CHÀO BẠN

VIETNAMESE RESTAURANT

98 Tô Ngọc Vân, Hà Nội · choobanrestaurant
Chao Ban Vietnamese Restaurant · (+84) 24 36 33 34 35
11.00 - 15.00 & 17.30 - 22.00 · DINE IN/ TAKE AWAY/ DELIVERY

APERITIVES

Ricard	**70k**
Campari Tonic	**90k**
Gin Tonic Bombay	**90k**
Kir Creme de Cassis	**105k**

COCKTAILS

Long Island Iced Tea	**130k**
Margarita	**135k**
Mojito	**130k**
Caipirinha	**135k**
Passion Caipirinha	**145k**

HOUSE WINE BY GLASS
(RƯỢU VANG BÁN LY)

Red	(Mapu, Chile)	**170k**
	(D'Arenberg, Australia)	**200k**
White	(Maison Castel, France)	**170k**
	(D'Arenberg, Australia)	**200k**
Rosé	(Colombelle, France)	**170k**

BEERS (BIA)

Hanoi (Bottle)	**55k**
Saigon (Bottle)	**60k**
Sapporo (Draft)	**85k**

CRAFT BEERS ON TAP

Lemongrass Wit (4,8% ABV)	**130k**
Dream Alone Pale Ale (5,7% ABV)	**140k**
Kurtz's Insane IPA (7,1% ABV)	**140k**

SPECIAL MOCKTAILS

Xin Chào (Lemongrass, ginger, coriander, blackcurrant, soda)	**75k**
Virgin Mojito	**75k**

SOFT DRINKS

Coke	**50k**
Coke Light	**50k**
Soda/Tonic	**50k**

WATERS

Alba still water (Nước khoáng)	**60k/100k**
Alba sparkling water (Có ga)	**70k/115k**

JUICES (NƯỚC ÉP)

Lime (Chanh tươi)	**55k**
Passion fruit (Chanh leo)	**60k**
Watermelon (Dưa hấu)	**60k**
Mango (Xoài)	**70k**
Orange (Cam)	**75k**

TEA (TRÀ)

Orange lemongrass peach tea (Iced / hot) Trà đào cam sả (Đá / Nóng)	**75k**
Pandan green tea (Iced / hot) Trà sâm dứa (Đá / Nóng)	**20k**
Jasmine hot tea in a Pot Ấm trà nhài nóng	**65k**

COFFEE NESPRESSO

Espresso	**60k**
Americano	**60k**
Decaffeinated	**60k**
Latte	**65k**
Cappuccino	**65k**

VIETNAMESE COFFEE

100% Robusta

Black (Iced / Hot) Đen (Đá / Nóng)	**60k**
Condensed Milk (Iced / Hot) Nâu (Đá / Nóng)	**60k**

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WINE LIST

RED WINE

Mapu, Baron Philippe de Rothschild
Valle del Maule, Chile



Cabernet Sauvignon **170k | 850k**

Lovely aromas of small red fruits on the nose (raspberry, cherry, blueberry), blended with notes of black pepper.

Medium-bodied. The attack is fresh with silky tannins, then we find aromas of small red fruits on the nose as well as delicate spiced notes. The finish is very well balanced.

D'Arenberg, The Stump Jump
McLaren Vale, Australia



Grenache, Shiraz, Mourvedre **200k | 950k**

Aromas of rhubarb, blueberry, white pepper (Grenache), dark fruits, plums, fennel, earth (Shiraz), and dried herbs, lavender, iodine, cured meat (Mourvèdre).

Medium to full-bodied. Offers generous fruit with savoury notes, subtle oak, and fine, gritty tannins. Grenache brings bright fruit, Shiraz adds robust depth, and Mourvèdre contributes exotic herbs and a lingering, mineral finish.

Velenosi
Montepulciano D'Abruzzo, Italy



1,150k

Montepulciano

It has aromas of ripe red fruits (cherry, raspberry, plum), black pepper, liquorice, and subtle earthy, herbal notes.

Smooth and fruity reds are medium-bodied or full-bodied wines that often have a trace of sweetness.

Louis Jadot, Couvent des Jacobins
Bourgogne, France



Pinot Noir **1,950k**

Lovely notes of red cherry & cranberry with a touch of cracked peppercorn & leather.

Medium-bodied. Very typical of the Pinot Noir grape grown in its mother land, with its style of little red fruits aromas in its youth evolving to more complex aromas of spices and undergrowth with age.

WHITE WINE

Maison Castel
IGP Cotes De Gascogne, France



Sauvignon Blanc — **170k | 850k**

Intense on the nose with floral notes and mineral nuances.

Light-bodied. Lovely intensity giving way to beautiful elegance and freshness.

D'Arenberg, The Stump Jump
Mclaren Vale, Australia



Riesling — **200k | 950k**

A lovely fresh and zippy Riesling. Notes of apple, pear and citrus notes.

Light-bodied. A touch of sweetness, and a rich, juicy flavour profile, with fine acidity providing a sharp crispness to the finish. Extremely bright and refreshing.

Gerard Bertrand Organic
IGP D'Oc, France



Sauvignon Blanc — **1,090k**

Fine citrus and yellow fruit notes on the nose.

Light to medium-bodied. On the palate, this wine is pure and well balanced.

Louis Jadot, Couvent des Jacobins
Bourgogne, France



Chardonnay — **1,950k**

Fresh with lovely weight, delicate creaminess and judicious oak.

Medium-bodied. A beautifully balanced dry white.

SPARKLING WINE

Maison Castel, Cuvee Blanche Brut
Vin de France



Chardonnay & others — **900k**

Delicate nose of white flowers and citrus complemented by hints of white fruit such as pears.

Light-bodied. Develops softly, combining fruit with a fresh, clean structure and culminating in a smooth finish.

ROSÉ WINE

Colombelle Rose
Côtes de Gascogne, France



Tannat, Carbernet Sauvignon **170k | 850k**

An expressively fruity rose, easy to appreciate.

Light-bodied. The finish displays freshness with hints of pepper and liquorice.

V. J. D'Oriola, Gris-Gris Rose
Cotes du Roussillon, France



Grenache Noir, Grenache Gris **1,090k**

This elegant and intense rosé has a pale pink colour and a nose with aromas of tart red fruits (strawberry, redcurrant).

Medium-bodied. This festive gastronomic wine has a round and ample attack, with aromas of white fruits and an elegant freshness.

OTHERS LIQUOR

RICE WINE

Golden Rice Wine **25k/115k/360k**
Van village, Bac Giang province, Vietnam
Rượu nếp cái hoa vàng

DIGESTIVES (6 cl)

Cointreau	**125k**
Cognac VSOP (France)	**240k**
Calvados (France)	**240k**

WHISKY (6 cl)

Ballantines	**120k**
Chivas 12 Years Old	**150k**
Caol Ila 12 Years Old	**260k**

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STARTERS

ROLLS (NEM)

Fresh rolls with pork & shrimps (3/6pcs) 80k/145k
Nem cuốn tôm thịt

Vegetarian fresh rolls (3/6pcs) 70k/120k
Nem cuốn chay

Fried spring rolls "Hanoi" (2/4pcs) 80k/145k
Nem rán Hà Nội

Fried spring rolls with crab (2/4pcs) 90k/165k
Nem rán cua

Vegetarian fried spring rolls (2/4pcs) 75k/140k
Nem rán chay

Beef in la lot (5pcs) 155k
Bò lá lốt

SALADS (NỘM)

Vegetarian salad 125k
Nộm rau

Banana flower & chicken salad 145k
Nộm hoa chuối & gà

Green papaya salad with dried beef 145k
Nộm đu đủ bò khô

Pomelo & shrimps salad 165k
Nộm bưởi & tôm

DESSERTS

Banana cake & coconut ice cream 105k
Bánh chuối và kem dừa

Half-cooked chocolate cake & vanilla ice cream (10 minutes of cooking) 150k
Bánh socola chảy và kem vani
(10 phút chuẩn bị)

Black beans sweet soup 70k
Chè đỗ đen

MAIN COURSES

First portion of rice is free, extra 10k/person **Black rice** 20k
Miễn phí cơm trắng đầu tiên, cơm thêm 10k/phần Cơm Lứt

TRADITIONAL (TRUYỀN THỐNG)

Bun bo Nam Bo & nems 150k/170k
Bún bò Nam Bộ & nem

Pork in caramel sauce 225k
Thịt kho tàu

Sauteed duck with basil 250k
Vịt xào húng quế và lạc

Caramelized fish in clay pot with spices 245k
Cá kho tộ

Grilled pork with Mac Mat leaves 265k
Thịt nướng lá Mắc Mật

Bun cha Hanoi & crab nems 250k
Bún chả Hà Nội & nem cua

SPECIALTIES (ĐẶC BIỆT)

Stuffed squid with pork, tomato sauce 280k
Mực nhồi thịt sốt cà chua

Prawns with coconut cream 295k
Tôm hấp dừa

Oven seabass in banana leaf, passion sauce 295k
Cá vược nướng lá chuối sốt chanh leo

Lacquered pork ribs with spices 265k
Sườn heo nướng chua ngọt

Duck three ways with green tea sauce 295k
(Fried duck roll, roasted duck, duck skewer)
Vịt 3 kiểu: Nem rán vịt, vịt nướng, vịt xiên que với sốt trà xanh

Grilled chicken with tamarind sauce 245k
Gà nướng sốt me

Grilled prawns with special sauce (3/6pcs) 195k/355k
Tôm nướng sốt đặc biệt

Grilled squid with signature hot sauce 365k
Mực nướng sốt cay đặc biệt

VEGETABLES & SOUPS (RAU & CANH)

Mixed vegetables with garlic 110k
Rau tổng hợp xào tỏi

Eggplant & tofu in clay pot 145k
Cà tím nấu đậu phụ

Sauteed mushrooms 135k
Nấm xào

Soft tofu, soy sauce, ginger 145k
Đậu hũ non với xì dầu, gừng

Broth of the day 115k
Canh theo ngày

Sour broth with fish 130k
Canh chua cá

Mixed beans sweet soup, fruits, coconut ice cream 90k
Chè thập cẩm kem dừa

Ice cream: Chocolate / Vanilla / Coconut 45k/scoop
Kem viên: Socola / Vani / Dừa

Kumquat sorbet 45k/scoop
Sorbet quất

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STARTERS

ROLLS (春巻)

Fresh rolls with pork & shrimps (3/6pcs) 80k/145k
海老と豚肉の生春巻き

Vegetarian fresh rolls (3/6pcs) 70k/120k
ベジタリアン生春巻き

Fried spring rolls "Hanoi" (2/4pcs) 80k/145k
揚げ春巻き

Fried spring rolls with crab (2/4pcs) 90k/165k
蟹入り揚げ春巻き

Vegetarian fried spring rolls (2/4pcs) 75k/140k
ベジタリアン揚げ春巻き

Beef in la lot (5pcs) 155k
牛肉のラロット葉包み

SALADS (サラダ)

Vegetarian salad 125k
ベジタリアンサラダ

Banana flower & chicken salad 145k
バナナの花とチキンサラダ

Green papaya salad with dried beef 145k
青パパイヤと干し牛肉のサラダ

Pomelo & shrimps salad 165k
ボメロと海老のサラダ

DESSERTS

Banana cake & coconut ice cream 105k
バナナケーキ ココナッツアイスクリーム添え

Half-cooked chocolate cake & vanilla ice cream (10 minutes of cooking) 150k
チョコレートケーキ バニラアイスクリーム添え
(調理時間：約10分)

Black beans sweet soup 70k
黒豆のチェー

MAIN COURSES

First portion of rice is free, extra 10k/person **Black rice** 20k
白米は1杯無料、2杯目から10K／人 玄米

TRADITIONAL (伝統的)

Bun bo Nam Bo & nems 150k/170k
ブン・ボー・ナン・ボーと揚げ春巻き

Pork in caramel sauce 225k
ベトナム風豚角煮

Sauteed duck with basil 250k
鴨肉とバジルのソテー

Caramelized fish in clay pot with spices 245k
魚の土鍋煮

Grilled pork with Mac Mat leaves 265k
マックマットの葉で焼いた豚肉

Bun cha Hanoi & crab nems 250k
ブンチャー・ハノイと蟹入り揚げ春巻き

SPECIALTIES (特別)

Stuffed squid with pork, tomato sauce 280k
豚肉詰めイカのトマトソース

Prawns with coconut cream 295k
海老のココナッツクリーム煮

Oven seabass in banana leaf, passion sauce 295k
スズキのバナナの葉包み焼き、パッションソース

Lacquered pork ribs with spices 265k
スパイスポークスペアリブ煮

Duck three ways with green tea sauce 295k
鴨料理三種（鴨の揚げ春巻き・ロースト鴨・鴨串焼き）緑茶ソース

Grilled chicken with tamarind sauce 245k
タマリンドソースのグリルチキン

Grilled prawns with special sauce (3/6pcs) 195k/355k
特製ソースの海老グリル（3本／6本）

Grilled squid with signature hot sauce 365k
特製辛味ソースのイカ焼き

VEGETABLES & SOUPS (野菜・スープ類)

Mixed vegetables with garlic 110k
季節の野菜と大蒜炒め

Eggplant & tofu in clay pot 145k
ナスと豆腐の土鍋煮

Sauteed mushrooms 135k
マッシュルームソテー

Soft tofu, soy sauce, ginger 145k
絹ごし豆腐の生姜醤油がけ

Broth of the day 115k
日替わりスープ

Sour broth with fish 130k
魚の酸味スープ

Mixed beans sweet soup, fruits, coconut ice cream 90k
ミックス豆のベトナム風デザート フルーツとココナッツアイス添え

Ice Cream: Chocolate / Vanilla / Coconut 45k/scoop
アイスクリーム（バニラ、チョコレート、ココナッツ）

Kumquat sorbet 45k/scoop
金柑ソルベ

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STARTERS

ROLLS (ROULEAUX)

Fresh rolls with pork & shrimps (3/6pcs) 80k/145k
Rouleaux frais porc et crevettes

Vegetarian fresh rolls (3/6pcs) 70k/120k
Rouleaux frais aux légumes

Fried spring rolls "Hanoï" (2/4pcs) 80k/145k
Nems frits «Hanoi»

Fried spring rolls with crab (2/4pcs) 90k/165k
Nems frits aux crabe

Vegetarian fried spring rolls (2/4pcs) 75k/140k
Nems frits aux légumes

Beef in la lot (5pcs) 155k
Boeuf enroulé de feuilles de bétel sauvage

SALADS (SALADES)

Vegetarian salad 125k
Salade végétarienne

Banana flower & chicken salad 145k
Salade de fleurs de bananier et poulet

Green papaya salad with dried beef 145k
Salade de papaye au bœuf séché

Pomelo & shrimps salad 165k
Salade de pomélo et crevettes

DESSERTS

Banana cake & coconut ice cream 105k
Gâteau banane et glace coco

Half-cooked chocolate cake & vanilla ice cream (10 minutes of cooking) 150k
Gâteau chocolat mi-cuit et glace vanille
(10 minutes de cuisson)

Black beans sweet soup 70k
«Chè» aux haricots noirs

MAIN COURSES

First portion of rice is free, extra 10k/person **Black rice** 20k
1ère portion de riz gratuite, additionnelle 10k/ personne Riz noir

TRADITIONAL (TRADITIONNEL)

Bun bo Nam Bo & nems 150k/170k
Bo bun et nems

Pork in caramel sauce 225k
Porc au caramel

Sauteed duck with basil 250k
Canard sauté au basilic

Caramelized fish in clay pot with spices 245k
Poisson caramelisé en pot avec épices

Grilled pork with Mac Mat leaves 265k
Porc grillé aux feuilles Mac Mat

Bun cha Hanoi & crab nems 250k
«Bun Cha» avec des nems au crabe

SPECIALTIES (SPÉCIALITÉS)

Stuffed squid with pork, tomato sauce 280k
Calamars farcis au porc, sauce tomate

Prawns with coconut cream 295k
Crevettes à la crème de coco

Oven seabass in banana leaf, passion sauce 295k
Bar cuit au four en feuille de bananier, sauce passion

Lacquered pork ribs with spices 265k
Travers de porc laqués aux épices

Duck three ways with green tea sauce 295k
(Canard grillé, brochette de canard, nem au canard)
Canard trois façons avec de la sauce au thé vert

Grilled chicken with tamarind sauce 245k
Poulet grillé, sauce tamarin

Grilled prawns with special sauce (3/6pcs) 195k/355k
Crevettes grillées avec la sauce spéciale

Grilled squid with signature hot sauce 365k
Calamars grillés avec la sauce piquante

VEGETABLES & SOUPS (LÉGUMES ET SOUPES)

Mixed vegetables with garlic 110k
Assortiment de légumes à l'ail

Eggplant & tofu in clay pot 145k
Aubergines et tofu

Sauteed mushrooms 135k
Champignons sautés

Soft tofu, soy sauce, ginger 145k
Tofu, sauce soja, gingembre

Broth of the day 115k
Bouillon du jour

Sour broth with fish 130k
Bouillon acidulé avec poisson

Mixed beans sweet soup, fruits, coconut ice cream 90k
«Chè» mix, fruits et glace à la noix de coco

Ice cream: Chocolate / Vanilla / Coconut 45k/scoop
Boule de glace: chocolat / vanille / noix de coco

Kumquat sorbet 45k/scoop
Sorbet au kumquat

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VIETNAMESE RESTAURANT

CHEF'S RECOMMENDATION



Fried spring rolls with crab
Nems frits aux crabe **90k / 165k**



Pomelo & shrimps salad
Salade de pomélo et crevettes **165k**



Grilled pork with Mac Mat leaves
Porc grillé aux feuilles Mac Mat **265k**



Oven seabass in banana leaf, passion sauce
Bar cuit au four en feuille de bananier, sauce passion **295k**



Lacquered pork ribs with spices
Travers de porc laqués aux épices **265k**



Stuffed squid with pork, tomato sauce
Calamars farcis au porc, sauce tomate **280k**



Prawns with coconut cream
Crevettes à la crème de coco **295k**



Eggplant & tofu in clay pot
Aubergines et tofu **145k**



Banana cake & coconut ice cream
Gâteau banane et glace coco **105k**

WELCOME TO "CHÀO BẠN"

In our small house, we propose a traditional and contemporary Vietnamese cuisine of the highest quality prepared by Mrs.Hang, former Chef of one of the most reputated Hanoi's restaurant.

In Vietnamese, "Chào Bạn" means "Hello, my Friend!". It is with that spirit that we have he pleasure of welcoming and serving you in an atmosphere of great conviviality.

CHÀO MỪNG ĐẾN VỚI "CHÀO BẠN"

Ở trong ngôi nhà nhỏ của chúng tôi, điều chúng tôi mong muốn là mang đến cho bạn những món ăn truyền thống và hiện đại của ẩm thực Việt Nam với chất lượng tốt nhất bởi đầu bếp Phạm Thị Thu Hằng, từng là một bếp trưởng của nhà hàng nổi tiếng ở Hà Nội.

Ở Việt Nam, "Chào Bạn" là một lời chào thân mật gửi đến người bạn. Với tinh thần đó chúng tôi hân hạnh được đón tiếp và phục vụ các bạn trong một không gian thoải mái nhất.



Fresh rolls with pork & shrimps
Nem cuốn tôm thịt **80k / 145k**



Vegetarian fresh rolls
Nem cuốn chay **70k / 120k**



Fried spring rolls «Hanoi»
Nem rán Hà Nội **80k / 145k**



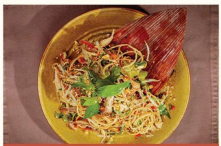
Fried spring rolls with crab
Nem rán cua **90k / 165k**



Beef in la lot
Bò lá lốt **155k**



Vegetarian salad
Nộm rau **125k**



Banana Flower & chicken salad
Nộm hoa chuối gà **145k**



Green papaya salad with dried beef
Nộm đu đủ bò khô **145k**



Pomelo & shrimps salad
Nộm bưởi tôm **165k**



Bun bo Nam Bo & nems
Bún bò Nam Bộ & nem **150k / 170k**



Pork in caramel sauce
Thịt kho tàu **225k**



Sauteed duck with basil
Vịt xào húng quế và lạc **250k**



Caramelized fish in clay pot with spices
Cá kho tộ **245k**



Grilled pork with Mac Mat leaves
Thịt nướng lá Mắc Mật **265k**



Bun cha Hanoi & crab nems
Bún chả Hà Nội & nem cua **250k**



Stuffed squid with pork, tomato sauce
Mực nhồi thịt sốt cà chua **280k**



Prawns with coconut cream
Tôm hấp dừa **295k**



Oven seabass in banana leaf, passion sauce
Cá vược nướng lá chuối **295k**



Grilled chicken, tamarind sauce
Gà nướng sốt me **245k**



Lacquered pork ribs with spices
Sườn heo nướng chua ngọt **265k**



Duck three ways with green tea sauce
(Fried duck roll, roasted duck, duck skewer)
Vịt 3 kiểu: Nem rán vịt, vịt nướng, vịt xiên que với sốt trà xanh **295k**



Grilled squid with signature hot sauce
Mực nướng sốt cay đặc biệt **365k**



Mixed vegetables with garlic
Rau xanh tổng hợp xào tỏi **110k**



Eggplant & tofu in clay pot
Cà tím nấu đậu phụ **145k**



Sauteed mushrooms
Nấm xào **135k**



Soft tofu, soy sauce, ginger
Đậu phụ mềm với xì dầu, gừng **145k**



Sour broth with fish
Canh chua cá **130k**



Banana cake & coconut ice cream
Bánh chuối và kem dừa **105k**



Half-cooked chocolate cake & vanilla ice cream
Bánh socola chảy và kem vani **150k**



Mixed beans sweet soup, fruits, coconut ice cream
Chè thập cẩm kem dừa **90k**



Fresh rolls with pork & shrimps
海老と豚肉の生春巻き **80k / 145k**



Vegetarian fresh rolls
ベジタリアン生春巻き **70k / 120k**



Fried spring rolls «Hanoi»
揚げ春巻き **80k / 145k**



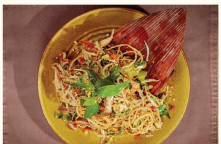
Fried spring rolls with crab
蟹入り揚げ春巻き **90k / 165k**



Beef in la lot
牛肉のラロット葉包み **155k**



Vegetarian salad
ベジタリアンサラダ **125k**



Banana Flower & chicken salad
バナナの花とチキンサラダ **145k**



Green papaya salad with dried beef
青パパイヤと干し牛肉のサラダ **145k**



Pomelo & shrimps salad
ボメロと海老のサラダ **165k**



Bun bo Nam Bo & nems
ブン・ボー・ナン・ボーと揚げ春巻き **150k / 170k**



Pork in caramel sauce
ベトナム風豚角煮 **225k**



Sauteed duck with basil
鴨肉とバジルのソテー **250k**



Caramelized fish in clay pot with spices
魚の土鍋煮 **245k**



Grilled pork with Mac Mat leaves
マックマットの葉で焼いた豚肉 **265k**



Bun cha Hanoi & crab nems
ブンチャー・ハノイと蟹入り揚げ春巻き **250k**



Stuffed squid with pork, tomato sauce
豚肉詰めイカのトマトソース **280k**



Prawns with coconut cream
海老のココナッツクリーム煮 **295k**



Oven seabass in banana leaf, passion sauce
スズキの包み焼 パッションフルーツソース **295k**



Grilled chicken, tamarind sauce
タマリンドソースのグリルドチキン **245k**



Lacquered pork ribs with spices
スパイスポークスペアリブ煮 **265k**



Duck three ways with green tea sauce
鴨料理三種（鴨の揚げ春巻き・ロースト鴨・鴨串焼き）緑茶ソース **295k**



Grilled squid with signature hot sauce
特製辛味ソースのイカ焼き **365k**



Mixed vegetables with garlic
季節の野菜と大蒜炒め **110k**



Eggplant & tofu in clay pot
ナスと豆腐土鍋煮 **145k**



Sauteed mushrooms
マッシュルームソテー **135k**



Soft tofu, soy sauce, ginger
絹ごし豆腐の生姜醤油がけ **145k**



Sour broth with fish
魚の酸味スープ **130k**



Banana cake & coconut ice cream
バナナケーキ ココナッツアイスクリーム添え **105k**



Half-cooked chocolate cake & vanilla ice cream
チョコレートケーキ バニラアイスクリーム添え **150k**



Mixed beans sweet soup, fruits, coconut ice cream
ミックス豆のベトナム風デザート フルーツとココナッツアイス添え **90k**



Fresh rolls with pork & shrimps
Rouleaux frais porc et crevettes
80k / 145k



Vegetarian fresh rolls
Rouleaux frais aux légumes
70k / 120k



Fried spring rolls "Hanoi"
Nems frits «Hanoi»
80k / 145k



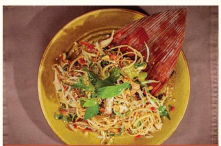
Fried spring rolls with crab
Nems frits aux crabe
90k / 165k



Beef in la lot
Boeuf enroulé de feuilles de bétel sauvage
155k



Vegetarian salad
Salade végétarienne
125k



Banana flower & chicken salad
Salade de fleurs de bananier et poulet
145k



Green papaya salad with dried beef
Salade de papaye au bœuf séché
145k



Pomelo & shrimps salad
Salade de pomelo et crevettes
165k



Bun bo Nam Bo & nems
Bo bun et nems
150k / 170k



Pork in caramel sauce
Porc au caramel
225k



Sauteed duck with basil
Canard sauté au basilic
250k



Caramelized fish in clay pot with spices
Poisson caramelisé en pot avec épices
245k



Grilled pork with Mac Mat leaves
Porc grillé aux feuilles Mac Mat
265k



Bun cha Hanoi & crab nems
«Bun Cha» avec des nems au crabe
250k



Stuffed squid with pork, tomato sauce
Calamars farcis au porc, sauce tomate
280k



Prawns with coconut cream
Crevettes à la crème de coco
295k



Oven seabass in banana leaf, passion sauce
Bar cuit au four en feuille de bananier, sauce passion
295k



Grilled chicken, tamarind sauce
Poulet grillé, sauce tamarin
245k



Lacquered pork ribs with spices
Travers de porc laqués aux épices
265k



Duck three ways with green tea sauce
(Canard grillé, brochette de canard, nem au canard)
Canard trois façons avec de la sauce au thé vert
295k



Grilled squid with signature hot sauce
Calamars grilles avec la sauce piquante
365k



Mixed vegetables with garlic
Assortiment de légumes à l'ail
110k



Eggplant & tofu in clay pot
Aubergines & tofu
145k



Sauteed mushrooms
Champignons sautés
135k



Soft tofu, soy sauce, ginger
Tofu, sauce soja, gingembre
145k



Sour broth with fish
Bouillon acidulé avec poisson
130k



Banana cake & coconut ice cream
Gâteau banane et glace coco
105k



Half-cooked chocolate cake & vanilla ice cream
Gâteau chocolat mi-cuit et glace vanille
150k



Mixed beans sweet soup, fruits, coconut ice cream
«Chè» mix, fruits et glace à la noix de coco
90k

DINNER SET 350k/PAX

EVERYDAY / 17:30 - 21:00

Including 1 drink (Bao gồm 1 đồ uống)
Black rice + 10k (Gạo lứt + 10k)

CHÀO BẠN

VIETNAMESE RESTAURANT

3 COURSES (3 MÓN)

MIXED APPETIZER (Khai vị)

(Pomelo with shrimps salad, "Hanoi" fried spring roll, Vegetarian roll, Beef in La Lot)

MAIN DISH (Món Chính)

(Choose 1 dish from the list below)

SAUTEED SLICED DUCK WITH BASIL & PEANUTS
Vịt xào húng quế và lạc

GRILLED PORK WITH MAC MAT LEAVES
Thịt nướng lá Mắc Mật

STUFFED SQUID WITH PORK & TOMATO SAUCE
Mực nhồi thịt sốt cà chua

*(***White rice included with main dish***)*

DESSERT (Tráng Miệng)

(Choose 1 dish from the list below)

HALF-COOKED CHOCOLATE CAKE & VANILLA ICE-CREAM
Bánh socola chảy và kem vani (10 phút chuẩn bị)

MIXED BEANS SWEET SOUP, FRESH FRUITS & COCONUT ICE-CREAM
Chè thập cẩm kem dừa

SPECIAL HOUSE OFFER 400k

3 Courses + 1 Craft Beer on Tap OR 1 Glass of House wine
(Set 3 món + 1 Bia tươi HOẶC 1 Ly rượu vang)

DRINKS (ĐỒ UỐNG)

Fresh Fruit Juices: Lime / Passion / Mango / Watermelon
Coca / Coca Light / Soda / Tonic
Hanoi / Saigon beer
Vietnamese Coffee
Iced Green Tea Cup / Jasmine Tea Hot Pot

Xin Chao / Orange Lemongrass Peach Tea / Virgin Mojito / Orange Juice	+30k
Sapporo Draught	+60k
Alba Still Water (S/L)	+35k / +55k
Alba Sparkling Water (S/L)	+40k / +60k
Espresso / Americano	+25k
Latte / Cappuccino	+30k

CHÀO BẠN

VIETNAMESE RESTAURANT

KID'S MENU

145k

Including 1 drink

(*JUICE or COKE*)

STARTER

Fried rolls "Hanoi"

★

MAIN COURSES

Bun bo Nam Bo (Bún bò Nam Bộ) "Kid's style"

OR

Sauteed noodle with beef

★

DESSERT

Ice Cream (Vanilla, Chocolate, Coconut)

CHÀO BẠN

VIETNAMESE RESTAURANT

SET LUNCH

EVERYDAY / 11:00 - 14:30

Including 1 drink (Bao gồm 1 đồ uống)
Black rice + 10k (Gạo lứt + 10k)

2 COURSES (2 MÓN) 220k

Rice pork ribs (Cơm sườn) **OR** (HOẶC) **Bun bo Nam Bo** (Bún bò Nam Bộ)
&
Mixed rolls (Các loại nem cuốn) **OR** (HOẶC) **Banana cake** (Bánh chuối)

3 COURSES (3 MÓN) 260k

Mixed rolls (Các loại nem cuốn)
&
Rice pork ribs (Cơm sườn) **OR** (HOẶC) **Bun bo Nam Bo** (Bún bò Nam Bộ)
&
Banana cake (Bánh chuối)

SPECIAL HOUSE OFFER 310k

3 Courses + 1 Craft Beer on Tap OR 1 glass of House wine
(Set 3 món + 1 Bia tươi HOẶC **1** ly rượu vang)

DRINKS (ĐỒ UỐNG)

Fresh Fruit Juices: Lime / Passion / Mango / Watermelon	
Coca / Coca Light / Soda / Tonic	
Hanoi / Saigon beer	
Vietnamese Coffee	
Iced Green Tea Cup / Jasmine Tea Hot Pot	
Xin Chao / Orange Lemongrass Peach Tea / Virgin Mojito / Orange Juice	**+30k**
Sapporo Draught	**+60k**
Craft Beer on Tap	**+75k**
House Wine: Red / White / Rosé	**+75k**
Alba Still Water (S/L)	**+35k / +55k**
Alba Sparkling Water (S/L)	**+40k / +60k**
Espresso / Americano	**+25k**
Latte / Cappuccino	**+30k**