





SUSTAINABLE DINING

Our food and beverages are thoughtfully crafted using sustainably sourced ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us if you have any food allergies or specific dietary requirements that we should be aware of while preparing your meal.

D Dairy **G** Gluten **SO** Soy **SD** Sulphur Dioxide **N** Nuts **E** Eggs
LP Locally produced **PB** Plant Based **F** Fish **M** Mustard **C** Celery

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

HANOI À LA FRANÇAISE

For 2 guests

15:00- 17:00 Daily

Afternoon Tea has long been a cherished tradition - a moment to pause, reconnect, and savour life's simple pleasures. At Fairmont Hanoi, this timeless ritual is reimagined through the graceful meeting of French culinary artistry and Vietnam's rich local heritage.

From carefully selected regional ingredients to refined French techniques, each chapter unfolds a new story. Together, they present an elegant journey celebrating craftsmanship, seasonality, and the harmony between these two remarkable cultures.

🌿 **Classic | Minh Lam traditional tea - PB, LP**

1,200

🌿 **Minh Lam tea ritual | tea pairing - PB, LP**

1,700

Fizzness Class - SD

2 glass Château de Bligny Brut Grande Réserve
Or 2 glass Pierre Gimonnet Brut Champagne Grand Cru

2,500

Elevate Your Afternoon Tea – Add a Spritz Touch

Complete your Afternoon Tea experience with 2 glasses of your preferred Spritz.

300

Between Petals - PB

Jasmine Tea, Strawberry Jam, Hibiscus Cordial, Sparkling Water, Spiced Foam

Plum Breeze - D

Plum, Earl Grey Tea, Citrus, Honey, Yoghurt, Sparkling Water

Melody - SD

Melon Vodka, Midori, St-Germain, Lime, Soda

Sunset - SD

Thyme, Watermelon-Infused Aperol, Lime, Soda

Chapter I – Savoury Beginnings

The journey begins with a collection of savoury creations that celebrate the richness of both French gastronomy and Vietnam's fertile landscapes.

Duck Liver – E, G, D

Apricot Jam, Cao Phong Orange Reduction, Savoury Tart

Salmon & Caviar – E, G, D, F

Smoked Salmon, Sturia Caviar, Lemon Sour Cream, Choux Pastry

Charcuterie Reserve – E, G, MU

Prosciutto Ham, Aged Brie, Apple Purée, Brioche

Summer Garden – G, D, MU

Whipped Ricotta Cheese, Dehydrated Olive, Da Lat Vegetables

Truffled Heirloom Carpaccio – G, D, E, N, C

Black Truffle Chèvre, Heirloom Tomatoes, Consommé Tomato Jelly, Hazelnut, Focaccia

Chapter II – Sweet Reflections

The journey concludes with a collection of pâtisserie inspired by both French classics and Vietnam's vibrant flavours.

Mango and Passion Fruit Pavlova – E, D

French Meringue, Yuzu Chocolate, Coconut Cream

Tropézienne – E, G, D, N

Roasted Almond Brioche, Lime Syrup, Vanilla Cream

Cocon Café – E, G, D

White Chocolate, Dulce de Leche, Lam Dong Coffee

Paris Hanoi – E, G, D

Choux Pastry, Sesame Cream, Nougatine

Framboise Charlotte – E, G, MU

Raspberry Jelly, Vanilla Mousse, Rose Biscuit

Chef's Recommendation

Chapter III – A Timeless Performance

150

A signature moment of the experience, Crêpe Suzette is prepared tableside in true French tradition.

SMALL PLATES & SALADS

11:00- 20:00 Daily

BURRATA SALAD - D, MU

Garden Salad, Heirloom Tomatoes, Da Lat Burrata, Pesto, Avocado, Cucumber

380

CHUNKY SALMON SALAD - F, MU

Da Lat Lettuce, Salmon, Da Lat Artichoke, Passion Fruit Dressing

350

VEGETABLE CEVICHE - N, MU

Heirloom Tomato, Bell Pepper, Cucumber, Red Onion, Daikon, Pine Nuts
Compressed Watermelon with Yuzu Vinaigrette

250

SAVORIES

11:00- 20:00 Daily

ROAST BEEF CIABATTA WITH HORSERADISH - D, G, E, MU

Angus Beef Tenderloin, Caramelized Onion, Arugula, Comté, Ciabatta

550

CLUB SANDWICH - D, G, E

Sous Vide Chicken, Bacon, Tomato, Lettuce, Egg, Herb Aioli, White Toast

350

SMOKED SALMON & AVOCADO BAGEL - D, G, F, MU

Smoked Salmon, Avocado, Caper & Dill Cream Cheese

380

BÂTON JAMBON BEURRE - D, G, MU

Shaved Comté, Ham, Sun-Dried Tomatoes

360

BÂTON CAESAR - D, G, E, F

Sous Vide Chicken, Parmesan Cheese, Baby Cos Lettuce, Quail Eggs, Anchovies

350

QUICHE - D, G, E

Aux Fromages, Ham

280

FLAKY PIE - D, G, E

Choice of:

Beef Pho - F | Chicken & Mushroom

330

PÂTÉ CHAUD - D, G, E

290

COFFEE

PHỞ COFFEE - D

Inspired by Vietnam's iconic Phở, Phở Coffee blends premium Vietnamese coffee with the delicate aromas of cinnamon, star anise, and ginger, offering a contemporary interpretation of Vietnam's rich culinary heritage.

180

TRADITIONAL VIETNAMESE COFFEE

Ask your server about today's featured coffee

160

Classic Drip

Cà Phê Phin

Condensed Milk - D, SO

Cà Phê Sữa

Salted Coffee Cream - D, SO

Cà Phê Muối

Coconut Cream - D, SO

Cà Phê Cốt Dừa

Saigon Milk Coffee - D, SO

Bạc Xiu

- Iced
 - Hot
-

ESPRESSO BAR

Espresso | Americano | Cappuccino - D | Latte - D | Mocha - D | Macchiato - D

190

COLD BREW TONIC

Phin Cold Brew, Tonic, Lime

270

TEA

🌿 HOAN KIEM ICED TEA - PB

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 with a delicate astringency before unfolding into notes of wild honey and a clean, lingering finish.

Our Hoan Kiem iced tea 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 - PB, LP

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 - PB, LP

Locally crafted teas

Handpicked in Northern Vietnam for
exceptional balance and aroma

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

160

COPENHAGEN SPARKLING TEA - PB

White Tea, Jasmine, Darjeeling

150ml | 750ml

450 | 2,200

MATCHA LATTE | HOJICHA LATTE - D

280

NO & LOW

KOMBUCHA - LP

Mango & Passion

Vietnamese Plum

220

MAISON PERRIER

Lime & Ginger | Citrus & Cherry Blossom | Raspberry & Rose

200

BETWEEN PETALS - PB

Jasmine Tea, Strawberry Jam, Hibiscus Cordial, Sparkling Water, Spiced Foam

220

PLUM BREEZE - D

Plum, Earl Grey Tea, Citrus, Honey, Yogurt ,Sparkling Water

220

JUICE OF THE DAY

Fresh Pressed Local Juice

140

MINERAL & SPARKLING WATER

Small | Large

Evian

275

 **Lavie Local Mineral Water - LP**

90

Perrier

200 | 275

WINE

150ml | 750ml

SPARKLING & CHAMPAGNE - SD

Italy, Bisol Bel Star Prosecco Brut

440 | 2,200

France, Château de Bligny Brut Grande Réserve

720 | 3,600

Pierre Gimonnet Brut Champagne Grand Cru

690 | 3430

WHITE - SD

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 - SD

Italy, Cantina Tollo Pietrame Cerasuolo D'Abruzzo

400 | 2,000

RED - SD

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

DESSERT - SD

75 | 750 ml

Portugal, Ramos Pinto Tawny Port

240 | 2,400

BEER

CORONA

180

TRUC BACH - *LP*

150

HEINEKEN 0.0

Non-Alcoholic Beer

150

SPRITZ TOUCH - *SD*

350

Melody

Melon Vodka, Midori, St-Germain, Lime, Soda

Sunset

Thyme, Watermelon Infused Aperol, Lime, Soda

