



WELCOME TO SHINING VIEW RESTAURANT

(Authentic Vietnamese Cuisine)

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Located on the 10th floor of a 4-star hotel right in the center of Hanoi's Old Quarter, our restaurant offers more than just a meal, it provides an authentic Vietnamese dining experience. From this unique location, guests can enjoy stunning views of the bustling city while savoring the rich traditional flavors of Vietnamdishes that have been passed down through generations.

Our mission is to introduce international visitors to the diversity and richness of Vietnamese cuisine, with a special focus on signature dishes from Hanoi. Hanoi's culinary tradition is renowned for its delicate balance of flavors, aromatic herbs, and fresh ingredients.

In addition to Hanoi's signature dishes, our menu features **a wide variety of dishes from other regions of Vietnam**, from fresh seafood from the coastal areas to the rich and hearty cuisine of Central and Southern Vietnam. We hope that every meal at our restaurant takes guests on a full journey of discovery through Vietnam's culinary heritage.

Our guiding principle is "The customer is king." Our dedicated and friendly staff are always ready to serve, ensuring that guests enjoy a relaxing and delightful dining experience. We hope that, when you leave our restaurant, each guest will carry with them fond memories of Vietnamese cuisine and the exceptional dining space on the 10th floor.

We sincerely thank you for choosing our restaurant. We hope to welcome you again and share our love for Vietnamese cuisine with you in the future.

Kind regards, Shining View Restaurant A member of SHG

A LA CARTE VIETNAMESE CUISINE

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STARTERS SOUP & PORRIDGE

Seafood, white wood-ear mushroom, carrot, egg white, coriander

MÓN SÚP & CHÁO 1. BABY CORN MUSHROOM CHICKEN SOUP

2. SNOW MUSHROOM SEAFOOD SOUP

3. PUMPKIN SOUP SERVED WITH GARLIC BUTTER BREAD

Pumpkin, cream, garlic, butter, bread

SÚP KEM BÍ NGÔ KÈM BÁNH MỲ BƠ TỔI

Rice, salmon, green onion, sesame oil, dill, spices

Rice, chicken, green onion, shallot, spices

Rice, pork, green onion, shallot, spices

SÚP GÀ NẨM NGÔ NON

SÚP NÂM HẢI SẢN

4. SALMON PORRIDGE

5. CHICKEN PORRIDGE

6. PORK PORRIDGE

CHÁO THIT LƠN

CHÁO CÁ HỒL

CHÁO GÀ

All prices are quoted in VND and excluded 10% VAT and 5% service charges

Chicken, corn, mushrooms, carrot, egg, volk, flour, coriander

99,000 VND

139,000 VND

119,000 VND

139,000 VND

89,000 VND

89.000 VND

SALADS

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1. GRAPEFRUIT SALAD WITH GRILLED SHRIMP

Fresh grilled shrimp, pomelo, carrot, grapefruit, cucumbers, and Vietnamese herbs.

GÖLBUĞI VÖLTÔM NUÓNG

2. SPECIAL CAESAR SALAD

Romaine lettuce, cucumbers, avocado, red onion, bacon, smoked duck, baby tomatoes, with Caesar sauce, croutons and parmesan cheese.

XA LÁT HOÀNG ĐÉ ĐĂC BIÊT

Green papaya, carrots, dried beef, sweet and sour sauce,

3. VIETNAMESE GREEN PAPAYA SALAD

roasted peanuts and local herbs NÔM ĐU ĐỦ BÒ KHÔ LÁ THƠM 139.000 VND

139.000 VND

99,000 VND

ROLLS HANOI TRADITIONAL FOOD

MÓN CUỐN

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1. TRADITIONAL FRIED SPRING ROLLS

129,000 VND

Rice paper, mince pork, egg, mushrooms, carrots, yam beans, bean sprouts, spring onion and glass noodles.

Served with dipping sauce and pickle. NEM RÁN TRUYỀN THỐNG VIỆT NAM

2. FRIED SPRING ROLLS WITH SEAFOOD

139,000 VND

Rice paper, mince prawns, squid, egg, mushrooms, carrots, spring onion, fresh rice vermicelli

NEM RÁN HẢI SẢN CUNG ĐÌNH

3. VIETNAMESE PRAWNS ROLLS

129,000 VND

Rice paper, tiger prawns, fresh rice vermicelli, carrots, cucumbers and herbs (contain coriander).

Served with a dipping sauce and pickles.

NEM TƯỚI CUỐN TÔM

4. "PHO CUON" WITH BEEF AND HERBS

139.000 VND

Fresh rice paper, beef, onion, bean sprouts, carrots.

Served with dipping sauce and pickles.

PHỔ CUỐN VỚI THỊT BÒ VÀ RAU THƠM



NOODLE SOUP- HANOI TRADITIONAL FOOD

PHO - BÚN - MÝ

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- 1. "PHÖ" HANOI BEEF OR CHICKEN NOODLE SOUP

 Your choice of chicken or beef. Served with herbs,
 lime slices, fresh chili on the side
 PHÖ BÒ HOĂC GÀ HÀ NÔI
- 2. STIR-FRIED PHỞ WITH BEEF AND VEGETABLES

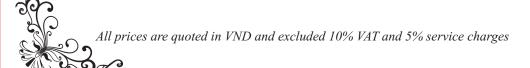
 Beef fresh rice noodles, carrots, onion,
 seasonal vegetables, mushroom
 PHỞ XÀO BÒ RAU CỦ NGŨ SẮC
- 3. STIR- FRIED SEAFOOD NOODLE

 Shrimps, squid, fresh rice noodles ,mushroom,
 carrots, onion, seasonal vegetables

 MY XÀO HÅI SÅN
- 4. HANOI TRADITIONAL GRILLED PORK

 Char-grilled pork patties. Served with fresh rice noodles,
 Vietnamese herbs and a dipping sauce
 BÚN CHẢ HÀ NÔI
- 5. HANOI TRADITIONAL GRILLED FISH

 Marinated catfish fillet with shallots, garlic, galangal,
 fermented rice, turmeric, shrimp paste and fish sauce,
 cooked in a hot iron pan. Served with fresh rice noodles,
 herbs, peanuts, fried shallots and a dill fish dipping sauce
 CHÅ CÁ HÀ NÔI



MAIN COURSE

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VIETNAMESE TRADITIONAL RICE DISHES

MÓN CƠM TRUYỀN THỐNG VIỆT NAM

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1. SEAFOOD FRIED RICE WITH PINEAPPLE

129.000 VND

Fried rice with seafood, pineapple, spring onion, chilli, egg, carrots COM RANG HÅI SÅN TRÁI THOM

2. SPECIAL CRISPY FRIED RICE

159.000 VND

Fried rice with salmon, egg, onion, green beans, sweet corn, carrots and hot chili sauce COM RANG ĐĂC BIÊT

COM KANG DẠC BIỆT

3. STIR- FRIED DUCK BEAST
WITH HERBS & CASHEW NUTS

189.000 VND

Duck breast, Vietnamese basil, cashew nuts with steamed rice and vegetables LƯỜN VIT XÀO LÁ HÚNG VÀ HAT ĐIỀU

4. STIR- FRIED BEEF WITH BLACK PEPPER SAUCE

189.000 VND

Beef, garlic, onion, capsicum, black pepper sauce. Served with steamed rice

BÒ XÀO LÚC LẮC VỚI SỐT TIÊU



VIETNAMESE TRADITIONAL RICE DISHES

MÓN COM TRUYỀN THỐNG VIỆT NAM

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5. PURPLE RICE CLAY, MACKEREL IN TOMATO SAUCE AND SEASONAL VEGETABLE

120,000 VND

Mackerel, tomato, spring onion, cumin, seasonal vegetables SET COM CÁ THU SỐT CÀ CHUA

6. BRAISED FISH WITH PINEAPPLE SET

130.000 VND

Steamed rice, fish, braised fruit and pineapple SET COM CÁ QUẢ KHO TỘ TRÁI THOM

7. FIVE- SPICE GRILLED PORK RIB SET

150.000 VND

Five-spice grilled chestnut rib rice set SET COM DE SUÒN LỌN NƯỚNG NGŨ VỊ

SEASONAL VEGETABLE DISHES

MÓN RAU THEO MÙA

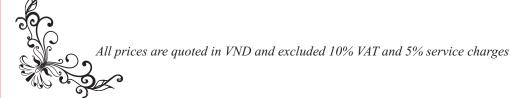
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1. STIR- FRIED BROCCOLI WITH FIVE COLORS Broccoli, cauliflower, carrots, mushrooms, baby corn, garlic BÔNG CẢI XÀO NGŨ SẮC	120.000 VND
2. BOK CHOY WITH MUSHROOMS & SOY SAUCE CẢI CHÍP SỐT XÌ DẦU NÂM	89.000 VND
3. MUSTARD GREENS WITH GARLIC SAUCE CẢI LÀN SỐT TỔI	99.000 VND

4. STIR-FRIED PUMPKIN BUDS WITH GARLICPAU BÍ XÀO TỔI 99.000 VND

5. BOILED VEGETABLES &
FRUITS WITH SESAME SALT

Broccoli, cauliflower, carrot, radish, okra, sesame, peanuts, salt
RAU CỦ QUẢ LUỘC CHẨM MUỐI VỪNG



TRADITIONAL SOUPS

MÓN CANH TRUYỀN THỐNG

1. CRAB SOUP COOKED WITH
MALABAR SPINACH
CANH CUA NẤU RAU MÔNG TƠI

CANH CẢI MO NẤU THỊT LỢN XAY

3. SOUR CLAM SOUP WITH OKRA

4. KATUK SOUP COOKED WITH

5. SOUR SOUP COOKED WITH PORK AND PINEAPPLE

CANH CHUA THỊT HEO VỚI TRÁI THƠM

CANH RAU NGÓT NẤU CÁ RÔ

GROUND PORK

2. MUSTARD GREENS COOKED WITH

All prices are quoted in VND and excluded 10% VAT and 5% service charges

80.000 VND

80,000 VND

80,000 VND 89.000 VND

99,000 VND CANH NGAO CHUA NÂU VỚI ĐẬU BẮP

CONTINENTAL FAVOURITES

MÓN ĂN CHÂU LỤC

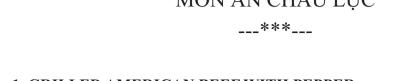
390,000 VND

390,000 VND

150,000 VND

189,000 VND

150,000 VND



1. GRILLED AMERICAN BEEF WITH PEPPER, WINE OR MUSHROOM

(Served with fried vegetable and salad)

BÒ MỸ SỐT TIÊU VANG NẨM

2. GRILLED SALMON WITH PASSION FRUIT SAUCE

OR BACON & CHEESE
(Served with fried vegetable and salad)

CÁ HỒI NƯỚNG CHANH LEO

HOĂC THIT NGUỘI CUỐN PHỐ MAI

3. BBO PORK RIBS

(Served with French fries and salad) SƯỜN HEO NƯỚNG ĂN KÈM KHOAI TÂY CHIÊN VÀ SALAD

4. FRIED SHRIMP WITH COCONUT FIBERS

& ALMOND IN ITALIAN STYLE

(Served with French fries and salad)

5. FRIED CHICKEN BREAST ROLLED

WITH HAM AND CHEESE

TÔM CHIÊN SỌI DÙA VÀ HẠNH NHÂN KIỂU Ý

LƯỜN GÀ CUỘN DĂM BÔNG PHÔ MAI CHIÊN XÙ

PASTA & BREADMÝ ỐNG & BÁNH MÝ

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1. SPAGHETTI

120.000 VND

Your choice of Spaghetti / Penne with one of the following sauces: Carbonara/ Bolognaise/ Marina MÌ SỌI HOẶC MÌ ỐNG SỐT KEM/ SỐT BÒ/ SỐT CÀ CHUA SPAGHETTI/ PENNE

2. CLUB SANDWICH

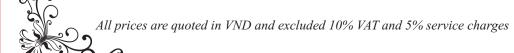
110,000 VND

Triple decker sandwich with chicken, ham, cheese, lettuce, egg, tomato, cucumbers. Served with French fries and ketchup, mayonnaise BÁNH KḤP VỚI THỊT GÀ, THỊT NGUỘI VÀ PHO MAI

3. PIZZA

150.000 VND- 180.000 VND

Pizza with cheese/ chicken/ beef/ seafood/ salmon PIZA WITH PHOMAI/ GÀ/ BÒ/ HẢI SẢN/ CÁ HỒI



VEGETARIAN CUISINE

MÓN CHAY





1. FOUR SEASON GREEN VEGETABLE SALAD WITH BROWN RICE

99,000 VND

Green vegetable, cherry tomato, sprouts, black brown rice, roasted sesame sause. XA LÁT RAU XANH BỐN MÙA VỚI GAO LÚT

2. VEGETABLE AND MUSHROOM SOUP Mushrooms, carrot, corn, coriander, flour

89,000 VND

SÚP RAU NÂM CỦ QUẢ CHAY

3. FRIED VEGETABLE SPRING ROLL—WITH MUSHROOM 139.000 VND Rice paper, eggs, mushroom, carrots, vam beans, bean sprouts, spring onion and glass noodles. Served with dipping sauce and pickles. NEM RÁN CHAY RAU CỦ NẨM THIÊN NHIÊN

4. VEGETARIAN SEAFOOD SPRING ROLL

150,000 VND

WITH FIVE FLAVORS Rice paper, vegetarian seafood (shrimp, squid), eggs, mushroom, carrots, yam beans, bean sprouts, spring onion and glass noodles.

Served with dipping sauce and pickles. NEM HẢI SẢN CHAY NGỮ VI

5. VEGETARIAN BUN CHA HANOI Vegetarian pork, tofu, fresh noodle, herbs, 169,000 VNĐ

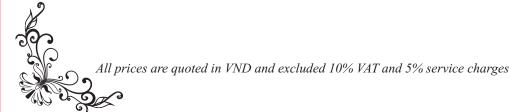
BÚN CHẢ CHAY HÀ NÔI

6. DEEP FRIED TOFU WITH LEMONGRASS 90,000 VNĐ Cucumber, mushroom, tofu, bok choy, sesame, vermicelli, bean sprout

ĐÂU CHIÊN SẢ ỚT

7. SEAWEED AND VEGETABLE FRIED RICE COM RANG RONG BIỂN VÀ RAU CỦ QuẢ.

120.000 VNĐ



DESSERT

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VND 90.000

VND 90.000

VND 90,000

VND 90.000

VND 40.000

1. KEM NÂU VỊ DÂU TÂY
STRAWBERRY PANNA COTTA
Strawberry panna cotta. Served w

vanilla ice-cream and fresh strawberries

2. CHÈ NẾP CẨM SỮA CHUA

BLACK STICKY RICE SWEET PORRIDGE

Black sticky rice, sugar. Served with

coconut milk and homemade yogurt

3. KEM VANI HOĂC KEM SỐ CỐ LA NEW ZEALAND VANILLA ICE-CREAM

OR CHOCOLATE ICE-CREAM

Selections of seasonal sliced fruit 4. CHÈ SAGO NẤU SỮA DÙA LÁ DÚA

SAGO TEA COOKED WITH COCONUT MILK AND PANDAN

5. CARAMEN

6. ĐĨA HOA QUẢ THEO MÙA SEASONAL FRUITS

VND 80.000



DRINKING MENU

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50.000 VND

40.000 VND

40.000 VND

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- 2. HOT/ICED COFFEE WITH CONDENSED MILK 45.000 VND
- 3. EGGS COFFEE 50.000 VND
- 4. COFFEE WITH COCONUT 50.000 VND
- 5. COFFEE BAC XIU 45.000 VND
- 6. HOT CACAO 45.000 VND

TEA/TRÀ

- 1. VIETNAMES TEA WITH GREEN BEAN
- 2. GREEN TEA WITH GINGER AND HONEY
 3. GREEN TEA WITH LEMONGLASS

JUICES / NƯỚC ÉP

- 1. PINAPPLE WITH CAROT 45.000 VND
- 2. PINAPPLE JUICE 45.000 VND
- 2. THAT LE JOICE 45,000 VIID
- 3. ORRANGE JUICE 45.000 VND
- 4. LEMON JUICE 45.000 VND
- 5. WATERMELON JUICE 45.000 VND
- 6. PASSION FRUIT JUICE 45.000 VND
- 7. APPLE JUICE 45.000 VND
- 7. MILE JOICE 45.000 VIVD
- 8. MANGO JUICE 50.000 VND
- 9. COCONUT 50.000 VND 60.000 VND

DRINKING MENU

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LICHT	DDINIZING	AND DEED
	DRINKING	AND BEEK

1. MINERAL WATER	20.000 VND
2. COCA RED AND LIGHT	30.000 VND
3. SPRITE	30.000 VND
4. SODA	35.000 VND
5. HANOI BEER	35.000 VND
6. SAIGON BEER	35.000 VND
7. HENIKEN BEER	40.000 VND
8. TRUC BẠCH BEER	40.000 VND
9. DRAUGHT BEER	60.000 VND

WINE AND SPIRITS

1. LOCAL WINE (SHOT)	25.000 VND
2. RED /WHITE WINE (GLASS)	129.000 VND
3. RED /WHITE WINE (BOTTLE)	549.000 VND

SET ASIAN MENU SET MENU MÓN CHÂU Á (SET MENU 200K/PAX)



SET 1.

- 1. CRAB AND ASPARAGUS SOUP SÚP CUA BỂ MĂNG TÂY
- 2. VIETNAMESE BEEF SALAD GOI BÒ BÓP THẦU
- 3. HANOI CRISPY SPRING ROLL NEM RÁN HÀ NÔI
- 4. FOIL WRAPPED GRILLED FISH CÁ NƯỚNG GIÂY BẠC
- 5. STIR FRIED CHICKEN WITH CASHHEW NUT GÀ XÀO HAT ĐIỀU
- 6. SEASONAL STIR- FRIED VAGETABLE RAU XÀO THEO MÙA
- 7. SOUR SOUP COOKED WITH MEAT AND OKRA CANH CHUA NÂU THỊT ĐẬU BẮP
- 8. STEAMED RICE COM TRẮNG
- 9. SEASONAL FRESH FRUITS HOA QUẢ BỐN MÙA
- 10.VIETNAMESE TEA TRÀ VIÊT NAM

SET 2.

- 1. SEAFOOD AND FRESH MUSHROOM SOUP SÚP HẢI SẢN NẤM TƯỚI
- 2. LOTUS STEM WITH CHICKEN SALAD GÓI NGÓ SEN THIT GÀ
- 3. HANOI CRISPY SPRING ROLL NEM RÁN HÀ NÔI
- 4. SALT ROASTED CHICKEN GÀ RANG MUỐI
- 5. CRISPY FRIED PORK LON CHIÊN XÙ GIÒN
- 6. SEASONAL STIR FRIED VEGETABLE RAU XÀO THEO MÙA
- 7. SOUR SOUP COOKED WITH CLAMS CANH CHUA NÂU NGAO
- 8. STEAMED RICE COM TRẮNG
- 9. SEASONAL FRESH FRUITS HOA QUẢ BỐN MÙA
- 10.VIETNAMESE TEA TRÀ VIÊT NAM



SET ASIAN MENU

SET MENU MÓN CHÂU Á





SET 1.

- 1. MUSHROOM AND CHICKEN SOUP SÚP NÂM GÀ
- 2. GREEN MANGO SALAD WITH SHRIMP AND MEAT NỘM XOÀI TÔM THỊT
- 3. HANOI CRISPY SPRING ROLL NEM RÁN HÀ NỘI
- 4. STEAMED SHRIMP WITH COCONUT TÔM HẤP TRÁI DỪA
- 5. GRILLED CHICKEN THIGHS WITH HONEY ĐÙI GÀ NƯỚNG QUAY MẬT ONG
- 6. FIVE SPICE STEWED BEEF BÒ HẨM NGỮ VI
- 7. STIR FRIED VEGETABLES WITH FIVE COLORS RAU XÀO NGŨ SẮC
- 8. MUSTARD GREEN SOUP COOKED WITH FISH CANH CẢI NẤU CÁ HỒNG
- 9. STEAMED RICE COM TRẮNG
- 10. SEASONAL FRESH FRUITS HOA OUÂ 4 MÙA
- 11. VIETNAMESE TEA TRÀ VIỆT NAM

SET 2.

- 1. SPICY AND SOUR SEAFOOD SOUP SÚP HẢI SẢN CHUA CAY
- 2. JICAMA SALAD NÔM CỦ ĐÂU BÔNG TUYẾT
- 3. HANOI CRISPY SPRING ROLL NEM RÁN HÀ NÔI
- 4. STEAMED SQUID WITH GINGER AND ONION MỰC HẤP HÀNH GÙNG
- 5. TRADITIONAL ROASTED DUCK VỊT QUAY TIỀM DÂN TỘC TRUYỀN THỐNG
- 6. RED TILAPIA STEAMED WITH SOY SAUSE CÁ RIỆU HỒNG HẤP XÌ DẦU
- 7. STIR FRIED CLAMS WITH CORIANDER AND WINTER MELON NGAO XÀO BÍ XANH HÀNH DĂM
- 8. PORK RIB SOUP COOKED WITH POTATOES CANH SƯỜNG VỚI KHOAI TÂY
- 9. STEAMED RICE COM TRẮNG
- 10. SEASONAL FRESH FUITS HOA QUẢ 4 MÙA
- 11. VIETNAMES TEA TRÀ VIỆT NAM



SET ASIAN MENU

SET MENU MÓN CHÂU Á

(SET MENU 300K/PAX)



SET 1.

- 1. GRILLED SHRIMP PUMPKIN SOUP SÚP BÍ NGÔ TÔM NƯỚNG
- 2. FRESH SPRING ROLL WITH SHINING STYLE GRILLED BEEF PHỞ CUỐN THỊT BÒ NƯỚNG
- 3. KFC CRISPY FRIED CHICKEN GÀ CHIÊN XÙ GIÒN KFC
- **4. FRIED SHRIMP QUEEN CELLS WITH TARO**TÔM CHIÊN HOÀNG BÀO VỚI KHOAI MÔN
- **5. BASA FISH COOKED WITH BUTTER AND PASSION FRUITE SAUSE** CÁ BASA SỐT BƠ CHANH LEO
- 6. SICHUAN SOFT TOFU ĐÂU PHU NON SỐT TỬ XUYÊN
- 7. BOILED VAGETABLES AND ROOTS WITH FIVE COLORS RAU CỦ LUỘC NGỮ SẮC
- 8. MIXED MEATBALL SOUP CANH MOC THÂP CẨM
- 9. STEAMED RICE COM TRẮNG
- 10. SEASONAL FRESH FRUITS HOA QUẢ 4 MÙA
- 11. VIETNAMESE TEA TRÀ VIÊT NAM

SET 2.

- 1. BEEF SOUP COOKED WITH MUSHROOM SÚP BÒ NẨM TUYẾT NHĨ
- 2. NHA TRANG SEA JELLY SALAD NÔM SỬA BIỂN NHA TRANG
- 3. FRIED CRISPY SQUID MUC TUOI CHIÊN GIÒN
- 4. ROASTED CHICKEN THIGHS WITH ORANGE SAUSE ĐÙI GÀ OUAY SỐT CAM
- 5. BBO GRILLED RIBS SƯỜN NƯỚNG BBO
- 6. SICHUAN SOFT TOFU ĐẬU PHỤ NON SỐT TỬ XUYÊN
- 7. STIR FRIED VEGETABLES WITH MUSHROOMS RAU XÀO NÂM THEO MÙA
- 8. SOUR SOUP COOKED WITH CLAMS CANH NGAO NÂU CHUA
- 9. STEAMED RICED COM TRẮNG
- 10. SEASONAL FRESH FRUITS HOA QUẢ THEO MÙA
- 11. VIETNAMESE TEA TRÀ ĐÁ



SET MENU VEGETARIAN DISHES 290K/PAX

SET MENU MÓN CHAY - THỰC DINH DƯỚNG

SET 1.

- 1. DALAT BROCCOLI SOUP SÚP BÔNG CẢI ĐÀ LẠT
- 2. FOUR SEASON SALAD SA LAD 4 MÙA
- 3. STIR FRIED MUSHROOM WITH PINEAPPLE NÂM XÀO SỐT DỨA
- 4. BROWN RICE COM GAO LÚT
- 5. STIR-FRIED PASTA WITH TOMATO MY NUI SỐT CẢ CHUA
- **6. STEAMED VEGETABLES AND ROOTS DIP WITH SESAME SALT** CỬ QUẢ HẤP CHẨM MUỐI VỪNG
- 7. NATURAL VEGETABLES AND MUSHROOMS SOUP
 CANH RAU NÂM THIÊN NHIÊN
- 8. SEASONAL FRESH FRUIT HOA QUẢ THEO MÙA

SET 2.

- 1. PUMPKIN SOUP COOKED WITH FRESH CREAM SÚP BÍ ĐỔ KEM TƯỚI
- 2. MIXED VEGETABLES SALAD SA LAD RAU XANH TÔNG HỌP
- 3. FRESH SPRING ROLL WITH VEGETABLES AND MUSHROOM
 Phổ CUỐN RAU NÂM
- 4. STIR FRIED FLAT NOODLE WITH BASIL MY DET SỐT HÚNG TÂY
- 5. BROWN RICE COM GAO LÚT
- 6. STIR FRIED BOK CHOY WITH GARLIC CẢI CHÍP XÀO TỔI
- 7. SEAWEED AND TOFU SOUP CANH RONG BIỂN VỚI ĐÂU PHU
- 8. SEASONAL FRESH FRUITS HOA QUẢ 4 MÙA



SET MENU WESTERN FOOD

SET MENU MÓN ÂU



1. APPETIZER MÓN KHAI VI

- Five colour grapefruit salad with grilled shrimp and herb Salad bưởi ngũ sắc với tôm nướng lá thơm
- Bacon roll asparagus with hollandaise sauce Thịt xông khói cuộn măng tây với sốt Hollandaise

2. SOUP MÓN SÚP

- Pumpkin soups and garlic toast Súp kem bí ngô và bánh mỳ nướng bơ tỏi

3. MAIN COURSE / MÓN CHÍNH

- Pan- fried duck breast and vegetable salad with arrange sauce Úc vịt áp chảo và xa lát rau củ với sốt cam
- Grilled salmon and fries with vegetable salad and dill dressing Cá hồi nướng và rau củ quả với sốt dầu thì là

4. DESSERT MÓN TRÁNG MIÊNG

- Strawberry panna cotta Panna cotta vị dâu tây
- Seasonal fresh fruit- Hoa quả theo mùa

SET MENU 2: 650 000 (VND) 2 PAX

1. APPETIZER MÓN KHAI VI

- Italian Chicken Salad - Salad kiểu ý

2. SOUP MÓN SÚP

- Thai asparagus Shrimp Soup- Sup tôm măng tây kiểu Thái

3. MAIN COURSE / MÓN CHÍNH

- Grill Australian beef served with French fries, vegetables and green pepper sauce Bò úc nướng ăn khoại chiến với rau củ quả và sốt tiêu xanh
- Chicken rolls with cheese and Ham with yellow mustard sauce Gà cuộn phô mai với giăm bông sốt mù tạt vàng.

4. DESSERT MÓN TRÁNG MIỆNG

- Tiramisu cake Bánh tiranmisu
- Seasonal fresh fruit Hoa quả theo mùa



SKY BAR & LOUNGE

1. CASHEW NUT - HẠT ĐIỀU RANG	89.000 VND
2. DRIED BEEF - THỊT BÒ KHÔ	89.000 VND
3. PISTACHIO - HẠT DỂ CƯỜI	89.000 VND
4. MIXED NUTS - ĐĨA HẠT TỔNG HỢP	150.000 VND
5. FRENCH FRIES & CORN WITH GARLIC KHOAI TÂY HOẶC NGÔ CHIÊN BƠ TỔI	80.000 VND
6. GARLIC BREAD - BÁNH MỲ BƠ TỔI Bread, garlic, parsley, butter, salt, pepper	80.000 VND
7. MIXED OLIVE WITH PARMESAN CHEESE QUẢ Ô LƯU XANH ĐEN TRỘN CÙNG PHÔ MAI BỘT VÀ DẦU OLIVE All prices are quoted in VND and excluded 10% VAT and 5% service charges	80.000 VND
8. CRISPY CALAMARI RING MỰC CHIÊN VÒNG	140.000 VND
9. FRIED PRAWN WITH COCKTAIL SAUCE TÔM CHIÊN SỐT COCKTAIL	145.000 VND
10. GRILLED FRIED CHICKEN WITH THAI SAUCE GÀ CHIÊN NƯỚNG SỐT THÁI	130.000 VND
11. BEEF SATAY	145.000 VND

All prices are quoted in VND and excluded 10% VAT and 5% service charges

BÒ XIÊN NƯỚNG KIỂU THÁI