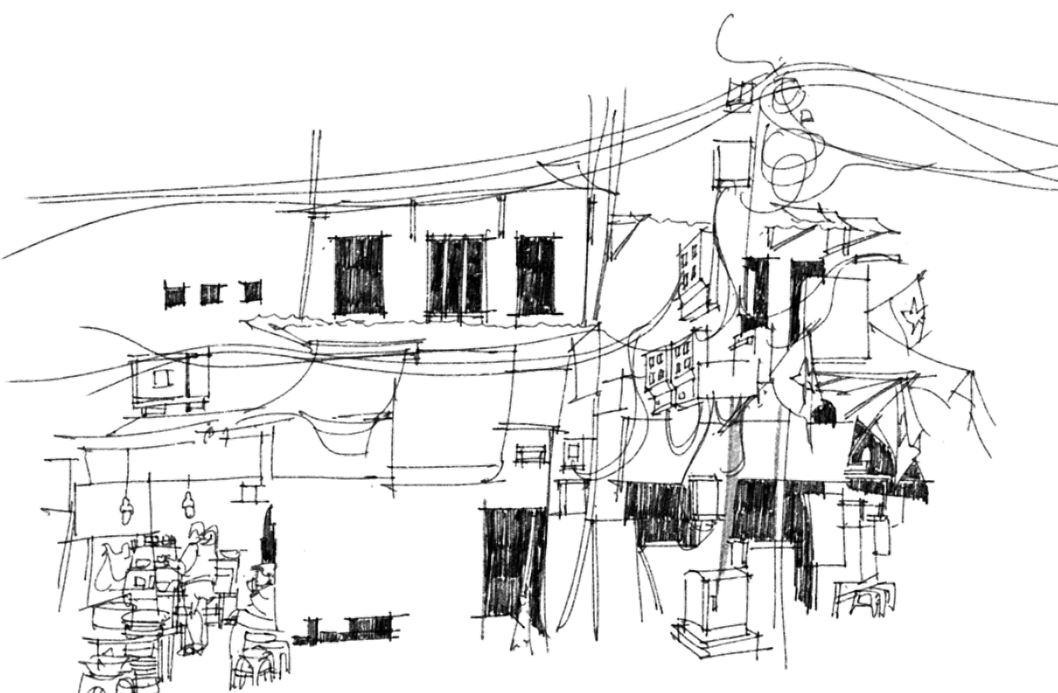




# IN-DINING ROOM

**Please press the number 105 on your phone to use In-Dining room service.**

**SERVICE HOURS: 11:30 - 21:45**



# DRINK MENU

## CLASSIC COCKTAIL • 220.000

### MARGARITA

*Tequila, Cointreau, Citrus, Salt*

### WHISKY SOUR

*Bourbon Whiskey, Citrus, Sugar, Egg white (optional)*

### COSMOPOLITAN

*Vodka, Cointreau, Citrus, Cranberry*

### OLD FASHIONED

*Bourbon whiskey, House infused Brown sugar & citrus, Angostura bitters*

### NEGRONI

*Gin, Campari, Sweet vermouth, Angostura bitter*

### MOJITO

*Light rum, Dark rum, Fresh mint, Citrus, Sugar, Soda*

### PINA COLADA

*Light rum, Dark rum, Malibu, Coconut milk, Pineapple*

### LONG ISLAND ICED TEA

*Vodka, Gin, Light rum, Tequila, Cointreau, Citrus, Coke*

## ALCOHOL-FREE • 150.000

### Virgin Pinacolada

*Coconut milk, Pineapple*

### Virgin Mojito

*Fresh mint, Citrus, Sugar, Soda*

## ICED TEA • 135.000

### PEACH ORANGE LEMONGRASS

*Trà đào, nước cam, xả tươi, đào ngâm, si rô xả*

*Peach tea, orange juice, lemongrass, peach, lemongrass syrup*

### ORANGE ALOE VERA HIBISCUS TEA

*Trà hoa dâm bụt, cam vàng, nha đam, si rô bưởi hồng*

*Hibiscus tea, orange, aloe vera, pink grapefruit syrup*

### GREEN APPLE MINT TEA

*Trà bạc hà, táo xanh, lá bạc hà, chanh, si rô táo xanh*

*Black tea, strawberry, lime, rosemary, rosemary syrup*

### LOTUS APPLE

*Trà sen ủ lạnh, nước táo, sen đường, táo tươi*

*Cold brew lotus tea, apple juice, sweetened lotus seed, fresh apple*

### CHAMOMILE HONEY

*Trà hoa cúc, mật ong, dâu tây, chanh, táo*

*Chamomile tea, honey, strawberry, lime, apple*

## HOT TEA

Teacup • 65.000

Teapot • 135.000

Chamomile | Green Lotus | Green Jasmine | Earl Grey | English Breakfast

Hoa Cúc | Sen Xanh | Nhài Xanh | Bá Tước | Trà Anh

## COFFEE

Fresh Milk | Chocolate • 60.000

Espresso | Americano • 60.000

Cappuccino | Latte | Decaffeinated • 75.000

Vietnamese Coffee • 75.000

CÀ PHÊ với lựa chọn: thêm Sữa Đặc hoặc Sữa Tươi, Nóng hoặc Đá

Your choice of: adding Condensed milk or Fresh milk, Hot or Ice



All prices are included tax and service charges

# DRINK MENU

## FRESH JUICE • 120.000

Pineapple | Passion Fruit | Watermelon | Mango | Orange  
Nước Dứa | Nước Chanh Dây | Nước Dứa Hấu | Nước Xoài | Nước Cam

## WATER & SOFT DRINK

Lavie Premium Mineral 40cl • 65.000

Perrier Sparkling 33cl | 75cl • 85.000 | 135.000

Soda | Ginger Ale | Sprite | Coke | Diet Coke | Tonic | Soda • 65.000

## BEER • 75.000

Hanoi Premium | Saigon Special

## HOUSEWINE By Glass • 185.000 By Bottle • 900.000

Sanama Cabernet Sauvignon  
Chile

Barramundi Shiraz  
Australia

Barramundi Chardonnay  
Australia

Culemborg Chenin Blanc  
South Africa

## LIQUEURS | APERITIFS | DIGESTIFS • 145.000

Amaretto | Bailey's | Campari | Cointreau | D.O.M Benedictine | Drambuie |  
Grand Marnier | Vermouth Dry | Vermouth Rosso | Ricard | Galliano

VODKA	SINGLE SHOT 4CL	BOTTLE
Absolut	145.000	1.450.000
Ketel One	165.000	2.350.000
Ciroc Ultra Premium	250.000	3.150.000

## GIN

Bombay Sapphire	145.000	1.450.000
Tanqueray London Dry	165.000	2.350.000
Tanqueray No. 10	245.000	3.650.000
Hendrick's	225.000	2.650.000



*All prices are included tax and service charges*

# DRINK MENU

## RHUM

	SINGLE SHOT 4CL	BOTTLE
Bacardi Light	145.000	1.450.000
Captain Morgan Spiced	155.000	1.650.000
Zacapa 23	350.000	5.900.000
Zacapa X.O	450.000	

## TEQUILA

Jose Cuervo Especial	125.000	1.250.000
Don Julio Blanco	255.000	3.850.000

## SINGLE MALT SCOTCH WHISKY

Glenlivet 12 years old	175.000	2.850.000
Glenfiddich 15 years old	250.000	3.950.000
Singleton 12 years old	225.000	2.950.000
Singleton 15 years old	250.000	3.950.000
Singleton 18 years old		7.950.000

## BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	155.000	2.150.000
Johnnie Walker Gold Label	225.000	2.950.000
Johnnie Walker X.R 21	285.000	4.950.000
Johnnie Walker Blue Label	450.000	9.990.000
Chivas 18 years old	265.000	3.950.000

## IRISH | BOURBON | RYE

John Jameson Irish	145.000	1.550.000
Jack Daniel's	145.000	1.550.000
Bulleit	165.000	2.550.000
Rittenhouse	175.000	2.950.000

## COGNAC | ARMAGNAC

Hennessy VSOP	250.000	3.950.000
Hennessy XO		8.850.000
Chateau de Laubade Armagnac	345.000	5.950.000



*All prices are included tax and service charges*

# WINE LIST

## CHAMPAGNE

Charles Mignon Brut Reserve	2.350.000
Louis Roederer Brut Premier	4.650.000
Louis Roederer Brut Rose Premier	5.250.000

## SPARKLING AND ROSE WINE

Charles Roux Blanc de Blancs Aligote	950.000 Burgundy   France
Tommasi Filodora Prosecco Glera	1.250.000 Veneto   Italy
Cava Paul Cheneau Fresh Life Brut Chardonnay   Macabeo	1.450.000 Catalunya   Spain
Mateus The Original Rose Baga   Rufete   Tinta Barroca	1.050.000 Alentejo   Portugal

## WHITE WINE

Famille Perrin Cotes du Rhone Blanc Grenache blanc   Viognier	1.150.000 Rhone   France
Petit Chablis Chardonnay	1.350.000 Bourgogne   France
Gustave Lorentz Gewürztraminer	1.650.000 Alsace   France
Joseph Drouhin Laforet Chardonnay	1.850.000 Bourgogne   France
Frescobaldi, Danzante Pinot Grigio	1.050.000 Veneto   Italy
Marques de Caceres Blanco Viura	1.050.000 Rioja   Spain
Bisquertt La Joya Gran Reserva Viognier	1.250.000 Colchagua Valley   Chile
Bisquertt La Joya Gran Reserva Sauvignon Blanc	1.250.000 Colchagua Valley   Chile
Salentine Barrel Selection Chardonnay	1.250.000 Mendoza   Argentina
Satellite Sauvignon Blanc	1.150.000 Marlborough   New Zealand
J.Lohr Cypress Chardonnay	1.450.000 California   America
Hand Crafted Pinot Grigio	1.550.000 Limestone Coast   Australia



*All prices are included tax and service charges*

# WINE LIST

## RED WINE

<b>M.Chapoutier Belleruche</b> Grenache   Syrah	<b>1.150.000</b> Cote Du Rhone   France
<b>D de Dauzac</b> Cabernet Sauvignon   Merlot	<b>1.250.000</b> Bordeaux   France
<b>Château Croix-Mouton</b> Merlot   Cabernet Franc   Petit Vedot	<b>1.650.000</b> Bordeaux   France
<b>Château Chantemerle Cru Bourgeois</b> Cabernet Sauvignon   Merlot	<b>1.850.000</b> Bordeaux   France
<b>Joseph Drouhin Laforet</b> Pinot Noir	<b>2.250.000</b> Bourgogne   France
<b>Gran Passione Rosso IGT</b> Merlot   Corvina	<b>1.450.000</b> Veneto   Italy
<b>Tommasi Arele Appassimento</b> Corvina   Rondinella   Oseleta   Merlot	<b>1.550.000</b> Veneto   Italy
<b>Amarone della Valpolicella Classico DOCG</b> Corvina   Corvinone	<b>4.250.000</b> Valpolicella   Italy
<b>Marques de Caceres Crianza</b> Tempranillo   Graciano	<b>1.350.000</b> Rioja   Spain
<b>Mancura Leyenda De los Andes</b> Syrah   Cabernet Franc   Merlot	<b>1.450.000</b> Casablanca Valley   Chile
<b>Bisquertt La Joya Gran Reserva</b> Cabernet Sauvignon	<b>1.350.000</b> Colchagua Valley   Chile
<b>Hussonet</b> Cabernet Sauvignon	<b>1.450.000</b> Maipo Valley   Chile
<b>Chateau Los Boldos Grande Reserve</b> Carmenere	<b>1.450.000</b> Rapel Valley   Chile
<b>Elderton E-series</b> Shiraz   Cabernet Sauvignon	<b>1.350.000</b> Barossa Valley   Australia
<b>Yalumba Samuel's Collection</b> Shiraz	<b>1.650.000</b> Barossa Valley   Australia
<b>Salentein Barrel Selection</b> Malbec	<b>1.250.000</b> Mendoza   Argentina
<b>Alta Vista Premium</b> Malbec	<b>1.450.000</b> Mendoza   Argentina
<b>Rib Shack</b> Pinotage   Shiraz	<b>1.050.000</b> Western Cape   South Africa
<b>J.Loehr Estates Seven Oaks</b> Cabernet Sauvignon   Merlot   Cabernet Franc	<b>1.950.000</b> California   America



*All prices are included tax and service charges*

# VIETNAMESE SET MENU

## THE RED BEAN • 595.000

### APPETIZER

#### BÁNH CUỐN

*Steamed rice pancakes, minced pork, mushroom.  
Served with fish sauce dressing*

#### NEM TƯỚI

*Soft rice paper, pork, shrimp, fresh rice noodles, green mango,  
carrots, herbs, peanuts. Served with Vietnamese dipping sauce*

### SOUP

#### PHỞ GÀ

*Traditional Vietnamese noodle soup with chicken.  
Served with herbs, lime slices & fresh chili on the side*

### MAIN COURSE

#### CHẢ CÁ

*Grilled turmeric-and-dill marinated Sea bass filets. Served with dill,  
spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing*

### DESSERT

#### TÀU HŨ KEM TRÚNG

*Tofu and egg cream with black sugar pearl*

## THE HANOIAN • 450.000

### APPETIZER

#### GỎI NGÓ SEN TÔM THỊT

*Lotus root, prawns, pork, radicchio, carrots,  
cucumbers, herbs, sweet & sour dressing*

### MAIN COURSE

#### BÚN CHẢ NEM RÁN

*Grilled pork patties, Vietnamese dipping sauce with  
pickled green papaya and carrots.*

*Deep-fried rolls filled with: pork, egg, wood ear mushroom,  
coriander, vermicelli, spring onions, herbs.*

*Served with fresh vermicelli rice noodles, mixed lettuce leaves and herbs*

### DESSERT

#### SỮA CHUA HOA QUẢ

*Homemade yogurt, fruit beam, coconut milk, mint*



*All prices are included tax and service charges*

# WEST TO EAST SET MENU

CHEF'S RECOMMENDATION • 950.000

## APPETIZER

TOMATO BRUSCHETTA

BÁNH MÌ NƯỚNG CÀ CHUA KIỂU Ý

*Baguette slices brushed with garlic and olive oil,  
topped with fresh tomato and basil*

PAN-SEARED FOIE GRAS

GAN NGỔNG ÁP CHẢO

*Served with sautéed mushrooms, fresh orange, balsamic sauce*

## SOUP

TIGER PRAWN AND ASPARAGUS SOUP

XÚP TÔM MĂNG TÂY

*Tiger prawn meat, asparagus, carrots, egg, coriander*

## MAIN COURSE

GRILLED ANGUS BEEF TENDERLOIN

THĂN NỘI BÒ ÚC NƯỚNG XỐT VANG

*Served with mashed potato, sautéed mushrooms and red wine sauce*

## DESSERT

HOT CHOCOLATE CAKE

BÁNH SÔ-CÔ-LA NÓNG ĂN KÈM KEM VANI

*Served with chocolate sauce and a scoop of Vanilla ice-cream*

## THE FUSION • 750.000

### APPETIZER

SMOKED DUCK BREAST SALAD

XÀ LÁT LƯỜN VỊT XÔNG KHÓI

*With romaine lettuce, tomato, corn, cress and passion fruit dressing*

### SOUP

MUSHROOM SOUP

XÚP NẤM ĐẶC BIỆT

*A broth-based soup with mushrooms, egg terrine,  
asparagus, sprinkled with coriander*

### MAIN COURSE

PAN-SEARED SALMON XO SAUCE

CÁ HỒI ÁP CHẢO SÓT X.O

*Norwegian salmon filet, served with sautéed vegetable,  
steamed rice and XO sauce*

### DESSERT

HOT PASSION FRUIT CAKE

BÁNH CHANH LEO NÓNG VỚI KEM VANI

*Served with passion fruit sauce and a scoop of vanilla ice cream*



*All prices are included tax and service charges*



# VEGETARIAN CORNER

## SET MENU • 595.000

### APPETIZER

STEAMED RICE PANCAKE  
BÁNH CUỐN CHAY

*Steamed rice pancake, minced mushroom. Served with soya sauce*

CURRIED VEGETABLE TEMPURA  
RAU CỦ TẮM BỘT CHIÊN VỊ CÀ-RI

*Onions, vegetables, carrots, fresh mushrooms, sweet potato.  
Served with three dipping sauces: soya, mango chutney and mint*

### SOUP

MUSHROOM SOUP  
XÚP NẤM

*A broth-based soup with mushrooms, asparagus, coriander*

### MAIN COURSE

BRAISED TOFU  
ĐẬU PHỤ OM XỐT CÀ CHUA

*Tofu, mushrooms, vegetable, tomato sauce. Served with steamed rice*

### DESSERT

TROPICAL FRUIT YOGURT  
SỮA CHUA HOA QUẢ

*Homemade yogurt, fresh fruits, coconut milk, mint*

## À LA CARTE

PUMPKIN CREAM SOUP • 145.000

XÚP BÍ NGÔ

*Pumpkin puree, onions and fresh herbs, dash of cream*

VEGETARIAN FRESH SPRING ROLLS • 145.000

NEM CUỐN CHAY

*Fresh rice paper rolls filled with green mango, carrots, cucumber,  
mushrooms, fresh rice noodles, herbs. Served with soya sauce*

VEGETABLE TEMPURA • 145.000

RAU CỦ TẮM BỘT CHIÊN VỊ CÀ-RI

*Onions, vegetables, carrots, fresh mushrooms, sweet potato, all curried  
flavor. Served with three dipping sauces: soya, mango chutney and mint*

VEGETABLE CURRY • 155.000

CÀ-RI RAU XANH

*Bok-choy, carrots, sweetcorn, green beans, garlic and chili cooked  
in a curry sauce. Served with fragrant steamed rice*

STIR-FRIED VEGETABLES WITH CASHEW NUTS • 155.000

RAU XÀO HẠT ĐIỀU

*Stir-fried seasonal vegetables with cashew nuts.  
Served with steamed rice*

BRAISED TOFU • 155.000

ĐẬU PHỤ OM XỐT CÀ CHUA

*Tofu, mushrooms and vegetables in tomato sauce. Served with steamed rice*

FRIED RICE WITH VEGETABLES & MUSHROOMS • 155.000

CƠM RANG RAU NẤM

*Mushroom, shallots, spring onions, sweetcorn, carrots, green beans, sprinkled  
with coriander. Served with a fresh salad and an olive oil and soya sauce*

STEWED EGGPLANT AND MUSHROOM • 175.000

CÀ TÍM OM TỘ

*Stewed mushroom and eggplant with garlic and spring onions.  
Served with steamed rice*



*All prices are included tax and service charges*

# VIETNAMESE CUISINE

## STARTER

MINI RICE PANCAKES • 115.000

BÁNH KHỌT

*Shrimp, flour, rice powder, herbs, sweet & sour dressing*

DEEP-FRIED SPRING ROLLS • 155.000 

NEM RÁN HÀ NỘI

*Deep-fried rolls filled with pork, egg, wood ear mushroom, coriander, vermicelli, spring onions, herbs. Served with Vietnamese dipping sauce*

FRESH SPRING ROLLS • 155.000

NEM TƯƠI CUỐN TÔM THỊT

*Soft rice paper rolls filled with pork, shrimp, fresh rice noodles, green mango, carrots, herbs and peanuts. Served with Vietnamese dipping sauce*

ASSORTED SPRING ROLLS PLATTER • 195.000

NEM TỔNG HỢP ĐẶC BIỆT

*Combination of Vietnamese deep fried spring rolls, fresh spring rolls and fresh salmon rolls. Served with Vietnamese dipping sauce*

## SALAD

COCONUT CORE SALAD • 145.000

GỎI CỎ HŨ DỪA TÔM THỊT

*Coconut core, prawns, pork, radicchio, carrots, cucumber, herbs, sweet & sour dressing*

LOTUS ROOTS SALAD • 145.000

GỎI NGÔ SEN TÔM THỊT

*Lotus root, prawns, pork, radicchio, carrots, cucumber, herbs, sweet & sour dressing*

GREEN MANGO SALAD • 165.000 

NỘM XOÀI XANH HẢI SẢN

*Marinated mango, carrots, cucumber, shrimp, squid. Served with fish sauce dressing, herbs and chopped peanuts*

CHICKEN SALAD • 165.000

NỘM GÀ XÉ PHAY VỚI HÀNH TÂY VÀ LÁ BẠC HÀ

*Shredded chicken with sliced onions and hot mint, tossed in a dressing sauce, topped with chopped peanuts and sesame seeds*

GRAPEFRUIT SALAD • 165.000 

NỘM BƯỞI TÔM

*Fresh grapefruit, shrimp; a dressing of garlic, chili, lemon juice and fish sauce; sprinkled with coriander and ground peanuts*

## RICE - NOODLE

SPECIAL NOODLES IN QUANG NAM STYLE • 135.000 

MỠ QUẢNG ĐẶC BIỆT

*Prawn, squid, chicken, char siu, bean sprouts, bananas flowers, herbs, Pork & Prawn broth*

VIETNAMESE NOODLE SOUP "PHO" • 155.000

PHỞ TRUYỀN THỐNG VỚI LỰA CHỌN: BÒ / GÀ

Your choice of: BEEF / CHICKEN

*Served with herbs, lime slices & fresh chili on the side*

FRIED RICE • 175.000

CƠM RANG VỚI LỰA CHỌN: HẢI SẢN / BÒ / GÀ

Your choice of: SEAFOOD / BEEF / CHICKEN

*Shallots, onions, sweet corns, carrots, green beans, sprinkled with coriander. Served with fresh salad and soya sauce*



*All prices are included tax and service charges*

# VIETNAMESE CUISINE

## MAIN COURSE

GRILLED PORK HANOI STYLE • 215.000 

BÚN CHÁ HÀ NỘI

*Grilled pork patties, Vietnamese dipping sauce with pickled papaya and carrots. Served with fresh vermicelli rice noodles, mixed lettuce leaves and herbs*

GRILLED FISH HANOI STYLE • 245.000 

CHÁ CÁ HÀ NỘI

*Grilled turmeric-and-dill marinated Sea bass filets. Served with dill, spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing*

GRILLED SEA BASS IN BANANA LEAF • 245.000

CÁ VỪC NƯỚNG LÁ CHUỐI

*Grilled sea bass wrapped in banana leaf, fresh rice noodles, carrot, herbs and peanuts. Served with Vietnamese dipping sauce.*

ROASTED CHICKEN WITH HONEY SAUCE • 245.000

GÀ QUAY MẬT ONG

*Served with vegetables and steamed rice*

GRILLED CHICKEN WITH LEMON LEAVES • 245.000

GÀ NƯỚNG LÁ CHANH

*Grilled marinated chicken with lemon leaves, onions and shallots, seasoned with chili, ginger, turmeric, garlic.*

*Served with fresh rice noodles, pickles and sweet & sour sauce*

PORK THREE WAYS • 255.000

THỊT HEO QUAY BA KIỂU VỚI XỐT TIÊU TÂY BẮC

*Served with a pepper sauce, grilled onions, sautéed vegetables and steamed rice*

GRILLED SALT AND CHILI PORK JOWL • 255.000

MÁ HEO NƯỚNG MUỐI ỚT

*Served with green chilies sauce and sweet Gourd-flavor steamed rice*

TIGER PRAWNS IN COCONUT • 265.000 

TÔM HẤP TRÁI DỨA VỊ CHUA CAY

*Tiger prawns steamed in coconut milk flavored with lemongrass, garlic, chilli, salt, pepper and oyster sauce. Served with fresh rice noodles*

GRILLED SLICED BEEF TENDERLOIN • 280.000

BÒ NƯỚNG XỐT ỚT XANH

*Topped with sesame. Served with green chilies sauce and sweet Gourd-flavor steamed rice*

BEEF IN COCONUT • 290.000 

BÒ TRÁI DỨA

*Stir fried beef in coconut, flavoured with lemongrass, garlic, chilli, salt, pepper and oyster sauce. Served with steam rice*

STIR-FRIED BEEF "LUC LAC" • 290.000

BÒ "LÚC LẮC"

*Stir-fried diced beef tenderloin with green bell peppers. Served with Vietnamese bread*



*All prices are included tax and service charges*

# AROUND-THE-WORLD

## STARTER

TOMATO BRUSCHETTA • 155.000

BÁNH MÌ NƯỚNG VỚI CÀ CHUA KIỂU Ý

*Baguette slices brushed with garlic and olive oil, topped with fresh tomato and basil*

PAN-SEARED SCALLOP • 185.000

SÒ ĐIỆP ÁP CHÁO

*Pan-seared scallops with teriyaki sauce*

PAN-SEARED FOIE GRAS • 335.000

GAN NGỔNG ÁP CHÁO

*Served with sautéed mushrooms, fresh orange, balsamic sauce*

## SALAD

CLASSIC CAESAR SALAD • 155.000

XÀ LÁT "CAESAR"

*Romaine lettuce leaves, bacon, croutons, anchovies, grated parmesan cheese, olive oil, lemon juice and black pepper*

AVOCADO SALAD • 185.000

XÀ LÁT QUẢ BƠ VỚI TÔM VÀ XỐT COCKTAIL

*Avocado, shrimps, parsley. Served with a cocktail sauce*

SCALLOP ARUGULA SALAD • 195.000

XÀ LÁT SÒ ĐIỆP RAU TÊN LỬA

*Arugula salad with scallops, balsamic dressing sauce*

SMOKED SALMON DILL DRESSING • 260.000

XÀ LÁT CÁ HỒI XÔNG KHÓI VỚI XỐT THÌ LÀ

*Served with caviar, avocado, minced mushrooms and a dill dressing*

## SOUP

MUSHROOM SOUP • 165.000 

XÚP NẤM TƯƠI ĐẶC BIỆT

*A broth-based soup with mushrooms, egg terrine, asparagus, sprinkled with coriander*

CHICKEN SOUP • 165.000 

XÚP GÀ MĂNG TÂY

*A broth-based soup with chicken, egg terrine, asparagus, sprinkled with coriander*

CRAB MEAT SOUP • 165.000

XÚP CUA TRỨNG BẮC THẢO

*Crab meat & century egg soup, carrot, green bean, nori seafood*

TOM YUM GOONG • 175.000

XÚP TÔM CHUA CAY KIỂU THÁI LAN

*Coconut water infused with lemongrass, galangal root, lemon leaves, Tiger prawns, mushrooms*

TIGER PRAWN AND ASPARAGUS SOUP • 175.000

XÚP TÔM VÀ MĂNG TÂY

*Tiger prawn meat, asparagus, carrots, egg, coriander*



*All prices are included tax and service charges*

# AROUND-THE-WORLD

## MAIN COURSE

HONEY & ORANGE GLAZED DUCK BREAST • 350.000

VỊT QUAY XỐT CAM

*Duck breast marinated in orange juice, soya sauce and honey.*

*Served with sautéed vegetables, cherry tomatoes, orange sauce and herbs*

PAN-SEARED SALMON • 450.000

CÁ HỒI ÁP CHÁO XỐT CHANH LEO

*Norwegian salmon filet. Served with mashed potato and asparagus,*

*with a passion fruit sauce*

GRILLED LAMB RACK • 690.000

SƯỜN CỪU NƯỚNG XỐT TIÊU XANH

*Grilled of lamb rack with asparagus, mash potato, carrot, broccoli.*

*Served with green pepper sauce*

GRILLED ANGUS BEEF TENDERLOIN • 690.000

THĂN NỢI BÒ MỸ NƯỚNG XỐT VANG ĐỎ

*Served with mashed potato, sautéed mushrooms and red wine sauce*

*ADD ON: Pan-seared foie-gras | THÊM: Gan ngỗng áp chảo: • 160.000*

## SPAGHETTI

BOLOGNESE • 185.000

MỠ Ý XỐT BÒ BĂM

*Bolognese sauce, minced beef, basil and grated parmesan cheese*

CARBONARA • 185.000

MỠ Ý XỐT KEM NẤM BA CHỈ

*Carbonara sauce and grated parmesan cheese*

TOMATO SAUCE • 185.000

MỠ Ý XỐT CÀ CHUA

*Fresh tomato sauce, basil and extra olive oil*

## SIDE DISH

STEAMED RICE • 40.000

CƠM TRẮNG

BREAD AND BUTTER • 40.000

BÁNH MÌ BƠ

FRENCH FRIES • 100.000

KHOAI TÂY CHIÊN

GARLIC BREAD • 115.000

BÁNH MÌ BƠ TỎI

*Toasted baguette slices topped with chopped garlic, olive oil, butter and oregano*

DEEP-FRIED SEAFOOD MUSHROOM • 135.000

NẤM HẢI SẢN CHIÊN

*Served with green chillies sauce*

DEEP-FRIED CHICKEN WINGS • 199.000

CÁNH GÀ CHIÊN

*Served with sweet & sour sauce*



*All prices are included tax and service charges*

# AROUND-THE-WORLD

## DESSERTS

FRUIT BEAM YOGURT • 100.000

SỮA CHUA HOA QUẢ

*Homemade yogurt, fruit beam, coconut milk, mint*

BLACK GLUTINOUS RICE YOGURT • 125.000

SỮA CHUA NẾP CẨM

*Homemade yogurt, black glutinous rice, coconut milk and mint*

MANGO PANDAN STICKY RICE • 145.000

XÔI LÁ NẾP ĂN KÈM XOÀI VÀ NƯỚC CỐT DỪA

*Pandan sticky rice served with fresh mango, coconut sauce, sesame seeds and peanuts*

PASSION FRUIT CAKE • 155.000 

BÁNH BÔNG LAN CHANH LEO ĂN KÈM KEM VA-NI

*Served with passion fruit sauce and two scoops of vanilla ice cream*

CRÈME BRÛLÉE • 155.000

KEM CHÁY ĂN KÈM CHUỐI ĐÓT

*Served with mint, banana flambé and cookies*

TOFU EGG CREAM • 165.000 

TÀU HŨ KEM TRỨNG

*Tofu and egg cream with black sugar pearl*

HOT CHOCOLATE CAKE • 165.000

BÁNH BÔNG LAN SÔ-CÔ-LA NÓNG ĂN KÈM KEM VA-NI

*Served with chocolate sauce and two scoops of vanilla ice cream*

CHOCOLATE MOUSSE • 165.000 

BÁNH SÔ-CÔ-LA MỀM ĂN KÈM HẠT ĐIỀU VÀ BÁNH QUY

*Served with cashew nuts and cookies*



*All prices are included tax and service charges*

# VIETNAMESE CUISINE

## MAIN COURSE

GRILLED SEA BASS IN BANANA LEAF • 245.000

CÁ VƯƠN NƯỚNG LÁ CHUỐI

*Grilled sea bass wrapped in banana leaf, fresh rice noodles, carrot, herbs and peanuts. Served with Vietnamese dipping sauce.*

BEEF IN COCONUT • 295.000

BÒ TRÁI DỪA

*Stir fried beef in coconut, flavoured with lemongrass, garlic, chilli, salt, pepper and oyster sauce. Served with steam rice*

## AROUND-THE-WORLD

### STARTER

PAN-SEARED SCALLOP • 185.000

SÒ ĐIẾP ÁP CHÁO

*Pan-seared scallops with teriyaki sauce*

### SALAD

SCALLOP ARUGULA SALAD • 195.000

XÀ LÁT SÒ ĐIẾP RAU TÊN LỬA

*Arugula salad with scallops, balsamic dressing sauce*

### SOUP

CRAB MEAT SOUP • 165.000

XÚP CUA TRỨNG BẮC THẢO

*Crab meat & century egg soup, carrot, green bean, nori seafood*

## MAIN COURSE

GRILLED LAMB RACK • 690.000

SƯỜN CỪU NƯỚNG XỐT TIÊU XANH

*Grilled of lamb rack with asparagus, mash potato, carrot, broccoli.*

*Served with green pepper sauce*

## DESSERTS

TOFU EGG CREAM • 165.000

TÀU HŨ KEM TRỨNG

*Tofu and egg cream with black sugar pearl*



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