



# FOOD MENU

Opening hours: 11:30 - 22:30



# THE STORY BEHIND 1968

Each name tells a story and 1986 Restaurant also has a special meaning in its name. It's the year of birth of the restaurant's founder and 68 in Eastern culture is a number of luck and prosperity.

At 1986 Restaurant, we offer a diverse menu including famous dishes of Vietnam, China, Japan, Korea and Thailand... We promise it will be an interesting cuisine journey for those who are passionate about Asian foods.



Một cái tên đặc biệt luôn gợi lên những ấn tượng riêng. Nhà hàng 1968 ra đời với cái tên là 1 con số, con số này mang nhiều ý nghĩa mà chúng tôi muốn gửi gắm. Theo quan niệm của phương Đông, con số 68 rất đẹp và được mong đợi sẽ mang đến nhiều may mắn, tài lộc, thuận lợi. Đặc biệt, 1968 cũng là năm sinh của chủ tịch sáng lập ra thương hiệu này cũng như thương hiệu khách sạn Peridot Grand, do vậy Nhà hàng 1968 ra đời cũng như 1 dấu mốc quan trọng cho sự nghiệp của ông.

Tại đây, chúng tôi phục vụ các món ăn châu Á trứ danh của các nước có nền ẩm thực nổi tiếng như Việt Nam, Trung Quốc, Nhật, Hàn, Thái Lan... Nhà hàng 1968 hứa hẹn sẽ đem đến một hành trình mỹ vị cho những thực khách đam mê khám phá ẩm thực châu Á!





# VIETNAMESE CORNER

## STARTERS

### VIETNAMESE COMBINATION PLATTER

250,000

Fried Crab Spring Rolls and “Pho” Rolls with Beef, Seafood, Mango Salad  
Served with Classic Vietnamese Dipping Sauce

#### **ĐĨA KHAI VỊ TỔNG HỢP**

*Nem cua bể, Phở cuốn bò, Salad xoài xanh hải sản*

*Ăn kèm Nước chấm chua ngọt*

### VIETNAMESE FRESH SRING ROLLS

170,000

Rice Paper, Grilled Pork, Tiger Prawn, Fresh Rice Vermicelli, Carrot,  
Cucumber and Herbs

Served with Classic Vietnamese Dipping Sauce

#### **NEM TƯƠI CUỐN TÔM THỊT**

### VIETNAMESE “PHO” ROLLS WITH BEEF

170,000

“Pho” Rolls with Sautéed Beef, Vietnamese Herbs and Cucumber

Served with Classic Vietnamese Dipping Sauce

#### **PHỞ CUỐN THỊT BÒ RAU THƠM**

### FRIED CRAB SPRING ROLLS

180,000

Crab Meat, Mushrooms, Carrots, Taro, Bean Sprouts, Spring Onions,  
and Vermicelli Wrapped in Rice Paper

Served with Classic Vietnamese Dipping Sauce

#### **NEM CUA BẾ CHIÊN GIÒN**

### FRIED PRAWN SPRING ROLLS

220,000

Deep-Fried Prawn Spring Rolls. Served with Herbs and Vietnamese  
Dipping Sauce

#### **NEM TÔM PHƯỢNG HOÀNG**

### CHAR-GRILLED MINCED PORK IN SUGARCANE

250,000

Pork, Prawn, Shallots, Pineapple, Carrots, Peanuts, and Cucumber

Served with Rice Paper Sheets, Dipping Sauce and Fresh Rice Vermicelli

#### **NEM LỤI NƯỚNG**

### VIETNAMESE PILLOW CAKE

220,000

Mushroom, Wood-Ear Mushroom, Carrots, Taro, Onion, Spring Onions,  
Pork, Shrimp, Quail Egg and Vermicelli Wrapped in Rice Pillow Leaves

Served with Classic Vietnamese Dipping Sauce

#### **BÁNH XÉP TÔM THỊT**

# VIETNAMESE CORNER

## SALAD

### “BEN TRE” YOUNG COCONUT CORE SALAD WITH ROASTED AUSTRALIAN BEEF 180,000

Young Coconut Core, Beef, Onion, Cucumber, Carrots, Herbs, Peanuts and Sesame Seeds. Served with Salad Dressing  
*SA LÁT CỬ DỪA BẾN TRE VỚI THỊT BÒ*

### ROASTED DUCK BREAST SALAD 180,000

Roasted Duck Breast, Green Mango and Carrots Mixed with Cucumber, Herbs and Peanuts in a Sweet and Sour Passion Fruit Dressing  
*SA LÁT LƯỜN VỊT QUAY RAU THƠM*

### NHA TRANG SEAFOOD GREEN MANGO SALAD 180,000

Tiger Prawn, Squid, Herbs, Green Mango, Carrots, Cucumber and Peanuts in a Sweet and Sour Dressing  
*SA LÁT XOÀI XANH HẢI SẢN NHA TRANG*

### GREEN PAPAYA WITH DRIED BEEF SALAD 180,000

Dried Beef, Green Papaya, Carrot, Coriander and Sweet and Sour Dressing  
*GỎI ĐU ĐỦ BÒ KHÔ RAU THƠM*

## SOUP



### CRAB & ASPARAGUS SOUP 180,000

Crab, Asparagus, White Mushrooms, Eggs and Coriander  
*SÚP CUA BẾ MĂNG TÂY*

### TOM YUM GOONG SOUP 190,000

Prawn, Coconut Milk, Galangal, Lemongrass, Chili, Lime Juice, Lime Leaves, Shallots, Mushrooms and Coriander  
*SÚP TÔM CHUA CAY*

### SLOW COOKED OXTAIL SOUP 260,000

Ox Tail, Tendons, Cordyceps, Ginger, Dried Red Apple, Red Goji Berries, Lotus Seed, White Pepper, Vegetables and Coriander  
*SÚP KUNG FU DƯỠNG SINH*

# CHEF'S SIGNATURE



## HO TAY FRIED PRAWN CAKE

220,000

Prawn, Sweet Potato, Vietnamese Mixed Herbs and Vegetable Pickle  
Served with Classic Vietnamese Dipping Sauce

**BÁNH TÔM HỒ TÂY**

## SOUTHERN STYLE RICE VERMICELLI WITH SAUTÉED BEEF

240,000

Rice Vermicelli, Sautéed Beef, Bean Sprouts, Onion, Garlic  
Served with A Dipping Sauce, Herbs, Peanuts and Crispy Shallots

**BÚN BÒ NAM BỘ**

## CHAR-GRILLED PORK NOODLE (“BÚN CHẢ”)

280,000

Char-Grilled Sliced Pork, Char-Grilled Meatballs and  
Deep-Fried Crab Spring Rolls

Served with Fresh Rice Vermicelli & Traditional Vietnamese Dipping Sauce

**BÚN CHẢ NEM CUA BẾ**

## “CHA CA” HANOI GRILLED FISH

280,000

Catfish, Galangal, Turmeric, Shrimp Paste, Dill, Spring Onions,  
Peanuts, Herbs, Fresh Rice Vermicelli and Fish Sauce

**CHẢ CÁ THĂNG LONG HÀ NỘI**

## FLAMING BEEF WITH BLACK PEPPER SAUCE

550,000

Australian Beef, Garlic, Asparagus, Mushrooms, Special Vietnamese Spices  
Served with Green Pepper, Corn Sauce and Toasted Baguette

**BÒ SAY RƯỢU**

## ROYAL GINSENG PHO

600,000

Rice Noodles with Korean Ginseng, Australian Beef, Ox Tail,  
Beef Bone Marrow, Beef Brisket and Tendons  
Served with Mixed Herbs, Lime and Chilies

**PHỞ SÂM HOÀNG ĐẾ**

*Phở Tươi với Bò Úc, Đuôi Bò, Gân Bò, Tuỷ Bò, Sâm Củ Hàn Quốc  
Phục Vụ cùng Rau Sống, Chanh, Ớt*

## BILLIONAIRE FRIED RICE

888,000

Fried Rice with Seafood, Australian Beef Cubes, Eggs, Spring Onion and  
Cashew Nuts in XO Sauce  
Served with 24k Gold Leaf Covered Steak, Baked Lobster,  
Japanese Scallops, Ginseng, Ox Tail Soup, Kimchi

**CƠM CHIÊN TỶ PHÚ**

*Cơm Chiên Gạo Tám Sốt XO, Chiên cùng Hải Sản, Thịt Bò Úc Thái Viên,  
Trứng, Hành, Hạt Điều*

*Phục vụ cùng Bò Úc Cuộn Vàng 24 Carat, Tôm Hùm Bỏ Lò, Sò Điệp Nhật,  
Canh Sâm Hoàng Đế, Kim Chi*

# MAIN COURSES



## ROASTED CHICKEN SKEWERS

250,000

Marinated Chicken Roasted with Lemon Leaves, Shallots and Chili  
Served with Garden Vegetables, Steamed Rice and Red Chili Sauce  
**GÀ XIÊN NƯỚNG TREO CÂY**

## ROASTED DUCK BREAST & TAMARIND SAUCE

280,000

Vietnamese Five-Spice Marinated Duck Breast and Tamarind Sauce  
Served with Vegetables from Dalat and Pandan Steamed Rice  
**LƯỜN VỊT ÁP CHẢO SỐT ME**

## SLOW OVEN-BAKED PORK RIBS (500 Grams)

350,000

Pork Ribs, BBQ Sauce with Fried Potato Wedges  
**SƯỜN NƯỚNG SEASONING ASIAN 1968**

## SOUTHERN STYLE SPICY BRAISED BEEF

380,000

Marinated Beef with Shallots, Garlic, Ginger, Coconut Juice, Curry Powder  
Carrots and Vietnamese Mixed Herbs. Served with Toasted Baguette  
**BÒ KHO NAM BỘ ĂN KÈM BÁNH MỠ**

## CHEF'S PAN-SEARED BEEF

450,000

Australian Beef, Garden Vegetables and Special Vietnamese Spices  
Served with Green Pepper, Corn Sauce and Toasted Baguette  
**BÒ ÚC ÁP CHẢO TRÊN CHAI**

## FLAMING PRAWN IN COCONUT SHELL

370,000

Tiger Prawns Steamed in Coconut Milk with Lemongrass and Chilies  
Served with Fresh Rice Vermicelli and Herbs  
**TÔM MÚA LỬA VỚI TRÁI DỪA**

## NHA TRANG GRILLED MIXED SEAFOOD

470,000

Tiger Prawns, Squid, Scallops with Lemongrass, Chili, Vietnamese Herbs  
Served with Curry Coconut Rice and Green Chili Wasabi Sauce  
**HẢI SẢN NHA TRANG XIÊN NƯỚNG VỚI CƠM CÀ RI HƯƠNG DỪA**

## GRILLED SALMON ON STONE

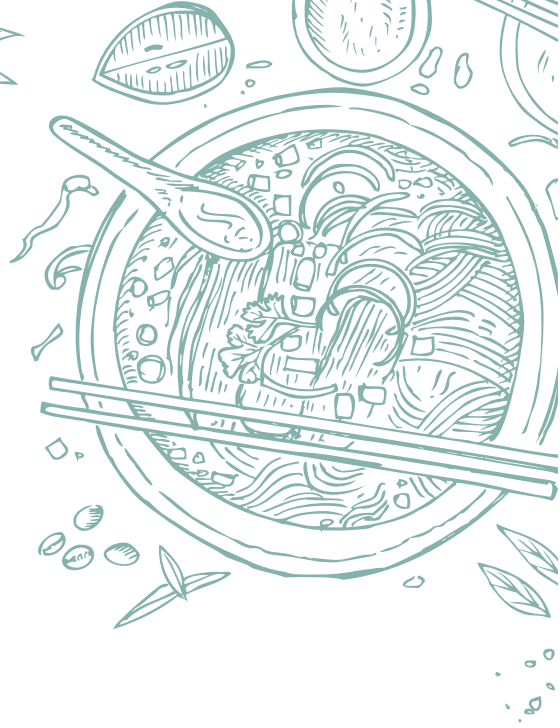
490,000

Marinated Salmon Fillet, Vietnamese Herbs and Vegetables from Dalat  
Served with Sesame Rice and Passion Fruit Sauce  
**CÁ HỒI NƯỚNG ĐÁ**

## OVEN-BAKED COD FISH WITH SPRING ONION OIL

750,000

Cod Fish Marinated with Spring Onion Oil and Vegetables from Dalat  
Served with Sesame Rice and XO Fish Sauce (160 Grams)  
**CÁ TUYẾT NƯỚNG MỠ HÀNH VỚI SỐT CÁ CƠM**



# RICE & NOODLE

## “PHỞ” WITH BEEF OR CHICKEN

170,000

Traditional Hanoi Noodle Soup with Beef or Chicken.  
Served with Herbs, Lime Wedges and Fresh Chili on the Side  
**PHỞ TRUYỀN THỐNG: BÒ HOẶC GÀ**

## SAUTEED RICE NOODLE WITH AUSTRALIAN BEEF

250,000

Rice Noodles, Australian Beef, Oyster Sauce, Bean Sprouts,  
Spring Onion, Carrot  
Served with Soy Sauce and Crispy Shallots.  
**PHỞ XÀO BÒ ÚC**

## SAUTÉED VERMICELLI WITH CRAB MEAT

250,000

Vermicelli, Crab Meat, Soya Sauce, Bean Sprouts, Onions,  
Spring Onion, Carrot, Mushroom and Laksa Leaves  
Served with Soy Sauce and Crispy Shallots  
**MIẾN XÀO CUA BẾ**

## PRAWN PAD THAI

270,000

Shrimp, Noodles, Tamarind Sauce, Bean Sprouts, Chives and Eggs  
**PAD THÁI TÔM**

## SEAFOOD FRIED RICE WITH XO SAUCE

240,000

Rice, Prawns, Squid, Carrots, Pea, Eggs, Spring Onions and XO Sauce  
Served with Soy Sauce, Crispy Shallots and Pickle  
**CƠM CHIÊN HẢI SẢN SỐT XO**

## CHICKEN FRIED RICE

220,000

Rice, Marinated BBQ Chicken, Carrots, Pea, Eggs, Spring Onions  
Served with Soy Sauce, Crispy Shallots and Pickle  
**CƠM CHIÊN GÀ NƯỚNG**





# SEAFOOD CORNER

## TIGER PRAWN

1,500,000/ kg

Steamed with Beer / Deep-Fried with Garlic Butter /  
Deep-fried with Salted Egg Sauce

### TÔM SÚ

Hấp Bia/ Chiên Bơ Tỏi / Sốt Trứng Muối

## KING CRAB

5,800,000/ kg

Steamed with Beer / Baked with Cheese / Stir-fried with Tamarind Sauce

### CUA HOÀNG ĐẾ

Hấp Bia / Bỏ Lò Phô mai / Rang Me

## TROPICAL ROCK LOBSTER

3,800,000/ kg

Sashimi / Steamed with Beer / Deep-fried with Garlic / Baked with Cheese

### TÔM HÙM BÔNG

Gỏi Sashimi / Hấp Bia / Cháy Tỏi / Bỏ Lò Phô mai

## ALASKA LOBSTER

3,800,000/ kg

Sashimi / Steamed with Beer / Deep-fried with Garlic / Baked with Cheese

### TÔM HÙM ALASKA

Gỏi Sashimi / Hấp Bia / Cháy Tỏi / Bỏ lò Phô mai

## SEA CRAB

1,800,000/ kg

Steamed with Beer / Stir-Fried with Tamarind or Singapore Sauce

### CUA BIỂN

Hấp Bia / Rang Me/ Cua Sốt Singapore

ORDER 2-3 HOURS IN ADVANCE  
ĐẶT TRƯỚC 2-3 TIẾNG



點

DIM

心

SUM

# DIMSUM CORNER



鮮蝦肉餃 STEAMED SHRIMP DUMPLING HÁ CẢO TÔM	90,000
蠔油鮑魚餃 STEAMED ABALONE DUMPLING HÁ CẢO BÀO NGƯ SỐT DẦU HÀO	90,000
扇貝餃子 STEAMED SCALLOP DUMPLING WITH XO SAUCE HÁ CẢO SÒ ĐIỆP SỐT XO	90,000
蒸鱈魚餃 STEAMED COD FISH DUMPLING HÁ CẢO CÁ TUYẾT	90,000
蝦燒賣 SHRIMP "SHIUMAI" XÍU MẠI TÔM	90,000
海藻燒賣 SEAWEED "SHIUMAI" XÍU MẠI RONG BIỂN	80,000
叉燒包子 STEAMED BARBEQUE PORK BUN (CHAR SIU BAO) BÁNH BAO XÁ XÍU	110,000
金沙包子 STEAMED SALTED EGG CUSTARD BUNS BÁNH BAO KIM SA	110,000
黑流沙包子 STEAMED CHEESE AND BAMBOO CHARCOAL BUN BÁNH BAO PHO MAI THAN TRE	120,000

# CHINESE CORNER

## BARBECUE

叉燒 **220,000**  
ROASTED PORK CHAR SIU  
HEO QUAY XÁ XÍU

北京烤鴨 Whole/ 1 con Half/ nửa con  
ROASTED PEKING DUCK **680,000** **380,000**  
VỊT QUAY BẮC KINH

廣式燒鷄 Whole/ 1 con Half/ nửa con  
GUANGDONG STYLE ROASTED CHICKEN **650,000** **350,000**  
GÀ QUAY QUẢNG ĐÔNG

## SOUP

鮑魚翅湯 **1,500,000**  
CHINESE SHARK FIN AND ABALONE SOUP  
SÚP BÀO NGƯ VI CÁ

燕窩湯 **1,300,000**  
CHINESE BIRD'S NEST SOUP  
SÚP TỔ YẾN

## HAINANESE CHICKEN RICE

海南燒鷄飯 **280,000**  
ROASTED CHICKEN WITH RICE  
CƠM GÀ HẢI NAM GÀ QUAY

海南炸雞飯 **280,000**  
DEEP-FRIED CHICKEN WITH RICE  
CƠM GÀ HẢI NAM GÀ CHIÊN

海南蒸雞飯 **280,000**  
STEAMED CHICKEN WITH RICE  
CƠM GÀ HẢI NAM GÀ HẤP





# CHINESE SPECIALS

鹹蛋炒蝦仁

DEEP-FRIED TIGER PRAWN WITH GOLDEN SALTED EGG SAUCE  
TÔM SÚ CHIÊN SỐT HOÀNG KIM

340,000



扇貝蘆筍炒

STIR-FRIED JAPANESE SCALLOPS WITH ASPARAGUS & XO SAUCE  
SÒ ĐIẾP NHẬT XÀO MĂNG TÂY SỐT XO

420,000



青菜鮑魚

BRAISED ABALONE WITH MUSHROOM AND BROCCOLI  
IN SUPERIOR SAUCE  
BÀO NGƯ TIẾM RAU XANH

450,000



港式醬油蒸鱈魚 (160gram )

HONG KONG STYLE STEAMED COD FISH WITH SOY SAUCE  
CÁ TUYẾT ĐẠI DƯƠNG HẤP HỒNG KONG

750,000



宮保炒雞

KUNG PAO CHICKEN  
GÀ XÀO KUNG PAO

250,000

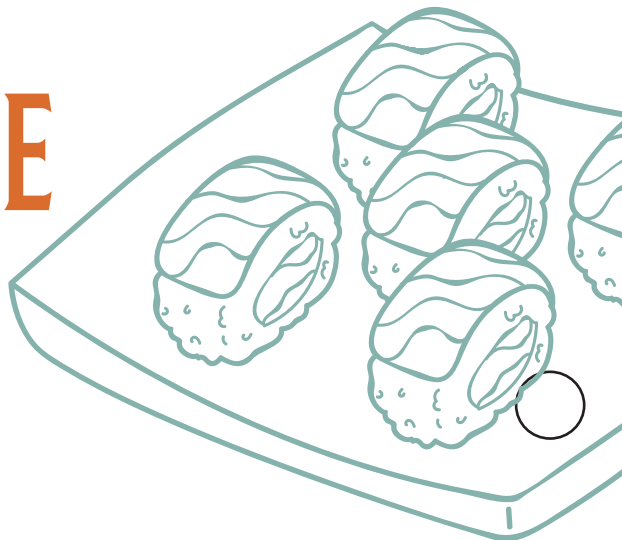


黑胡椒牛肉

WOK-FRIED AUSTRALIAN BEEF WITH BLACK PEPPER SAUCE  
BÒ SỐT TIÊU ĐEN

450,000

# JAPANESE CORNER



## ASSORTED SUSHI

合成寿司 **850,000**  
7 PIECES OF ASSORTED SUSHI SPECIAL  
SUSHI TỔNG HỢP 7 LOẠI

合成寿司 **650,000**  
5 PIECES OF ASSORTED SUSHI SPECIAL  
SUSHI TỔNG HỢP 5 LOẠI

## NIGIRI SUSHI BAR

サーモン寿司 / サーモン寿司のグリル **180,000**  
SALMON / SEARED SALMON NIGIRI  
NIGIRI CÁ HỒI / CÁ HỒI NƯỚNG SƠ

マグロ寿司 / マグロのグリル寿司 **180,000**  
TUNA / SEARED TUNA NIGIRI  
NIGIRI CÁ NGỪ / CÁ NGỪ NƯỚNG SƠ

エビ寿司 / ホタテ寿司 **180,000**  
SHRIMP / HOKKIGAI NIGIRI  
NIGIRI TÔM / SÒ ĐỎ

うなぎのグリル / 鮭たまご寿司 **180,000**  
SEARED AND GRILLED EEL / HERRING NIGIRI  
NIGIRI LƯƠN NƯỚNG / CÁ TRÍCH

## SUSHI ROLL

マグロ寿司 / サーモン寿司 **260,000**  
TUNA SUSHI ROLL / SALMON ROLL  
CƠM CUỐN CÁ NGỪ / CÁ HỒI

うなぎ/カリフォルニアロール **260,000**  
EEL SUSHI ROLL / CALIFORNIA ROLL  
CƠM CUỐN LƯƠN NƯỚNG / CALIFORNIA

## SASHIMI

刺身 **850,000**  
5 KINDS OF OMAKASE SASHIMI  
GỎI 5 LOẠI CÁ (CÁ HỒI, CÁ NGỪ, CÁ TRÍCH, BẠCH TUỘC, SÒ ĐỎ)

刺身 **650,000**  
3 KINDS OF OMAKASE SASHIMI  
GỎI 3 LOẠI CÁ (CÁ HỒI, CÁ NGỪ, CÁ TRÍCH)

# JAPANESE CORNER

## APPETIZER

海藻サラダ SEAWEED SALAD WITH CRAB ROE SALAD RONG BIỂN TRỨNG CUA	180,000
鶏の唐揚げ JAPANESE DEEP - FRIED CRISPY CHICKEN GÀ CHIÊN GIÒN	250,000
エビの天ぷら SHRIMP TEMPURA TÔM CHIÊN TEMPURA	260,000
みそ汁 MISO SOUP WITH SEAFOOD AND TOFU SÚP ĐẬU TƯƠNG HẢI SẢN	260,000

## MAIN COURSE

サーモンの味噌ソース焼き GRILLED SALMON (MARINATED IN SAIKYO MISO) CÁ HỒI NƯỚNG SỐT MISO	490,000
タラの元ソース焼き(160gram) GRILLED COD FISH WITH TERIYAKI SAUCE CÁ TUYẾT NƯỚNG SỐT TERIYAKI	750,000
富士牛のグリル JAPANESE FUJI STEAK (WITH YAKINIKU SAUCE) BÒ FUJI NƯỚNG SỐT YAKINIKU CAY	750,000

## RICE AND NOODLE

醤油ラーメン RAMEN NOODLE (SHOYU) MỠ RAMEN	250,000
醤油うどん UDON NOODLE (SHOYU) MỠ UDON	250,000
うなぎ丼と石井 GRILLED EEL RICE BOWL CƠM LƯƠN NƯỚNG BÁT ĐÁ	350,000
うなぎ丼と石井 JAPANESE BEEF CURRY RICE BOWL AND CRISPY PORK CƠM CÀ RI BÒ VÀ HEO CHIÊN	380,000

# VIETNAMESE

## SET MENU

VND 650,000

### APPETIZER

VIETNAMESE SEA CRAB SPRING ROLLS  
NEM CUA BẾ CHIÊN GIÒN

### SALAD

GREEN MANGO SALAD WITH SEAFOOD  
Mango, Carrots, Cucumber, Tiger Prawn, Squid,  
Herbs and Peanuts in a Sweet and Sour Dressing  
GỎI XOÀI XANH VỚI HẢI SẢN

### MAIN COURSE

“CHẢ CÁ” HANOI GRILLED FISH  
Catfish, Galangal, Turmeric, Shrimp Paste, Dill, Spring Onions,  
Peanuts, Herbs, Fresh Rice Vermicelli and Fish Sauce  
CHẢ CÁ THĂNG LONG HÀ NỘI

OR • HOẶC

HANOI BARBECUED PORK “BÚN CHẢ”  
Char-Grilled Pork Patties and Deep Fried Hanoi Spring Rolls  
Served with Fresh Rice Vermicelli and Dipping Sauce  
BÚN CHẢ HÀ NỘI

OR • HOẶC

DUCK BREAST & TAMARIND SAUCE  
Vietnamese Marinated Five-Spice Duck Breast and Vegetables from Dalat  
Served with Pandan-Steamed Rice and Tamarind Sauce  
ỨC VỊT ÁP CHẢO SỐT ME

### DESSERT

CHEF'S SPECIAL SWEET DESSERT  
Red Beans, Seaweed, Water Chestnut, Jelly, Almonds  
CHÈ ĐẶC BIỆT CỦA BẾP TRƯỞNG



# CHINESE

## SET MENU

VND 750,000

### APPETIZER

海鮮蝦餃皇  
STEAMED PRAWN DUMPLING  
HÁ CẢO TÔM

叉燒  
ROASTED PORK CHAR SIU  
HEO QUAY XÁ XÍU

### SOUP

養生功夫湯  
SLOW COOKED OXTAIL SOUP  
SÚP KUNG FU DƯỠNG SINH

### MAIN COURSE

海南燒雞飯  
ROASTED CHICKEN WITH HAINANESE RICE  
CƠM GÀ HẢI NAM VỚI GÀ QUAY

OR • HOẶC

黑胡椒牛肉  
WOK-FRIED BEEF WITH BLACK PEPPER SAUCE  
Served with Vegetables from Dalat and Steamed Rice  
BÒ SỐT TIÊU ĐEN

### DESSERT

菠萝芒果糯米冰淇淋  
MANGO PANDAN-STEAMED STICKY RICE  
KEM XÔI XOÀI LÁ DỨA

# JAPANESE

## SET MENU

VND 850,000

### APPETIZER

海藻サラダ

FRESH SEAWEED WITH TOBIKO  
SALAD RONG BIỂN TRỨNG CUA

カリフォルニアロール

CALIFORNIA ROLL  
CƠM CUỐN TÔM CALIFORNIA

### SOUP

みそ汁

MISO SOUP WITH SEAFOOD AND TOFU  
SÚP ĐẬU TƯƠNG HẢI SẢN

### MAIN COURSE

“サーモンの味噌ソース焼き

GRILLED SALMON WITH MISO SAUCE  
CÁ HỒI NƯỚNG VỚI SỐT MISO PHỤC VỤ

ご飯 & 野菜炒め

STEAMED RICE AND SAUTEED VEGETABLES  
CƠM TRẮNG VÀ RAU XÀO

### DESSERT

抹茶アイスクリーム

GREEN TEA ICE CREAM  
KEM TRÀ XANH



# DESSERT

## **BANANA SPRING ROLLS WITH ICE CREAM**

Served with Vanilla Ice Cream, Fresh Fruit and Mint Leaves

***NEM CHUỐI SÔCÔLA VÀ KEM VANI***

**160,000**

## **CHEF'S SPECIAL SWEET DESSERT**

Red Beans, Seaweed, Water Chestnut, Jelly, Almonds

***CHÈ ĐẶC BIỆT CỦA BẾP TRƯỞNG***

**190,000**

## **MANGO PANDAN-STEAMED STICKY RICE**

Glutinous Rice with Mango, Vanilla Ice Cream, Sesame Seeds, Peanuts

***KEM XÔI XOÀI LÁ DỨA***

**190,000**

## **BIRD'S NEST SOUP**

Lotus Seed, Red Apple, Water Chestnut and Bird's Nest

***CHÈ TỔ YẾN HẠT SEN TÁO ĐỎ***

**750,000**

## **SEASONAL FRESH FRUIT PLATTER**

***HOA QUẢ TƯƠI THEO MÙA***

**180,000**

## **NEW ZEALAND ICE CREAM**

Selection of Ice Cream with Fresh Fruit

***KEM NEW ZEALAND 3 VỊ***

**180,000**



**1968 RESTAURANT**

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