





VIETNAMESE SPIRITS ENSEMBLE

MÂM CRAFT SPIRITS

Mâm Craft Spirits captures Vietnam's essence with locally sourced ingredients and traditional techniques. Each sip of their exquisite libations embodies the nation's rich cultural heritage, inviting drinkers on a journey through Vietnam's vibrant flavors and traditions.

	Shot (40ml)	Bottle (530ml)
MÂM HANOI SEASON	145	950
MÂM "RUDDY FACE" APRICOT	145	950
MÂM MULBERRY & JASMINE	145	950
MÂM GREEN LEMON MEKONG	145	950
MÂM ROSE APPLE	145	950
MÂM SPICED APRICOT	145	950

LADY TRIỆU CRAFT GIN

Lady Triệu Gin, a tribute to the indomitable spirit of Vietnam's legendary warrior, Lady Triệu. Crafted with passion and precision. Each sip of Lady Triệu Gin is a journey through Vietnam's rich tapestry of flavors, with notes of lemongrass, ginger, pomelo, and lotus seeds dancing on the palate.

		Bottle (700ml)
LADY TRIỆU MEKONG DELTA	185	2,450
LADY TRIỆU DALAT FLOWERBOMB	185	2,450
LADY TRIỆU HOI AN SPICE ROAD	185	2,450
LADY TRIỆU SAPA CITRUS TEA	185	2,450

VÊ ĐẾ ĐI CRAFT SPIRITS

Redefining Vietnamese spirits. Creating Southeast Asia's leading contemporary independent spirits brand. Disrupting the market with a modern perspective

	Shot (40ml)	Bottle (700ml)
GOOD GIN	185	2,450
RIGHT RUM	155	2,150



SAMPAN CRAFT RHUM

Vietnamese Sampan Rhum, meticulously crafted with locally-sourced ingredients and infused with Vietnam's spirit. From lush sugarcane fields to skilled distillers' hands, each bottle embodies the country's rich heritage. With its smooth texture and complex flavors, it offers a sensory journey through the essence of Vietnam.

		Bottle (700ml)
WHITE RHUM SAMPAN 43%	185	2,450
WHITE RHUM SAMPAN 54%	185	2,450
WHITE RHUM SAMPAN 65%	185	2,450

7 BRIDGES BREWING LOCAL CRAFT BEER

Welcome to Redbean Restaurant's exclusive 7 Bridges beer selection, where every sip tells a story of Vietnamese craftsmanship and innovation.

SUNSET TANGERINE

175

330ml | IBU : 16 | Vol : 4.2%

Toast to the beauty of Vietnam's breathtaking sunsets with our Sunset beer. Radiating warmth and tranquility, this amber-colored brew is a harmonious blend of flavors that paints a picture of serenity with each sip.

BEACH BLOND ALE

175

330ml | IBU : 18 | Vol : 5%

Indulge in the laid-back vibe of Vietnam's stunning beaches with our Beach beer. Crisp and refreshing, this easy-drinking brew captures the essence of seaside relaxation, perfect for unwinding after a day of adventure.

DRAGON IPA 185

330ml | IBU : 32 | Vol : 4.8%

Embrace the mythical spirit of Vietnam with our Dragon brew. This bold and flavorful beer pays homage to the legendary creatures that soar through the skies, offering a tantalizing blend of hops and malt that dance on the palate.

IMPERIAL DOULE IPA

195

330ml | IBU : 50 | Vol : 9%

Experience the grandeur of Vietnam's imperial past with our Imperial beer. Brewed with the finest ingredients, this majestic brew boasts a rich and complex flavor profile fit for royalty, leaving a lasting impression with every sip.



INDOCHINE MIXOLOGY COLLECTTION

Once upon a time, nestled in the heart of Vietnam, there existed a distillery known as Mam. Unlike any other, Mam harbored a deep desire to share the enchanting tales of Vietnam through the art of distillation. With each drop of their meticulously crafted liqueurs, Mam aimed to transport its patrons on a journey through the rich tapestry of Vietnamese culture and flavors.

At the heart of Mam's offerings lay a collection of pure Vietnamese fruit and flowers, carefully selected to evoke the essence of the land. From the bustling streets of Hanoi to the tranquil terraced fields of the countryside, Mam captured the spirit of Vietnam in every sip.

HANOI HARMONY

260

A symphony of Mam Hanoi liqueur, vodka, Dracontomelon syrup, ginger, and citrus. This concoction whispered tales of the ancient capital, where history and modernity danced together in perfect harmony.

RUDDY SUNSET SERENADE

260

Boasting Mam's "Ruddy face" Apricot liqueur, silver tequila, pineapple juice, and the delicate hues of cherry blossom and blood orange. With each sip, drinkers were transported to a realm where time stood still, basking in the warm glow of twilight.

MULBERRY MOONLIGHT

260

Blending Mulberry & Jasmine liqueur with white rum, Chambord, raspberry, and citrus. It was a potion of pure enchantment, weaving tales of moonlit escapades and whispered secrets.

TERRACED TRANQUILITY

260

Mam's Rose Apple liqueur mingled with dark rum, Midori, cucumber, and citrus, offering a refreshing respite from the hustle and bustle of daily life. Here, amidst the terraced fields, serenity reigned supreme.

FLOATING RIVER FUSION

260

Mam embarked on a journey down the winding waterways of Vietnam, blending Green Lemon liqueur with gin, pineapple juice, pandan, and coconut syrup. Optional egg white lent a creamy texture, reminiscent of gentle ripples on the water's surface.

HA GIANG SPICE SIP

260

Brought a touch of warmth and adventure, combining Spiced Apricot Liqueur with bourbon, cranberry juice, and dried apricot syrup. Optional egg white added a frothy finish, inviting drinkers to linger a little longer and savor the flavors of Vietnam.

With each cocktail, Mam distilled not just spirits, but the very essence of Vietnamese culture and heritage. Their mission was clear: to share the magic of Vietnam with the world, one sip at a time. And as the tales of Mam's liqueurs spread far and wide, they became not just drinks, but ambassadors of Vietnamese tradition, connecting hearts and minds across the globe.



CLASSIC COCKTAIL

240/GLASS

MARGARITA

Tequila, Cointreau, Citrus, Salt

WHISKY SOUR

Bourbon Whiskey, Citrus, Sugar, Egg White (optional)

COSMOPOLITAN

Vodka, Cointreau, Citrus, Cranberry

OLD FASHIONED

Bourbon Whiskey, House Infused Brown Sugar & Citrus, Angostura Bitters

NEGRONI

Gin, Campari, Sweet Vermouth, Angostura bitter

MOJITO

Light rum, Fresh Mint, Citrus, Sugar, Soda

PINA COLADA

Light rum, Malibu, Coconut Milk, Pineapple

LONG ISLAND ICED TEA

Vodka, Gin, Light rum, Tequila, Cointreau, Citrus, Coke

HOUSE WINE

HOUSE WINE		
	By Glass	By Bottle
GEORGES DUBOEUF CUVÉE WHITE France	215	1.050
MANCURA SAUVIGNON BLANC Chile	215	1.050
BARRAMUNDI CHARDONNAY Australia	215	1.050
GEORGES DUBOEUF CUVÉE RED France	215	1.050
MANCURA MERLOT Chile	215	1.050
BARRAMUNDI SHIRAZ Australia	215	1.050
LOCAL BEER		
HANOI PREMIUM		105
SAIGON SPECIAL		105
LIQUEUR		
AMARETTO RAYLEY'S CAMPARI COINTREAL		155

AMARETTO | BAYLEY'S | CAMPARI | COINTREAU DRAMBUIE | KAHLUA | GRAND MARNIER | RICARD | VERMOUTH DRY | VERMOUTH ROSSO



VODKA

VODKA		
	Shot (40ml)	Bottle
ABSOLUT	155	1,550
KETEL ONE	180	2,450
CIROC	270	3,250
GIN		
	Shot (40ml)	Bottle
BOMBAY SAPPHIRE	155	1,550
TANQUERAY LONDON DRY	180	2,450
TANQUERAY NO.10	270	3,750
HENDRICK'S	250	2,850
RHUM		
	Shot (40ml)	Bottle
BACARDI LIGHT	155	1,550
CAPTAIN MORGAN SPICED	165	2,150
ZACAPA 23	270	3,250
TEQUILA		
	Shot (40ml)	Bottle
JOSE CUERVO	135	1,550

SINGLE MALT SCOTCH WHISKY

270 3,850

DON JULIO BLANCO

	Shot (40ml)	Bottle
GLENLIVET 12 YEARS OLD	185	2,850
GLENFIDDICH 15 YEARS OLD	270	3,950
SINGLETON 12 YEARS OLD	255	2,950
SINGLETON 15 YEARS OLD	270	3,950
SINGLETON 18 YEARS OLD		7.950

All prices are quoted in (,000) VND
Toàn bộ giá được niêm yết bằng đơn vị nghin (,000) VNĐ
Corkage fee VND1,000,000 per spirit bottle & VND500,000 per wine bottle (750ml)
Phí mở rượu là 1,000,000 VNĐ mỗi chai rượu mạnh & 500,000 VNĐ mỗi chai rượu vang (750ml)



BLENDED SCOTCH WHISKY

	Shot (40ml)	Bottle
JOHNNIE WALKER BLACK LABEL	170	2,150
JOHNNIE WALKER GOLD LABEL	250	2,950
JOHNNIE WALKER X.R 21	310	4,950
JOHNNIE WALKER BLUE LABEL	490	9,990
CHIVAS 18 YEARS OLD	285	3,950

IRISH | BOURBON | RYE

	Shot (40ml)	Bottle
JOHN JAMESON	155	1,450
JACK DANIEL'S	155	1,450
BULLEIT	185	2,550
RITTENHOUSE	195	2,950

COGNAC | ARMAGNAC

	Shot (40ml)	Bottle
HENNESSY VSOP	270	3,950
HENNESSY XO		8,850
CHATEAU DE LAUBADE ARMAGNAC	375	5,950



ALCOHOL-FREE DRINKS

MOCKTAILS

VIRGIN PINA COLADA Coconut Milk, Pineapple		160
VIRGIN MOJITO Fresh mint, Citrus, Sugar, Soda		160
FRESH JUICES		
ORANGE PINEAPPLE WATERMELON PASSION FRUIT MANGO LIME		135
WATER & SOFT DRINK		
LAVIE PREMIUM MINERAL 40cl		70
PERRIER SPARKLING 33cl		90
S.PELLEGRINO SPARKLING 75cl		150
COKE DIET COKE SPRITE SODA TONIC GINGE	R ALE	70
ICED TEA		
PEACH ORANGE LEMONGRASS Peach Tea, Orange Juice, Lemongrass, Peach, Lemongrass Sy <i>Trà đào cam sả</i>	rup	165
ORANGE ALOE VERA HIBISCUS TEA Hibiscus Tea, Orange, Aloe Vera, Pink Grapefruit Syrup <i>Trà hoa dâm bụt, cam vàng, nha đam, si rô bưởi hồng</i>		165
GREEN APPLE MINT TEA Mint Tea, Strawberry, Lime, Rosemary, Rosemary syrup Trà bạc hà, táo xanh, lá bạc hà, chanh, si rô táo xanh		165
LOTUS APPLE Cold Brew Lotus Tea, Apple Juice, Sweetened Lotus Seed, Fresh Apple <i>Trà sen tá</i> o		165
CHAMOMILE HONEY Chamomile Tea, Honey, Strawberry, Lime, Apple <i>Trà cúc mật ong</i>		165
HOT TEA		
CHAMOMILE	Teacup 80	Teapot 145
Hoa cúc	00	113
LOTUS Sen xanh	80	145
JASMINE Nhài xanh	80	145
EARL GREY Bá tước	80	145
ENGLISH BREAKFAST Trà Anh	80	145
COFFEE		
FRESH MILK CHOCOLATE		75
ESPRESSO AMERICANO		75
CAPPUCINO LATTE DECAFFEINATED		90
VIETNAMESE COFFEE		7 5
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CHAMPAGNE

CHARLES MIGNON BRUT RESERVE	3,400
LOUIS ROEDERER BRUT PREMIER	5,200
LOUIS ROEDERER BRUT ROSE PREMIER	5,800
SPARKLING AND ROSE WINE	
CHARLES ROUX BLANC DE BLANCS Chardonnay Burgundy France	1,200
GRAN CASTILLO ICE WHITE Viura Valencia, Spain	1,350
TOMMASI FILODORA PROSECCO Glera Veneto Italy	1,550
MATEUS THE ORIGINAL ROSE Baga, Rufete, Tinta Barroca Alentejo Portugal	1,300
WHITE WINE	
FAMILLE PERRIN COTES DU RHONE RESERVE BLANC Grenache Blanc, Viognier Rhone, France	1,500
LA CHABLISIENNE PETIT CHABLIS Chardonnay Bourgogne, France	1,600
GUSTAVE LORENTZ Gewürztraminer Alsace, France	1,900
JOSEPH DROUHIN LAFORET Chardonnay Bourgogne, France	2,250
FRESCOBALDI DANZANTE Pinot Grigio Veneto, Italy	1,400
ARZUAGA PAGO MOTA Chardonnay Castilla La Mancha, Spain	1,300
MARQUES DE CACERES BLANCO Viura Rioja, Spain	1,400
LA JOYA GRAN RESERVA Viognier Colchagua Valley, Chile	1,500
LA JOYA GRAN RESERVA Sauvignon Blanc Colchagua Valley, Chile	1,500
SALENTEIN BARREL SELECTION Chardonnay Mendoza, Argentina	1,500
SATELLITE Sauvignon Blanc Marlborough, New Zealand	1,400
ELDERTON E-SERIES UNOAKED Chardonnay Barossa Valley, Australia	1,600
J.LOHR CYPRESS Chardonnay California, America	1,750

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RED WINE

M.CHAPOUTIER BELLERUCHE Grenache, Syrah Cotes Du Rhone, France	1,400
CHATEAU LARY LACOMBE Cabernet Sauvignon, Merlot Bordeaux, France	1,400
D DE DAUZAC Cabernet Sauvignon, Merlot Bordeaux, France	1,600
CHATEAU CROIX MOUTON Merlot, Cabernet Franc, Petit Verdot Bordeaux, France	2,000
JOSEPH DROUHIN LAFORET Pinot Noir Bourgogne, France	2,600
GRAN PASSIONE ROSSO IGT Merlot, Corvina Veneto, Italy	1,700
TOMMASI ARELE APPASSIMENTO Corvina, Rondinella, Oseleta, Merlot Veneto, Italy	1,850
AMARONE DELLA CLASSICO DOCG Corvina, Corvinone Valpolicella, Italy	4,650
MARQUES DE CACERES CRIANZA Tempranillo, Graciano Rioja, Spain	1,600
MANCURA LEYENDA DE LOS ANDES Syrah, Cabernet Franc, Merlot Casablanca Valley, Chile	1,750
LA JOYA GRAN RESERVA Cabernet Sauvignon Colchagua Valley, Chile	1,600
HUSSONET Cabernet Sauvignon Maipo Valley, Chile	1,750
CHATEAU LOS BOLDOS GRANDE RESERVE Carmenere Rapel Valley, Chile	1,850
ELDERTON E SERIES Shiraz, Cabernet Sauvignon Barrosa Valley, Australia	1,750
YALUMBA SAMUEL'S COLLECTION Shiraz Barrosa Valley, Australia	1,950
SALENTEIN BARREL SELECTION Malbec Mendoza, Argentina	1,600
ALTA VISTA PREMIUM Malbec Mendoza, Argentina	1,750
RIB SHACK Pinotage, Shiraz Western Cape, South Africa	1,400
J.LOHR ESTATES SEVEN OAKS Cabernet Sauvignon, Merlot, Cabernet Franc California, America	2,500



THE RED BEAN

650/SET

STEAMED RICE PANCAKE

Steamed Rice Pancakes, Minced Pork, Mushroom Served with Fish Sauce Dressing Bánh cuốn

FRESH SPRING ROLLS

Soft Rice Paper Rolls Filled With Pork, Shrimp, Fresh Rice Noodles, Green Mango, Carrots, Herbs and Peanuts Served with Vietnamese Dipping Sauce Nem tươi cuốn tồm thịt

CHICKEN "PHÓ"

Served with Herbs, Lime, Local Chili Sauce and Fresh Chili On The Side Phở gà

GRILLED FISH HANOI STYLE

Grilled Turmeric and Dill Marinated Sea Bass Filets Served with Dill, Spring Onions, Fresh Rice Noodles, Lettuce, Herbs and Fish Sauce Dressing Chả cá Hà Nội

MANGO PANDAN STICKY RICE

Pandan Sticky Rice Served With Fresh Mango, Coconut Sauce,Sesame Seeds And Peanuts Xôi lá nếp ăn kèm xoài và cốt dừa

HANOI DELICACIES

550/SET

DEEP-FRIED SPRING ROLLS

Pork, Egg, Wood Ear Mushroom, Coriander, Vermicelli, Spring Onions, Herbs Served with Vietnamese Dipping Sauce Nem rán Hà Nội

LOTUS ROOTS SALAD

Lotus Root, Prawns, Pork, Radicchio, Carrots, Cucumber, Herbs, Sweet & Sour Dressing Gỏi ngó sen tôm thịt

GRILLED PORK HANOI STYLE

Grilled Pork Patties, Vietnamese Dipping Sauce with Pickled Papaya and Carrots Served with Fresh Vermicelli Rice Noodles, Mixed Lettuce Leaves and Herbs Bún chả Hà Nội

JACK FRUIT YOGURT

Homemade Yogurt, Jack Fruit, Jelly Sữa chua mít



FEAST FOR FOUR

1,950/SET (04 GUESTS)

SIZZLING CREPES

Powder Mixture, Shrimp, Pork, Bean Sprouts, Onion, Green Bean,
Pepper, Served with Vietnamese Dipping Sauce and Herbs

Bánh xèo

"PHO" ROLLS

"Phở" Rolls is Constructed Of Chewy, Heavy Rice Paper, Juicy Beef, Fresh Herbs, and Veggies, All Rolled Up and Dipped In Fragrant Fish Sauce Phở cuốn bỏ

GRAPEFRUIT SALAD

Fresh Grapefruit, Shrimp; A Dressing Of Garlic, Chili, Lemon Juice and Fish Sauce; Sprinkled with Coriander and Ground Peanuts Nộm tôm bưởi

GRILLED SALT AND CHILI PORK JOWL

Served With Green Chilies Sauce And Heritage Fusion Steamed Rice Má heo nướng với xốt ớt xanh

GRILLED SEA BASS IN BANANA LEAF

Grilled Sea Bass Wrapped In Banana Leaf, Fresh Rice Noodles, Carrot, Herbs And Peanuts. Served With Vietnamese Dipping Sauce Cá vược nướng lá chuối.

STEWED BEEF RIBS IN CLAY POT

Stewed Beef Ribs In Clay Pot, Carrots, Onions, Ginger And Oyster Sauce. Served With Steamed Rice Sườn bò om tộ xốt dầu hào

TIGER PRAWNS IN COCONUT

Tiger Prawns Steamed in Coconut Milk Flavored with Lemongrass, Garlic, Chilli, Salt, Pepper and Oyster Sauce Served with Fresh Rice Noodles Tôm hấp trái dừa vị chua cay

CHICKEN FRIED RICE

Shallots, Onions, Sweet Corns, Carrots, Green Beans, Sprinkled With Coriander. Served With Pickled Vegetables And Soya Sauce Com rang gå

SEASONAL FRESH FRUIT

Hoa quả tươi theo mùa



SIX'S GOURMET GATHERING

2,950/SET (06 GUESTS)

MINI RICE PANCAKES

Shrimp, Flour, Rice Powder, Herbs, Sweet and Sour Dressing Bánh khọt

ASSORTED ROLLS

Combination Of Vietnamese Deep Fried Spring Rolls, Fresh Spring Rolls and "Phở" Rolls. Served with Vietnamese Dipping Sauce

Cuốn tổng hợp

MUSHROOM SOUP (x3)

A Broth Based Soup With Mushrooms, Egg Terrine, Asparagus, Sprinkled With Coriander Xúp nấm tươi đặc biệt

GREEN MANGO SALAD

Marinated Mango, Carrots, Cucumber, Shrimp, Squid. Served with Fish Sauce Dressing, Herbs and Chopped Peanuts Nôm xoài xanh hải sản

CHICKEN SALAD

Shredded Chicken with Sliced Onions and Hot Mint, Tossed in Dressing Sauce, Topped with Chopped Peanuts and Sesame Seeds Nộm gà xé phay với hành tây và lá bạc hà

BRAISED PORK IN CLAY POT

Served With Vegetables And Steamed Rice Ba chỉ heo kho tô

GRILLED FISH HANOI STYLE

Grilled Turmeric And Dill Marinated Sea Bass Filets. Served With Dill, Spring Onions, Fresh Rice Noodles, Lettuce, Herbs And a Fish Sauce Dressing Chả cá Hà Nôi

ROASTED CHICKEN WITH HONEY SAUCE

Served With Vegetables And Heritage Fusion Steamed Rice Gå quay mật ong

TIGER PRAWNS IN COCONUT

Tiger Prawns Steamed In Coconut Milk Flavored With Lemongrass, Garlic, Chilli, Salt, Pepper And Oyster Sauce. Served With Fresh Rice Noodles Tôm hấp trái dửa vị chua cay

GRILLED SLICED BEEF TENDERLOIN

Topped With Sesame. Served With Green Chilies Sauce And Heritage Fusion Steamed Rice Bò nướng xốt ớt xanh

SEAFOOD FRIED RICE (x2)

Shallots, Onions, Sweet Corns, Carrots, Green Beans, Sprinkled With Coriander. Served With Pickled Vegetables And Soya Sauce Com rang hải sản

SEASONAL FRESH FRUIT

Hoa quả tươi theo mùa



STARTER

MINI RICE PANCAKES Shrimp, Flour, Rice Powder, Herbs, Sweet & Sour Dressing Bánh khọt	175
SIZZLING CREPES Powder Mixture, Shrimp, Pork, Bean Sprouts, Onion, Green Bean, Pepper, Served with Vietnamese Dipping Sauce and Herbs On The Side Bánh xèo	180
FRESH SPRING ROLLS Soft Rice Paper Rolls Filled with Pork, Shrimp, Fresh Rice Noodles, Green Mango, Carrots, Herbs and Peanuts. Served With Vietnamese Dipping Sauce Nem tươi cuốn tôm thịt	180
"PHÓ" ROLLS "Phổ" Rolls is Constructed Of Chewy, Heavy Rice Paper, Juicy Beef, Fresh Herbs, and Veggies, All Rolled Up and Dipped In Fragrant Fish Sauce Phổ cuốn bò	180
DEEP-FRIED SPRING ROLLS Deep-fried Rolls Filled with Pork, Egg, Wood Ear Mushroom, Coriander, Vermicelli, Spring Onions, Herbs Served with Vietnamese Dipping Sauce Nem rán Hà Nội	180
ASSORTED ROLLS Combination Of Vietnamese Deep Fried Spring Rolls, Fresh Spring Rolls and "Phở" Rolls Served with Vietnamese Dipping Sauce Cuốn tổng hợp	235
SALAD	
LOTUS ROOTS SALAD Lotus Root, Prawns, Pork, Radicchio, Carrots, Cucumber, Herbs, Sweet and Sour Dressing Gôi sen tôm thịt	185
GREEN MANGO SALAD Marinated Mango, Carrots, Cucumber, Shrimp, Squid. Served with Fish Sauce Dressing, Herbs and Chopped Peanuts Nộm xoài xanh hải sản	185
CHICKEN SALAD Shredded Chicken with Sliced Onions and Hot Mint, Tossed in Dressing Sauce, Topped with Chopped Peanuts and Sesame Seeds Nộm gà xé phay với hành tây và lá bạc hà	185
GRAPEFRUIT SALAD Fresh Grapefruit, Shrimp, A Dressing Of Garlic, Chili, Lemon Juice and Fish Sauce, Sprinkled with Coriander and Ground Peanuts Nộm tôm bưởi	185

All prices are quoted in (,000) VND

Toàn bộ giá được niềm yết bằng đơn vị nghìn (,000) VNĐ

If you have any intolerances or allergies, please inform your server upon placing your order

Vui lòng liên hệ nhân viên phục vụ khi đặt món nếu quý khách có vấn đề về dị ứng



SOUP

MUSHROOM SOUP A Broth Based Soup with Mushrooms, Egg Terrine, Asparagus, Sprinkled with Coriander Xúp nấm tươi đặc biệt	175
CHICKEN CORN SOUP A Broth Based Soup with Chicken, Egg, Sweet Corn, Shiitake Mushroom, Sesame Oil Sprinkled and Coriander Xúp gà ngô non	175
	185
TIGER PRAWN AND ASPARAGUS SOUP Tiger Prawn, Asparagus, Carrots, Egg, Coriander Xúp tôm măng tây	185
RICE - NOODLES	
CHICKEN "PHÖ" Served with Herbs, Lime, Local Chili Sauce & Fresh Chili On The Side Phở gà	195
BEEF "PHÓ" Served with Herbs, Lime, Local Chili Sauce and Fresh Chili On The Side Phổ bò	195
SLOW COOKED BEEF RIB "PHỞ" Noodles Soup with Slow Cooked Beef Rib Served with Herbs, Lime and Fresh Chilli On The Side Phở sườn bò nấu chậm	225
SOUTHERN STIR FRIED BEEF NOODLES Stir Fried Beef with Fresh Rice Noodles, Bean Sprouts, Onions, Herbs and Peanuts Served with Vietnamese Dipping Sauce Bún bò Nam Bộ	225
CHICKEN FRIED RICE Shallots, Onions, Sweet Corns, Carrots, Green Beans, Sprinkled with Coriander Served with Pickled Vegetables and Soya Sauce Com rang gå	195
BEEF FRIED RICE Shallots, Onions, Sweet Corns, Carrots, Green Beans, Sprinkled with Coriander Served with Pickled Vegetables and Soya Sauce Com rang bò	195
SEAFOOD FRIED RICE Shallots, Onions, Sweet Corns, Carrots, Green Beans, Sprinkled with Coriander Served with Pickled Vegetables and Soya Sauce Com rang hải sản	205

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MAIN COURSE

GRILLED SEA BASS IN BANANA LEAF Grilled Sea Bass Wrapped in Banana Leaf, Fresh Rice Noodles, Carrot, Herbs and Peanuts Served with Vietnamese Dipping Sauce Cá vược nướng lá chuối	280
GRILLED FISH HANOI STYLE Grilled Turmeric and Dill Marinated Sea Bass Filets. Served with Dill, Spring Onions, Fresh Rice Noodles, Lettuce, Herbs and Fish Sauce Dressing Chả cá Hà Nội	280
TIGER PRAWNS IN COCONUT Tiger Prawns Steamed in Coconut Milk Flavored with Lemongrass, Garlic, Chilli, Salt, Pepper and Oyster Sauce. Served with Fresh Rice Noodles Tôm hấp trái dừa vị chua cay	315
GRILLED PORK HANOI STYLE Grilled Pork Patties, Vietnamese Dipping Sauce with Pickled Papaya and Carrots. Served with Fresh Vermicelli Rice Noodles, Mixed Lettuce Leaves and Herbs Bún chả Hà Nội	280
BRAISED PORK IN CLAY POT Served with Vegetables and Steamed Rice Ba chỉ heo kho tộ	280
GRILLED SALT AND CHILI PORK JOWL Served with Green Chilies Sauce and Heritage Fusion Steamed Rice Má heo nướng với xốt ớt xanh	280
ROASTED CHICKEN WITH HONEY SAUCE Served With Vegetables And Heritage Fusion Steamed Rice Gà quay mật ong	280
VIETNAMESE STYLE FRIED CHICKEN FISH SAUCE Served With Stir-fried Vegetable, Steamed Rice And Sweet & Sour Fish Sauce Gà chiến mắm	280
GRILLED SLICED BEEF TENDERLOIN Topped with Sesame. Served with Green Chilies Sauce and Heritage Fusion Steamed Rice Bò nướng xốt ốt xanh	325
STEWED BEEF RIBS IN CLAY POT Stewed Beef Ribs In Clay Pot, Carrots, Onions, Ginger and Oyster Sauce. Served with Steamed Rice Sườn bò om tộ xốt dầu hào	355
BEEF IN COCONUT Stir Fried Beef in Coconut, Flavoured with Lemongrass, Garlic, Chilli, Salt, Pepper and Oyster Sauce. Served with Heritage Fusion Steamed Rice Bò trái dừa	355



VEGETARIAN DELIGHT

EARTHY MUSHROOM SOUP Broth Based Soup With Mushrooms, Asparagus, Sprinkled With Coriander Xúp nấm chay	160
VEGETARIAN FRESH SPRING ROLLS Fresh Rice Paper Rolls Filled with Green Mango, Carrots, Cucumber, Mushrooms, Fresh Rice Noodles, Herbs Served with Soya Sauce Nem cuốn chay	160
MANGO & SESAME RICE CRACKER SALAD Shredded Mango, Cucumber, Carrot, Sweet & Tangy Soy Dressing. Served with Sesame Rice Crackers, Fresh Herbs, Crushed Peanuts, and Crispy Shallots. Gỏi xoài ăn kèm bánh đa vừng	160
STIR FRIED VEGETABLE CURRY Bok-choy, Carrots, Sweet Corn, Green Beans, Garlic and Chili Cooked in a curry sauce Served with fragrant steamed rice Cà ri rau xanh	190
PAN-SEARED EGGPLANT WITH SCALLION OIL Seared Eggplant, Stir-Fried Herbs, Black Rice, Scallion Oil, Crushed Peanuts, and Crispy Shallots. Cà tím áp chảo với xốt dầu hành	220
FRIED RICE WITH VEGETABLES & MUSHROOMS Mushroom, Shallots, Spring Onions, Sweet Corn, Carrots, Green Beans, Sprinkled with Coriander. Served with A Pickles and Soya Sauce Com rang rau nấm	195
DESSERTS	
JACK FRUIT YOGURT Homemade Yogurt, Jack Fruit, Jelly Sữa chua mít	155
MANGO PANDAN STICKY RICE Pandan Sticky Rice Served With Fresh Mango, Coconut Sauce, Sesame Seeds And Peanuts Xôi lá nếp ăn kèm xoài và cốt dừa	175
CRÈME BRÛLÉE Served with Mint, Banana Flambé and Cookies Kem cháy ăn kèm chuối đốt	175
PASSION FRUIT CAKE Served with Passion Fruit Sauce and Two Scoops of Vanilla Ice Cream Bánh bông lan chanh leo nóng ăn kèm kem vani	175
HOT CHOCOLATE CAKE Served with Chocolate Sauce and Two Scoops of Vanilla Ice Cream Bánh bông lan sô cô la nóng ăn kèm kem vani	175
CHOCOLATE MOUSSE Served with Cashew Nuts and Cookies Bánh sô cô la mềm	175

All prices are quoted in (,000) VND Toàn bộ giá được niềm yết bằng đơn vị nghìn (,000) VNĐ If you have any intolerances or allergies, please inform your server upon placing your order Vui lòng liên hệ nhân viên phục vụ khi đặt món nếu quý khách có vấn đề về dị ứng



