

10
CENTRAL

COFFEE

HANOI CHILDHOOD

A quiet homage to growing up in Hanoi - where time moved gently and comfort was found in the simplest flavors.

This signature dripping “phin” coffee is layered with soft caramel, oat milk, and non-dairy creamer, delicately finished with the aroma of pandan leaf, a scent deeply rooted in Hanoi’s home kitchens and childhood sweets.

Silky, gently sweet, and nostalgic, Hanoi Childhood captures the warmth of memory in a modern expression.

180

CÀ PHÊ VIỆT NAM

Traditional Vietnamese coffee

Ask your Server for Today's Feature Coffee!

160

Cà Phê Phin

Classic Drip

Cà Phê Sữa

with Condensed Milk

Cà Phê Muối

Salted Coffee Cream

Cà Phê Cốt Dừa

Coconut Cream

Bạc Xiu

Saigon Milk Coffee

Cà Phê Trứng

Egg Coffee

- Iced
 - Hot
-

ESPRESSO BAR

Espresso | Americano | Cappuccino | Latte | Mocha | Macchiato

190

TEA

HOAN KIEM ICED TEA

Lien Hoa Shan Tea unites the noble Bach Diep lotus of Hanoi with ancient Shan Tuyet tea trees, aged 200-600 years, from the highlands of Ha Giang.

The infusion glows with a quiet golden clarity, releasing a pure lotus fragrance; it opens delicately astringent before melting into wild honey and a clean, lingering freshness.

Our Hanoi Childhood signature adds a cool whisper of lotus rice, brightened by lemon and green apple, recalling the serenity of a morning stroll around Hoan Kiem Lake.

200

TEA RITUAL - SNOW SHAN TEA

Allow our Tea Host to read the moment the weather, the rhythm of the day, and your state of mind - to introduce and brew a tea that feels just right.

White Tea: Dragon Claw | Misty Moon Tea
Lotus Green Tea | Aged Oolong Tea

500

MINH LAM TRADITIONAL

Locally crafted teas from Northern Vietnam, handpicked for balance and aroma

Green Shan Tea | La Belle Tea
Lotus Black Shan Tea | Red Robe Tea

160

JAPANESE TEA SELECTION

Matcha Latte | Hojicha Latte

280

NO & LOW

COPENHAGEN SPARKLING TEA

White Tea, Jasmine, Darjeeling

150ml | 750ml - 450 | 2,200

CRAFT C- BREW MASTER

Non- Alcohol Beer

280

COLD BREW TONIC

Phin Cold Brew, Tonic, Lime

270

KOMBUCHA

Mango Passion

Soursop

220

MAISON PERRIER

Lime & Ginger | Citrus & Cherry | Raspberry & Rose

200

JUICE

Fresh Pressed Local Juice

140

MINERAL & SPARKLING WATER

Small | Large

Evian
200 | 275

Lavie Local Mineral Water
90

Perrier
200 | 275

WINE

150ml | 750ml

SPARKLING & CHAMPAGNE

Italy, Bisol Bel Star Prosecco Brut

440 | 2,200

France, Château de Bligny Brut Grande Réserve

720 | 3,600

WHITE

Spain, Castillo de Monseran, Garnacha Blanca

360 | 1,800

Italy, Cantina Tollo Pietrame Pinot Grigio, Terre di Chieti IGP

400 | 2,000

Chile, Tarapaca Reserva, Casablanca Valley

440 | 2,200

ROSE

Italy, Cantina Tollo Pietrame Cerasuolo D'Abruzzo

400 | 2,000

RED

Italy, Cantina Tollo Pietrame, Montepulciano d'Abruzzo

360 | 1,800

Spain, Castillo de Monseran Garnacha

400 | 2,000

France, Le Grand Noir Classic GSM

440 | 2,200

BEER

CORONA

180

VIETNAMESE CRAFT BEER

280

Craft C-Brew Master ST25 Rice

ST25 Rice Beer - The Essence of Vietnam's Finest Rice

Inspired by ST25 rice - the celebrated variety once recognized as the world's best rice - ST25 Rice Beer delivers a distinctive flavor deeply rooted in Vietnamese identity. Brewed from ST25 rice, combined with light-colored malt and delicately balanced hops, this beer offers a gentle rice sweetness and a subtle, harmonious bitterness, creating a smooth and refreshing experience from the very first sip.

Craft C-Brew Master Ô Mai

Inspired by a traditional Hanoi street snack, C-Brewmaster has created Ô Mai Beer, offering a delicate harmony of malt, lime, lime peel, and a hint of salt. Brewed with light-colored malt, this beer is fresh, easy to drink, and filled with nostalgic flavors that evoke the sweetness of childhood memories.

SMALL PLATES & SALAD

Light lunch: 11:00- 14:00
Light dinner: 18:00- 20:00

BURRATA SALAD (D/G)

Heirloom Tomatoes, Da Lat Burrata Cheese, Pesto,
Avocado, Cucumber

380

CHUNKY SALMON SALAD (D/G)

Da Lat Artichoke with Blue Cheese Dressing

350

VEGETABLE CEVICHE (D/G)

Heirloom Tomato, Bell Pepper, Cucumber, Red Onion, Turnip,
Pressed Watermelon with Yuzu Ginger Vinaigrette

200

SAVORIES

Light lunch: 11:00- 14:00
Light dinner: 18:00- 20:00

ROAST BEEF & HORSERADISH (D/G/E)

Caramelized Onion, Arugula, Comté, Ciabatta
550

CLUB SANDWICH (D/G/E)

Grilled Chicken, Bacon, Tomato, Egg, 5 Herbs Aioli, White Toast
350

SMOKED SALMON & AVOCADO BAGEL (D/G/E)

Smoked Salmon, Avocado, Caper Dill Cream Cheese
350

BATON JAMBON BEURRE (D/G/E)

Curled Comte Cheese, Heirloom Tomato, Quail Egg
350

BATON CAESAR (D/G/E)

Sous Vide Chicken, parmesan Cheese, Baby Cos
350

QUICHE (D/G/E)

Aux Fromages, Ham
280

FLAKY SQUARE PIE (D/G/E)

Choice of:
Beef Pho | Chicken & Mushroom
330

Pate Chaud
280

AFTERNOON TEA SET

For 2 guests

15:00- 17:00 Daily

Classic | Minh Lam traditional tea

1,200

Minh Lam tea ritual | tea pairing

1,700

Fizziness Class

2 glasses Pierre Gimonnet Brut Champagne Grand Cru

2,500

Our pastries are based on classic French techniques using premium ingredients, and inspired by Vietnamese fruits, herbs, and seasonal flavors.

They are designed to feel familiar yet refreshing - a balance between French elegance and local expression.

1st Sequence

SAVOURY

Ham & Cheese (D/G)

Chicken & Brie (D/G)

Smoked Salmon & Whole Grain Mustard

Wagyu Beef Bikini with Truffle & Porcini Sauce, Basil Caviar (D/G)

2nd Sequence

REFRESHER (PB)

Pomelo & Yuzu

3rd Sequence

HONEY MADELEINE (D/G/E)

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CAKE OF THE DAY (D/G/E)

Double Lemon Cake or Chocolate Marble Cake

4th Sequence

CLASSIC & SEASONAL PÂTISSERIE

Peanut Tamarind Paris-Brest (D/G/E/N)

Pandan Coconut Roll (D/G/E)

Lime Cheese Cake (D/G/E)

Fruit Tart (D/G/E)

5th Sequence

SCONE (D/G/E)

Raisin Scone