



HÀ NỘI CHRISTMAS MENU



4 Courses – £ 37 per person

AMUSE BOUCHE

Prawn Crackers on Arrival

A light and crispy welcome to begin your festive journey — served with our signature dipping sauces.

(Allergens: Crustaceans)

STARTERS

Miso Wild Mushroom Soup

A French-inspired miso broth infused with truffle and wild mushrooms — elegant, warming, and perfectly seasonal. (Soy, Dairy)

Vietnamese Chicken Bites

Tender chicken pieces coated in our signature sweet and smoky sauce, served with toasted sesame and spring onions. (Soy, Sesame)

Crispy Duck Spring Rolls

Shredded duck and vegetables wrapped in crisp rice paper, served with creamy yum yum sauce. (Soy, Gluten, Egg, Sesame)

Tempura Cauliflower

Crispy tempura-battered cauliflower florets with a light yuzu-ponzu dipping sauce. (Gluten, Soy)

Prawn Papaya Cocktail

Juicy prawns in a light spiced cocktail sauce, paired with a refreshing papaya and herb salad. (Crustaceans, Soy, Egg)

Salt & Pepper Calamari

Crispy calamari tossed in salt, pepper, and chilli. Served with honey-sriracha dipping sauce. (Molluscs, Gluten, Soy)

MAINS



Confit Duck Leg

Slow-cooked duck leg with orange–mint jus, sweet potato purée, and rainbow carrots. (None)

Yuzu Glazed Chicken

Boneless chicken marinated in coconut, chilli, and fragrant yuzu, chargrilled and finished with green papaya salad. (Soy, Sesame)

Miso Salmon

Pan-seared salmon fillet brushed with a delicate white miso glaze, served with sesame greens and jasmine rice. (Fish, Soy, Sesame)

Hà N i Braised Beef Cheeks

Slow-braised beef cheeks in a rich soy, ginger, and star anise reduction, served with creamy potato purée, pickled sesame cucumber, and jasmine rice. (Soy, Sesame, Dairy)

Caramelised Lamb Belly

Tender lamb belly braised slowly in soy caramel with lemongrass, garlic, and star anise, served with jasmine rice and pickled vegetables. (Soy, Sesame)

Pumpkin Coconut Curry (V)

Aromatic curry of roasted pumpkin, coconut milk, and lemongrass, finished with Thai basil and crispy shallots. Served with steamed jasmine rice. (Soy, Sesame)

Thai Green Vegetable Curry (V)

Fragrant coconut curry with baby corn, courgette, and aubergine, gently spiced with green chilli and Thai basil. Served with steamed jasmine rice. (Soy, Sesame)

DESSERTS

Chocolate Lava Cake

Warm molten-centred chocolate cake served with vanilla bean ice cream and a hint of spiced caramel. (Dairy, Gluten, Egg)

Mango & Coconut Panna Cotta

Silky coconut panna cotta layered with ripe mango purée and topped with passionfruit — light, tropical, and elegant. (Dairy)

Matcha Tiramisu

A modern twist on the Italian classic — layers of matcha-soaked sponge and mascarpone cream, dusted with fine matcha powder. (Dairy, Gluten, Egg)

Trio of Sorbets (V)

A refreshing selection of mango, lychee, and passionfruit sorbets — vibrant, vegan, and the perfect palate cleanser. (None)