

BEVERAGE

(Opening time: 11:30-22:00)

COFFEE:				VND
-HOUSE COFFEE				45'000
-ICE COFFEE				65'000
-CAPPUCCINO, LATTE				79'000
-ESPRESSO, DOUBLE ESPRESSO				45'000
TEA:				35'000
-LIPTON, EARL GREY				
-VIETNAMESE TEA: jasmine, lotus, green tea				
-GINGER, CAMOMILE, LEMON GRASS				
SOFT DRINKS:				35'000
(From 16:00-19:00, buy 2 get the 3rd free)				
COKE, DIET COKE, COKE ZERO,				
SPRITE, GINGER ALE, SODA, TONIC				
STANDARD BEER::				39'000
HANOI (Local beer) (From 16:00-19:00, buy 2 get the 3rd free)				
ALCOHOL:				70'000
APERITIF:	RUM & TEQUILA:	VODKA:	GIN:	
-Campari	-Barcadi rum	-Smirnoff	-Gordon	
-Martini Dry	-Havana Club	-Absolut		
-Martini Bianco	-Jose Cuervo Tequila			
-Martini Rosso				
-Cherry Brandy				
WHISKY:				
-Johnny Walker Red label				65'000
-Johnny Walker Black label				85'000
-Ballantine 12 years				85'000
-Chivas Regal				85'000
-Jack Daniel				90'000
SINGLE MALT:	Macallan 12 years			110'000
LIQUEURS:				88'000
	Cointreau, Triple sec, Kalua,			
	Bailey Irish Cream, Grand Marnier			
BRANDY:	Cognac: Hennessy VSOP			110'000

Prices above are subject to 5% service charge & 10% tax.

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SEASONAL* FRESH FRUIT JUICE:

	VND
-LIME or KUMQUAT (Option: with or without sugar)	50'000
-PINEAPPLE	75'000
-MANGO	75'000
-PASSION FRUIT	75'000
-ORANGE	85'000

MOCKTAILS:

	99'000
-SUMMER TIME: pineapple, sugarcane, kumquat	
-LIME LASSI: lime, yogurt, fresh milk, sugar	
-ROUGE CRUSH: watermelon, mint	
-ELIXIR: carrot, pineapple, lime & ginger	
-VIRGIN DREAM: orange, banana	
-MANGO & MINT LASSI: mango, mint leaves, yogurt, fresh milk	
-PASSION SURPRISE: passion fruit, mint leaves and Sprite (no alcohol)	

MIXING DRINKS:

	95'000
-CAMPARI & ORANGE or CAMPARI & SODA	
-WHISKY & COKE or WHISKY & SODA	
-RUM & COKE or RUM & SODA	
-GIN & TONIC or GIN & SODA	
-VODKA & COKE or VODKA & TONIC or VODKA & SODA)	

COCKTAILS: (From 16:00-18:00: buy 1 get the 2nd free)

	155'000
-MARGARITA: Tequila, Cointreau, Rum & lime	
-MANGO DAIQUIRI: mango, lime & brown rum	
-PASSION DAIQUIRI: passion fruit juice & brown rum	
-COSMOPOLITAN: Cointreau, Vodka & cranberry juice	
-HAVANA: pineapple, lemon & light rum	
-LA PLAYA: Tequila, Cointreau, pineapple & lime	
-MOJITO: Havana club, soda, mint, lime & sugar	
-PASSION MOJITO: Havana club, Sprite, mint, passion fruit juice	
-LONG ISLAND ICED TEA: Vodka, Tequila, Gin, Rum, Cointreau, lime & Coke	
-WHISKY COBBLER: whisky red label, Kalua, Blue Curacao	
-CHI CHI: coconut milk, pineapple juice, smirnoff, cointreau	
-B52: Kalua, Bailey, Cointreau (shooter)	110'000

WATER:

-(MINERAL) EVIAN	55'000
LAVIE	22'000
-(SPARKLING) PERRIER	70'000

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SALAD

(Opening hours 11:30 - 22:00)

	VND
GOURMET CORNER SALAD <i>(Seasonal)</i>	165'000
Green mango salad, shrimps; dressed in sweet - sour and spicy sauce (onion, garlic, sugar, rice vinaigrette, chilli and salt); topped with fried morning glory in thinny crispy mixed flour (contained wheat)	
MANGO SALAD WITH SHRIMP <i>(Seasonal)</i>	135'000
Mango salad with shrimp, herbs, peanuts and Vietnamese dressing sauce included garlic, chili and fish sauce.	
POMELO SALAD <i>(Seasonal)</i>	135'000
Chunks of pomelo pulp soaked in a tasty dressing sauce (chili, garlic, lemon juice, fish sauce), sprinkled with coriander, smash peanuts and topped with shrimps.	
GREEN SALAD	135'000
Asparagus, Romaine, lettuce, cucumber, carrot, onion dressed in mustard sauce (mustard, garlic, olive oil, salt, pepper, sugar...)	
SPINACH & SCALLOP SALAD	225'000
Spinach, asparagus and scallops, lemon-grass dressed in sauce (mustard, pepper, garlic, olive oil...)	
GLASS NOODLE SALAD WITH SEAFOOD	180'000
Glass noodle, vegetables (onion, carrot, celeries), sesame; served with seafood (squid and shrimp) and dressing sauce.	
MORNING GLORY SALAD <i>(Seasonal)</i>	120'000
Morning glory, Vietnamese balm, peanuts, cucumber and dressing sauce (fish sauce base)	
AVOCADO SALAD* <i>(Seasonal)</i>	160'000
Chunks of avocado and sliced tomatoes, sprinkled with parsley and garlic, topped with onion in rich flavored dressing sauce.	
CAESAR SALAD** <i>(Option: with plain baguette +7'000)</i>	135'000
Romaine lettuce, bacon and croutons are dressed in sauce contain Parmesan, olive oil, egg yolk, lime juice and black pepper.	
NICOISE SALAD** <i>(Option: with plain baguette +7'000)</i>	135'000
Tomato, potatoes, green beans, hard boiled eggs, green & black olives are arranged on a bed of lettuce; topped with canned tuna and dressing sauce (olive oil, yellow mustard, salt, pepper, garlic vinegar)	

Prices above are subject to 5% service charge & 10% tax.

* Vegetarian

** Possible vegetarian

STARTERS

(Opening hours 11:30 - 22:00)

- | | VND |
|---|---------|
| HANOI CRISPY SPRING ROLLS (4 pieces) | 135'000 |
| A classic mixture of ground pork, eggs, glass noodle, carrot, wood-ear mushroom) wrapped in netting rice paper (<i>contains wheat</i>) served with dipping fish sauce. | |
| SAIGON CRISPY SPRING ROLLS* (4 pieces) | 105'000 |
| Vegetarian version - Vegetables, black mushroom, onion, glass noodles, egg, seasoned with condiments; wrapped in rice paper (contain wheat) then deep fried; served with dressing sauce (soy sauce, garlic, fresh chili). | |
| NEM TOM - CRISPY SHRIMP ROLLS (4 pieces) | 145'000 |
| Ground shrimps wrapped in the net rice paper (<i>contains wheat</i>) with minced pork and vegetable, served with dipping fish sauce. | |
| NOODLE ROLLS** (6 pieces) | 120'000 |
| Fresh rice crepe rolled with stir fried beef and bean sprouts, peanuts, lettuce, herbs and basil; served with dipping sauce. | |
| NEM HUE** - FRESH SPRING ROLLS (4 pieces) | 120'000 |
| Grinded pork, sour shrimps, green banana, pineapple, star fruit, fresh vegetables, peanuts in rice paper, served with tasty dipping fish sauce. | |
| PHO - (Small size for Starter - available from 17:00) | 80'000 |
| Fresh rice noodles soup served with either chicken or beef; enhanced the flavor with spring onion & herbs. This is a house favorite. Best to enjoy in early morning or evening when the broth timely prepared. | |
| STIR-FRIED VEGETABLES* - Your choice of: | 85'000 |
| 1. Vietnamese style: A seasonal vegetable as the main ingredient (depend on the certain date) stir fried with garlic, carrot, mushroom & olive oil. | |
| 2. International style: Mixed vegetables such as broccoli, cauliflower, carrot, baby corn, garlic... | |
| <i>(Option: add 15'000 for steamed rice)</i> | |
| CURRY VEGETABLE* (medium spicy) | 90'000 |
| Broccoli, cauliflower, onion, carrot, garlic, lemon grass, coconut milk and curry powder. <i>(Option: add 15'000 for steamed rice)</i> | |
| STIR-FRIED VEGETABLE AND CASHEW NUT* | 110'000 |
| Seasonal vegetable stir-fried with olive oil and garlic and cashew nut. <i>(Option: add 15'000 for steamed rice)</i> | |

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* Vegetarian

** Possible vegetarian

MAIN COURSES

(Opening hours 11:30 - 22:00)

	VND
PHO - (<i>Big size for Main - available from 17:00</i>)	110'000
Local Specialty - Fresh rice noodles soup served with either chicken or beef; enhanced the flavor with spring onion & herbs. This is a house favorite. Best to enjoy in early morning or evening when the broth timely prepared.	
BO OM SOI	355'000
180g Australian beef tenderloin is marinated over 4 hours with spices and sesame oil, oyster oil; braised with celeries and leeks lemon-grass, chili, garlic, spring onions...on hot small stones; served in the clay pot.	
GRILLED BAMBOO BEEF (<i>very light seasoning</i>)	215'000
Northern modern food - Sliced local beef seasoned with pepper and salt; stuffed and cooked in bamboo tube with spring onion and "rau răm" (Vietnamese herb); served with Vietnamese broth and steamed rice. <i>Origin: Borrowing the cooking method of the farmers on rice paddle field, we use only simply and local spices to maintain the authenticity of the dish.</i>	
BUN CHA	165'000
Local Specialty - BBQ pork (slices and meat balls) with tasty broth (fish sauce base), served with fresh rice vermicelli and seasonal vegetables.	
BRAISED PORK	185'000
Fusion Vietnamese and Chinese food - Pork, cinnamon, caramel in clay pot served with steamed rice and stir fried curry vegetables.	
CASHEW NUT CHICKEN (<i>very light seasoning</i>)	195'000
Northern modern food - Slices of chicken are stir fired with cashew nuts, bell pepper, carrot and onion, ginger, served with steamed rice.	
CHICKEN WITH CHILI & LEMON-GRASS	190'000
Medium strong flavor - Stir fried chicken with chili & lemon-grass served with steam rice and Vietnamese broth/soup (pineapple & tomato...)	
STIR FRIED DUCK WITH ASIAN BASIL	215'000
Duck breast marinated with "Mắc Khén" (Teppal or sichuan peppercorns), salt, pepper, garlic and Oyster oil; stir fried with Asian/Thai basil (strong flavor), spring onions, chili; served with steamed rice. Please advise us if you love your dish cooked spicy hot or medium spicy.	

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MAIN COURSES

(Opening hours 11:30 - 22:00)

VND

CHA CA - *Wrap your own rolls style - (spicy or mild)*

197'000

Hanoi style dish - Chunk of local fish (snakehead) marinated with turmeric, galingale, condiments then fried. It's best to make the rolls with fresh vermicelli, peanuts & fried spring onion in a sheet of rice paper.

FISH STEAK WITH SAFFRON SAUCE

245'000

Fusion French and Vietnamese - Local fish (snakehead), grilled and served with saffron sauce, French style rice, cooked in white wine.

GALINGALE SEA BASS *(spicy or mild)*

205'000

Northern modern food - Sea bass filet slightly seasoned in the mixture of galingale (ginger-peppery flavor) and condiments then pan fried and served with stir fried veggie and steamed rice

GRILLED FISH IN BANANA LEAF *(spicy or mild)*

215'000

Northern food - Sea bass marinated with turmeric, galingale, condiment, wrapped with banana leaf then grilled; served with steamed rice.

STIR-FRIED SHRIMP WITH CASHEW NUTS

225'000

Northern modern food - Shrimps are stir fired with cashew nuts, bell pepper, carrot and served with steam rice and broth

SHRIMP WITH SWEET, SOUR & SPICY SAUCE

205'000

Northern modern food - Sauteed shrimp with sweet & sour sauce, stir-fried with bell pepper carrot & served with steam rice and broth

RABBIT CURRY

250'000

Rabbit marinated with salt, pepper, curry powder; cooked with carrot, potatoes, lemongrass, chili, coconut milk, garlic and onion; served with steamed rice.

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SOUPS & APPETIZERS

(Your last order should be placed before 21:45)

SOUP

	VND
ASPARAGUS SOUP* <i>(Option: with plain baguette +\$0.30)</i> A perfect mixture of asparagus, potatoes and fresh cream	110'000
CARROT SOUP* <i>(Option: with plain baguette +\$0.30)</i> A silky velvet of carrot soup with ginger flavor	90'000
ONION SOUP* <i>(Option: with plain baguette +\$0.30)</i> Onion soup with white wine fragrance is served with croutons	80'000
ORIENTAL SEAFOOD SOUP* Oriental Seafood soup - crab, shrimp, chicken eggs, corn, green beans, Tapioca starch, pepper and coriander	100'000

STARTER

	VND
FRENCH FRIES* Long and thin cut slices of potato are deep fried in the oil	70'000
GARLIC BREAD WITH CHEESE* Baked bread with butter, minced garlic and Mozzarella cheese in between the slices.	85'000
SESAME CHICKPEA BALLS* Grounded chickpea balls stuffed (separately) with spicy Japanese tofu, lotus seeds, served with delicious tahini-based sauce.	120'000
BEEF CARPACCIO Thinly sliced raw beef, Parmesan cheese, caper, salad, olive oil.	142'000
GRILLED SCALLOPS, GREEN ASPARAGUS Grilled scallops, asparagus and mashed green peas.	263'000

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WESTERN CUISINE

(Opening hours 11:30 - 22:00)

MAIN COURSE

	VND
BACON WRAPPED BEEF	450'000
- 200g of beef - Australian beef seasoned with garlic, salt & pepper; wrapped up with thyme leaves and asparagus in a strip of bacon; baked in the oven, then served with butter soaked broccoli, asparagus and yellow mustard, olive oil sauce.	
AUSTRALIAN BEEF STEAK	420'000
- 200g of beef - Beef steak is cooked to your liking, served with mashed potatoes, grilled seasonal vegetables and absolute fluffy black pepper sauce.	
GRILLED SALMON, COGNAC SAUCE	425'000
Grilled salmon steak served with a cognac and mayonnaise sauce; baked potato in cream and mozzarella, cream, spring onion, salt and pepper.	
SALMON WITH BALSAMIC SAUCE	415'000
Pan fried then grilled salmon served with stir fried asparagus with garlic and balsamic sauce (shallot, balsamic sauce, star anise, cinnamon, salt, pepper, honey)	
HAMBURGER	195'000
Baked fresh buns with grilled beef, melted cheese, lettuce, tomatoes and fries. (Additional options: mustard, bacon, egg).	
SPAGHETTI BOLOGNESE OR CARBONARA	160'000
Boiled pasta served with Parmesan cheese and Bolognese (meat-based tomato) sauce OR Carbonara (mushroom, egg yolk, bacon, basil, fresh cream) sauce	
CHICKEN LEGS, COQ AU VIN STYLE	225'000
Long cooked French style chicken legs; served with Red wine sauce (butter, shallot) and grilled potato with butter.	

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* Vegetarian

** Possible vegetarian

VEGETARIAN CUISINE

(Your last order should be placed before 21:45)

STARTERS & SIDES

	VND
SESAME CHICKPEA BALLS* Ground chick-pea balls stuffed (separately) with spicy Japanese tofu, lotus seeds, served with delicious tahini-based sauce.	120'000
STIR-FRIED VEGETABLES* Seasonal vegetable stir fried with olive oil and garlic. <i>(Option: +15'000 for steamed rice)</i>	85'000
STIR-FRIED VEGETABLE AND CASHEW NUT* Vegetable stir-fried with olive oil and garlic and cashew nut. <i>(Option: +15'000 for steamed rice)</i>	110'000
CURRY VEGETABLE* (medium spicy) Broccoli, cauliflower, onion, carrot, garlic, lemon grass, coconut milk and curry powder. <i>(Option: +15'000 for steamed rice)</i>	90'000

MAIN COURSE

AVOCADO CREPES Avocado stir fried with tomato sauce (tomato, onion, garlic, bay leaves, basil) and Mozzarella cheese; stuffed in crepes (wheat flour, butter, milk, parsley and eggs). Served at room temperature.	180'000
VEGETARIAN SPAGHETTI Spaghetti served with vegetarian tomato sauce (onion, garlic, bay leaves, tomato, basil, salt, pepper, sugar) and grounded Parmesan cheese	131'000
GRATIN* Broccoli, cauliflower, potato, herbs & mushrooms are baked in a light béchamel sauce, egg yolk, topped with melting cheese.	142'000
GRILLED CHEESE SANDWICH* white bread slightly pan-fried with butter, filled with cheddar cheese; served with fries.	120'000

DESSERTS

(Opening hours 11:30 - 22:00)

- | | |
|---|---------|
| CHEF'S DESSERT | 175'000 |
| Pear braised in red wine, honey, cinnamon, star anise served with vanilla ice cream. | |
| CREAM BRULEE | 110'000 |
| A rich custard base topped with a contrasting layer of hard caramel | |
| COCONUT PANNA COTTA | 120'000 |
| Italian style yogurt - coconut flavor served with Passion sauce, mango slices - topped with Chantilly (whipping cream). | |
| GATEAU CHOCOLATE | 135'000 |
| Chocolate cake served with vanilla ice cream and orange sauce. | |
| VIOLET STICKY RICE & VANILLA ICE CREAM | 115'000 |
| Violet sticky rice steamed with coconut milk; served with vanilla ice cream & fresh mango. | |
| BANH TROI & VANILLA ICE CREAM | 125'000 |
| Sticky rice balls stuffed with palm sugar served with vanilla ice cream | |
| BANANA CREPE (+23'000 added 1 scoop of ice cream) | 95'000 |
| Sweet sauteed banana with Grand Marnier fragrance placed in fresh home-made crepe (chocolate syrup and almond on top) | |
| APPLE CREPE (+23'000 added 1 scoop of ice cream) | 95'000 |
| Sweet sauteed apple, with Grand Marnier fragrance, placed in fresh home-made crepe (chocolate syrup and almond on top) | |
| NEW ZEALAND ICE CREAM | 50'000 |
| Imported ice cream from New Zealand with two classic flavors for your choice: vanilla or chocolate. | |
| HOME-MADE ICE CREAM | 45'000 |
| House favorite (preservative free) ice cream with the natural flavor of passion fruit | |
| SEASONAL FRUIT PLATE | 90'000 |
| Seasonal fresh fruits (mango*, watermelon, dragon fruits*, banana, pineapple*...) | |



SIGNATURES

(Opening hours 11:30 - 22:00)

SIGNATURE COCKTAILS:

SAPA	300'000
Zacapa 23, sugarcae, kumquat, syrup (cinnamon, honey, apricot, sugarcane juice)	
GOURMET MARTINI	185'000
Vodka, Panda leave, passion fruit puree, fresh passion fruit	
NOM	185'000
Vodka, lime, sugar, herbs, green mango, peanut, dry beef	
QUAN COC	170'000
Gin, cointreau, Ambarella juice, sugar, chili salt	
PASSION MOJITO	155'000
Rum, mint leaves, passion fruit juice, Sprite	

SIGNATURE DISHES

GOURMET CORNER SALAD (Seasonal)	165'000
Green mango salad, shrimps; dressed in sweet - sour and spicy sauce (onion, garlic, sugar, rice vinaigrette, chilli and salt); topped with fried morning glory in thinny crispy mixed flour (contain wheat)	
NEM TOM - Fried shrimp rolls (4 pieces)	145'000
Ground shrimps wrapped in the net rice paper (contains wheat) with minced pork and vegetable, served with dipping fish sauce.	
BO OM SOI - Beef on hot stones	355'000
180g Australian beef tenderloin is marinated over 4 hours with spices and sesame oil, oyster oil; braised with celeries and leeks lemon-grass, chili, garlic, spring onions...on hot small stones; served in the clay pot.	
BACON WRAPPED BEEF	450'000
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