



Mandarin Restaurant
Finest Vietnamese Cuisine

Set Menu



MENU 01

(Minimum 02 Persons)

Phở Bò Cuốn

Grilled Beef Wrapped in Rice Flour Rolls

Gỏi Ngó Sen Tôm Thịt

Lotus Stems Salad with Shrimp and Pork

Cua Lột Chiên Muối Tiêu

Crispy Salt & Pepper Soft Shell Crab

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

Bánh Flan

Cream Caramel

MENU 02

(Minimum 02 Persons)

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

Tôm Càng Hấp Tỏi

Steamed King Prawn with Garlic

Cua Lột Chiên Hành Tây

Fried Soft Shell Crab with Onion

Mì Xào Hải Sản

Sautéed Soft Noodles with Seafood

Chuối Đốt Rượu

Banana Flambé

MENU 03
"MANDARINE DISCOVERY"
(Minimum 02 Persons)

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 Mandarin
Spring Roll "Mandarine" Style

Tôm Càng Sốt Me
Sautéed King Prawn with Tamarind Sauce

Vịt Xốt Quýt Kiểu Mandarin
Roasted Duck "Mandarine" Style
Bò Xôi Xào Sò-Điệp
Sautéed Vietnamese Spinach with Scallop
Cơm Hấp Lá Sen
Steamed Rice in Lotus Leaf

Chuối Đốt Rượu
Banana Flambé

MENU 04

(Minimum 02 Persons)

Bánh Cuốn Tôm Áp Chảo

Pan Fried Rice Pancakes with Shrimp Paste

Chả Giò Mandarin

Spring Roll "Mandarine" Style

Gỏi Đa Đủ Tôm Thịt

Green Papaya Salad with Shrimp and Pork

Tôm Hầm Hấp Tỏi

Steamed Lobster with Garlic

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

Bánh Flan

Cream Caramel

MENU 05

(Minimum 02 Persons)

Súp Dừa Hải Sản Chua Cay
Hot and Spicy Seafood Soup in Coconut

Phở Bò cuốn
Grilled Beef Wrapped in Rice Flour Rolls
Gỏi Đu Đủ Tôm Thịt
Green Papaya Salad with Shrimp and Pork

Tôm Hầm Hấp Tỏi
Steamed Lobster with Garlic

Bò Nướng Sả Cây
Grilled Beef on Lemongrass Stalk
Chả cá Hồ Hoàn
Pan Fried Fish "Ho Doan" Style

Chôi Đốt Rượu
Banana Flambé

MENU 06

(Minimum 02 Persons)

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

Tôm Hầm Xốt Kiểu Cung Đình
Sautéed Lobster "Imperial" style

Vịt Xốt Quýt Kiểu Mandarin
Roasted duck "Mandarine" style

Cơm Chiên Cá Mắm Gà Xé
Fried Rice With Dried Fish And Chicken

Chuối Đốt Rượu
Banana Flambé

MENU 07

"IMPERIAL DINNER"

(Minimum 02 Persons)

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

Tôm Hùm Hấp Tỏi

Steamed Lobster with Garlic

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

Xoài Đốt Rượu

Mango Flambé

MENU 08

"SEAFOOD"

(Minimum 02 Persons)

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

Tôm Càng Xốt Me

Sautéed King Prawn with Tamarind Sauce

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

Bánh Flan

Cream Caramel

MENU 09
"MEAT & POULTRY"
(Minimum 02 Persons)

Súp Bắp Gà
Chicken and Corn Soup
Chả Giò Mandarin
Spring Roll "Mandarin" Style
Gỏi Đu Đủ Thịt Heo
Green Papaya Salad with Pork

Vịt Nướng Riêng Kiểu Bắc Bộ
Grilled Duck with Galangal Northern Style

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

Bánh Crepes Xốt Chanh
Crepe Suzette with Lemon Sauce

MENU 10

"VEGETARIAN"

(Minimum 03 Persons)

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

Gỏi Ngó Sen Chay

Lotus Stems Salad

Đậu Hũ Xốt Nấm

Sautéed Tofu with Mushroom Sauce

Cơm Chiên Chay Gói Lá Sen

Fried Rice with Vegetables wrapped in Lotus Leaf

Trái Cây Theo Mùa

Seasonal Fresh Fruits

SET LUNCH

MENU 01

(Minimum 02 Persons)

Chả Cá Bao Cốm

Crispy Fish Cake Coated with Pandan Rice

Gỏi Đu Đủ Gà

Green Papaya Salad with Chicken

Bò xào Kiểu Mandarin

Sauteéd Beef "Mandarine" Style

Rau Muống Xào Tỏi

Sauteéd Water Morning Glory with Garlic

Cơm Hấp Nước Dừa

Steamed Rice with Coconut

Trái Cây Theo Mùa

Seasonal Fresh Fruits

SET LUNCH

MENU 02

(Minimum 02 Persons)

Phở Bò Cuốn

Grilled Beef wrapped in Rice Flour Rolls

Chả Cá Bao Cốm

Crispy Fish Cake Coated with Pandan Rice

Gỏi Hoa Chuối Thịt Gà

Banana blossoms salad with chicken

Cá Xào Ngũ Sắc

Sauteéd Fish with 5 kinds of vegetables

Bó Xôi Xào Tỏi

Sautéed Vietnamese Spinach with Garlic

Cơm Hấp Nước Dừa

Steamed Rice with Coconut

Bánh Flan

Cream Caramel

SET LUNCH

MENU 03

(Minimum 02 Persons)

Súp Dừa Hải Sản Chua Cay
Hot And Spicy Seafood Soup in Coconut

Gỏi Cuốn Tôm Thịt
Fresh Spring Rolls with Shrimp and Pork

Chả Giò Mandarine
Spring Rolls "Mandarine" Style

Gà Nướng Quế
Grilled Chicken with Cinnamon

Cá Hấp Kiểu Cung Đình
Steamed Fish Imperial Style
Cơm Hấp Lá Sen
Steamed Rice with Pork BBQ Wrapped in Lotus Leaf

Chè Hoàng Hậu
Queen Style Sweet Soup

VND 690,000++/person

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