



Mandarine Restaurant
Finest Vietnamese Cuisine

A La Carte

MENU

Managed by



ORIENTAL SAIGON
DINING • MEETINGS • SOCIALS

Mandarin Premium Dishes

Súp Yến Cua Tiềm Trái Dừa

Bird's Nest Soup with Crab Meat in Coconut

Bào Ngư Nhất Phẩm

Braised Whole Premier Abalone

Bào Ngư Hải Sâm

Braised Sliced Abalone with Sea Cucumber

Khai Vị Lạnh – Cold Appetizer

Phở Bò Cuốn

Grilled Beef Wrapped in Rice Flour Rolls

Gỏi Cuốn Cá Nướng

Grilled Fish Wrapped in Rice Flour Rolls

Gỏi Cuốn Tôm Thịt

Fresh Spring Rolls with Shrimp and Pork

Gỏi Tôm Càng/ 100gr

King Prawn Salad/ 100gr

Khai Vị Nóng - Hot Appetizer

Chả Giò Mandarin

Spring Rolls “Mandarin” Style

Chả Giò Cua

Crab and Pork Spring Rolls

Chả Giò Rế

Spring Rolls “Hue” Style

Chả Giò Hải Sản Đặc Biệt

Special Seafood Spring Rolls

Bánh Cuốn Hấp Lá Sen

Steamed Rice Flour Rolls in Lotus Leaf

Bánh Cuốn Tôm Áp Chảo

Pan Fried Rice Pancakes with Shrimp Paste

Tôm Bao Mía/ 1 Cái

Grilled Shrimp Paste on Sugarcane/ 1 Piece

Sò Điệp Nhật Xốt XO/ 1 Con

Steamed Japanese Scallop with XO Sauce/ 1 Piece

Sò Điệp Nhật Nướng Phô Mai/ 1 Con

Grilled Japanese Scallop with Cheese/1 Piece



Chef's Recommendation

Prices are subject to 7% service charge and 10% VAT

Súp – Soup

Súp Dừa Hải Sản Chua Cay

Hot and Spicy Seafood Soup in Coconut

Súp Bắp Gà

Chicken and Corn Soup

Súp Măng Tây Cua

Crab and Asparagus Soup

Súp Tôm Hùm Kiểu Mandarine

Lobster Soup “Mandarine” Style

Gỏi – Salads

Gỏi Đu Đủ Tôm Thịt

Green Papaya Salad with Shrimp and Pork

Gỏi Xoài Cá Chiên

Mango Salad with Fried Fish

Gỏi Hoa Chuối Thịt Bò

Banana Blossom Salad with Grilled Beef

Gỏi Ngó Sen Tôm Thịt

Lotus Stems Salad with Shrimp and Pork

Famous Specialty Dish of Ha Noi

Chả Cá Họ Đoàn

Fried Fish "Ho Doan" Style

Chả cá is a traditional dish, famous in Hanoi
Chả cá has become the most favorite dishes of our guests
The dish is served especially at your table



Chef's Recommendation

Prices are subject to 7% service charge and 10% VAT

Hải Sản – Seafood

Mực Chiên Muối Ớt

Parched Squid with Salt and Chili

Mực Nướng Satê

Grilled Squid with House's Chili Oil

Cua Lột Chiên Xốt Chanh

Fried Soft Shell Crab with Lemon Sauce

Cua Lột Chiên Hành Tây

Fried Soft Shell Crab with Onion

Tôm Hùm Xốt Mandarine

Sautéed Lobster “Mandarine” Style

Tôm Hùm Hấp Tỏi

Steamed Lobster with Garlic

Tôm Càng Sốt Me/ 100gm

Sautéed King Prawn with Tamarind Sauce / 100gm

Tôm Càng Hấp Tỏi Hoặc Nướng/ 100gm

Steamed King Prawn with Garlic or Grilled / 100gm

Tôm Sú Hấp Dừa Non Hoặc Hấp Tỏi

Steamed Prawns in Coconut or with Garlic

Tôm Sú Rang Me

Sautéed Prawns with Tamarind Sauce

Tôm Sú Nướng Lá Chanh

Grilled Prawns with Lemon Leaf

Cá Tuyệt Trắng Na Uy Hấp Kiểu Cung Đình

Steamed Norwegian White Cod Fish “Imperial” Style

Cá Tuyệt Trắng Na Uy Xốt Hải Vị

Fried Norwegian White Cod Fish with Seafood Sauce

Cá Hấp Kiểu Cung Đình

Steamed Fish “Imperial” Style

Cá Nướng Muối Ớt Kiểu Nam Bộ

Grilled Fish with Salt and Chili “Southern” Style

Cá Kho Tộ

Stewed Fish with Spicy Sauce in Clay Pot



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Thịt & Gia Cầm - Meat and Poultry

Bò Nướng Sả Cây

Grilled Beef on Lemongrass Stalk

Bò Nướng Ống Tre

Sautéed Beef in Bamboo Tube

Bò Xào Kiểu Mandarin

Sautéed Beef “Mandarine” Style

Sườn Nướng Quế

Grilled Pork Ribs with Cinnamon

Thịt Heo Nướng Kiểu Mekong

Grilled Pork “Mekong” Style

Thịt Heo Kho Tộ Cùng Với Trứng

Stewed Pork with Egg in Clay Pot

Vịt Xốt Quýt Kiểu Mandarin

Roasted Duck “Mandarine” Style

Vịt Xốt Nấm

Roasted Duck with Mushroom Sauce

Vịt Nướng Riêng Kiểu Bắc Bộ

Grilled Duck Meat with Galangal “Northern” Style

Gà Xốt Chanh

Roasted Chicken with Lemon Sauce

Gà Nướng Quế

Grilled Chicken with Cinnamon

Gà Nướng Lá Chanh

Grilled Chicken in Lemon Leaf

Gà Xào Sả Ớt

Sautéed Chicken with Chili and Lemongrass



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Các Món Rau và Canh - Vegetables & Broth

Măng Tây Xào Thịt Bò

Sautéed Asparagus with Beef

Măng Tây Xào Tỏi

Sautéed Asparagus with Garlic

Bó Xôi Xào Sò Điệp

Sautéed Vietnamese Spinach with Scallop

Bó Xôi Xào Tỏi

Sautéed Vietnamese Spinach with Garlic

Rau Thập Cẩm Xào Tỏi

Sautéed Assorted Vegetables with Garlic

Rau Muống Xào Tỏi

Sautéed Water Morning Glory with Garlic

Cải Rổ Xào Tỏi

Sautéed Kailan with Garlic

Hoa Thiên Lý Xào Thịt Bò

Sautéed Thien Ly Flower with Beef

Hoa Thiên Lý Xào Tỏi

Sautéed Thien Ly Flower with Garlic

Đậu Hũ Thịt Bằm Tay Cầm Sốt Cay

Caly Pot Sautéed Tofu and Minced Pork in Spicy Sauce

Đậu Hũ Chiên Xốt Hoàng Kim

Crispy Fried Tofu with Salt Egg Sauce

Canh Chua Cá Kiểu Nam Bộ

Sweet and Sour Fish Soup "Southern" Style

Cơm, Mì, Bún - Rice, Noodles, Vermicelli

Cơm Hấp Lá Sen

Steamed Rice with Pork Bbq wrapped in Lotus Leaf

Cơm Trái Thơm

Fried Rice with Seafood in Pineapple

Cơm Chiên Cá Mụn Gà Xé

Fried Rice with Dried Fish and Chicken

Miến Xào Cua Nồi Đất

Sautéed Vermicelli with Crab Meat in Clay Pot

Mì Xào Hải Sản

Sautéed Soft Noodle with Seafood

Cơm Trắng

Steamed Rice



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Lẩu – Hot Pot

Lẩu Tôm Hùm Nha Trang

Lobster and Seafood Hot Pot "Nha Trang" Style

Lẩu Thập Cẩm Mê-Kông

Seafood and Meat Hot Pot “Mekong” Style

Các Món Chay – Vegetarian

Súp Bắp Chay

Sweet Corn Soup

Súp Dừa Tịnh Tâm

Vegetables Soup in Coconut

Gỏi Cuốn “Hương Tích”

Fresh Spring Rolls “Huong Tich” Style

Chả Giò Rế Chay

Vegetarian Spring Rolls “Hue” Style

Bánh Cuốn Hấp Lá Chuối

Steamed Rice Flour Rolls in Banana Leaf

Gỏi Miến Phù Vân

Vermicelli Salad “Phù Vân” Style

Gỏi Ngó Sen Chay

Lotus Stem Salad

Canh Chua Ngó Sen

Sweet and Sour Lotus Stem Soup

Đậu Hũ Chiên Giòn Cùng Với Sả ớt

Crispy Tofu with Lemongrass and Chili

Đậu Hũ Sốt Nấm Chay

Sautéed Tofu with Mushroom Sauce

Cơm Chiên Chay Gói Lá Sen

Fried Rice with Vegetables Wrapped in Lotus Leaf

Miến Xào Chay

Fried Vermicelli with Vegetables

Mì Xào Chay

Fried Soft Noodles with Vegetables



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Tráng Miệng – Dessert

Bánh Flan

Cream Caramel

Trái Cây Theo Mùa

Seasonal Fresh Fruit

Chuôi Đốt Rượu

Banana Flambé



Xoài Đốt Rượu

Mango Flambé

Chè Hoàng Hậu

Queen Style Sweet Soup

Bánh Crepes Xốt Chanh

Crepe Suzette Cake with Lemon Sauce

Kem Chanh Lúa Mới

Lemon Sherbet with Vodka

Kem Tự Chọn

Ice Cream of Choice (Two Scoops)

Coffee

Vietnamese Traditional Filter Coffee

Espresso - Italian Blend

Cappuccino - Italian Blend

Decaffeinated Coffee

Irish Coffee

Royal Coffee

(Cognac, Kahlua and Whipping Cream)

Galliano coffee 176

(Galliano, Kahlua and Whipping Cream)

Bailey's coffee 176

(Bailey's, Kahlua and Whipping Cream)

Tea

Lotus, Jasmine, Green, Lipton, Mint, Oolong



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