



ASIAN CUISINE

ROOM SERVICE MENU

APPERTIZER

HANOI CHICKEN SALAD

200,000

Tam Hoang chicken, bean sprouts, carrots, onion, cucumber, lime leaves, Vietnamese herbs, peanut, fish sauce

GỎI GÀ TA XÉ PHAY HÀ NỘI

SOUP

CHICKEN WITH SHIITAKE MUSHROOM SOUP

220,000

Carrot, egg yolk, chicken jus, shiitake mushroom, white fungus, corriander

SÚP GÀ VỚI NẤM HƯƠNG

WRAP & ROLLS

FRIED SPRING ROLL WITH CRAB & PRAWN

220,000

Crabmeat, minced shoulder blade, tiger prawn, glass noodles, rice paper, black fungus, dried shiitake mushroom, egg

NEM CHIÊN CUA BẾ VÀ TÔM SÚ

HANOI FRESH SPRING ROLL WITH PRAWNS & PORK

200,000

Tiger prawn, shoulder blade, rice paper, carrot, cucumber, mango, vermicelli, peanut dipping sauce

CUỐN TÔM SÚ VÀ THỊT BA CHỈ HEO

Price is subject to 5% service charge and 8% tax
Giá chưa bao gồm 5% phí dịch vụ và 8% thuế



ASIAN CUISINE

ROOM SERVICE MENU

MAIN DISH

SPECIAL HOMEMADE “CHA CA”

320,000

Bagridae fish, spring onion, galangal, ginger, vermicelli,
peanut, marinated shrimp sauce

BÚN CHẢ CÁ LÃ VỌNG

CHAR-GRILLED PORK NOODLES “BUN CHA”

250,000

Charcoal grilled pork belly and minced pork, vermicelli,
Vietnamese greens

BÚN CHẢ TRUYỀN THỐNG

TRADITIONAL HANOI “PHO” BEEF / CHICKEN

200,000

Beef or chicken, Vietnamese herbs, lime, chili, garlic vinegar, chili paste

PHỞ BÒ HOẶC GÀ TRUYỀN THỐNG

YOUR CHOICE OF SPECIAL FRIED RICE

250,000

Chicken breast - Lườn gà

Seafood - Hải sản

CƠM RANG TỰ CHỌN

DESSERT

ICE CREAMICE CREAM

65,000

Please ask your server for flavour of the day

KEM THEO VỊ TỰ CHỌN

EXOTIC FRESH FRUIT PLATTER

220,000

Seasonal Vietnamese exotic fruit

TRÁI CÂY NHIỆT ĐỚI THEO MÙA

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