10 CENTRAL

SUSTAINABLE DINING

Our menu celebrates thoughtfully sourced ingredients, from certified sustainable seafood to fresh herbs, vegetables, tea, and coffee, highlighting the quality and diversity of regional farmers and producers across Vietnam.

ALLERGEN & DIETARY INFORMATION

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 **SS** Sesame
LP Locally produced **PB** Plant Based **F** Fish **MU** 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.

TWG Tea Selection | Minh Lam Traditional Tea - *PB, LP*
1,200
Minh Lam Tea Ritual | Tea Pairing - *PB, LP*
1,700

Fizzness Class - *SD*
2 glasses Château de Bligny Brut Grande Réserve
Or 2 glasses 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, D*

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, SS*

Choux Pastry, Sesame Cream, Nougatine

Framboise Charlotte – *G, D, SO*

Raspberry Jelly, Vanilla Mousse, Rose Biscuit

Raisin Scone - *E, G, D*

Chef's Recommendation

Chapter III – A Timeless Performance - *E, G, D*

150

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

PLANT-BASED SELECTION

11:00- 20:00 Daily

GREEN SALAD - *PB, MU*
Da Lat Lettuce, Arugula, Cherry Tomatoes, Avocado, Sliced Radish, Balsamic Dressing
250

VEGETABLE CEVICHE - *PB, N, MU*
Heirloom Tomato, Bell Pepper, Cucumber, Red Onion, Daikon, Pine Nuts, Compressed Watermelon with Yuzu Vinaigrette
250

GLUTEN-FREE AVOCADO TOAST - *PB*
Hummus, Confit Artichoke, Rocket, Sundried Tomato
310

MILLEFOGLIE DI ZUCCA - *PB*
Roasted Pumpkin, Herbs, Cauliflower Purée, Pumpkin Seeds
550

SEASONAL SMALL FRUIT PLATE - *PB*
250

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

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, MU*
Sous Vide Chicken, Bacon, Tomato, Lettuce, Egg, Herb Aioli, White Toast
350

SMOKED SALMON & AVOCADO BAGEL - *D, G, F, MU, E*
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, MU*
Sous Vide Chicken, Parmesan Cheese, Baby Cos Lettuce, Quail Eggs, Anchovies
350

QUICHE - *D, G, E, MU*
Aux Fromages, Ham
280

FLAKY PIE - *D, G, E*
Choice of:
Beef Pho - *F* I 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 Xỉu

- 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

TWG TEA SELECTION - *PB*

	Small	Large
Moroccan Mint	180	260
New York Breakfast	180	260
Eternal Summer	180	260

	Small	Large
Jasmine Queen	180	260
Earl Grey Fortune	260	380
Heart of Gold	_	380

SAICHO - JASMINE SPARKLING TEA - *PB*

100ml | 200ml

420 | 840

MATCHA LATTE | HOJICHA LATTE - *D*

280

NO & LOW

TWG MILK TEA SELECTION - *D*
New York Breakfast | Eternal Summer | Jasmine Queen
230

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	Lavie Local Mineral Water - *LP*	Perrier
275	90	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 | 3,430

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

MELODY - *SD*
Melon Vodka, Midori, St-Germain, Lime, Soda
350

SUNSET - *SD*
Thyme,Watermelon Infused Aperol, Lime, Soda
350