



Open from 7:00 to 23:00
1st floor, Mövenpick Hotel Hanoi
83A Ly Thuong Kiet Street
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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 <i>Beetroot, coconut ice cream, hazelnut syrup, espresso</i>	120
Avocado Dalgona <i>Fresh avocado, milk, topped with foamy dalgona</i>	120

Old Quarter Coffee

Café Đen <i>Vietnamese black coffee</i>	90
Café Nâu <i>Vietnamese black coffee with condensed milk</i>	100
Bạc Xỉu <i>Vietnamese white coffee with condensed milk</i>	100
Hot or Iced Chocolate	120

PLEASURABLE TEA

Dilmah t-Series	90
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A collection that celebrates the individuality and taste of teas from world-renown estates, suitable for every mood and sensation.

Pure Chamomile Flowers <i>Gentle, relaxing daisy-like flower infusion</i>
Pure Peppermint Leaves <i>Naturally infused with scents of menthol, bringing a cooling and energizing experience</i>
Jasmine Green <i>Fragrant and dedicate with natural Jasmine petals. Gentle and refreshing</i>
Sencha Green Extra Special <i>Gentle and smooth herbal finish with a touch of sweetness</i>
Lychee with Rose & Almond <i>Delightful medium bodied Ceylon Pekoe with complex bouquet fusion of lychee, almond and rose</i>
Original Earl Grey <i>Rich and full bodied Ceylon Original with Bergamot. Aromatic, hints of citrus, lingering sweet florals</i>
Brilliant Breakfast <i>Bright and bold Ceylon’s Broken Orange Pekoe with a strong, robust and energetic personality</i>

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

All prices are quoted in thousand Vietnam Dong (unit ,000 VND)

Exclusive of 5% service charge and 10% VAT

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BEER

On Tap

Kronenbourg 1664 Blanc 90

Local Bottled

Truc Bach 330ml 90

Kronenbourg 1664 Blanc 330ml 90

Imported Bottled

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

WINE BY THE GLASS



Sparkling

Proverbio "Organic" Prosecco 200
Glera, Veneto, Italy
Exceptional Proverbio organic prosecco with fruity flavours.

Rosé

Mateus the original - Sogrape Vinhos 220
Baga, Rufete, Tinta Barroca
Douro, Portugal
Fragrant aromas of strawberries, raspberries notes, light bubbly and intense bouquet.

White

Vidal Estate - Sauvignon Blanc 210
Marlborough, New Zealand
Bright and zesty tropical fruit with green tropical fruits.

Tavernello, Delle Venezie - Pinot Grigio 200
Veneto, Italy
A soft texture from balanced acidity and juicy fruits like pear and apple.

Bodega Argentio - Chardonnay 190
Mendoza, Argentina
Sweet tropical flavors with decent verve and a fresh, simple, apple-based finish.

Quinta Da Lixa, Vinho Verde 220
Loureiro, Trajadura, Arinto Bucelas
Portugal
Mineralized and freshness of acidity. Notes of apple, lemon, and peach.

Red

Louis Latour Domaine - Pinot Noir 220
Var, Coteaux du Verdon, France
Red berries, cherries, smooth finish

Santa Carolina Reserva - Cabernet Sauvignon 200
Colchagua Valley, Chile
Berries, red pepper, medium bodied.

120 Santa Rita Reserva Especial - Shiraz 200
Maipo Valley, Chile
Dark fruits, plum, hint of chocolate, medium bodied.

Quinta Das Arcas Conde 230
Alicante Bouschet, Touriga Nacional
Alentejo, Portugal
Intensely rich with vivid red fruits, balanced.

Port

Ramos Pinto Tawny 250
Tinta Roriz, Tinta Barroca
Douro, Portugal
Cherry, plum, blackberry, raspberry, nutty.

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

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VODKA



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

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

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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

80

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

LIGHT MEAL

11:00 – 22:30

Tosta de Camarões

140

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 xà 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
Xà 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

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