



# FOOD MENU

Opening hours: 11:30 - 22:00






# THE STORY BEHIND 1968

Each name tells a story and 1968 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 1968 Restaurant, we offer a diverse menu including famous dishes of Vietnam & China...


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...

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, Green Mango Salad and Seafood

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 SPRING ROLLS

170,000

Rice Paper, Grilled Pork, Tiger Prawn, Fresh Rice Vermicelli, Carrot, Peanut, 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, Pork, Wood Ears, Carrots, Taro, Bean Sprouts, Spring Onions, and Vermicelli Wrapped in Rice Paper

Served with Classic Vietnamese Dipping Sauce

#### NEM CUA BỂ 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

### “BÁNH XÈO” SOUTHERN STYLE PANCAKE

270,000

Flour, Turmeric, Egg, Pork, Shrimp, Bean Sprouts, Shallots Onions

Served with Rice Paper Sheets, Herbs and Vietnamese Dressing

#### BÁNH XÈO NAM BỘ

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All prices in Vietnam dong (VND), subject to 5% service charge and 10% VAT  
Giá được tính theo Việt Nam đồng (VND), chưa bao gồm 5% phí dịch vụ và 10% VAT

# 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

**SÁ LÁT CỦ 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

**SÁ 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

**SÁ 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  
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 Chili

**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

Roasted Marinated Chicken with Lemon Leaves, Shallots and Chili  
Served with Bok Choy, Chef's Special Rice and Red Chili Sauce

**GÀ XIÊN NƯỚNG TREO CÂY**

## ROASTED DUCK BREAST WITH TAMARIND SAUCE

280,000

Vietnamese Five-Spice Marinated Duck Breast and Tamarind Sauce  
Served with Vegetables from Dalat and Chef's Special Rice

**LƯỜN VỊT ÁP CHẢO SỐT ME**

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

350,000

Marinated Pork Ribs, Vegetables from Dalat, BBQ Sauce, Potato Wedges and Bread

**SƯỜN NƯỚNG SEASONING ASIAN 1968**

## CHEF'S PAN-SEARED BEEF ON BOTTLE

450,000

Australian Beef, Garden Vegetables  
Served with Green Pepper 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 Chili  
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 Chef's Special Rice and Passion Fruit Sauce

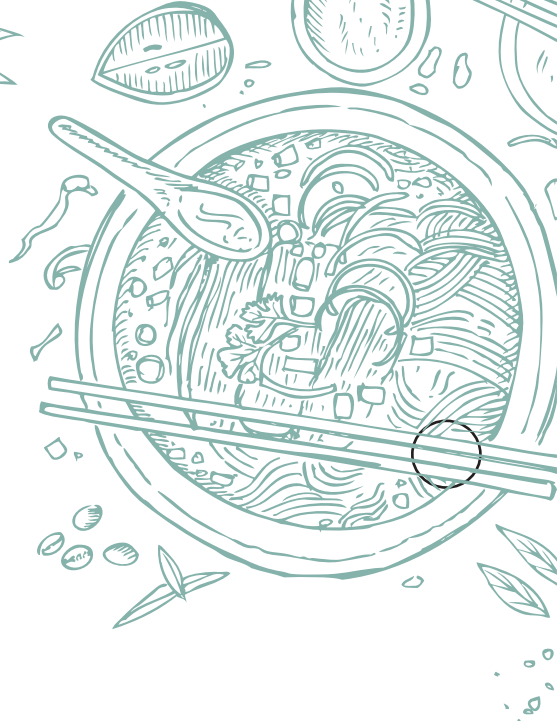
**CÁ HỒI NƯỚNG ĐÁ**

## OVEN-BAKED COD FISH WITH SPRING ONION OIL

750,000

Marinated Cod Fish, Spring Onion Oil and Vegetables from Dalat  
Served with Chef's Special Rice and XO Sauce

**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, Egg

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, Eggs, 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**





# 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

蝦燒賣

SHRIMP "SHIUMAI"

XÍU MẠI TÔM

90,000

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

# CHINESE CORNER

## BARBECUE

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

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

## SOUP

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

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

## HAINANESE CHICKEN RICE

海南燒雞飯 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**





# VEGETARIAN CORNER

## VIETNAMESE FRESH SRING ROLLS

150,000

Rice Paper, Avocado, Mango, Fresh Rice Vermicelli, Carrot  
Cucumber and Herbs. Served with Classic Soya Dipping Sauce  
**GỎI CUỐN CHAY**

## VIETNAMESE “PHO” ROLLS WITH VEGETABLE

150,000

“Pho” Rolls with Sauteed Mushroom, Vietnamese Herbs, Cucumber, Peanut  
Served with Classic Classic Soya Dipping Sauce  
**PHỞ CUỐN NẤM RAU THƠM**

## VIETNAMESE FRIED VEGETABLE SPRING ROLL

150,000

Mushrooms, Carrots, Taro, Bean Sprouts, Spring Onions, Vermicelli  
Wrapped in Rice Paper. Served with Vietnamese Dipping Sauce  
**NEM RAU CHIÊN GIÒN**

## BEN TRE” YOUNG COCONUT CORE SALAD

150,000

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

## GREEN PAPAYA SALAD

150,000

Green Papaya, Carrot, Coriander, Sweet and Sour Dressing  
**SA LÁT ĐU ĐỦ RAU THƠM**

## SAUTEED RICE NOODLE WITH VEGETABLE

150,000

Rice Noodles, Vegetable, Oyster Sauce, Bean Sprouts, Egg, Spring Onion  
Served With Soya And Crispy Shallot  
**PHỞ XÀO RAU CỦ**

## SAUTEED VERMICELLI WITH VEGETABLE

180,000

Vermicelli, Soya Sauce, Bean Sprouts, Onions, Spring Onion, Carrot  
Mushroom Egg, Laksa Leaves. Served with Soya and Crispy Shallot  
**MIẾN XÀO RAU CỦ**

## VEGETABLE PAD THAI

180,000

Vegetable, Noodles, Tamarind Sauce, Bean Sprouts, Chives and Eggs  
**PAD THÁI CHAY**

## VEGETABLE FRIED RICE

180,000

Rice, Mushroom, Carrots, Pea, Eggs, Spring Onions, Cashew Nut  
Served with Soya, Crispy Shallots and Pickle  
**CƠM RANG RAU CỦ HẠT ĐIỀU**

## BRAISED TOFU WITH MUSHROOM & SOYA

180,000

Tofu With Assorted Mushroom, Carrots, Oyster Sauce, Steamed Rice  
**ĐẬU PHỤ OM NẤM SỐT XÌ DẦU**

# VIETNAMESE

## SET MENU

VND 650,000

### APPETIZER

VIETNAMESE FRESH SPRING ROLLS  
WITH PRAWN AND PORK  
*NEM TƯƠI CUỐN TÔM THỊT*

### 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 Meatball and Deep Fried Crab Spring Rolls  
Served with Fresh Rice Vermicelli and Dipping Sauce  
*BÚN CHẢ NEM CUA BẾ*

OR • HOẶC

DUCK BREAST & TAMARIND SAUCE  
Vietnamese Marinated Five-Spice Duck Breast and Vegetables from Dalat  
Served with Chef's Special Rice and Tamarind Sauce  
*Ức VỊT ÁP CHẢO SỐT ME*

### DESSERT

CHEF'S SPECIAL SWEET DESSERT  
Red Beans, Almonds, Burmef, Dried Apple,  
White Wood-Ear Mushroom, Sugar Syrup  
*CHÈ ĐẶC BIỆT CỦA BẾP TRƯỞNG*



# DESSERT

## BANANA SPRING ROLLS WITH ICE CREAM

160,000

Served with Vanilla Ice Cream, Fresh Fruit and Mint Leaves

**NEM CHUỐI SÔCÔLA VÀ KEM VANI**

## CHEF'S SPECIAL SWEET DESSERT

190,000

Red Beans, Seaweed, Water Chestnut, Jelly, Almonds

**CHÈ ĐẶC BIỆT CỦA BẾP TRƯỞNG**

## MANGO PANDAN-STEAMED STICKY RICE

190,000

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

**KEM XÔI XOÀI LÁ DỨA**

## SEASONAL FRESH FRUIT PLATTER

180,000

**HOA QUẢ TƯƠI THEO MÙA**

## NEW ZEALAND ICE CREAM

180,000

Selection 3 Flavors of Ice Cream with Fresh Fruit

Green Tea, Chocolate, Vanilla, Raspberry Yogurt, Mango, Lime Sobert

**KEM NEW ZEALAND 3 VỊ**

**1968 RESTAURANT**

33 Duong Thanh Street  
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