Jose Cuervo Tequila

Mixed With: Soda – Tonic – Coke – Diet Coke – Sprite – Ginger
Ale – Fresh Orange Juice – Cranberry Juice

Jim Beam Highball

- Lime & Mint: Jim Beam, Soda, Lime, Mint

- Cranberry: Jim Beam, Soda, Cranberry

BEER | LOCAL CRAFT BEER

Local Hanoi Premium	55.000
Local Hanoi TrúC Bạch Export	75.000
Tiger Lager – Budweiser	68.000
Corona Extra – Hoegaarden	115.000
Stella Artois	125.000
Local Craft Beer: Furbrew Hanoi Saison - Chinook IPA	125.000
La Trape Blond	145.000

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APERITIF & LIQUEUR & DIGESTIF

95.000

Campari - Ricard - Martini Dry/ Bianco – Tawny Porto - Amaretto –
Galliano - Maraschino - Baileys - Kahlua - Cointreau - Grand Marnier – Drambuie

SPIRITS

VODKA

Absolut	86.000	950.000
Skyy	86.000	950.000
Grey Goose	165.000	1.850.000
Belvedere	195.000	2.500.000

GIN

Bombay Sapphire	86.000	950.000
Tanqueray London Dry	135.000	1.550.000
Japanese Roku Gin	155.000	1.750.000
Hendrick's	165.000	1.850.000
Vietnamese Sông Cái Gin	185.000	2.150.000
Monkey 47	320.000	3.650.000

RUM

Flor de Cana white/gold 4 Yrs	86.000	950.000
Captain Morgan	98.000	1.080.000
Vietnamese Sampan Rum	145.000	1.500.000
Cachaca	150.000	1.650.000
Havana Club 7 Yrs	165.000	1.850.000

TEQUILA

Jose Cuervo Reposado Silver	95.000	980.000
Don Julio Blanco	195.000	2.500.000

SINGLE MALT WHISKY

Glenfiddich 12	160.000	1.850.000
Laphroaig 10	185.000	2.150.000
Macallan 12	210.000	2.550.000
Spey Chairman's Choice	220.000	2.650.000
Bowmore 15	320.000	3.500.000
Lagavulin 16	320.000	3.500.000

BLENDED SCOTCH WHISKY

Teacher's Highland Cream	86.000	950.000
Johnnie Walker Black Label	135.000	1.450.000
Ballantine's 17	195.000	2.450.000
Dewar's 12	175.000	2.150.000
Chivas 18	195.000	2.450.000

BOURBON - TENNESSEE - IRISH WHISKEY

Jim Beam	82.000	920.000
Jack Daniel	125.000	1.250.000
Elija Craig 12 Small Batch	165.000	1.850.000
Rittenhouse Rye	155.000	1.750.000
Woodford Reserve	320.000	3.500.000
Maker Mark	145.000	1.500.000
Jameson	85.000	950.000

COGNAC & ARMAGNAC

Hensessy V.S	145.000	1.500.000
Hennessy V.S.O.P	195.000	2.450.000
Chateau De Laubade Armagnac	320.000	3.950.000
Hennessy X.O	550.000	6.280.000

EAU DE VIE

Grappa	185.000	2.150.000
Poire William	185.000	2.150.000

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TASTE OF SPRING ROLLS

CHEF'S SPRING ROLLS PLATTER

135.000

Combination of Vietnamese deep fried and fresh spring rolls

ĐĨA NEM RÁN VÀ NEM TƯƠI TỔNG HỢP

FRESH SPRING ROLLS

125.000

Rice paper, grilled pork, tiger prawn, fresh rice vermicelli, carrot, cucumber, mango and herbs (contains coriander). Served with a dipping sauce and pickles

NEM TƯƠI CUỐN TÔM THỊT

VEGETARIAN FRESH SUMMER SPRING ROLLS

95.000

Rice paper, fresh rice vermicelli, carrot, cucumber, Japanese radish and herbs (contains coriander). Served with a vegetarian dipping sauce and pickles

NEM CUỐN CHAY

TRADITIONAL HANOI DEEP FRIED SPRING ROLLS

125.000

Rice paper, pork, egg, mushroom, carrot, yam bean, bean sprouts, shallots, spring onions, glass noodles. Served with a fish dipping sauce and herbs

NEM CHIÊN HÀ NỘI

VEGETARIAN DEEP FRIED SPRING ROLLS

115.000

Rice paper, tofu, mushrooms, carrots, yam bean, bean sprouts, shallots, spring onions, glass noodles. Served with a soya sauce and fresh herbs

NEM CHIÊN CHAY

CHAR-GRILLED MINCED PRAWN IN SUGARCANE

145.000

Tiger prawn, sugarcane with rice paper, pineapple, homemade pickles, Vietnamese herbs and a dipping sauce

TÔM BAO MÍA, CUỐN CÙNG DỨA, CỦ MUỐI CHUA BÚN TƯƠI, RAU THƠM VÀ NƯỚC CHẤM CHUA NGỌT

THE QUINTESSENCE OF NOODLE

“PHỞ” WITH BEEF OR CHICKEN 125.000

A bowl of steaming hot Pho broth with rice noodle. Made by slow cooking (7 hours) meat, bones and fish sauce to extract the flavors. Served with lime, fresh red chili and chili sauce on the side. Beef or chicken option.

PHỞ TRUYỀN THỐNG: BÒ HOẶC GÀ

SOUTHERN STYLE FRESH RICE VERMICELLI WITH SAUTÉED BEEF 125.000

Rice vermicelli, sautéed beef, bean sprouts, chives, onions and garlic. Served with a dipping sauce, herbs, condiments, peanuts and crispy shallots

BÚN BÒ NAM BỘ

STIR FRIED RICE NOODLE WITH BEEF OR CHICKEN AND VEGETABLES 145.000

With soy sauce, onions, spring onion, tomato, leek, celery

PHỞ XÀO BÒ ÚC HOẶC GÀ VỚI RAU SỐT TÀU XÌ

STIR FRIED GLASS NOODLE WITH CRAB MEAT, BEAN SPROUTS AND SHALLOT 155.000

With chili, spring onion, chives, onions, garlic

MIẾN XÀO THỊT CUA

STIR FRIED EGG NOODLE WITH SEAFOOD AND VEGETABLES 155.000

Squid, prawns, bok choy, carrot, onions, broccoli

MỠ XÀO HẢI SẢN

VIETNAMESE SOUPS

CHICKEN AND MUSHROOM SOUP 115.000

Shredded chicken, mushrooms, chicken broth and egg terrine

SÚP GÀ NẤM CÙNG VỚI GÀ XÉ, NƯỚC DÙNG GÀ VÀ TRỨNG TERRINE

CRAB MEAT AND ASPARAGUS SOUP 135.000

Crab meat, asparagus, and egg terrine

SÚP CUA MĂNG TÂY VỚI THỊT CUA BỂ, MĂNG TÂY VÀ TRỨNG TERRINE

HOT & SOUR SEAFOOD SOUP 150.000

Tiger prawn, squid, wild mushroom, galangal, lemon grass and chilli

SÚP HẢI SẢN CHUA CAY VỚI NẤM RỪNG, TÔM SÚ, MỰC, GIÈNG, SẢ, ỚT SỪNG

VIETNAMESE SALAD

BANANA BLOSSOM SALAD

125.000

With roasted chicken, cucumber, carrot, roasted peanuts, Vietnamese herbs, sweet and sour sauce.

NỘM HOA CHUỐI VỚI GÀ QUAY

POMELO SALAD WITH TIGER PRAWNS

145.000

With homemade pickles, Vietnamese herbs, roasted peanuts, sweet & sour sauce

SA LÁT BƯỞI CÙNG TÔM SÚ, ĐỒ MUỐI CHUA, RAU THƠM, LẠC RANG VÀ SỐT CHUA NGỌT

GREEN MANGO SALAD WITH SEAFOOD

145.000

Pickles, roasted peanuts, Vietnamese herbs, sweet and sour sauce

NỘM XOÀI XANH VỚI HẢI SẢN, ĐỒ MUỐI CHUA, LẠC RANG, RAU THƠM VÀ SỐT CHUA NGỌT

GREEN PAPAYA SALAD WITH GRILLED BEEF

145.000

Carrot, Vietnamese herbs, peanuts. Served with a Vietnamese dressing

GỎI ĐU ĐỦ XANH ĂN CÙNG BÒ NƯỚNG NGŨ VỊ

HANOI SPECIALTIES

“CHẢ CÁ” HANOI GRILLED FISH

215.000

Marinated catfish fillet with shallots, garlic, galangal, turmeric, shrimp paste and a fish sauce, cooked in a hot iron pan. Served with fresh rice vermicelli, herbs, peanuts, fried shallots and a dill fish dipping sauce.

CHẢ CÁ HÀ NỘI

HANOI BARBECUED PORK “ BÚN CHẢ”

195.000

Char-grilled pork patties, pork belly. Served with fresh rice vermicelli, fresh Vietnamese herbs and dipping sauce

BÚN CHẢ HÀ NỘI

GRILLED BEEF IN BAMBOO

215.000

Marinated beef with shallots, garlic, Vietnamese mint and pepper sauce. Served with vegetables and steamed rice

BÒ NƯỚNG ỐNG TRE

GRILLED CHICKEN WITH LEMON LEAVES

185.000

Marinated chicken with shallots, honey, lemon leaves and ginger juice. Served with stir fried vegetable and steamed rice

GÀ NƯỚNG LÁ CHANH

VIETNAMESE MAIN DISHES

GRILLED FISH IN BANANA LEAF 215.000

Marinated red snapper fish with ginger, chili, dill, shallots, vegetables and coconut rice

CÁ CUỘN LÁ CHUỐI NƯỚNG CÙNG VỚI CƠM TRẮNG HƯƠNG DỪA VÀ RAU XÀO

WOK-TOSSED TIGER PRAWN WITH TAMARIND SAUCE 245.000

Served with lotus rice and sautéed seasonal vegetables

TÔM SỐT ME CÙNG VỚI CƠM SEN VÀ RAU XÀO THEO MÙA

GRILLED PRAWN IN MINERAL STONE 265.000

Grilled Prawn in Mineral stone with choice of wasabi sauce or lime salt and pepper sauce

TÔM NƯỚNG ĐÁ KHOÁNG SỐT MÙ TẠT XANH HOẶC MUỐI TIÊU CHANH

BRAISED CRAB WITH

PHU QUOC GREEN PEPPERCORN 850.000

CUA OM TIÊU XANH PHÚ QUỐC

BRAISED DUCK IN BAKED PUMPKIN SHELL 215.000

With lotus seed, Chinese date, shitake mushroom served with mushroom rice

VỊT TIÊM HẠT SEN, TÁO ĐỎ VÀ NẤM ĐÔNG CÔ PHỤC VỤ CÙNG CƠM NẤM

STIR-FRIED CHICKEN 185.000

With bell peppers, onions, dried chili, cashew nuts and oyster sauce. Served with steamed rice and pickles

Optional: mild, medium or very spicy

GÀ XÀO ỚT KHÔ, HẠT ĐIỀU

HONEY SPICED ROASTED CHICKEN 185.000

Served with homemade pickles and mushroom rice

GÀ QUAY MẬT ONG CÙNG VỚI ĐỒ MUỐI CHUA VÀ CƠM NẤM

BEEF ON HOT STONES 245.000

Marinated Australian beef, sesame and oyster oils, celery, leek, lemongrass, chili, garlic and spring onions

BÒ OM SỎI

FRIED RICE WITH SHIRMP & PINEAPPLE OR CHICKEN 155.000

Served with pickles, soya sauce and red chili slices

CƠM RANG TÔM DỨA HOẶC CƠM RANG GÀ

VEGETARIAN SELECTION

**BRAISED AUBERGINE,
TOFU AND MUSHROOMS IN SOY BROTH** **135.000**
Aubergine, Tofu, mushrooms Served teamed rice
CÀ TÍM OM ĐẬU PHỤ

STUFFED WONTON CAKE **115.000**
With mung bean, roasted pumpkin, sweet potato. Served with a vegetarian dipping sauce and Vietnamese herbs
BÁNH GỐI CHAY CÙNG VỚI ĐẬU XANH, BÍ ĐỎ NƯỚNG, KHOAI LANG VỚI NƯỚC CHẤM CHAY VÀ RAU THƠM

GRILLED AUBERGINE **115.000**
With sautéed wild mushroom sauce, fried shallots, spring onion and Vietnamese herbs
CÀ TÍM NƯỚNG CÙNG VỚI SỐT NẤM, HÀNH CHIÊN, HÀNH HOA VÀ RAU THƠM VIỆT

SAUTEÉD LOCAL GREEN WITH SHIITAKE MUSHROOM **145.000**
Sauteéd asparagus, green bean and broccoli with garlic, mushrooms. Served with steamed rice
MĂNG TÂY, ĐẬU XANH VÀ BÔNG CẢI XANH XÀO NẤM ĐÔNG CÔ

SIDE DISHES

GARLIC BREAD **65.000**
Bánh mì nướng bơ tỏi

FRENCH FRIES **85.000**
Khoai tây chiên

SAUTÉED ASPARAGUS **115.000**
Ngọn măng tây xào

STIR FRIED WILD MUSHROOM **80.000**
Nấm rừng xào

MASHED POTATO **85.000**
Khoai tây nghiền

WESTERN CUISINE

APPETIZER

CHARCUTERIE BOARD 320.000

A selection of prosciutto, chorizo, salami, jambon de bayone, camembert, emmental, and gouda. Accompanied by bread & condiments

ĐĨA PHÔ MAI VÀ THỊT NGUỘI TỔNG HỢP

HOUSE-MADE SMOKED SALMON 215.000

Tobico, rocket, capers, red onion and lime wedges

CÁ HỒI XÔNG KHÓI CÙNG VỚI TRỨNG CÁ CHUỒN, RAU ROCKET, NỤ HOA MUỐI, HÀNH TÍM VÀ CHANH VÀNG

FOIE-GRAS 265.000

Pan seared foie gras, homemade jam, caramelized apple and bread

GAN NGỔNG ÁP CHẢO CÙNG MỨT XOÀI DỨA, TÁO HẦM, VÀ BÁNH MỠ PHÁP NƯỚNG

SOUP

CHESTNUT SOUP WITH CRISPY BACON 135.000

SÚP KEM HẠT DẼ PHỤC VỤ CÙNG THỊT HUN KHÓI VÀ BÁNH MỠ NƯỚNG BƠ TỎI

ROASTED PUMPKIN SOUP WITH TIGER PRAWN 145.000

Served with roasted almonds & garlic bread

SÚP KEM BÍ ĐỎ CÙNG VỚI TÔM SÚ, HẠNH NHÂN NƯỚNG VÀ BÁNH MỠ NƯỚNG BƠ TỎI

CREAMY SMOKED SALMON SOUP 155.000

Smoked salmon, cream and shallots. Served with grilled bread

SÚP CÁ HỒI HUN KHÓI ĂN CÙNG BÁNH MỠ VÀ HÀNH CHIÊN

SALAD

SMOKED SALMON SALAD

150.000

Mixed “Dalat” lettuce, smoke salmon, smoke yoghurt, red onion, capers and chef's special sauce

SA-LÁT CÁ HỒI XÔNG KHÓI CÙNG HÀNH TÂY TÍM, NỤ BẠCH HOA VÀ SỐT ĐẶC BIỆT CỦA BẾP TRƯỞNG

CAESAR SALAD

125.000

Romaine lettuce, crispy bacon, quail egg, herbs and croutons. Topped with parmesan cheese

SA-LÁT HOÀNG ĐẾ CÙNG BA RỌI XÔNG KHÓI NƯỚNG, TRỨNG CÚT, BÁNH MỠ GIÒN VÀ PHO MẮT BÀO

Optional: Tiger prawn Caesar salad

145.000

FRESH TUNA SALAD

145.000

Fresh tuna, boiled potatoes, olives, French bean, cherry tomatoes and balsamic dressing

SA-LÁT CÁ NGỪ CÙNG KHOAI TÂY LUỘC, ĐẬU PHÁP, QUẢ Ô-LIU, CÀ CHUA BI VÀ SỐT DẤM Ý

LIGHT MEAL & SANDWICH

FISH AND CHIP

175.000

Beer battered sneek head fish with french fries, housemade pickles and side salad

CÁ QUẢ CHIÊN PHỒNG VỚI BẠT BIA PHỤC VỤ CÙNG KHOAI TÂY CHIÊN, RAU CỦ MUỐI VÀ SALAD

HAM AND CHEESE SANDWICH

145.000

With honey ham, Gouda cheese, French fried and housemade pickles

BÁNH MỠ KẸP THỊT NGUỘI, PHO MẮT GOUDA, KHOAI TÂY CHIÊN VÀ RAU CỦ MUỐI

CHICKEN CLUB SANDWICH

165.000

Triple deckers with roasted chicken, fried egg, bacon, cheese, French fries and salad

BÁNH MỠ KẸP 3 TẦNG CÙNG VỚI GÀ, BA RỌI XÔNG KHÓI, TRỨNG RÁN, PHO MẮT, KHOAI TÂY CHIÊN VÀ SALAD

STEAK SANDWICH

185.000

Served with mix salad, pickled cucumber & French fries

BÁNH MÌ KẸP THỊ BÒ ÁP CHẢO ĂN KÈM KHOAI TÂY CHIÊN & SALAD

BEEF BURGER

199.000

Freshly ground beef burger with cheese, bacon, egg, pickled cucumber, French fries and salad

BÁNH BƠ-GỠ BÒ CÙNG BA RỌI XÔNG KHÓI, TRỨNG RÁN, DƯA CHUỘT, PHO MẮT, KHOAI TÂY CHIÊN VÀ SALAD

MAIN COURSE

CRISPY SKIN SEA-BASS

245.000

With sautéed wild mushroom & seaweed, cauliflower purée, chilli jam and herbs salad

CÁ VƯƠN RÁN RÒN DA PHỤC VỤ CÙNG RONG BIỂN XÀO NẤM, LỚ TRẮNG NGHIỀN, MÚT ỚT VÀ SA LÁT

PAILLARD DE SAUMON

295.000

Pan seared salmon with mashed potato, sautéed asparagus, pickled ginger and wasabi creamy sauce

CÁ HỒI ÁP CHẢO CÙNG VỚI KHOAI TÂY NGHIỀN, MĂNG TÂY XÀO, GỪNG MUỐI VÀ SỐT MÙ TẠT XANH

ROASTED DUCK BREAST

265.000

Served with sautéed red cabbage, caramelized apple and black cherry sauce

LƯỜN VỊT BỎ LÒ CÙNG VỚI BẮP CẢI TÍM XÀO, TÁO CARAMEL VÀ SỐT QUẢ ANH ĐÀO

GRILLED RIB EYE STEAK

375.000

Served with chestnut mash, sautéed vegetables, roasted garlic, herb butter and green pepper sauce

BÒ THĂN NGOẠI ÚC NƯỚNG CÙNG VỚI HẠT DẼ NGHIỀN, RAU XÀO, TỎI NƯỚNG, BƠ HƯƠNG VỊ VÀ SỐT TIÊU XANH

GRILLED AUSTRALIAN BEEF TENDERLOIN

450.000

Served with roasted baby potato, sautéed asparagus and red wine sauce

THĂN NỘI BÒ ÚC NƯỚNG CÙNG KHOAI TÂY BI BỎ LÒ, MĂNG TÂY XÀO VÀ SỐT VANG ĐỎ

PASTA

175.000

Your choice of pasta: Spaghetti or Penne

And your choice of sauce: Bolognese, Carbonara, Seafood or Arrabbiata tomato sauce

DESSERT

VIETNAMESE JELLY SWEET SOUP “CHÈ”

95.000

With Coconut ice cream, seasonal fresh fruits, jelly (matcha, coconut) and roasted almonds

CHÈ THẠCH TRÀ XANH, THẠCH DỪA, HOA QUẢ THEO MÙA, KEM DỪA, HẠNH NHÂN NƯỚNG

LOTUS SEED CRÈME BRULEE

115.000

Service with banana caramel, coconut crumble and fresh fruit

KEM CHÁY HẠT SEN PHỤC VỤ VỚI CHUỐI ĐỐT, BÁNH QUY GIÒN VÀ HOA QUẢ TƯƠI

YOUNG COCONUT PANNA COTTA

95.000

Service with chocolate soil, strawberry & whipping cream

KEM THẠCH KIỂU Ý NHÂN DỪA NON CÙNG CHOCOLAT NƯỚNG GIÒN, DÂU TÂY VÀ KEM ĐÁNH BÔNG

BANANA SPRING ROLLS

95.000

Served with vanilla ice cream and coconut crumble

NEM CHUỐI ĐỐT CÙNG VỚI KEM VANILLA VÀ DỪA NƯỚNG GIÒN BÀO

WARM CHOCOLATE LAVA CAKE

135.000

With vanilla ice cream and coconut crumble

BÁNH CHOCOLAT TAN CHẢY KIỂU PHÁP PHỤC VỤ CÙNG KEM VANILLA VÀ DỪA NƯỚNG GIÒN

BROWNIE CAKE WITH CHESTNUT AND PISTACHIO 135.000

Served with vanilla ice cream, coconut crumble and fresh fruit

BÁNH CHOCOLAT VỚI HAI LOẠI HẠT DẼ, PHỤC VỤ CÙNG KEM VANI

YOUR CHOICE OF ICE CREAM (2 SCOOPS)

86.000

Vanilla, coconut, chocolate & matcha

KEM TỰ CHỌN VỚI CÁC HƯƠNG VỊ VANI, DỪA, CHOCOLAT VÀ TRÀ XANH (2 VIÊN)

SEASONAL FRESH FRUITS PLATTER

120.000

HOA QUẢ TƯƠI THEO MÙA

VIETNAMESE SET MENU

450.000

STARTER

GREEN MANGO SALAD WITH TIGER PRAWN

Pickles, roasted peanuts, Vietnamese herbs, sweet and sour sauce

NỘM XOÀI XANH VỚI TÔM SÚ, ĐỒ MUỐI CHUA, LẠC RANG, RAU THƠM VÀ SỐT CHUA NGỌT

“PHỞ” WITH BEEF OR CHICKEN

A bowl of steaming hot Pho broth with rice noodle. Made by slow cooking (7 hours) meat, bones and fish sauce to extract the flavors. Served with lime, fresh red chili and chili sauce on the side. Beef or chicken option.

PHỞ TRUYỀN THỐNG: BÒ HOẶC GÀ

MAIN COURSE

“ CHẢ CÁ” HANOI GRILLED FISH

Marinated catfish fillet with shallots, garlic, galangal, turmeric, shrimp paste and a fish sauce, cooked in a hot iron pan. Served with fresh rice vermicelli, herbs, peanuts, fried shallots and a dill dipping sauce.

CHẢ CÁ HÀ NỘI

OR/HOẶC

GRILLED CHICKEN WITH LEMON LEAVES

Marinated chicken with shallots, honey, lemon leaves and ginger juice. Served with stir fried vegetable and steamed rice

GÀ NƯỚNG LÁ CHANH

DESSERT

BANANA SPRING ROLLS

Served with vanilla ice cream and coconut crumble

NEM CHUỐI ĐỐT CÙNG VỚI KEM VANI VÀ DỪA NƯỚNG GIÒN BÀO

WESTERN SET MENU

620.000

STARTER

SMOKED SALMON SALAD

Mixed “Dalat” lettuce, smoked salmon, smoked yoghurt, red onion, radish, capers
and yoghurt sauce

SA-LÁT CÁ HỒI XÔNG KHÓI CÙNG HÀNH TÂY TÍM, CỦ CẢI
ĐỎ, NỤ BẠCH HOA VÀ SỐT SỮA CHUA

CREAMY PUMPKIN SOUP WITH CRISPY BACON

SÚP KEM BÍ ĐỎ CÙNG VỚI BA RỌI XÔNG KHÓI NƯỚNG VÀ
BÁNH MỠ NƯỚNG BƠ TỎI

MAIN COURSE

GRILLED AUSTRALIAN RIB EYE STEAK

Served with chestnut mash, sautéed vegetables, roasted garlic, herb butter and
green pepper sauce

BÒ THĂN NGOẠI ÚC NƯỚNG CÙNG VỚI HẠT DẼ NGHIÊN,
RAU XÀO, TỎI NƯỚNG, BƠ HƯƠNG VỊ VÀ SỐT TIÊU XANH

OR/HOẶC

ROASTED DUCK BREAST

Served with sautéed red cabbage, caramelized apple and black cherry sauce
LƯỜN VỊT BỎ LÒ CÙNG VỚI BẮP CẢI TÍM XÀO, TÁO CARAMEL
VÀ SỐT QUẢ ANH ĐÀO

DESSERT

BROWNIE CAKE WITH CHESTNUT AND PISTACHIO

Served with vanilla ice cream, coconut crumble and fresh fruit
BÁNH CHOCOLAT HẠT DẼ CƯỜI PHỤC VỤ CÙNG KEM VANI