

SPA - A

APPETIZER

FRESH SPRING ROLLS NEM TƯỚI CUỐN TÔM THIT

Soft rice paper rolls filled with pork, shrimp, fresh rice noodles, green mango, carrots, herbs and peanuts. Served with Vietnamese dipping sauce

SOUP

VIETNAMESE NOODLE SOUP WITH BEEF PHỞ BÒ

Served with herbs, lime slices & fresh chilli on the side

MAIN COURSE

GRILLED FISH IN HANOI STYLE CHẢ CÁ HÀ NÔI

Grilled turmeric-and-dill marinated Sea bass filets. Served with dill, spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing

DESSERT

CRÈME BRÛLÉE KEM CHÁY ĂN KÈM CHUỐI ĐỐT

Served with mint, banana flambé and cookies





SPA - B

APPETIZER

DEEP-FRIED SPRING ROLLS NEM RÁN HÀ NÓI

Deep-fried rolls filled with pork, egg, wood ear mushroom, coriander, vermicelli, spring onions, herbs. Served with Vietnamese dipping sauce

SOUP

VIETNAMESE NOODLE SOUP WITH CHICKEN PHỞ GÀ

Served with herbs, lime slices & fresh chilli on the side

MAIN COURSE

STIR FRIED BEEF BLACK PEPPER SAUCE BÒ XÀO TIÊU ĐEN

Served with vegetables and steamed rice

DESSERT

BLACK GLUTINOUS RICE YOGURT SỮA CHUA NẾP CẨM

Homemade yogurt, black glutinous rice, coconut milk and mint

