


MÖVENPICK
LIVING WEST HANOI

OPEN FROM 10:30AM - 10:30PM

Cốm Vòng Restaurant - G Floor

Tel: (+84) 24 38 255 255 ext 88689

21 Duy Tan street, Cau Giay district, Hanoi

Cốm Vòng
all day dining

À LA CARTE MENU

Menu

à la carte

Appetizer

- Chicken Caesar Salad (P)** **175**
Romaine lettuce, bacon, shaving parmesan, herb croutons, grilled chicken and caesar dressing.
- Hanoi Chicken Salad (N)** **165**
Shredded chicken salad with carrot, red onion, bean spout, lime leaves, peanuts and lemon sauce.
- Fresh Burrata Cheese Salad (V)** **190**
Burrata cheese, fresh tomato, rocket leaves, basil pesto sauce.
- Vegetables Salad (V)** **165**
Fresh lettuce, sautéed mushroom, cherry tomato, grilled asparagus and lemon dressing.
- Vietnamese Spring Rolls Platter (S)(P)(N)** **280**
Fresh spring roll & crispy fried seafood spring roll with sweet chilli dipping sauce.
- Seafood**
- Green Mango Salad (N)** **210**
Poached prawn and squid, unripe green mango, peanut and Vietnamese herbs.
- Assorted Cold Cut (S)(P)** **350**
Salami Milano, torchon ham, pastrami, onion pickled, cucumber pickled, rocket leaves and condiments.

Go Healthy

- Roasted Cherry Tomato With Blue Cheese Salad** **180**
Baby lettuce, cherry tomato, avocado, quail eggs, cucumber and blue cheese.
431 Calories, 21 gr Protein
- Mövenpick Healthy Salad** **230**
Sous vide chicken, romaine lettuce, avocado, cucumber, asparagus and olive oil.
381 Calorie, 25 gr Protein
- Grilled Scallop With Tomato Caper Salsa And Lemon Foam** **400**
King scallop, green pea pure, caperse salsa and lemon foam.
392.8 Calories, 28.6 gr Protein
- Steamed Mussel And Clam With Ginger And Sake** **350**
Black mussels, big clam, ginger, mints, soya, sake and steamed rice.
160 Calories, 24gr Protein
- Sliced Fresh Fruit In Honey Lime Syrup** **150**
A selection of freshly sliced seasonal fruits.
122 Calories, 2.5 gr Protein
- Passion Fruit And Coconut Crème Brulee** **160**
Homemade passion fruit and coconut crème brulee served with mixed berries.
417 Calories, 4.4 Gr Proteins

Mövenpick's Signature

- Swiss Berner Rösti (S)** **180**
Potato rösti, tomato, Gruyère cheese, butter vegetable and cream sauce.
- Gruyère Beef Burger (S)(P)** **250**
Gruyère cheese, grilled onion, bacon, tomato, gherkins, lettuce, BBQ sauce.
- Riz Casimir (S)** **400**
Sliced veal, mild curry sauce, jasmine rice, exotic fruit and sambal sauce.
- Swiss Carrot Cake (S)** **145**
Gluten-free carrots cake, cream cheese glaze.

Soup

- Chicken And Sea Cucumber Soup** **180**
Shredded chicken, junien sea cucumber, shiitake mushroom, carrot, eggs and chicken stock.
- Roasted Pumpkin Soup With Tiger Prawns** **170**
Butter pumpkin, boiled tiger prawn and homemade garlic bread.
- Bouillabaisse** **270**
Saffron broth, mussels, prawn, clams, seabass and homemade garlic bread.

Sandwiches

- Club Sandwich (Brown Or White Bread Toast) (P)** **180**
Poached chicken, fried egg, bacon, lettuce, tomato, cucumber and mayonnaise.
- Grilled Caprese Panini (V)** **175**
Fresh Mozzarella, tomato, basil leaves, olive oil and balsamic vinager.
- Steak And Cheese Baguette** **190**
Grilled beef striploin, cheddar cheese, cucumber pickled, caramelized onion and Dijon mustard.

(* served with French fries and salad.

Pasta

- Tomato Seafood** **250**
Tomato sauce, mussel, squid, shrimps, clams, cherry tomato, olive oil, garlic, onion, basil and parsley.
- Classic Bolognese** **190**
Bolognese sauce, grated parmesan cheese.
- Carbonara** **180**
Bacon, onion, mushroom, cream, eggs yolks, black olive and cherry tomato.
- Arrabbiata (V)** **170**
Spice tomato sauce, chilli flakes, cherry tomato, basil and parmesan cheese.
- Basil Pesto (V)** **160**
Homemade Pesto sauce, parmesan cheese and garlic puree.

Make your choice of pasta:

Spaghetti, Penne, Tagliatelle, Fusilli, Linguine.

Prices are in thousand Vietnamese Dong, and are exclusive of 5% service charge and Government Tax.

(P) Contains Pork | (V) Vegetarian

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(S) Signature | (N) Nuts

Menu

à la carte

Cơm Vông Favourites

Hanoi's Famous	
Homemade "Chả Cá" (N)	200
Marinated 'Lang' fish with turmeric, galangal and lemongrass served with rice vermicelli, local herbs and dipping marinated shrimp sauce.	
Traditional "Bún Chả" (N) (P)	165
Char-grilled minced pork, pork belly served with rice vermicelli, local herbs and sweet and sour dipping sauce.	
Phở - Noodles Soup	185
Chicken or beef served with fresh herbs and condiments.	
Deep Fried Tofu	
In Tomato Sauce (V)	150
Fried young tofu deeping in tomato sauce, spring onion.	
Stir-fried Pork Belly With Caramelized Fish Sauce (P)	200
Pork belly, spring onion, red chili and caramelized fish sauce.	
Seasonal Vegetable (V)	150
Wok-fried seasonal vegetable with garlic and oyster sauce.	
Stewed Fish In Clay Pot (P)	185
Carp fish, shallot, chili, galangal, black pepper and caramelized fish sauce.	
Sweet And Sour Clam Broth	
Clam, pineapple silced, tomato and mixed herbs.	
(*) served with steamed rice.	

Rice and Noodles

Vegetarian Mee Goreng (N) (V)	180
Fried yellow noodle, potato, tofu, cabbage, tomato and bean sprout.	
Seafood Stir-Fried Noodle (N)	190
Fried egg noodles with Halong Bay seafood and vegetables.	
Pad Thai (N)	190
Stir fried rice noodle with prawn, chicken, tamarind sauce and peanut.	
Cantonese Fried Rice (N) (P)	185
Fried rice with roasted pork, Chinese sausage, shrimps, carrot, onion, green bean and eggs.	
Your Choice Of	
Vietnamese Fried Rice	185
With Chicken Breast	
With Seafood	
With Beef	

Western Main Course

Mövenpick Mix Grilled (S)	650
Lamb chop, tenderloin, chicken thigh, potato puree, sautéed vegetable and red wine sauce.	
Grilled Beef Rib Eye	450
Marinated with thyme, served with asparagus, chunky potato and black pepper sauce.	
Roasted Chicken Breast	250
Chicken breast, sautéed green beans, asparagus, and potato pave with mushroom sauce.	
Broiled Salmon	420
Salmon fillet, horseradish crust, baby vegetables ragout served with "Duglere" butter sauce.	
Pan-Fried Seabass Fillet	330
Seabass fillet, sautéed spinach, glazed potato and "Duglere" butter sauce.	
Grilled King Prawns	350
Fresh king prawn, artichoke, cherry tomato, black olive, roasted capsicum and tamarind sauce.	

Asian Main Course

Steamed Red Snapper	
Wrapped In Banana Leaf	250
Red snapper fish steamed with galangal, kaffir lime, lemongrass served with steamed rice.	
Shaking Beef "Lúc Lắc"	250
Tossed beef with garlic, pepper, vegetables, watercress, pickled onions and steamed rice.	
Grilled Chicken	250
Marinated chicken thigh with lemongrass, shallot, lime leaves and wok-fried green served with sticky rice cooked in bamboo.	
Steamed Prawns	
With Coconut Juice	165
Tiger prawns, onion, lemongrass, leek, celery and coconut juice with steamed rice.	

Desserts

Hawaii Mousse	170
Coconut mousse with caramel ice cream.	
Rich Chocolate Cake	165
Dark chocolate cake, chocolate ice cream, praline soil and blood orange gel.	
Cappuccino Cake	160
Fresh cheesecake, with berries and coffee sauce.	
Black Forest Cake	170
Cherry berries, chocolate sauce.	
Matcha Cake	165
Vanilla sauce, fresh strawberry and matcha powder.	
Seasonal Fresh Fruit Platter (V)	160
Seasonal Vietnamese fruit platter.	
Ice Cream And Sorbet	160
Please ask your server for the flavours of the day (3 scoops).	

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(S) Signature | (N) Nuts

Drink list

Healthy Smoothies

All smoothies are made with yoghurt and full cream milk.

AVOCADO
MANGO
STRAWBERRY
BANANA

ADD-INS:
Honey
Lime juice
Salt
Ground cumin

129

Juices

All juices are made from fresh fruits and served with sugar and ice on the side.

APPLE
LIME
PINEAPPLE
COCONUT
CARROT
ORANGE
WATERMELON
PASSION FRUIT

99

Mineral Water

ACQUA PANNA STILLL 149
750ml
ALBA SPARKLING WATER 79
450ml
ALBA STILL WATER 79
450ml
SAN PELLEGRINO SPARKLING 159
750ml

Detox Water

FRESH FRUIT & HERB INFUSED WATER 59
Still water
Lime
Orange
Mint
Cucumber
Strawberry

Frappes

FRENCH VANILLA FRAPPE 119
French vanilla syrup, coffee, milk.
PINA COLADA FRAPPE 119
Pina colada syrup, coffee, milk.
SMOKY EARL GREY FRAPPE 119
Smoky Earl Grey, coffee, milk.

Soft Drink

COKE 69
FANTA 69
SPRITE 69
COKE LIGHT 69
SODA WATER 69
TONIC WATER 69

Flavoured Iced Teas

LEMONGRASS & MINT 119
Green tea, lemongrass, lime, simple syrup.
HIBISCUS DE EARL GREY 119
Earl Grey tea, hibiscus, lime, simple syrup.
STRAWBERRY & BASIL 119
Green tea, strawberry, basil, lime, simple syrup.
GINGER & HONEY 119
Oolong tea, ginger, lime, honey.

Coffee & Tea Selection

AMERICANO 69
CAPPUCCINO 89
ESPRESSO 69
LATTE 89
MACCHIATO 89
MOCHA 89
VIETNAMESE CÀ PHÊ BLACK 69
(ICE or HOT)
VIETNAMESE CÀ PHÊ BROWN 69
(ICE or HOT)
HOT CHOCOLATE 89
SWEET & SALTY CREAMY 89
VIETNAMESE COFFEE
Vietnamese black robusta coffee, homemade sweet & salty cream.
GREEN TEA WITH JASMINE FLOWERS 69
SENCHA GREEN EXTRA SPECIAL 69
BRILLIANT BREAKFAST 69
PURE CHAMOMILE FLOWERS 69
ESTATE OOLONG 69
FRESH INFUSED TEA 79
Selection of ginger/mint/lemongrass

Mocktails

AGRIO TROPICAL 129
Passion fruit, apple, lime, chamomile tea, soda water.
BAYA DE CHISPA 129
Strawberry, lime, strawberry syrup, lemonade.
GREEN MARKET 129
Cucumber, orange zest, mint, lime, salt, chili, tonic water.

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Drink list

Cocktails

CAIPIRINHA Cachaca, lime.	169
COSMOPOLITAN Vodka, Cointreau, cranberry juice, lime, simple syrup.	169
DAIQUIRI Rum, lime, simple syrup.	169
MARGARITA Tequila, Cointreau, lime.	169
MARTINI - DRY OR SUPER DRY!?	169
SHAKEN OR STIRRED!? Gin or vodka, dry vermouth, olive.	
MOJITO Rum, lime, mint, soda water, simple syrup.	169
NEGRONI Gin, Campari, sweet vermouth.	169
OLD FASHIONED Whiskey, Angostura bitters, sugar cube.	169
SIDE CAR Cognac, Cointreau, lime, simple syrup.	169
WHISKEY SOUR Whiskey, lime, egg white, simple syrup.	169

Beer

HANOI	89
SAIGON	89
HEINEKEN	89
SAPPORO	89
TIGER	89
CORONA	119

Wine by the glass (150ml)

WHITE WINE ITALY >> INDESIO, PINOT GRIGIO, IGT VENETO.	199
AUSTRALIA >> DE BORTOLI, THE ACCOMPLICE, CHARDONNAY, RIVERINA.	169
SOUTH AFRICA >> OBIKWA, SAUVIGNON BLANC, WESTERN CAPE, SAF.	229
ROSE WINE FRANCE >> LOUIS PINEL, ROSE CINSAULT, IGP D'OC.	189
REDWINE FRANCE >> CHANTECAILLE, BORDEAUX.	169
ARGENTINA >> SUSANA BALBO, ANUBIS MALBEC.	229
FRANCE >> MAISON CASTEL, CABERNET SAUVIGNON, IGP D'OC.	199

Wine by bottle

CHAMPAGNE BRUT CHAMPAGNE CHARLES MIGNON, BRUT PREMIUM RESERVE.	3.399
SPARKLING WINE SPAIN >> DELAFINCA BRUT SPARKLING.	999
FRANCE >> CHARLES DE FÈRE CUVÉE JEAN LOUIS ICE MY PARIS SECRET BLANC DE BLANCS.	1.599
ROSE WINE FRANCE >> LOUIS PINEL, ROSE CINSAULT, IGP D'OC.	949
SWEET WINE AUSTRALIA >> DE BORTOLI, DEEN VAT 5, BOTRYTIS SEMILLON LATE HARVEST (350ML).	1.199
PORT WINE PORTUGAL >> SANDEMAN PORT TAWNY, TOURIGA FRANCA, TINTA RORIZ.	2.999
WHITE WINE ARGENTINA >> SUSANA BALBO, CRIOS CHARDONNAY, UCO VALLEY.	1.599
AUSTRALIA >> DE BORTOLI, THE ACCOMPLICE, CHARDONNAY, RIVERINA.	849
CHILE >> CONCHA Y TORO, FRONTERA CHARDONNAY, CENTRAL VALLEY.	899
CHILE >> MIGUEL TORRES, SANTA DIGNA RESERVA GEWURZTRAMINER.	1.199
FRANCE >> HENRI BOUGEOIS, PETIT BOUGEOIS SAUVIGNON BLANC.	1.599
FRANCE >> TRIMBACK, RIESLING, ALSACE.	1.999
FRANCE >> JOSEPH DROUHIN MÂCON-VILLAGES, CHARDONNAY.	2.199
ITALY >> INDESIO, PINOT GRIGIO, IGT VENETO.	1.149
SOUTH AFRICA >> OBIKWA, SAUVIGNON BLANC, WESTERN CAPE, SAF.	1.159
RED WINE ARGENTINA >> SUSANA BALBO, ANUBIS MALBEC.	1.159
AUSTRALIA >> YALUMBA "Y SERIES" MERLOT.	999
CHILE >> CHÂTEAU M GRAN RESERVA – CABERNET SAUVIGNON, MERLOT.	1.299
FRANCE >> CHANTECAILLE, BORDEAUX.	1.099
FRANCE >> MAISON CASTEL, CABERNET SAUVIGNON, IGP D'OC.	1.099
FRANCE >> MOULIN DE GASSAC PINOT NOIR, IGP PAYS D'HERAULT.	1.199
ITALY >> SIGNORE GIUSEPPE BARDOLINO – CORVINA VERONESE, RONDINELLA.	849
SOUTH AFRICA >> RADFORD DALE VINUM, PINOTAGE.	2.499

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