



*Mandarin Restaurant*  
Finest Vietnamese Cuisine

# Set Menu

## MENU 01

(02 Persons Minimum)

### Phở Bò Cuốn

Grilled Beef Wrapped in Rice Flour Rolls

### Gỏi Ngó Sen Tôm Thịt

Lotus Stems Salad with Shrimp and Pork

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### Cua Lột Chiên Muối Tiêu

Crispy Salt & Pepper Soft Shell Crab

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### Bò Xào Ống Tre

Sautéed Beef in Bamboo Tube

### Rau Muống Xào Tỏi

Sautéed Water Morning Glory with Garlic

### Cơm Chiên Cá Mụn Gà Xé

Fried Rice with Dried Fish and Chicken

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### Bánh Flan

Cream Caramel

## MENU 02

(02 Persons Minimum)

### Chả Giò Hải Sản Đặc Biệt

Special Seafood Spring Rolls

### Gỏi Cuốn Tôm Thịt

Fresh Spring Rolls with Shrimp and Pork

### Gỏi Hoa Chuối Thịt Bò

Banana Blossom Salad with Grilled Beef

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### Tôm Càng Hấp Tỏi

Steamed King Prawn with Garlic

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### Cua Lột Chiên Xốt Chanh

Fried Soft Shell Crab with Lemon Sauce

### Mì Xào Hải Sản

Sautéed Soft Noodles with Seafood

\*\*\*

### Chuối Đốt Rượu

Banana Flambé

## MENU 03

"MANDARINE DISCOVERY"

(02 Persons Minimum)

### Súp Dừa Hải Sản Chua Cay

Hot and Sour Seafood Soup in Coconut

### Gỏi Cuốn Cá Nướng

Fresh Spring Roll with Grilled Fish

### Chả Giò Mandarine

Spring Roll "Mandarine" Style

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### Tôm Càng Nướng

Grilled King Prawn

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### Vịt Xốt Quýt Kiểu Mandarine

Roasted Duck "Mandarine" Style

### Bò Xôi Xào Sò Điệp

Sautéed Vietnamese Spinach with Scallop

### Cơm Hấp Lá Sen

Steamed Rice in Lotus Leaf

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### Chuối Đốt Rượu

Banana Flambé

## MENU 04

(02 Persons Minimum)

### Bánh Cuốn Tôm Ấp Chảo

Pan Fried Rice Pancakes with Shrimp Paste

### Chả Giò Mandarine

Spring Roll "Mandarine" Style

### Gỏi Đu Đủ Tôm Thịt

Green Papaya Salad with Shrimp and Pork

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### Tôm Hùm Hấp Tỏi

Steamed Lobster with Garlic

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### Bò Nướng Saté

Grilled Beef with Chili Oil

### Hoa Thiên Lý Xào Tỏi

Sautéed "Thien Ly" Flowers with Garlic

### Miến Xào Cua Nồi Đất

Sautéed Vermicelli with Crab Meat in Clay Pot

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### Bánh Flan

Cream Caramel

## MENU 05

(02 Persons Minimum)

### Súp Dừa Hải Sản Chua Cay

Hot and Spicy Seafood Soup in Coconut  
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### Phở Bò Cuốn

Grilled Beef Wrapped in Rice Flour Rolls

### Gỏi Đu Đủ Tôm Thịt

Green Papaya Salad with Shrimp and Pork  
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### Tôm Hùm Hấp Tỏi

Steamed Lobster with Garlic  
\*\*\*

### Bò Nướng Sả Cây

Grilled Beef on Lemongrass Stalk

### Chả cá Họ Đoàn

Pan Fried Fish "Ho Doan" Style  
\*\*\*

### Chuối Đốt Rượu

Banana Flambé

## MENU 06

(02 Persons Minimum)

### Súp Yến Cua Tiềm Trái Dừa

Bird's Nest Soup with Crab Meat in Coconut

### Bánh Cuốn Hấp Lá Sen

Steamed Rice Flour Rolls in Lotus Leaf

### Chả Giò Rế

Spring Rolls "Hue" Style

### Gỏi Ngó Sen Tôm Thịt

Lotus Stems Salad With Shrimp And Pork  
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### Tôm Hùm Xốt Kiểu Cung Đình

Sautéed Lobster "Imperial" style  
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### Vịt Xốt Quýt Kiểu Mandarine

Roasted duck "Mandarine" style

### Cơm Chiên Cá Mặn Gà Xé

Fried Rice With Dried Fish And Chicken  
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### Chuối Đốt Rượu

Banana Flambé

## MENU 07

### "IMPERIAL DINNER"

(02 Persons Minimum)

### Súp Vi Cá Nấu Cua

Shark's Fin and Crab Meat Soup

### Khai Vị "Hoàng Gia"

Combination Appetizer "Imperial" Style

### Bào Ngự Hải Sâm

Sliced Abalone with Sea Cucumber  
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### Tôm Hùm Hấp Tỏi

Steamed Lobster with Garlic  
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### Sườn Nướng Quế

Grilled Pork Rib with Cinnamon

### Bó Xôi Xào Tỏi

Sautéed Vietnamese Spinach with Garlic

### Cơm Trái Thơm

Fried Rice With Seafood in Pineapple  
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### Xoài Đốt Rượu

Mango Flambé

## MENU 08

### "SEAFOOD"

(02 Persons Minimum)

### Súp Dừa Hải Sản Chua Cay

Hot & Spicy Seafood Soup in Coconut

### Bánh Cuốn Cá Nướng

Grilled Fish Wrapped in Rice Flour Rolls

### Gỏi Xoài Cá Chiên

Mango Salad with Fried Fish  
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### Tôm Càng Xốt Me

Sautéed King Prawn with Tamarind Sauce  
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### Cá Nướng Muối Ớt Kiểu Nam Bộ

Grilled Fish With Salt and Chilli "Southern" Style

### Bó Xôi Xào Sò Điệp

Sautéed Vietnamese Spinach with Scallop

### Cơm Trái Thơm

Fried Rice with Seafood in Pineapple  
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### Bánh Flan

Cream Caramel

## MENU 09

### "MEAT & POULTRY"

(02 Persons Minimum)

#### **Súp Bắp Gà**

Chicken and Corn Soup

#### **Chả Giò Mandarin**

Spring Roll "Mandarin" Style

#### **Gỏi Đu Đủ Thịt Heo**

Green Papaya Salad with Pork

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#### **Vịt Nướng Riêng Kiểu Bắc Bộ**

Grilled Duck with Galangal Northern Style

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#### **Bò Xào Kiểu Mandarin**

Sautéed Beef "Mandarin" Style

#### **Cải Rổ Xào Tỏi**

Sautéed Kailan With Garlic

#### **Cơm Hấp Lá Sen**

Steamed Rice with Pork BBQ wrapped in Lotus Leaf

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#### **Bánh Crepes Xốt Chanh**

Crepe Suzette with Lemon Sauce

## MENU 10

### "VEGETARIAN"

(03 Persons Minimum)

#### **Súp Bắp Chay**

Sweet Corn Soup

#### **Bánh Cuốn Chay Hấp Lá Chuối**

Steamed Rice Flour Rolls in Banana Leaf

#### **Chả Giò Rế Chay**

Spring Roll with Vegetables "Hue" Style

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#### **Gỏi Ngó Sen Chay**

Lotus Stems Salad

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#### **Đậu Hũ Xốt Nấm**

Sautéed Tofu with Mushroom Sauce

#### **Cơm Chiên Chay Gói Lá Sen**

Fried Rice with Vegetables wrapped in Lotus Leaf

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#### **Trái Cây Theo Mùa**

Seasonal Fresh Fruits