

MENU

Cooking is never going to be a job, it's a passion



Spring Roll

1. (With matching dipping sauce)
2. Nem Rán - Traditional fried spring roll
3. Phở Cuốn Bò- Fresh beef spring roll
4. Nem Chay Rán – Vegetarian spring roll

Salad

1. Nộm Đu Đủ Bò Khô - Papaya salad with dried beef
2. Nộm Dưa Chuột- Cucumber salad
3. Nộm Hoa Quả - Fruit salad

Main

1. Bún Chả - Traditional grilled pork noodle soup
2. Cơm Rang Thập Cẩm - All flavoured fried rice
3. Bún Bò nam Bộ - Vietnamese rice noodle salad with sautéed beef
4. Đậu Phụ Xào Xả Ớt - Stir-Fried Tofu With Lemongrass & Chili
5. Phở Xào Rau - Stir-Fried Noodles With Vegetables

Dessert

1. SỮA CHUA NẾP CẨM - Black sticky rice yogurt
2. Hoa Quả Dầm - Fruit mix dessert Vietnamese style

PRICE/PERSON/NUMBER OF PEOPLE IN YOUR PRIVATE GROUP

Solo (01 Pax)	2 Pax	3 to 4 Pax	5 to 7 Pax up	8 Pax Up
69 USD	50 USD	45 USD	40 USD	35 USD

Note: Inclusions - Chef, welcome tea, all ingredients, dishes, certificate

A full course includes four dishes. Choosing one in every four course above/ below -
Duration: 4 hours

Contact us

Add: Floor 8th of JM Marvel Hotel at 16 Hang Da Str, Hanoi, Vietnam

Tel (+84) 0243 8238855

Open/ Daily from: 11h00 until 14h00