

Vietnamese Appetizers and Salads

Spring rolls combination	240
Vietnamese salad combination	250
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Spicy seafood and green mango salad	240
Fresh grape seaweed salad with giant prawn	340
Lotus stem salad with prawns and Vietnamese herbs	180
Duck breast salad with fresh young bamboo	280
Calamari salad with spicy sauce	260
Grapefruit salad with shredded chicken and coriander	200
Crab meat and aloe Vera salad with Vietnamese herbs	260
Green Papaya salad with Australian beef and Vietnamese herbs	240
Spring rolls	4pc/8pc
Fresh crystal spring rolls with shrimp, mango, rice noodles and herb	130/200
Smoked pork leg rolls with green mango	300/560
Fresh crystal spring rolls with shrimps, pork, rice noodles and herbs	140/220
Fresh spring rolls with chicken, avocado and fresh herbs	140/220
Imperial Hue spring rolls with pork, shrimps, star fruit, green banana and herbs	140/220
Fried Hanoi spring rolls with minced pork and glass noodles	165/250
Fried prawn and pork spring rolls with glass noodles and bean sprout	150/250
Fried spring rolls with chicken and lemon leaf	140/220

All prices are quoted in '000's of Vietnamese Dong and are exclusive of 10% tax and 5% service charge

Around the world

Starter

Nicoise salad a la Hilton Hanoi Opera	220
Marinated Norwegian salmon	260
Seared cold red tuna with water melon and balsamic reduction	230
Tomatoes and fresh "Burratina" Mozzarella cheese salad	420
Beef capriccio	290
Caesar salad with your choice of "chicken or prawn"	220
Mediterranean timbal with your choice: "prawn or chicken or calamari"	220
Selection of cold cut	250

Vietnam

Soup

'Pho' Traditional beef or chicken broth with fresh rice noodles	165
Crab meat soup with vermicelli and "ram" herbs	160
Beef and pork broth Hue style with rice noodles and Vietnamese herbs	160
Asparagus soup with crabmeat and mushrooms	180
Sweet corn cream with crab meat soup	160
Snake head fish and mushroom soup	190
Aloe Vera with seafood and fresh grape seaweed soup	240
Seafood soup with seaweed and mushrooms	280

Broths

Hot and sour broth with minced pork	130
Green mustard leaf with minced pork	130
Fragrant broth with seafood	200
Spicy fish broth with okra and pineapple	150

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Around the world

Green beans soup, with crispy bacon and grissini	150
French onion soup with gratinated emmental crouton	160
Fish soup served with rouille, gouda crostini	180

Fried rice and noodles

Imperial fried rice	180
Fried rice with seafood	220
Fried rice with chicken	200
Wok fried vermicelli with crab meat and vegetables	220
Fried rice noodles with Australian beef and bean sprouts “Hanoi” style	240
Fried rice noodles with seafood and mix vegetables	280
Wok fried “Hai Phong” noodles with seafood	240

Around the world

Pasta

Spaghetti, Tagliatelle or Penne

With a choice of sauce:

Bolognese 270

Minced beef, carrot, onion, garlic, red wine and tomatoes

Duo of salmon 350

Fresh and smoked salmon, onion, white wine, cream and dill

Arrabiata 250

Tomatoes, onion, bell pepper, olive, garlic, chili and basil

Seafood 360

Prawns, squid, clam and cream

Pesto 260

Basil, extra virgin olive oil, pine nut and garlic

Aglio olio 240

Garlic, hot chili and extra virgin olive oil

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Con funghi 280

Fresh mushroom, onion, garlic, white wine, spring onion, cream and gratinated parmesan

All pastas are served with parmesan cheese

Pizza

Margarita 250

Tomatoes slices, mozzarella cheese, oregano and chopped basil

Hawaiian 260

Pineapple slices, mozzarella cheese and ham

Bolognaise 300

Minced beef, tomatoes, onion, capsicum, mozzarella cheese

Prosciutto e funghi 300

Tomato, mozzarella cheese, Parma ham and mushrooms

Diavolo 280

Tomato, mozzarella cheese and sliced spicy salami

Seafood 370

Prawns, squid, fish, clam, mozzarella cheese and chopped parsley

Sandwiches & Burger

Beef burger 300

Croque Monsieur 240

Dark rye bread with smoked salmon and cream cheese 290

Hilton club 260

White baguette with marinated chicken leg, Hoisin sauce 220

Tuna melt 220

Vegetarian 260

Beef steak 260

Main courses

Vietnamese

Seafood and Fish

Fried soft shell crab with tamarind sauce 420

Fried soft shell crab with plum sauce 420

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Grilled calamari skewer with vegetables and spices	460
Grilled tiger prawns with Vietnamese spices	500
Wok fried tiger prawns with spicy sauce	500
Pan fried tiger prawns with tamarind sauce	500
Wok fried Alaskan scallops with sweet basil leaves and chili	660
Grilled Alaskan scallops with lemongrass and chili	610
“Cha Ca” Grilled marinated turmeric fish with fresh rice noodles and Vietnamese herbs	380
Steamed sea bass with ginger and spring onions	400
Grilled sea bass in banana leaf	400
Braised fish in clay pot	320
Grilled sea clams with Vietnamese spices	380
Meat	
Fragrant Australian beef baked in bamboo	480
Wok fried Wagyu beef with black pepper sauce	1500
Grilled Wagyu beef medallion with lemongrass and chili	1500
Grilled Australian beef tenderloin in wild leaf	480
Grilled pork brisket skewer with spices	460
Grilled Aus. beef skewer with mix vegetables	680
Grilled spring chicken with lemongrass and chili	360
Braised chicken with ginger and lemon leaf in clay pot	360
Wok fried chicken with dried chili and cashew nuts	360
Shredded skinless duck breast with basil and peanuts	480
Sautéed shredded skinless duck breast with spring onions and chili	480
Stir-fried ostrich tenderloin with black pepper sauce	420
Sautéed pork brisket with “Chao” fermented tofu	400
Sautéed ostrich Tenderloin with asparagus and five color vegetables	500
Stewed pork spare rib in coconut milk	380
‘Bun Cha’ Grilled pork strips and pork patties with rice noodles and fresh fragrant dip	330
Fried young pork spare rib with salt and chili	380
Eggplant stew with mince pork	280

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Around the world

Main course

Pan-fried sea bass with broccoli cannelloni and saffron clam sauce	430
Beef tenderloin 'Rossini'	930
Grilled Australian Rib eye	690
Pan-fried Norwegian salmon	500
Grilled Australian lamb chops	750
Grilled pork chop with a jackson potato, mixed vegetables and grain mustard sauce	300
Saffron risotto with marinated seafood skewer	390
Slowly roasted duck breast served with sweet potato mash, mixed vegetables and ginger sauce	390

Additional Side dishes

French fries, mashed potato, steamed rice, gratin potato, mixed vegetable	70
Mixed salad leaves	
Garlic bread	100

Cheese

Cheese platter	250
Five different kind of cheese served with nuts and dried fruits	

Desserts

Chocolate Lava	
Chocolate fondant, chocolate sauce, honey comb and vanilla ice cream	150
Tiramisu a la Chez Manon	150
Vanilla Crème brûlée	150
Sesame seed parfait	150
Caramel banana and passion fruits sauce	150
Seasonal fruits platter with passion sorbet	150
Young coconut jelly with Vietnamese blackberry sauce	140
Lemongrass and Aloe Vera crème brulee	140
Sweet Taro dumpling in coconut milk	140
Lotus mouse and passion fruit	140
Variety of Ice cream per scoop	90

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