



Celebrate Valentine's Day Menu

VALENTINE'S DAY SPECIALS

COCKTAILS | 250.000

LOVE FROM THE FIRST SIGN

Sipsmith London Dry Gin, Chambord Raspberry Liqueur, Strawberry Puree, Fresh Lime Juice, Orange Bitter, Sparkling Wine, Dried Rose Hip.

FIRST KISS

Tanqueray London Dry Gin infused Rosemary & Pink Peppercorn, Coconut Liqueur, Campari, Fresh Lime Juice, Aromatic Bitter, Rose Syrup, Elderflower Foam.

SWEET ENDING

Bacardi Ocho 8YO, Luxardo Maraschino Liqueur, Green Young Rice Reduction (Young Rice, Coconut Milk, Pandan Leave) Ginger & Cinnamon Syrup, Chocolate Bitter, Puffed Rice Cake.

ALCOHOL-FREE COCKTAIL | 185.000

HAPPY TOGETHER

Pomelo Juice, Cranberry Juice, Fresh Lime Juice, Beetroot Puree, Jasmine Flower, Dehydrated Dragon Fruit.

FOREVER MORE

Pear Juice, Fresh Lime Juice, Basil Leave, Dracontomelon - Ginger Syrup, Dry Ginger Ale, Rosemary, Pink Peppercorn.

COMBO DRINK AND FOOD FOR CELEBRATION

(Sky Bar Only)

LOVE IS ALL AROUND (2-4 PAX) | 2.995.000 VND

1 Bottle of Champagne Louis Roederer Brut Premier | 1 Cheese and Cold Cuts Platter | 1 Fruit Platter | 1 Bottle of Sparkling Water 750ml

ALL YOU NEED IS LOVE (2-4 PAX) | 990.000

1 Bottle of Sparkling Wine Cuvee Gohan Blanc de Blanc | 1 Fruit Platter | 1 Potato Fries Platter | 1 Bottle of Sparkling Water 750ml

TO LOVE YOU MORE (2-4 PAX) | 1.250.000

1 Bottle of your choice (Bombay Sapphire Gin/ Absolute Vodka/ Jose Cuervo Silver Tequila/ Jack Daniel's Whisky | 1 Fruit Platter | 1 Beef Jerky | 3 Soft drinks | 1 Bottle of Mineral Water

BEEF STEAK & WINE COMBO (1 PAX) | 650.000

1 Glass of House Wine | 1 Portion of Green Mango Salad with Prawns | 1 Australian Beef Steak

(For more details of the food options, please look at food description on the food menu section)

GRILLED SALMON & WINE COMBO (1 PAX) | 750.000

1 Glass of House Wine | 1 Portion of Spinach with Scallops Salad | 1 Portion of Grilled Salmon with Balsamic Sauce

(For more details of the food options, please look at food description on the food menu section)

Prices are subject to 10% tax and 5% service charge

LOVING NIGHT

850.000 VND ++

AMUSE BOUCHE

NEM LỤI TÔM

SHRIMP NEM LUI

Tôm tươi, hạt tiêu, sả, gừng, ra thì là, bọc ngoài củ sả;
thưởng thức cùng sốt me

*Grilled ground shrimps, black pepper, ginger, dill,
onion in a lemongrass skewer served with tamarind sauce*

SOUP

SÚP MĂNG TÂY THỊT BA RỌI XÔNG KHÓI

ASPARAGUS AND BACON SOUP

Măng tây, khoai tây, hành tây, lá nguyệt quế, muối tiêu,
sữa tươi, thịt ba rọi muối xông khói

*Asparagus, potato, onion, bay leaves, salt and pepper,
fresh milk, bacon*

SALAD

SALAD RAU XANH CÁ NGỪ

GREEN SALAD WITH TUNA

Rau xà-lách Romaine, rau xà-lách xanh, xà-lách tím, rau cải bắp tím,
măng tây, hành tây, củ cải đỏ và cá Tuna tươi áp chảo.

Phục vụ cùng sốt mật ong dấm ý

*Romaine lettuce, Lollo lettuce, purple cabbage, asparagus,
onions, red radish and slices of Tuna. Tossed in honey
balsamic dressing.*

MAIN COURSE

YOUR CHOICE OF EITHER:

BÒ ÚC SỐT TIÊU XANH

AUSTRALIAN BEEF STEAK WITH GREEN PEPPER SAUCE

Bò Úc, măng tây, đậu Pháp, lá thyme tươi, tỏi khô; phục vụ
cùng khoai tây nghiền

*Australian beef steak, asparagus, French beans, thyme leaves,
garlic; served with mashed potato*

OR

CÁ HỒI CUỐN RONG BIỂN

GRILLED SALMON WRAPPED IN SEAWEED

Cá hồi tươi cuộn rong biển tẩm ướp tiêu muối, nướng bỏ lò. Ăn kèm
măng tây, cà rốt bào tử, cà chua bi sấy và sốt chanh leo

*Salmon wrapped in seaweed, grilled in the oven. Served with
asparagus, baby carrot, cherry tomatoes and passion-fruit sauce*

DESSERT

THẠCH PHÔ MAI

CHEESE GELATIN

Thạch, phô mai tươi, xoài chín, dâu tây, thanh long,
sữa chua, socola trang trí

*Gelatin, cheese, mango, strawberry, dragon fruit,
yogurt, garnished with chocolate*

Prices are subject to 10% tax and 5% service charge



LA SIESTA CLASSIC LO SU

32 Lo Su Str., Hoan Kiem Dis., Hanoi