

BACCO

By Nicolas Isnard



BREAKFAST MENU

BREAKFAST SET

INTERNATIONAL BREAKFAST SET

The Old Quarter Breakfast 450

Fried Egg, Nguyen Khoi Farm Pork Sausage ,
Home-made Paté, Truffle French Fries

The Fairmont Hanoi Breakfast 500

3 Nagomi Eggs , Smoked Country Bacon, Chipolata
Pork Sausage, Potato Rosti, Grilled Tomato on The Vine,
Confit Portobello Mushroom

Plant-Forward Breakfast 450

2 Nagomi Eggs , Sweet Potato Hash Brown, Confit
Portobello Mushroom, Baked Beans, Blistered Cherry
Tomato on The Vine

Healthy Breakfast 450

Egg White Omelette, Brie de Meaux, Glazed Radish,
Mashed Avocado, Locally Sourced Fruits, Overnight
Red Quinoa Pudding

ASIAN COMFORT BREAKFAST

Japanese Breakfast 750

Grilled Cod, Egg Roll, Miso Soup, Natto

Korean Breakfast 550

Steamed Rice, Beef Bulgogi, Kimchi, Soup

Thai Breakfast 750

Crab Omelette, Herbs, Fish Sauce



Nguyễn Khôi Farm Pork Sausage is crafted from responsibly raised pork, produced under Vietnam's pioneering circular farming model. With full control from farm to table, each sausage delivers honest flavor, natural texture, and a commitment to sustainability you can taste.



Nagomi No Mori eggs are crafted using Japanese herbal poultry methods in a strictly controlled farm environment. Free from antibiotics and growth hormones, they offer naturally lemon-yellow yolks, high nutrition, and outstanding purity.



When possible, our vegetables are sourced locally and from the highlands of Vietnam

A LA CARTE

CEREAL BOWL

Choice of Cereal 350

Cocopops | Granola | Muesli |
Corn Flakes | Frosties | Frootloops

Choice of Yogurt

Greek | Plain | Sweet

or

Choice of Milk

Full Milk | Low Fat Milk | Almond | Oat | Soy

EGG DISHES

Eggs Royale 550

Cured Sapa Trout , Bottarga (Gluten Free Available)

Eggs Benedict 550

Prosciutto Di Parma, Truffle Hollandaise
(Gluten Free Available)

BREAKFAST PIZZA

Breakfast Pizza 400

Scrambled Eggs, Bacon, Cheddar

Avocado Breakfast Pizza 400

Mashed Avocado , Tomato, Poached Egg

THE FULL EXPERIENCE

Includes Buffet selection
Coffee or tea and Fresh pressed juice
Any set or a la carte dish

A seamless, curated dining experience
offering variety & flexibility.

The refined choice.

990

SWEET BREAKFAST

Waffle | Pancake 350

Choice of Maple Syrup | Seasonal Fruits

Steak and Eggs 650

Black Angus Bavette, Poached Egg Yolk, Smoked Soy,
Sourdough (Gluten Free Available)

Scrambled Nagomi Egg 350

Nagomi Eggs , Smoked Salmon, Chives, Crème Fraiche

Bacon & Egg Croissant 500

Smoked Country Bacon, Scrambled Egg,
Garlic Aioli, Shaved Pecorino

Eggs Your Way 500

Smoked Country Bacon
Chipolatas, Potato Rosti, Tomato, Mushrooms

Smoked Salmon Pizza 400

Cream Cheese, Capers, Dill

Prosciutto & Egg Pizza 425

Italian Ham, Sunny-side-up Egg

ALLERGENS

V – Suitable for vegetarians, S – Shellfish, A – Alcohol, GF – Gluten free

All prices are quoted at thousand VND and subject to
a 5% service charge and applicable VAT

 Locally sourced ingredients



LUNCH & DINNER MENU

STARTER

Modern Vitello Tonnato

Thin Slices of Milk-fed Veal, Light Tuna Cream, Crispy Capers, Pickled Vegetables (Gf) 450

Seabass Carpaccio, Citrus & Fennel

Citrus-marinated Seabass 🇻🇳, Crunchy Fennel, Lemon Oil, Wild Fennel Sprouts 450

Roasted Vegetable Caponata & Stracciatella

Roasted Peppers, Confit Tomatoes, Tender Eggplants, Creamy Stracciatella (V) 280

Da Lat Burrata 🇻🇳, Roasted Peach & Thai Basil Pesto

Creamy Burrata, Caramelized Peach, Fresh Herb Pesto, Sourdough Crumble (V, GF) 380

STARTER TO SHARE

Squid Ink Arancini & Saffron Aioli

Crispy Squid Ink Risotto Balls, Molten Pecorino Center, Saffron Aioli 350

Fritto Misto, Salsa Verde & Preserved Lemon

Roman-style Fried Calamari, Prawns, and White Fish 🇻🇳, Salsa Verde, Preserved Lemon Zest 450

Angus Beef Carpaccio, Parmesan & Arugula

Thin Slices of Raw Beef, Aged Parmesan Shavings, White Truffle Oil 450

Heirloom Tomatoes & Smoked Mozzarella, Homemade Grissini

Seasonal Heirloom Tomatoes, Smoked Mozzarella, Black Olive Crumble, Crispy Grissini (V) 380

HANDMADE PASTA

Ricotta & Spinach Ravioli, Sage Butter & Hazelnuts

Homemade Ravioli, Sage-infused Brown Butter, Toasted Hazelnuts (V) 350

Homemade Gnocchi, Parmesan Cream & Lemon Zest

Potato Gnocchi, Light Parmesan Sauce, Citrus Freshness (V) 280

Cacio e Pepe Linguine

Pepper & Cream 300

CHEF'S PASTA

Tagliatelle with Lamb Ragù, Pecorino & Rosemary

Slow-cooked Lamb Ragù with Red Wine, Aged Pecorino, Fresh Herbs 450

Linguine Alle Vongole & Mullet Bottarga

Fresh Clams, White Wine, Garlic, Parsley, Bottarga Shavings 500

Paccheri with Nduja, Burrata & Confit Tomatoes

Wide Pasta Tubes, Spicy Tomato Sauce, Melty Burrata 🇻🇳, Confit Tomatoes 450

Risotto Al Parmigiano

Creamy Risotto made with Vegetable Broth, Aged Parmesan, White Truffle Oil 400

MAIN COURSES

TAVOLA

Wagyu Fiorentina Beef Steak (300/600g)

Rib Eye Grilled over Embers, Roasted Vegetables, House-made Mustard

1750 / 3500

Wagyu Tomahawk to Share, Rosemary Jus & Wood-Fired Vegetables

1.2 Kg Veal Tomahawk, Root Vegetables, Rich Rosemary Jus 6000

Veal Osso Buco & Saffron Risotto

Braised Veal Shank, Gremolata, Saffron Risotto 800

Veal Saltimbocca Flambéed with Marsala, Crispy Potatoes

Veal Escalope, Prosciutto, Sage, Crispy Potatoes 600

King Prawns Flambéed with Limoncello, Linguine & Citrus Zest

Giant Prawns Flambéed, Linguine, Orange and Lemon Zest (S) 650

Eggplant alla Parmigiana Baked in Its Skin

Slow-cooked Eggplant, Mozzarella, Tomato Sauce, Basil, Wood-fired Gratin (V) 400

PIZZAS

Classic Margherita

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Fresh Basil, Extra Virgin Olive Oil 300

Truffle & Taleggio

Truffle Cream Base, Taleggio Cheese, Roasted Mushrooms, Fresh Arugula 400

Modern Quattro Formaggi

Mozzarella, Mild Gorgonzola, Pecorino, Smoked Scamorza, Cream Sauce 400

Mortadella, Pistachio & Stracciatella

White Base, Bologna Mortadella, Stracciatella, Toasted Pistachios 350

GIANT “LA BACCO” PIZZA

60cm Margherita with a Twist:

Double Mozzarella, Bresaola, Parmesan Shavings, Arugula, Truffle Oil 700

Diavola Nduja & Chili Honey

Spicy Tomato Sauce, Mozzarella, Calabrian Nduja, Chili-infused Honey 450

Smoked Salmon & Lemon Ricotta

Cream Base, House-smoked Salmon, Lemon Ricotta, Fresh Dill 450

DESSERT

SIGNATURE DESSERT

Lemon & Limoncello Sorbet

House-made Sorbet, Candied Zest, Flame-toasted Meringue 250

Vanilla Panna Cotta, Red Berry Coulis & Rosemary Crisp

Creamy and Fragrant, with a Provençal Twist 200
Vegetarian option available

Affogato

Hot espresso coffee, local gelato 250

Light Coffee & Amaretto Tiramisu

House-made Sponge, Airy Mascarpone Mousse, Hint of Amaretto (A) 200

Chocolate Cake & Vanilla Ice Cream

Warm Center, Vanilla Ice Cream 200

LOCAL PRODUCTS: 🇻🇳

ADDITIONAL:

Seasonal Truffle: Market Price
Sturia Caviar: Market Price

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BEVERAGE MENU

WINE

By the Glass | Bottle

BUBBLES

Prosecco Bisol Bel Star Brut

Glera
440 | 2,200

Champagne Château de Bligny Brut Grande Réserve

Pinot Noir, Chardonnay
720 | 3,600

ROSÉ

Cantina Tollo Pietrame Cerasuolo D’Abruzzo (IT)

Montepulciano, Sangiovese
400 | 2,000

WHITE

Cantina Tollo Pietrame Pinot Grigio, Terre di Chieti IGP (IT)

Pinot Grigio
400 | 2,000

Tarapaca Reserva Sauvignon Blanc, Casablanca Valley (CL)

Sauvignon Blanc
440 | 2,200

Castillo de Monseran – Garnacha Blanca (SP)

Garnacha Blanca
360 | 1,800

RED

Cantina Tollo Pietrame Montepulciano d’Abruzzo (IT)

Montepulciano, Sangiovese
360 | 1,800

Le Grand Noir Classic GSM (FR)

Grenache, Syrah, Mouvedre
440 | 2,200

Castillo de Monseran Garnacha (SP)

Garnacha
400 | 2,000

COCKTAILS

Sera Rossa

Tomato-Infused Gin, Campari, Sweet Vermouth, Desiccated Tomato
420

Cinema Paradiso

Limoncello, Prosecco, Basil Syrup, Lemon Foam
420

Terra di Mezzo

Amaro Montenegro, Bourbon, Citrus Blend, Egg White
450

Isola Bianca

Vodka, Dry Vermouth, Pomelo and Phu Quoc Peppercorn Tincture
420



CLASSIC COCKTAILS

Aperol Spritz

Aperol, Soda, Prosecco
540

Mojito

Rum, Soda, Mint, Lime Juice
350

Espresso Martini

Vodka, Kalua, Espresso
350

Manhattan

Bourbon, Martini Rosso, Augostura Bitter
360



A SOPHISTICATED
TIMELESS CELEBRATION
OF FINE WINES

BEER

Peroni Nastro Azzurro 320

Heineken Silver 100

Asahi Super Dry 175

VIETNAMESE CRAFT BEER

Craft C-Brew Master ST25 Rice 280

Craft C-Brew Master O Mai 280

Craft C-Brew Master Non-Alcoholic 280

HOT DRINKS

COFFEE

Espresso | Latte | Cappuccino | Americano
190

TEA

Earl Grey | Ceylon Green Tea | Natural Jasmin Green Tea | English Breakfast Tea | Chamomile
120

FRESH JUICE

Fresh Juice of The Day 200

NO & LOW

SOFT DRINKS 330 ML
100

KOMBUCHA 350 ML

Mango Passion Fruit 220

Soursop – Tropical Fruit 220



WATER

Small | Large

LaVie Mineral Water 90

Aqua Panna Still 200 | 275

San Pellegrino 200 | 275

MOCKTAILS

La Dolce Sip

Basil Syrup, Lemon Juice, Maple Syrup, Tonic, Homemade Basil Oil
280

Ciao Ciao

Lychee & Grapefruit Syrup, Cranberry Juice, Lemon Juice, Ginger Ale, Cinnamon Powder
280

Amore & Amore

Homemade Non-alcoholic Limoncello, Rose Syrup, Soda, Lemon Foam
280

Spaghet – Tea Splash

Earl Grey Tea, Mint & Lemon Cordial, Yuzu Juice
280

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