

 **MÖVENPICK**
LIVING WEST HANOI

OPEN FROM 10:30AM - 10:30PM

Cổm Vòng Restaurant - G Floor

Tel: (+84) 24 38 255 255 ext 88689

21 Duy Tan street, Cau Giay district, Hanoi

Cổm Vòng
all day dining

À LA CARTE MENU

Menu

à la carte

Appetizer

Chicken Caesar Salad (P)	175
Romaine lettuce, bacon, shaving parmesan, herb croutons, grilled chicken and caesar dressing.	
Hanoi Chicken Salad (N)	165
Shredded chicken salad with carrot, red onion, bean spout, lime leaves, peanuts and lemon sauce.	
Fresh Burrata Cheese Salad (V)	190
Burrata cheese, fresh tomato, rocket leaves, basil pesto sauce.	
Vegetables Salad (V)	165
Fresh lettuce, sautéed mushroom, cherry tomato, grilled asparagus and lemon dressing.	
Vietnamese Spring Rolls Platter (S)(P)(N)	280
Fresh spring roll & crispy fried seafood spring roll with sweet chilli dipping sauce.	
Seafood	
Green Mango Salad (N)	210
Poached prawn and squid, unripe green mango, peanut and Vietnamese herbs.	
Assorted Cold Cut (S)(P)	350
Salami Milano, torchon ham, pastrami, onion pickled, cucumber pickled, rocket leaves and condiments.	

Go Healthy

Roasted Cherry Tomato With Blue Cheese Salad	180
Baby lettuce, cherry tomato, avocado, quail eggs, cucumber and blue cheese. 431 Calories, 21 gr Protein	
Mövenpick Healthy Salad	230
Sous vide chicken, romaine lettuce, avocado, cucumber, asparagus and olive oil. 381 Calorie, 25 gr Protein	
Grilled Scallop With Tomato Caper Salsa And Lemon Foam	400
King scallop, green pea pure, caperse salsa and lemon foam. 392.8 Calories, 28.6 gr Protein	
Steamed Mussel And Clam With Ginger And Sake	350
Black mussels, big clam, ginger, mints, soya, sake and steamed rice. 160 Calories, 24gr Protein	
Sliced Fresh Fruit In Honey Lime Syrup	150
A selection of freshly sliced seasonal fruits. 122 Calories, 2.5 gr Protein	
Passion Fruit And Coconut Crème Brulee	160
Homemade passion fruit and coconut crème brulee served with mixed berries. 417 Calories, 4.4 Gr Proteins	

Mövenpick’s Signature

Swiss Berner Rösti (S)	180
Potato rösti, tomato, Gruyère cheese, butter vegetable and cream sauce.	
Gruyère Beef Burger (S)(P)	250
Gruyère cheese, grilled onion, bacon, tomato, gherkins, lettuce, BBQ sauce.	
Riz Casimir (S)	400
Sliced veal, mild curry sauce, jasmine rice, exotic fruit and sambal sauce.	
Swiss Carrot Cake (S)	145
Gluten-free carrots cake, cream cheese glaze.	

Soup

Chicken And Sea Cucumber Soup	180
Shredded chicken, junien sea cucumber, shiitake murhroom, carrot, eggs and chicken stock.	
Roasted Pumpkin Soup With Tiger Prawns	170
Butter pumpkin, boiled tiger prawn and homemade garlic bread.	
Bouillabaisse	270
Saffron broth, mussels, prawn, clams, seabass and homemade garlic bread.	

Sandwiches

Club Sandwich (Brown Or White Bread Toast) (P)	180
Poached chicken, fried egg, bacon, lettuce, tomato, cucumber and mayonnaise.	
Grilled Caprese Panini (V)	175
Fresh Mozzarella, tomato, basil leaves, olive oil and balsamic vinager.	
Steak And Cheese Baguette	190
Grilled beef striploin, cheddar cheese, cucumber pickled, caramelized onion and Dijon mustard.	
(*) served with French fries and salad.	

Pasta

Tomato Seafood	250
Tomato sauce, mussel, squid, shrimps, clams, cherry tomato, olive oil, garlic, onion, basil and parsley.	
Classic Bolognese	190
Bolognese sauce, grated parmesan cheese.	
Carbonara	180
Bacon, onion, mushroom, cream, eggs yolks, black olive and cherry tomato.	
Arrabbiata (V)	170
Spice tomato sauce, chilli flakes, cherry tomato, basil and parmesan cheese.	
Basil Pesto (V)	160
Homemade Pesto sauce , parmesan cheese and garlic puree.	

Make your choice of pasta:
Spaghetti, Penne, Tagliatelle, Fusilli, Linguine.

Prices are in thousand Vietnamese Dong, and are exclusive of 5% service charge and Government Tax.

(P) Contains Pork I (V) Vegetarian

(S) Signature I (N) Nuts

Menu

à la carte

Cơm Vồng Favourites

Hanoi’s Famous	
Homemade “Chả Cá” (N)	200
Marinated 'Lang' fish with turmeric, galangal and lemongrass served with rice vermicelli, local herbs and dipping marinated shrimp sauce.	
Traditional “Bún Chả” (N) (P)	165
Char-grilled minced pork, pork belly served with rice vermicelli, local herbs and sweet and sour dipping sauce.	
Phở - Noodles Soup	185
Chicken or beef served with fresh herbs and condiments.	
Deep Fried Tofu	
In Tomato Sauce (V)	150
Fried young tofu deeping in tomato sauce, spring onion.	
Stir-fried Pork Belly With Caramelized Fish Sauce (P)	200
Pork belly, spring onion, red chili and caramelized fish sauce.	
Seasonal Vegetable (V)	150
Wok-fried seasonal vegetable with garlic and oyster sauce.	
Stewed Fish In Clay Pot (P)	185
Carp fish, shallot, chili, galangal, black pepper and caramelized fish sauce.	
Sweet And Sour Clam Broth	
Clam, pineapple silced, tomato and mixed herbs.	
(*) served with steamed rice.	

Rice and Noodles

Vegetarian Mee Goreng (N) (V)	180
Fried yellow noodle, potato, tofu, cabbage, tomato and bean sprout.	
Seafood Stir-Fried Noodle (N)	190
Fried egg noodles with Halong Bay seafood and vegetables.	
Pad Thai (N)	190
Stir fried rice noodle with prawn, chicken, tamarind sauce and peanut.	
Cantonese Fried Rice (N) (P)	185
Fried rice with roasted pork, Chinese sausage, shrimps, carrot, onion, green bean and eggs.	
Your Choice Of Vietnamese Fried Rice	185
With Chicken Breast	
With Seafood	
With Beef	

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Western Main Course

Mövenpick Mix Grilled (S)	650
Lamb chop, tenderloin, chicken thigh, potato puree, sautéed vegetable and red wine sauce.	
Grilled Beef Rib Eye	450
Marinated with thyme, served with asparagus, chunky potato and black pepper sauce.	
Roasted Chicken Breast	250
Chicken breast, sautéed green beans, asparagus, and potato pave with mushroom sauce.	
Broiled Salmon	420
Salmon fillet, horseradish crust, baby vegetables ragout served with “Duglere” butter sauce.	
Pan-Fried Seabass Fillet	330
Seabass fillet, sautéed spinach, glazed potato and “Duglere” butter sauce.	
Grilled King Prawns	350
Fresh king prawn, artichoke, cherry tomato, black olive, roasted capsicum and tamarind sauce.	

Asian Main Course

Steamed Red Snapper	
Wrapped In Banana Leaf	250
Red snapper fish steamed with galangal, kaffir lime, lemongrass served with steamed rice.	
Shaking Beef “Lúc Lắc”	250
Tossed beef with garlic, pepper, vegetables, watercress, pickled onions and steamed rice.	
Grilled Chicken	250
Marinated chicken thigh with lemongrass, shallot, lime leaves and wok-fried green served with sticky rice cooked in bamboo.	
Steamed Prawns	
With Coconut Juice	165
Tiger prawns, onion, lemongrass, leek, celery and coconut juice with steamed rice.	

Desserts

Hawaii Mousse	170
Coconut mousse with caramel ice cream.	
Rich Chocolate Cake	165
Dark chocolate cake, chocolate ice cream, praline soil and blood orange gel.	
Cappuccino Cake	160
Fresh cheesecake, with berries and coffee sauce.	
Black Forest Cake	170
Cherry berries, chocolate sauce.	
Matcha Cake	165
Vanilla sauce, fresh strawberry and matcha powder.	
Seasonal Fresh Fruit Platter (V)	160
Seasonal Vietnamese fruit platter.	
Ice Cream And Sorbet	160
Please ask your server for the flavours of the day (3 scoops).	

Drink

list

Healthy Smoothies

All smoothies are made with yoghurt and full cream milk.

AVOCADO
MANGO
STRAWBERRY
BANANA

ADD-INS:
Honey
Lime juice
Salt
Ground cumin

129

Soft Drink

COKE	69
FANTA	69
SPRITE	69
COKE LIGHT	69
SODA WATER	69
TONIC WATER	69

Flavoured Iced Teas

LEMONGRASS & MINT	119
Green tea, lemongrass, lime, simple syrup.	
HIBISCUS DE EARL GREY	119
Earl Grey tea, hibiscus, lime, simple syrup.	
STRAWBERRY & BASIL	119
Green tea, strawberry, basil, lime, simple syrup.	
GINGER & HONEY	119
Oolong tea, ginger, lime, honey.	

Juices

All juices are made from fresh fruits and served with sugar and ice on the side.

APPLE
LIME
PINEAPPLE
COCONUT
CARROT
ORANGE
WATERMELON
PASSION FRUIT

99

Coffee & Tea Selection

AMERICANO	69
CAPPUCCINO	89
ESPRESSO	69
LATTE	89
MACCHIATO	89
MOCHA	89
VIETNAMESE CÀ PHÊ BLACK	69
(ICE or HOT)	
VIETNAMESE CÀ PHÊ BROWN	69
(ICE or HOT)	
HOT CHOCOLATE	89
SWEET & SALTY CREAMY	89
VIETNAMESE COFFEE	
Vietnamese black robusta coffee, homemade sweet & salty cream.	
GREEN TEA WITH JASMINE FLOWERS	69
SENCHA GREEN EXTRA SPECIAL	69
BRILLIANT BREAKFAST	69
PURE CHAMOMILE FLOWERS	69
ESTATE OOLONG	69
FRESH INFUSED TEA	79
Selection of ginger/mint/lemongrass	

Mineral Water

ACQUA PANNA STILL
750ml
ALBA SPARKLING WATER
450ml
ALBA STILL WATER
450ml
SAN PELLEGRINO SPARKLING
750ml

149

79

79

159

Detox Water

FRESH FRUIT & HERB
INFUSED WATER
Still water
Lime
Orange
Mint
Cucumber
Strawberry

59

Frappes

FRENCH VANILLA FRAPPE
French vanilla syrup, coffee, milk.
PINA COLADA FRAPPE
Pina colada syrup, coffee, milk.
SMOKY EARL GREY FRAPPE
Smoky Earl Grey, coffee, milk.

119

119

119

AGRIO TROPICAL	129
Passion fruit, apple, lime, chamomile tea, soda water.	
BAYA DE CHISPA	129
Strawberry, lime, strawberry syrup, lemonade.	
GREEN MARKET	129
Cucumber, orange zest, mint, lime, salt, chili, tonic water.	

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Drink

list

Cocktails

CAIPIRINHA Cachaca, lime.	169
COSMOPOLITAN Vodka, Cointreau, cranberry juice, lime, simple syrup.	169
DAIQUIRI Rum, lime, simple syrup.	169
MARGARITA Tequila, Cointreau, lime.	169
MARTINI - DRY OR SUPER DRY!? SHAKEN OR STIRRED!? Gin or vodka, dry vermouth, olive.	169
MOJITO Rum, lime, mint, soda water, simple syrup.	169
NEGRONI Gin, Campari, sweet vermouth.	169
OLD FASHIONED Whiskey, Angostura bitters, sugar cube.	169
SIDE CAR Cognac, Cointreau, lime, simple syrup.	169
WHISKEY SOUR Whiskey, simple syrup.	169

Beer

HANOI	89
SAIGON	89
HEINEKEN	89
SAPPORO	89
TIGER	89
CORONA	119

Wine by the glass (150ml)

WHITE WINE ITALY >> INDESIO, PINOT GRIGIO, IGT VENETO.	199
AUSTRALIA >> DE BORTOLI, THE ACCOMPLICE, CHARDONNAY, RIVERINA.	169
SOUTH AFRICA >> OBIKWA, SAUVIGNON BLANC, WESTERN CAPE, SAF.	229
ROSE WINE FRANCE >> LOUIS PINEL, ROSE CINSAULT, IGP D'OC.	189
REDWINE FRANCE >> CHANTECAILLE, BORDEAUX.	169
ARGENTINA >> SUSANA BALBO, ANUBIS MALBEC.	229
FRANCE >> MAISON CASTEL, CABERNET SAUVIGNON, IGP D'OC.	199

Wine by bottle

CHAMPAGNE BRUT CHAMPAGNE CHARLES MIGNON, BRUT PREMIUM RESERVE.	3.399
SPARKLING WINE SPAIN >> DELAFINCA BRUT SPARKLING.	999
FRANCE >> CHARLES DE FÈRE CUVÉE JEAN LOUIS ICE MY PARIS SECRET BLANC DE BLANCS.	1.599
ROSE WINE FRANCE >> LOUIS PINEL, ROSE CINSAULT, IGP D’OC.	949
SWEET WINE AUSTRALIA >> DE BORTOLI, DEEN VAT 5, BOTRYTIS SEMILLON LATE HARVEST (350ML).	1.199
PORT WINE PORTUGAL >> SANDEMAN PORT TAWNY, TOURIGA FRANCA, TINTA RORIZ.	2 999
WHITE WINE ARGENTINA >> SUSANA BALBO, CRIOS CHARDONNAY, UCO VALLEY.	1.599
AUSTRALIA >> DE BORTOLI, THE ACCOMPLICE, CHARDONNAY, RIVERINA.	849
CHILE >> CONCHA Y TORO, FRONTERA CHARDONNAY, CENTRAL VALLEY.	899
CHILE >> MIGUEL TORRES, SANTA DIGNA RESERVA GEWURZTRAMINER.	1.199
FRANCE >> HENRI BOUGEOIS, PETIT BOUGEOIS SAUVIGNON BLANC.	1.599
FRANCE >> TRIMBACK, RIESLING, ALSACE.	1.999
FRANCE >> JOSEPH DROUHIN MÂCON-VILLAGES, CHARDONNAY.	2.199
ITALY >> INDESIO, PINOT GRIGIO, IGT VENETO.	1.149
SOUTH AFRICA >> OBIKWA, SAUVIGNON BLANC, WESTERN CAPE, SAF.	1.159
RED WINE ARGENTINA >> SUSANA BALBO, ANUBIS MALBEC.	1.159
AUSTRALIA >> YALUMBA “Y SERIES” MERLOT.	999
CHILE >> CHÂTEAU M GRAN RESERVA – CABERNET SAUVIGNON, MERLOT.	1.299
FRANCE >> CHANTECAILLE, BORDEAUX.	1.099
FRANCE >> MAISON CASTEL, CABERNET SAUVIGNON, IGP D’OC.	1.099
FRANCE >> MOULIN DE GASSAC PINOT NOIR, IGP PAYS D’HERAULT.	1.199
ITALY >> SIGNORE GIUSEPPE BARDOLINO – CORVINA VERONESE, RONDINELLA.	849
SOUTH AFRICA >> RADFORD DALE VINUM, PINOTAGE.	2.499

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