



Open from 7:00 to 23:00  
1<sup>st</sup> floor, Mövenpick Hotel Hanoi  
83A Ly Thuong Kiet Street  
Tel +84 24 3822 2800

# MÖVENPICK COFFEE

## Barista Espresso

With an incomparable richness of taste, a harmonious, well-rounded intensity, and a concentration of invigorating aromas, this spirited coffee from Mövenpick makes for a perfect espresso. Enjoy the well-balanced blend of the finest Arabica beans with a hint of full bodied Robusta.

Single Espresso, Americano 100

Double Espresso, Latte, Cappuccino 120

## Barista Signature

Swiss Velvet 120  
*Beetroot, coconut ice cream, hazelnut syrup, espresso*

Avocado Dalgona 120  
*Fresh avocado, milk, topped with foamy dalgona*

## Old Quarter Coffee

Café Đen 90  
*Vietnamese black coffee*

Café Nâu 100  
*Vietnamese black coffee with condensed milk*

Bạc Xỉu 100  
*Vietnamese white coffee with condensed milk*

Café Trứng 120  
*Vietnamese special egg coffee topped with whipped yolk and condensed milk*

Hot or Iced Chocolate 120

# PLEASURABLE TEA

Dilmah t-Series 90

A collection that celebrates the individuality and taste of teas from world-renown estates, suitable for every mood and sensation.

Pure Chamomile Flowers  
*Gentle, relaxing daisy-like flower infusion*

Pure Peppermint Leaves  
*Naturally infused with scents of menthol, bringing a cooling and energizing experience*

Jasmine Green  
*Fragrant and dedicate with natural Jasmine petals. Gentle and refreshing*

Sencha Green Extra Special  
*Gentle and smooth herbal finish with a touch of sweetness*

Lychee with Rose & Almond  
*Delightful medium bodied Ceylon Pekoe with complex bouquet fusion of lychee, almond and rose*

Original Earl Grey  
*Rich and full bodied Ceylon Original with Bergamot. Aromatic, hints of citrus, lingering sweet florals*

Brilliant Breakfast  
*Bright and bold Ceylon's Broken Orange Pekoe with a strong, robust and energetic personality*

## Dammann Frères Premium Tea from France

120

Faithful to the traditions of the great origins of tea, from the selecting, importing, tasting, storing, transporting, and production, Dammann Frères has created the finest of blends and the most subtle of flavours.

### **Smokey Lapsang**

*Mild and subtle smoky fragrance reminiscent of traditional Lapsang Souchong*

### **Assam Supérieur G.F.O.P.**

*Strong and aromatic Assam tea with a hint of golden tips*

### **Oolong Fancy**

*Amber and nice balance, with sustained aromas and the scent of chestnut*

### **Original Pu-Erh**

*Small twisted leaves with notes of undergrowth and chimney smoke*

## GO HEALTHY

150

### **Chamomile & Apple Chill**

*Healthy and relaxing, a brightly sweet, infused floral drink*  
Apple, infused chamomile, honey

### **Fruity Smoothie**

*Kick off your day*  
Pineapple, banana, mango, strawberries

### **Bumble Bee**

*Healthy, floral and packed with vitamin C*  
Banana, lychee, yoghurt, honey, chocolate

### **Ola de Sandía**

*Rehydrate and cool off*  
Watermelon crush, fresh mint, raspberry syrup, lemonade

### **Jardim Verde**

*Refresh and revive with garden greens*  
Green guava, cucumber, celery, coriander, ginger, fresh mint

# COCKTAILS

## Bubbly

280

### Lychee & Elderflower Spritz

*Breezy light pink bubbling, touch of floral*

Lichi Li, Elderflower Liqueur, topped with Prosecco

## Smooth

190

### Ginger Cosmo

*A modern twist of Cosmopolitan with ginger, vanilla notes*

Tito's, Domain de Canton, Cointreau, lime, cranberry juice

### O'Mai Tai

*Inspired by famous Hawaiian Mai Tai in Oriental version*

Sampan, Lichi Li, Domain de Canton, pineapple juice, lime, kumquat

### Three Puerto Ricans

*A twist on Piña Colada - a famed creamy Puerto Rican cocktail with an origin story! Who was its first creator, a 1800s pirate, or 1950s bartenders, curious?*

Bacardi Carta Blanca, Malibu, coconut cream, pineapple juice

### Mint Madness

*Fruity, refreshing, colourful Cuban Mojito*

Havana Club, lime, fresh mint, sugar, your favourite fruits, splash of sparkling water

### Fruits Smuggler

*Fruity Margarita, out of shaker or frozen crunch*

Jose Cuervo Especial Silver, Cointreau, lime juice, your favourite fruits

### Down South Cooler

*Whisky long drink with note of tropical fruits*

Elijah Craig Bourbon, Southern Comfort, lime, cranberry juice

## Bold & Brace Up

240

### 83 Martini

*Our lovely signature Martini with light rose flavored Gin, red fruits harmony and hint of Italian aperitif*

Bloom Jasmine & Rose, Sandeman Tawny Port & a dash of Campari Negroni

### Velvet Bramble

*Dick Bradsell's modern classic Bramble with Sloe Gin, crispy, crunchy & simply a great cocktail*

Sipsmith London Sloe, Creme de cassis, mixed berries

### Sharp Dressed Man

*Elegant whisky version of Negroni with powerful classy in style*

Evan Williams Single Barrel, Campari Negroni, dash of angostura, burnt orange peel

## BEER

### On Tap

Kronenbourg 1664 Blanc 90

### Local Bottled

Truc Bach 330ml 90

Kronenbourg 1664 Blanc 330ml 90

### Imported Bottled

Super Bocks Original 250ml, Portugal 110

Corona 330ml, Mexico 140

## COLD-PRESSED JUICE

Orange, lime, pineapple, watermelon, mango, guava, grapefruit, coconut, carrot 120

## STILL WATER

Aquanam 500ml 70

Alba 450ml 90

Alba 750ml 130

## SPARKLING WATER

Alba 450ml 110

Alba 750ml 150

Evian 330ml 130

Evian 750ml 180

## FEVER-TREE IMPORTED SOFT BEVERAGE 90

Tonic, Soda, Ginger Ale, Madagascan Cola

# WINE BY THE GLASS



## Sparkling

<b>Terre Forti Prosecco DOC, Glera</b> <i>Veneto, Italy</i> Orange, lemon, smooth finish	250	1,250
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## White

<b>Maison Castel Sauvignon Blanc</b> <i>South West, France</i> Passion fruit, pineapple, light and fresh	220	1,100
<b>Tavernello, Delle Venezie Pinot Grigio</b> <i>Veneto, Italy</i> Light and dry, white peach, grapefruit	180	900
<b>De Bortoli "The Accomplice" Chardonnay</b> <i>New South Wales, Australia</i> Peach, apricot, creamy buttery	190	950
<b>Woodbridge by Robert Mondavi Sauvignon Blanc</b> <i>California, USA</i> Fresh, apple, pear, guava, good acidity	280	1,400

## Red

<b>Louis Latour Domaine de Valmoissine, Pinot Noir</b> <i>Var, Coteaux du Verdon, France</i> Red berries, cherries, smooth finish	220	1,100
<b>Santa Carolina Reserva Cabernet Sauvignon</b> <i>Colchagua Valley, Chile</i> Berries, red pepper, medium bodied	200	1,000
<b>De Bortoli "The Accomplice" Shiraz</b> <i>New South Wales, Australia</i> Red fruits, oak, vanilla, light bodied	190	950
<b>Baron Edmond de Rothschild, Punta de Flechas Malbec</b> <i>Mendoza, Argentina</i> Black fruits, tobacco, medium full bodied	290	1,450

## Rose

<b>Mateus</b> <i>Baga, Rufete, Tinta Barroca</i> <i>Douro, Portugal</i> Appealing with strawberries, raspberries notes, light bubbly	220	1,100
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\* Kindly request our service team to advise you with the full wine list

## APERITIF

Aperol	140
Campari Negroni	140
Ricard	140

## GIN

Bulldog London Dry, England	210	1,800
Bloom Jasmine & Rose, England	230	2,300
Sipsmith London Sloe, England	300	2,600
Gunpowder, Ireland	250	2,900
Hendrick's Midsummer Solstice, Scotland	300	3,300
Iron Balls, Thailand & Vietnam	340	3,900
Monkey 47, Germany	500	4,500

\* Served with complimentary Fever-Tree premium tonic water

## VODKA

Beluga Noble, Russia	250	3,300
Tito's, USA	160	1,800
Haku, Japan	180	2,300

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## RUM



Brugal 1888, Dominican Republic	280	3,800
Flor de Cana 18 years Centenario, Nicaragua	280	3,800
Sampan 43%, Local	180	2,300
Bacardi Carta Blanca, Puerto Rico	150	1,500
Havana Club Anejo 3 Anos, Cuba	150	1,500

## TEQUILA

Jose Cuervo Especial Reposado	150	1,500
Patron Silver	300	3,900

## WHISKY

### Blended Scotch

Johnnie Walker Double Black	180	2,300
Chivas Regal 18	300	3,900
Ballantine's 21	380	4,800

### Irish

Bushmills Blackbush	180	2,300
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### American

Jack Daniel's Old 7	180	2,300
Elijah Craig Small Batch	180	2,300
Maker's Mark	180	2,300
Evan Williams Single Barrel	200	2,900

### Single Malts

Laphroaig Quarter Cask	350	4,500
Aberlour 12 Double Cask	350	4,500
Aberfeldy 12	400	5,200
The Macallan Sherry Oak 12	400	5,200
The Balvenie Caribbean Cask 14	450	6,900
Lagavulin 16	450	6,900
Aultmore 18	550	7,500

## BRANDY

Martell VSOP	300	3,900
Martell Cordon Bleu	550	7,500
Hennessy X.O	650	8,500

## DIGESTIF

Cointreau	150
Domain de Canton	150
Feeney's Irish Cream	150
Kahlua	150
Malibu	150
Southern Comfort	150

# BREAKFAST

7:00 – 10:30

- Traditional Phở** 185  
Noodle soup with choice of beef or chicken  
Served with bean sprouts, fresh herbs, Pho's special chili sauce, fresh lime, garlic vinegar, deep-fried dough stick  
*Phở bò hoặc gà*  
*Ăn kèm giá đỗ, rau thơm, tương ớt dầu, chanh tươi, giấm tỏi, quẩy*
- Two Eggs** 160  
Two eggs with any style  
Served with sausages/ ham/ bacon/ hash brown  
*Hai trứng chế biến theo yêu cầu*  
*Phục vụ kèm xúc xích/ thịt nguội/ ba chỉ heo xông khói/ bánh khoai tây*
- Omelette** 180  
Plain/ ham/ bacon/ mushroom/ tomato/ cheese/ capsicum/ onion  
Served with sausages/ ham/ bacon/ hash brown  
*Trứng cuộn thịt nguội/ ba chỉ heo xông khói/ nấm/ cà chua/ phô mai/ ớt chuông/ hành tây*  
*Phục vụ kèm xúc xích/ thịt nguội/ ba chỉ heo xông khói/ bánh khoai tây*
- Homemade Bakery Basket** 130  
Served with butter, jam and honey  
*Các loại bánh mì và bánh nướng phục vụ cùng bơ, mứt và mật ong*
- Pastel de Nata** 60  
The queen of Macanese pastries, Pastel de Nata boasts a rich, velvety egg custard nestling in delectably crisp pastry  
*Bánh trứng sữa béo ngậy, mềm mượt với vỏ bánh giòn*



Vegetarian



Spicy



Contain Pork



Chef's Recommendation

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# LIGHT MEAL

11:00 – 22:30

## Tosta de Camarões 130

Deep-fried shrimps, pork fat, water chestnut toast with a dash of rice wine

*Bánh mì gối chiên giòn phết tôm trộn mỡ heo, củ mã thầy và một chút rượu gạo*

## Pastéis de Bacalhau 180

Deep-fried salted codfish croquette blended with nutmeg and coriander

*Bánh khoai tây, cá tuyết muối, lá mùi và hạt nhục đậu khấu*

## Salada de Bacalhau 260

Salted codfish, chickpeas, hard-boiled egg, black olives, feta cheese served on a bed of mixed organic greens, dressed with lemon, cumin, sherry vinaigrette

*Cá tuyết muối, đậu gà, các loại rau hữu cơ, trứng luộc, ô liu đen, phô mai feta với sốt xa lát làm từ chanh vàng, thì là Ai Cập, sốt dầu giấm sherry*

## Mövenpick Caesar Salad 290

Romaine lettuce, smoked salmon, asparagus, crispy bacon, poached egg with Caesar dressing and shaved Parmigiano Reggiano

*Xa lát đặc biệt của Bếp trưởng với cá hồi xông khói, măng tây, ba chỉ heo nướng giòn, trứng chần, kèm sốt Caesar và phô mai Parmesan bào*

## Xin chào Việt Nam 275

A Vietnamese “must-try” appetizer with smoked salmon Phở roll, Hanoi crispy spring roll, and dried mountain jelly vegetable salad topped with pan-seared local beef tenderloin

*Đĩa khai vị tổng hợp kiểu Việt với phở cuốn cá hồi, nem chiên Hà Nội, gỏi bò rau tiến vua*

## Sea Bass Tacos 290

Grilled Cajun rubbed sea bass, hard-shell tacos, guacamole, pico de gallo, lettuce, cilantro, creamy jalapeño dip

Served with Cajun steak fries & coleslaw

*Bánh taco cá vược Mexico*

*Phục vụ kèm khoai tây chiên vị Cajun và bắp cải trộn*

## Cuban Sandwich 250

Glazed ham, pulled pork, Emmental cheese, pickled cucumber, yellow mustard in grilled Cuban bread

Served with Cajun steak fries & coleslaw

*Bánh kẹp kiểu Cu-ba với dăm bông, thịt lợn, phô mai Emmental, dưa chua muối, mù tạt vàng*

*Phục vụ kèm khoai tây chiên vị Cajun và bắp cải trộn*

## Floridian Avocado Summer Wrap 250

Avocado, cherry tomato confit, sweet onion, Kalamata olives, grilled artichoke, chilli tomato sauce

Served with Cajun steak fries & coleslaw

*Tortilla cuộn bơ kiểu Florida*

*Phục vụ kèm khoai tây chiên vị Cajun và bắp cải trộn*

## X-Tudo Burger 350

Smoked beef patty, fried egg, arugula, tomato, crispy bacon, ham, melted Cheddar

Served with Cajun steak fries & coleslaw

*Burger bò kiểu Brazil*

*Phục vụ kèm khoai tây chiên vị Cajun và bắp cải trộn*



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# DESSERT

## Grand Marnier Chocolate Explosion 180

Fudgy brownie in a chocolate dome, flambé Grand Marnier, caramel ice cream, nut crumble, fresh berries

*Bánh sô cô la đốt rượu Grand Marnier với kem caramel*

## Javaphile 180

Almond sponge trifle, mascarpone, walnut truffles, Bailey's, Mövenpick coffee sauce

*Bánh xốp hạnh nhân, kem mascarpone, sô cô la hạt óc chó với sốt cà phê đặc biệt*

## Homemade Ice Cream/ Per scoop 70

Chocolate, vanilla, coconut, pistachio, caramel and other daily flavors

*Kem vị sô cô la, vani, dừa, hạt dẻ cười, caramel và các vị theo ngày*

## Cheese Platter 360

Brie, Fourme D'Ambert, Livarot, Gruyère, Emmental, nuts, dried fruits, grapes, crackers

*Đĩa phô mai tổng hợp và đồ ăn kèm*



Vegetarian



Spicy



Contain Pork



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