



## LUNCH SET

(Available from 11:30 to 16:30)

Our ultimate goal is to use the freshest possible ingredients to prepare all the menu items. So that, at the lunch time we may not be able to get all the menu items of your choices available. The sets below are our priorities to make sure those items are always ready at a discount price!

**OPTION 1:** 385'000 VND (BONUS: 1 BOTTLE OF STILL WATER)

**STARTER:** **Nem Hue** - Fresh spring rolls - pork, spicy-salty shrimps, green banana, pineapple, star fruit, wrapped, peanuts, vermicelli in rice paper, served with tasty dipping fish sauce.

**MAIN:** Duck breast marinated with "Mắc Kén" (Teppal or sichuan peppercorns), salt, pepper, garlic and Oyster oil; stir fried with Asian/Thai basil, spring onions, chili; served with steamed rice.

**DESSERT:** **New Zealand Ice Cream** - A scoop of your choice either: vanilla or chocolate - the imported ice cream from New Zealand.

**OPTION 2:** - 370'000 VND (BONUS: 1 BOTTLE OF STILL WATER)

**STARTER:** **Morning glory salad** (Seasonal) - morning glory, Vietnamese, balm peanut, cucumber and dressing sauce (fish sauce base)

**MAIN:** **Shrimp with sweet and sour sauce** - Sauteed shrimp with sweet & sour sauce, stir fried with bell pepper carrot & served with steam rice and broth.

**DESSERT:** **Home-Made Ice Cream** - House favorite (preservative free) ice cream with the natural flavor of passion fruit.

**OPTION 3:** - 399'000 VND (BONUS: 1 BOTTLE OF HANOI BEER)

**STARTER:** **Gourmet Corner salad** - Tempura morning glory & mango salad with shrimps; dressed in sweet - sour and spicy sauce (carrot, onion, garlic, sugar, rice vinaigrette, chilli and salt); topped with fried morning glory in thinny crispy mixed flour.

**MAIN:** **Bun Cha** - BBQ pork slices and meat balls with tasty broth (fish sauce base), accompanied by fresh rice vermicelli and seasonal vegetable.

**DESSERT:** **Fruit Salad** - Fresh seasonal cubed fruits served with yogurt.

**OPTION 4:** - 425'000 VND (BONUS: 1 BOTTLE OF CRAFT BEER)

**STARTER:** **Caesar salad\*\*** - Romaine lettuce, bacon and croutons are dressed with Parmesan, olive oil, lemon juice egg yolk and black pepper.

**MAIN:** Chicken legs, **Coq au vin style** - Long cooked French style chicken legs; served with Red wine sauce and grilled potato with butter.

**DESSERT:** **Cream Brulee** - A rich custard base topped with a contrasting layer of hard caramel.

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

## SET MENU

(Available from 17:00 to 21:30)

*Dear Sir and Madam,*

*Throughout the 5 years running the restaurant, we combine in these set menus the items which are most popular in its own categories. We hope these options will cater to your tastes our most delicate flavors of the foods.*

*Bon appetit!*

### HANOI SPECIALS - 325'000 VND (BONUS: 1 BOTTLE OF STILL WATER)

**STARTER: Nem hanoi** - Hanoi Spring Rolls

*A classic mixture of ground pork, eggs, glass noodle, carrot, wood-ear mushroom) wrapped in netting rice paper (contains wheat) served with dipping fish sauce.*

**MAIN: Bun Cha** - Local Specialty - BBQ pork (slices and meat balls) with tasty broth (fish sauce base); served with fresh rice vermicelli and seasonal vegetables.

**DESSERT: Fruit salad** with yogurt-Seasonal fruits topped with yogurt and sweetened milk.

### HOUSE FAVORITE - 525'000 VND (BONUS: 1 BOTTLE OF HANOI BEER)

**STARTER: Fresh Spring Rolls** - Grinded pork, sour shrimps, green banana, pineapple, star fruit, fresh vegetables, peanuts in rice paper, served with tasty dipping fish sauce.

**MAIN: Bo om soi** - 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 in the clay pot...

**DESSERT: Home-made ice cream** - House favorite (preservative free) ice cream with the natural flavor of passion fruit

### CHEF'S RECOMMENDATION - 685'000 VND

(BONUS: 1 BOTTLE OF CRAFT BEER)

**STARTER: Shrimp rolls** - Shelled shrimps wrapped in the net spring roll rice paper with minced pork and vegetable, served with dipping fish sauce.

**MAIN: Bacon Wrapped Beef** - 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

**DESSERT: Cream Brulee** - rich custard base topped with a contrasting layer of hard caramel