ESSENCE DINING RESTAURANT

The delights of Vietnamese cuisine

Open time: 11:30 - 22:00 (Last order: 21:45)

Dear valued customers,

Wishing to give you the perfect meal for the dishes with authentic flavours from all over Vietnam. We, The Essence Restaurant has some helpful hints for you before you order as follows.

We serve traditional Vietnamese dishes from all three regions of North - South - Central Vietnam. While the taste is characteristic of northern salty, spicy hot is central but the south is sweet and spicy sour taste. While our clients come from all over the world with multi-ethnic, multinational, different culinary styles. it's hard for us to meet flavour best suited for all clients at the same time.

We are happy to prepare dishes to meet your taste such as example: more spicy, more salty, less sour and sweet so that the majority of customers can enjoy most of the local cuisine. So please if you have a special taste and desire for additional spices to avoid any disappointing, notify the wait staff before ordering.

We really hope that you enjoy your meal.

Please use your phone to scan this QR to our picture menu reference.
Wifi password: ***airahanoi***

All the price are subject to 10% tax & 5% service charge

SALAD

1, GREEN PAPAYA SALAD WITH BEEF

XA LÁT ĐU ĐỦ THỊT BÒ

*Green papaya, carrot, grilled beef, **peanut**, mint, **coriander** with dressing sauce included garlic, chili and **fish sauce**.*

219,000VND (≈9.5USD)

2, CAESAR SALAD

XA LÁT HOÀNG ĐẾ

Romaine lettuce, bacon, crouton are dressed with Parmesan cheese, olive oil, lemon juice, black pepper and Anchovy sauce (Anchovy and sauce has been always mixed together).

249,000VND (≈10.8USD)

3, MANGO SALAD WITH SHRIMP

XA LÁT XOÀI TÔM

*Green mango salad with shrimp, **peanut**, mint, **coriander** & Vietnamese sauce included garlic, chili and **fish sauce**. This salad has sweet & sour taste, combined with strong typical tropical herbs like mint and **coriander**; shrimp is steamed then soaked in ice cubes to keep the freshness.*

249,000VND (≈10.8USD)

4, AVOCADO SALAD

XA LÁT QUẢ BƠ

Slices of avocado, onion, sliced tomato are topped with chicken breast and rich flavor dressing sauce included garlic.

249,000VND (≈10.8USD)

5, NIÇOISE SALAD

XA LÁT KIỂU NICE

Baby tomato, boiled potato, green & black olive, hard-boiled egg, steamed green bean are arranged on a bed of lettuce, topped with canned tuna and vinaigrette.

249,000VND (≈10.8USD)

6, POMELO SALAD

XA LÁT BƯỞI TÔM

*Chunks of grapefruit pulp soaked in a tasty dressing sauce (garlic, chili, **fish sauce**) sprinkled with **peanut**, mint, **coriander** and topped with shrimp (shrimp is steamed then soaked in ice cubes to keep the freshness).*

249,000VND (≈10.8USD)

7, AVOCADO COCKTAIL

XA LÁT COCKTAIL QUẢ BƠ

Fresh avocado with shrimp in cognac, mayonnaise sauce and green salad.

279,000VND (≈12.1USD)

8, SMOKED DUCK SALAD

XA LÁT VỊT XÔNG KHÓI

Smoked boneless duck breast is combined with romaine lettuce, green bean, Holland bean, baby tomato and dressed in Balsamic sauce.

279,000VND (≈12.1USD)

SOUP

1, POTATO WITH BACON SOUP

XÚP KHOAI TÂY & THỊT XÔNG KHÓI

Potato, bacon, celery, bone stock, fresh milk & cream; served with crouton.

199,000VND (≈8.7USD)

2, ASPARAGUS SOUP

XÚP MĂNG TÂY

A perfect mixture between asparagus, potato, bone stock, fresh cream and butter; served with crouton.

199,000VND (≈8.7USD)

3, ONION SOUP

XÚP HÀNH

Onion soup with white fragrance, bone stock, topped by Parmesan cheese; served with crouton.

199,000VND (≈8.7USD)

4, CARROT SOUP

XÚP CÀ RỐT

A silky velvet of carrot soup and vegetable broth with ginger flavor; served with crouton.

199,000VND (≈8.7USD)

5, CHICKEN WITH SWEET CORN SOUP

XÚP GÀ NGÔ

Chicken, sweet corn, bone stock, mushroom and egg.

199,000VND (≈8.7USD)

6, PUMPKIN WITH SALMON SOUP

XÚP BÍ ĐỎ CÁ HỒI

Pumpkin, salmon, lemongrass, curry, onion, coconut milk, decorated by fresh cream; served with crouton.

229,000VND (≈10.0USD)

7, MUSHROOM & SHRIMP SOUP

XÚP NẤM TÔM

Mushroom, shrimp, bone stock, fresh cream, butter; served with crouton.

229,000VND (≈10.0USD)

AUTHENTIC VIETNAMESE CUISINE

PORK

1, HANOI CRISPY SPRING ROLL (4pcs)

NEM RÁN HÀ NỘI

Traditional Vietnamese spring roll has been prepared with mixture of ground pork, egg, vermicelli, carrot, bean sprout & wood-ear mushroom; served with fresh rice noodle, lettuce, ***coriander****, mint and tasty dipping* ***fish sauce****. This spring roll has been always prepared & mixed all ingredients above inside.*

249,000VND (≈10.8USD)

2, HUE FRESH SPRING ROLL (4pcs)

NEM HUẾ TƯƠI

Grounded pork, sour shrimp, green banana, pineapple, ***peanut****, star fruit, lettuce, mint,* ***coriander*** *are wrapped in rice paper; served with mixed dipping* ***fish sauce****. This dish appeared from Central region of Vietnam - Hue province's style, the taste is special & different with several kinds of fresh spring rolls as it used typical ingredients like sour shrimp and strong typical tropical herbs.*

229,000VND (≈10.0USD)

3, IMPERIAL FRIED SPRING ROLL (6pcs)

CHẢ GIÒ CUNG ĐÌNH

Typical local spring roll with mixture of pork, shrimp, carrot and taro; enhanced with flavor dipping fish sauce. This spring roll has been always prepared & mixed all ingredients above inside.

269,000VND (≈11.7USD)

4, NOODLE ROLL WITH CHAR SIU PORK (4pcs)

PHỞ CUỐN THỊT XÁ XÍU

Pork with Char Siu sauce, sugar, ginger, chili is long marinated & grilled for much more flavors then rolled together with pickles, lettuce, mint, ***coriander*** *and* ***peanut*** *by fresh rice crepe; served with dipping* ***fish sauce****.*

229,000VND (≈10.0USD)

5, BANH XEO - VIETNAMESE RICE PANCAKE

BÁNH XÈO

Rice pancake filled with bean sprout, pork, shrimp & veggies; served with rice paper, ***peanut****, dry onion, lettuce,* ***coriander****; served with dipping* ***fish sauce****.*

239,000VND (≈10.4USD)

6, BUN CHA

BÚN CHẢ

BBQ pork slices and meatballs with tasty fish broth, accompanied by fresh rice noodle, lettuce, mint & ***coriander****. This dish is one of the best & famous local food in Hanoi (Must use* ***fish sauce*** *base & both of belly pork slices & meatballs from pork only), in case you prefer less belly pork slices & more meatballs or otherwise, please advise us.*

239,000VND (≈10.4USD)

BEEF

1, NOODLE ROLL (4pcs)

PHỞ CUỐN

*Fresh rice crepe rolled with stir-fried Vietnamese beef, bean sprout & **oyster oil**, lettuce, mint, **coriander** & **peanut**; served with dipping **fish sauce**.*

229,000VND (≈10.0USD)

2, BAMBOO BEEF

BÒ ỐNG TRE (4PCS)

*Seasoned thin slices Vietnamese beef stuffed into bamboo pipe, enhanced flavor with spring onion and **laksa leaves (Vietnamese herb)**, then topped with rich pepper sauce; served with steamed rice and sweet & sour **pork broth** soup.*

329,000VND (≈14.3USD)

3, BUN BO NAM BO

BÚN BÒ NAM BỘ

*Fresh rice noodle topped with stir fried Vietnamese beef with bean sprout & **oyster oil**, accompanied by lettuce, mint, **coriander**, **peanut** and mixed **fish sauce**. It is like a kind of salad, hence it is a cold dish, best served cold.*

239,000VND (≈10.4USD)

4, BO LA LOT (4pcs)

BÒ LÁ LỐT

*Beef & pork's omental fat with garlic, lemongrass, wrapped in Lot leaf (wild betel leaf) then grilled on high heat fire; served with steamed rice and sweet & sour **pork broth** soup.*

289,000VND (≈12.6USD)

5, SAUTÉED BEEF WITH BASIL (SPICY)

BÒ HÚNG QUẾ (CAY)

Vietnamese beef marinated with basil, lemongrass, chili, coconut milk, shacha spicy sauce, sesame oil; placed inside a fresh coconut; served with steamed rice.

389,000VND (≈16.9USD)



CHICKEN

1, CHICKEN RICE - HOI AN STYLE

COM GÀ HỘI AN

*Shred chicken thighs with onion, capsicum, mushroom and **laksa leaves (Vietnamese coriander)** are dressed with sweet & sour sauce like a kind of salad, then arranged on a bed of rice is steamed with chicken broth with onion, garlic & mushroom. This dish has sweet taste; appears & is famous in Hoi An (a small town on the coast of East sea in the central of Viet Nam).*

289,000VND (≈12.6USD)

2, GA LA NEP (6pcs)

GÀ BỌC LÁ NẾP

Small pieces of boneless chicken wrapped by "Nep" leaves (pandan leaves), then grilled with spices, accompanied by a bowl of mixture stir fried rice with wine, olive oil and onion.

289,000VND (≈12.6USD)

3, SKEWERED CHICKEN WITH LOCAL LEAF (3pcs)

GÀ XIÊN NƯỚNG LÁ MẮC MẬT

*Chicken in good flavor of **oyster oil**, sesame oil, spices, lemongrass, chili and special local "Mac Mat" leaves; served with rice noodle, lettuce, mint, **coriander** and sweet & sour **fish sauce**.*

279,000VND (≈12.1USD)

4, CHICKEN THIGH WITH MUSHROOM SAUCE

ĐÙI GÀ XỐT NẤM ĐÔNG CÔ

*A roasted chicken thigh topped with unique mixture between Dong Co mushroom, **oyster oil** and chili; served with steamed rice and sweet & sour **pork broth** soup.*

279,000VND (≈12.1USD)

DUCK

1, DUCK IN COCONUT WITH SOUTHERN STYLE (SPICY)

VỊT KHÌA NAM BỘ (CAY)

*Boneless Vietnamese duck cut with taro & mixed with shacha spicy sauce, **fish sauce**, lemongrass, chili and **laksa leaves (Vietnamese coriander)**, coconut milk and placed inside a fresh coconut; served with steamed rice.*

389,000VND (≈16.9USD)

2, DUCK MEATBALL WITH LEMONGRASS (3pcs)

CHẢ VỊT BAO SẢ

Minced duck mixed with pork, basil, sesame oil is long marinated then wrapped outside a lemongrass and deep fried with bread crumbs; served with fresh rice noodle & mixed soya sauce.

379,000VND (≈16.5USD)

FISH

1, CHA CA LANG HA THANH (HA THANH GRILLED FISH)

CHẢ CÁ LĂNG HÀ THÀNH

*Grilled boneless catfish (Hemibagrus) marinated with turmeric, galingale sauce, **fish sauce** and condiments; served with rice paper, **peanut**, dry onion, fresh rice noodles and lettuce, mint & **coriander**, accompanied with dipping **fish sauce**.*

299,000VND (≈13.0USD)

2, TEMPURA SEABASS WITH TAMARIND-FISH SAUCE (5pcs)

PHI LÊ CÁ VƯỢC TẨM BỘT XỐT MẮM ME

*Crispy fried tempura batter seabass fillet then topped with unique mixed between tamarind & **fish sauce**; served with steamed rice and sweet & sour **pork broth** soup.*

289,000VND (≈12.6USD)

3, GRILLED SNAPPER FISH WITH BANANA LEAVES

PHI LÊ CÁ ĐIÊU HỒNG BỌC LÁ CHUỐI NƯỚNG

*Fillet of snapper marinated with turmeric, galingale, **fish sauce** and condiments, topped with onion, dill, **peanut** and wrapped by banana leaves then grilled; served with steamed rice and sweet & sour **pork broth** soup.*

329,000VND (≈14.3USD)



SHRIMP

1, WRAPPED SHRIMP WITH MAYONNAISE & POTATO (4pcs)

TÔM CẨM TÚ

Deep fried tempura shrimp bathed with mayonnaise & ketchup then covered by very thin potato fries.

329,000VND (≈14.3USD)

2, TEMPURA SHRIMP WITH TAMARIND-FISH SAUCE (4pcs)

TÔM TẨM BỘT XỐT MẮM ME

*Crispy fried tempura batter shrimp with tamarind **fish sauce**; served with steamed rice and sweet & sour **pork broth** soup.*

329,000VND (≈14.3USD)

OTHERS

1, FRIED RICE (CHICKEN or VEGGIE)

CƠM RANG (GÀ hoặc RAU CỦ)

Steamed rice is fried with egg and your choice of chopped chicken breast or herbal vegetable (green bean, corn, carrot).

219,000VND (≈9.5USD)

2, SEAFOOD FRIED RICE

CƠM RANG HẢI SẢN

Steamed rice is fried with egg and shrimp & squid with herbal vegetable (green bean, corn, carrot).

249,000VND (≈10.8USD)

3, PHO - NOODLE SOUP (BEEF or CHICKEN)

PHỞ (BÒ hoặc GÀ)

Fresh rice noodle soup served with either chicken or beef; enhanced the flavor with spring onion and ***coriander*** *in the most traditional way of Vietnam.*

199,000VND (≈8.7USD)

4, FRIED NOODLE (BEEF or CHICKEN)

MỲ XÀO (BÒ hoặc GÀ)

Stir fried noodle with bok choy, mushroom, carrot, tomato, ***oyster oil,*** *onion and garlic, either with beef or chicken.*

219,000VND (≈9.5USD)

5, FRIED NOODLE WITH SEAFOOD

MỲ XÀO HẢI SẢN

Stir fried noodle with shrimp, squid, bok choy, mushroom, carrot, tomato, ***oyster oil****, onion and garlic.*

249,000VND (≈10.8USD)

6, FRIED TOFU WITH LEMONGRASS

ĐẬU PHỤ CHIÊN MUỐI TÔM XẢ

Silky tofu covered up by wheat powder then deep fried & topped with minced shrimp, lemongrass, chili, garlic.

239,000VND (≈10.4USD)

7, GRILLED SQUID IN CHARCOAL

MỰC MỘT NẮNG NƯỚNG

One-sun-dried squid marinated with shacha spicy sauce, mustard, honey, spices, lemongrass then grilled; served with ***laksa leaves (Vietnamese coriander)*** *and special sauce.*

359,000VND (≈15.6USD)

WESTERN CUISINE

1, GARLIC BREAD (5pcs)
BÁNH MỲ BƠ TỎI
*Baked baguette with butter, minced garlic; your choice of **with or without** a Mozzarella cheese slide on top.*
199,000VND (≈8.7USD)

2, BREAD BASKET (5pcs)
GIỎ BÁNH MỲ NƯỚNG
Baked baguette served with butter.
99,000VND (≈4.3USD)

3, FRENCH FRIES
KHOAI TÂY CHIÊN
Long and thin cut slices of potato are deep fried; served with ketchup.
199,000VND (≈8.7USD)

4, AUSTRALIAN RIB-EYE BEEF
NẠC LƯNG BÒ ÚC XỐT TIÊU ĐEN
Rib-eye beef steak (200gr) is cooked to your liking and served with mashed potato, grilled vegetables & absolute fluffy black pepper sauce.
499,000VND (≈21.7USD)

5, AUSTRALIAN TENDERLOIN BEEF
THĂN NỘI BÒ ÚC XỐT TIÊU ĐEN
Tenderloin beef steak (200gr) is cooked to your liking and served with mashed potato, grilled vegetables & absolute fluffy black pepper sauce.
599,000VND (≈26.0USD)

6, GRILLED SALMON
CÁ HỒI NA UY NƯỚNG
Grilled salmon (200gr) served with grilled vegetables, mashed potato & passion fruit sauce.
499,000VND (≈21.7USD)

7, DEEP FRIED SALMON WITH VERMICELLI PAPER
BÁNH TRÁNG RẾ BỌC CÁ HỒI CHIÊN XỐT MẬN
Fillet of Nowegian salmon soaked in white wine, salt, pepper then rolled with vermicelli paper and deep fried; served with plum fruit sauce (plum, vinegar, sugar, lemon) and a unique mixed salad.
399,000VND (≈17.3USD)

WESTERN CUISINE

8, SHRIMP LUSSIANA WITH SPAGHETTI

MỲ Ý TÔM

Shrimps, baby tomato sautéed with white wine, garlic and parsley.

299,000VND (≈13.0USD)

9, SPAGHETTI (BOLOGNESE SAUCE or NAPOLETANA SAUCE or CARBONARA SAUCE)

MỲ Ý (XỐT BÒ BĂM hoặc XỐT CÀ CHUA hoặc XỐT KEM THỊT XÔNG KHÓI)

Boiled pasta served with Parmesan cheese and either Bolognese (meat based & tomato sauce) or Napoletana (tomato base) or Carbonara (bacon & fresh cream); topped with Parmesan cheese.

239,000VND (≈10.4USD)

10, FISH & CHIPS

CÁ & KHOAI

Chunks of snakehead fish dipped in tempura batter then fried; served with chips.

279,000VND (≈12.1USD)

11, CLUB SANDWICH

BÁNH MỲ GỐI KẸP

Fried egg, bacon, cheese, cucumber, tomato, lettuce and grilled chicken placed in between 3 slices of toasts; served with French fries.

239,000VND (≈10.4USD)

12, HAMBURGER

BÁNH MỲ TRÒN KẸP

Baked fresh bun with grilled Vietnamese beef cooked to your liking, bacon, egg, melted cheese, lettuce, tomato, cucumber and mustard; served with French fries.

299,000VND (≈13.0USD)

VEGETARIAN CORNER

1, PUMPKIN SOUP

XÚP BÍ ĐỎ

Pumpkin, onion, coconut milk, curry, lemongrass and vegetable broth, decorated by fresh cream; served with crouton.

199,000VND (≈8.7USD)

2, MIXED SALAD

XA LÁT THẬP CẨM

Carrot, cucumber, tomato, French bean, baby corn with Balsamic sauce; topped on a bed of lettuce.

199,000VND (≈8.7USD)

3, FRIED GREEN SPRING ROLL (4pcs)

NEM CHAY RÁN

Vegetarian spring roll has been prepared with mixture of egg, vermicelli, carrot, bean sprout and wood-ear mushroom; served with fresh rice noodle, lettuce, mint, ***coriander*** *and tasty dipping sauce. This spring roll has been always prepared & mixed all ingredients above inside.*

199,000VND (≈8.7USD)

4, CURRY VEGETABLE (SPICY)

RAU XÀO CÀ RI (CAY)

Broccoli, cauliflower, onion, carrot, baby corn, garlic, lemongrass, coconut milk and curry powder; served with steamed rice.

199,000VND (≈8.7USD)

5, VEGGIES & CASHEW NUT

RAU XÀO HẠT ĐIỀU

Stir fried broccoli, cauliflower, baby corn, carrot, French bean, ***oyster oil****, garlic & cashew nut; served with steamed rice.*

199,000VND (≈8.7USD)

6, STIR-FRIED BOK CHOY WITH MUSHROOM

CẢI CHÍP XÀO NẤM

Bok choy, mushroom, garlic, ***oyster oil*** *& tapioca powder; served with steamed rice.*

199,000VND (≈8.7USD)

7, STIR-FRIED MORNING GLORY

RAU MUỐNG XÀO TỎI

Stir fried water morning glory with garlic.

199,000VND (≈8.7USD)

VEGETARIAN CORNER

8, ROLLED “LOT” LEAF WITH TOFU (5pcs)

ĐẬU PHỤ CUỐN LÁ LỐT

Vietnamese "Lot" leaves (wild betel leaves) with tofu, mushroom, onion then fried; served with steamed rice.

199,000VND (≈8.7USD)

9, AUBERGINE IN CLAY POT

CÀ TÍM OM TỘ

*Aubergine, tofu, mushroom, onion, garlic; served with steamed rice and lettuce, mint & **coriander**.*

229,000VND (≈10.0USD)

10, VEGGIES SPAGHETTI

MỲ Ý XỐT RAU CỦ

Tomato, black & green olive, spring onion and Mozzarella cheese served with pasta; topped with Parmesan cheese.

239,000VND (≈10.4USD)

11, CHEESE SANDWICH

BÁNH MỲ KẸP PHÔ MAI

Baguette, cheese, lettuce, cucumber, tomato and mayonnaise.

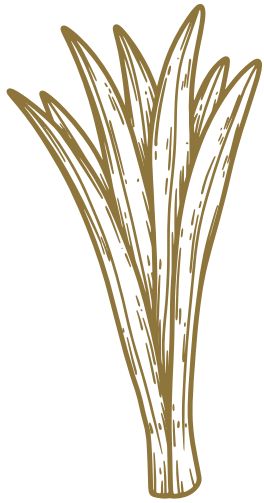
199,000VND (≈8.7USD)

12, TOFU WITH BLACK RAISIN SAUCE

ĐẬU PHỤ XỐT NHO ĐEN

*Silk tofu, diced green & red bell pepper, onion, mushroom are stir fried and topped with black raisin sauce (raisin, **soya sauce**, honey, oil); served with steamed rice.*

199,000VND (≈8.7USD)



DESSERT

1, SEASONAL FRESH FRUITS
HOA QUẢ THEO MÙA
Seasonal tropical fruits.
199,000VND (≈8.7USD)

2, ICE-CREAM (CHOCOLATE or VANILLA)
KEM NEW ZEALAND (SÔ CÔ LA hoặc VANI)
Imported New Zealand ice-cream.
99,000VND (≈4.3USD/scoop)

3, PASSION FRUIT ICE-CREAM (HOMEMADE)
KEM CHANH LEO
Fresh cream, passion fruit, egg and sugar.
169,000VND (≈7.3USD)

4, BANANA & CHOCOLATE NEM (3pcs)
NEM CHUỐI CHIÊN
Fresh banana, cinnamon and chocolate in a Vietnamese style spring roll then deep fried; served with vanilla sauce.
219,000VND (≈9.5USD)

5, FRESH BANANA WITH ICE-CREAM (HOMEMADE)
CHUỐI KẸP KEM
A scoop of vanilla ice-cream clamped by a lovely banana topped with coconut, sesame and ***peanut****.*
219,000VND (≈9.5USD)

6, VIOLET RICE WITH VANILLA ICE-CREAM & MANGO
KEM XÔI XOÀI
Violet glutinous rice steamed with coconut milk and served with vanilla ice-cream & fresh mango.
219,000VND (≈9.5USD)

7, APPLE CRUMBLE (HOMEMADE)
BÁNH TÁO
Apple, ***almond****, butter, wheat powder,* ***raisin****; top with a scoop vanilla ice-cream.*
199,000VND (≈8.7USD)

8, CRÈME-BRÛLÉE
KEM CHÁY
A rich custard of fresh cream with egg, vanilla extract base & topped with a contrasting layer of hard caramel.
199,000VND (≈8.7USD)

DESSERT

9, FRUIT SALAD

HOA QUẢ DẦM

Seasonal fruits mixed with yoghurt, condensed milk and coconut milk.

169,000VND (≈7.3USD)

10, SAUTÉED BANANA

CHUỐI ÁP CHẢO XỐT BƠ CAM

Sweet sautéed banana with butter, orange & sugar flavor on fire in Rum.

159,000VND (≈6.9USD)

11, BANANA CREPES

BÁNH CREPE CHUỐI

*Sweet sautéed banana with Rum fragrance placed in fresh homemade crepe then topped with chocolate syrup & **almond slices**.*

179,000VND (≈7.8USD)

12, PINEAPPLE CREPES

BÁNH CREPE DỨA

*Sweet sautéed pineapple with Rum fragrance placed in fresh homemade crepe then topped with chocolate syrup & **almond slices**.*

179,000VND (≈7.8USD)

