



MAY DE VILLE HOTEL



SIGNATURE

Hanoi deep- fried spring roll

Onion, carrot, mushroom, vermicelli, pork, egg, bean sprout

155.000 vnd

Fresh spring roll

Rice noodle, coriander, shrimp, pork

165.000 vnd

Vietnamese grilled fish

Seabass, onion, lemongrass, bell pepper, served with steamed rice

380.000 vnd

Grilled chicken with honey

Chicken thigh, onion, honey, served with steamed rice

270.000 vnd

COMBO



Combo 1 :

Hanoi deep-fried spring roll
Hanoi "Bun Cha"
Watermelon juice

350.000 vnd

Combo 2 :

Papaya salad with dried beef
Grilled chicken with honey
Passion fruit juice

350.000 vnd

Combo 3 :

Grilled Fuji beef
with green pepper sauce
or red wine sauce

Red wine glass or Local beer
Seasonal fresh fruits

690.000 vnd

Combo 4 :

Grilled salmon
with passion fruit sauce
White wine glass or Local beer
Fruit with yogurt

570.000 vnd

APPETIZERS

Hanoi deep-fried spring roll

Onion, carrot, mushroom, wood ear mushroom, bean sprout, vermicelli, pork, egg.

155.000 vnd

Fresh spring roll

Rice noodle, salad, coriander, shrimp, pork

165.000 vnd

Ha Noi Old Quarter deep - fried crab spring roll

Crab, onion, carrot, mushroom, vermicelli, pork, eggs, rice noodle

270.000 vnd

SALAD

Papaya salad with dried beef

Dried beef, green papaya, coriander, ground peanut

160.000 vnd

Grapefruit salad with shrimp

Fresh grapefruit, shrimp, garlic, chili, lemon, fish sauce, coriander, basil, ground

160.000 vnd

SOUP

Crab soup with mushroom

Crab, mushroom, carrot, egg

165.000 vnd

Tom Yum Goong

Tiger prawn, squid, clams, lemongrass, lemon leaves, chili, galangal, mushrooms, Thai hotpot

170.000 vnd



VIETNAMESE CUISINE

Beef noodle soup

Rice noodle, sliced beef, spring onion, coriander, basil, onion, broth

160.000 vnd

Chicken noodle soup

Rice noodle, chicken, spring onion, coriander, basil, onion, broth

160.000 vnd

Hanoi Bun Cha

Grilled pork, spring onion, black pepper, fish sauce, green papaya, carrot, rice noodle, vegetables

190.000 vnd

Mixed fried rice with beef

Rice, beef, egg, vegetables

170.000 vnd

Mixed fried rice with chicken

Rice, chicken, egg, corn, carrot, peas

170.000 vnd

Mixed fried rice with seafood

Rice, egg, seafood, corn, peas, carrot, onion

170.000 vnd

Stir-fried noodle with beef

Noodle, beef, vegetables

170.000 vnd

Stir-fried noodle with chicken

Noodle, chicken, vegetables

170.000 vnd

Stir-fried noodle with seafood

Noodle, seafood, vegetables

170.000 vnd

MAIN COURSE

Ha Noi – Style grilled fish

Fish , galangal, turmeric, fennel, spring onion, peanut, fish sauce, Served with fresh rice noodle

350.000 vnd

Vietnamese grilled fish

Striped bass fish, onion,lemon grass, green and red pepper,chili,fennel, served with steamed rice

380.000 vnd

Fried squid with butter and garlic

Squid butter, garlic, egg, served with french fries and salad

370.000 vnd

Grilled beef in fresh bamboo

Beef, onion, garlic, green pepper, served with steamed rice

390.000 vnd

Tiger prawn in coconut fruit

Prawn, coconut fruit, fennel, Thai hotpot, served with rice noodle

410.000 vnd

Fried prawn with salted egg sauces

Prawn, salted eggs,
served with steamed rice

420.000 vnd

Grilled chicken with honey

Chicken thighs, onion, honey, broccoli,
served with steamed rice

270.000 vnd

Fried chicken with cashew nut

Chicken, bell pepper, onion, cashew nut,
served with steamed rice

270.000 vnd

**EUROPEAN
CUISINE**

APPETIZERS

Bruschetta

Bread, tomato, garlic,
thyme leaf, olive oil

120.000 vnd

Garlic bread

Bread , butter,
garlic , parsley

110.000 vnd

French fries

Potatoes

110.000 vnd

Cold cut platter

Coppa, ham, salami, sausage,
cheese, bread, butter

380.000 vnd

SALAD

Mixed vegetables salad

Lettuce, onion, bell pepper, cherry tomato, cucumber, carrot, vinaigrette dressing

130.000 vnd

Salmon salad

Sprouts, smoked salmon, lettuce, red radish, capers, balsamic dressing

180.000 vnd

Avocado with shrimp salad

Avocado, shrimp, lettuce, cocktail sauce

170.000 vnd

French tuna salad

Tuna, potato, green bean, bell pepper, boiled egg, black olive, red onion thinly sliced, lettuce, capers, parsley, vinaigrette dressing

160.000 vnd

Caesar salad

Lettuce, cherry tomato, crouton, parmesan cheese, anchovy fish, egg, parsley, sauce

170.000 vnd



SOUP

Creamy mushroom soup

Mushroom, milk, cream, butter, egg

150.000 vnd

Creamy asparagus soup

Asparagus, milk, cream

150.000 vnd

SANDWICH & BURGER

Beef burger

Bread buns, minced beef, lettuce, tomato, cucumber, cheese, served with French fries

195.000 vnd

Chicken burger

Bread buns, chicken, lettuce, tomato, cucumber, cheese, served with French fries

185.000 vnd

Club sandwich

Bacon, cheese, lettuce, cucumber, served with French fries

170.000 vnd



Chicken sandwich

Chicken , cheese, lettuce, tomato, cucumber, served with French fries

185.000 vnd



PIZZA

Margherita pizza
Tomato, cheese, oregano
190.000 vnd

Four season pizza
Zucchini, tomato, ham,
mushroom, olive ,cheese, oregano
240.000 vnd

Frutti Di Mare pizza
Shrimp, squid, tomato,
cheese, oregano
260.000 vnd

Prosciutto pizza
Tomato, ham, mushroom,
cheese , oregano
240.000 vnd



PASTA

Spaghetti Napolitan
Tomato, onion, parsley , parmesan
190.000 vnd

Spaghetti Bolognese
Minced beef, onion, tomato,
parsley, parmesan
215.000 vnd

Spaghetti Carbonara
Bacon, onion, milk, cream,
egg, parmesan
215.000 vnd

Spaghetti Ai Frutti Di Mare
Tomato, shrimp, squid ,
parsley, garlic , parmesan
215.000 vnd



MAIN COURSE

Grilled Fuji beef
green pepper sauce or red wine sauce :
Fuji beef, green pepper sauce or red wine sauce,
served with mashed potatoes and vegetables
650.000 vnd



Grilled Duck with orange sauce
Duck, orange, served with mashed potato
390.000 vnd

Grilled Salmon
with passion fruit sauce
or yellow mustard sauce

Salmon, served with mashed potato
and vegetables

460.000 vnd



Grilled prawn with white wine

Tiger prawn, white wine, thyme leaf,
served with vegetables

450.000 vnd

VEGETARIAN FOOD

Fresh spring roll

Rice noodle, coriander, carrot, cucumber, avocado, lettuce, served with soya sauce

145.000 vnd

Vegetables tempura

mushroom, onion, carrot, potato, tempura flour

145.000 vnd

Green vegetable curry

Carrot, corn, bean, garlic, chili, curry, cauliflower, broccoli

150.000 vnd

Fried vegetables with cashew nut

Cauliflower, broccoli, green bean, garlic, cashew nut, served with steamed rice

150.000 vnd

Fried tofu with tomato sauce

Tofu, mushroom, spring onion, tomato, served with steamed rice

150.000 vnd

DESSERT

Cream brulee

Fresh Milk, egg, sugar, cream, banana

130.000 vnd

Banana crepes

Banana, Rum, vanilla ice cream

150.000 vnd

Pineapple crepes

Pineapple, Rum, vanilla ice cream, crepes

130.000 vnd

Seasonal fresh fruit

150.000 vnd

Vanilla ice cream

130.000 vnd

Chocolate ice cream

130.000 vnd



Fruit with yogurt

Fruit bean, homemade yogurt, mint

100.000 vnd

*Special desserts of the day

Raspberry Tart
90.000 vnd

Lemon tart
90.000 vnd

Mango Tart
90.000 vnd

Tiramisu
90.000 vnd

Strawberry tart
90.000 vnd

Black Forest
90.000 vnd



BEER/ MIXED DRINKS

BEER

Ha Noi	70.000 vnd
Sai gon Special	70.000 vnd
Tiger Crystal	80.000 vnd
Heineken	80.000 vnd

MIXED DRINKS 160.000 vnd

OPTIONAL CHOICE BASE ON STANDARD LIQUEUR / SPIRITR
CAMPARI / RICARD / MAILIBU/ AMERITTO
SMIRNOFF VODKA / GREENAL / RUM / JOSE CUERVO TEQUILA / J.W. RED

LABEL WHISKY

*MIX WITH: SODA / TONIC/ COKE/ DIET COKE/ SPRITE

SOFT DRINK

Lavie Water	50.000 vnd
Coke / Diet Coke , Sprite ,Tonic , Soda , Red Bull	60.000 vnd

SPIRIT

VODKA	Godlet / Bottle
Smimoff	90.000/ 800.000 vnd
Absolute	90.000/ 800.000 vnd
Grey goose	100.000 / 1.100.000 vnd

GIN	Godlet / Bottle
Gorndon’s	90.000/ 800.000 vnd
Bombay Shapphire	90.000/ 800.000 vnd

RUM	Godlet / Bottle
Bacardi white	90.000/ 800.000 vnd
Captain Morgan	100.000/ 900.000 vnd

WHISKEYS	Godlet / Bottle
Jack Daniel	120.000/ 1.400.000 vnd
Jim Beam	90.000/ 1.200.000 vnd
Red Label	90.000/ 1.200.000 vnd
Black Label	120.000/ 1.400.000 vnd

LIQUEUR	Goblet / Bottle
Bailey	90.000/ 800.000 vnd
Kahlua	90.000/ 800.000 vnd
Cointreau	90.000/ 800.000 vnd

TEQUILA	Goblet / Bottle
Jose Curve Especial Gold	90.000/ 900.000 vnd

WINE LIST

HOUSE WINE	Glass / Bottle
Red wine: Hemisferio, Cabernet Sauvignon	180.000/ 800.000 vnd
White Wine: Reservado Chardonnay Chile	180.000/ 800.000 vnd

RED WINE /VANG ĐỎ	
Cap Royal ,Cabernet Sauvignon, France	1.450.000 vnd
Riscal , Tempranillo, Shiraz, Spanish	1.450.000 vnd
Brochet, Pinot Noir, France	2,150.000 vnd

WHITE WINE/ VANG TRẮNG	
Cap Royal, Sauvignon Blanc, France	1.200.000 vnd
The Stump, Riesling, AUS	1.200.000 vnd
Villa Maria, Private Bin, Sauvignon Blanc, New Zealand	1.650.000 vnd

SPARKLING WINE	
VILLA SANDI “IL Fresco”	
Treviso Prosecco Brut Glera, ITALY	1.350.000 vnd

CHAMPAGNE	
Champagne Delamote Brut	2.490.000 vnd
Champagne Mignon Brut premium reserve	1.900.000 vnd

CAFE MÁY

Espresso (Single)
50.000 vnd

Capuccino
75.000 vnd

Espresso (Double)
65.000 vnd

Mocha
75.000 vnd

Latte
75.000 vnd

Flat white
75.000 vnd

CAFE VIỆT NAM

Vietnamese coffee
with Condense milk (Hot/ice)
65.000 vnd

Vietnamese Black Coffee (Hot/ice)
65.000 vnd

Vietnamese White Coffee (Bạc sữa)
65.000 vnd

Coffee ice blended (Cafe đá xay)
80.000 vnd

Trà cafe đá xay
(Black tea with coffee ice blended)
80.000 vnd

LIQUEUR COFFEE

Irish Coffee
120.000 vnd

Mexican Coffee
120.000 vnd

MATCHA- CHOCOLATE

Matcha Latte
80.000 vnd

Chocolate (hot/ice)
80.000 vnd

Cookies ice blended
80.000 vnd

Chocolate blended
80.000 vnd

TEA: ICE/ HOT

Green tea (Trà xanh)
50.000 vnd

Black tea (Trà lipton)
50.000 vnd

Ginger tea
with honey (Trà gừng)
70.000 vnd

Peach tea -
(Orange /Emongrass)
(Trà đào cam xả)
70.000 vnd

Orange / Cinnamon tea
(trà cam quế)
70.000 vnd

Chrysanthemam tea
- honey
(trà hoa cúc mật ong)
70.000 vnd

FRESH JUICE

Pineapple juice (Nước dứa)
70.000 vnd

Orange juice (Nước Cam)
70.000 vnd

Passion fruit juice (Nước chanh leo)
70.000 vnd

Lemon juice (Nước chanh tươi)
70.000 vnd

Water Melon (Nước ép dưa hấu)
70.000 vnd

Carrot juice (Nước ép cà rốt)
70.000 vnd

SMOOTHIE

Avocado _ Mango smoothie
Sinh tố Bơ – Xoài
90.000 vnd

Orange _ Mango smoothie
Sinh tố Cam Xoài
90.000 vnd

Passion fruit juice ice blended
Sinh tố chanh leo đá xay
80.000 vnd



MAY DE VILLE HOTEL

THANK YOU