

NO NÊ

KITCHEN AND BAR

★ COME HUNGRY, LEAVE NO NÊ ★



Tiệm tạp hoá No Nê
867 Phố Denman

867

ĐÂY ĐÂY!
Thuốc lào hết ứ

Phở Bò Hà Nội
20.000 VND



NO NÊ KITCHEN AND BAR

“No Nê” is a vietnamese expression that describes more than just being full. It’s the feeling of satisfaction, comfort, and joy after a good meal — when your stomach is full and your heart is happy.

At No Nê Kitchen & Bar, we believe food should do more than fill you up. We serve comforting vietnamese classics, made to be enjoyed slowly and remembered fondly. We want every guest to leave well-fed, happy, and content — with a full belly, a light heart, and the lingering joy of a meal done right.

Come hungry. Eat till you're full. Leave happy.



Ăn No Rồi Tính Chuyện Đời Sau

No Nê là một từ rất việt.

Không bóng bẩy, không màu mè, nhưng nghe là thấy... đã. No Nê là khi bụng đã đầy, lòng cũng vui. Là khi người ta cảm giác phấn khởi sau một bữa ăn ngon và thấy cuộc sống dễ chịu hơn một chút.

Với No Nê Kitchen & Bar, không chỉ là chuyện ăn uống, mà là mong muốn mỗi vị khách khi rời quán đều:

- No bụng
- Nhẹ lòng
- Vui vẻ
- Và nhớ mãi hương vị bữa ăn vừa qua

No Nê - no trong bụng, phê trong lòng



A Time To Remember

For Vietnamese people, the subsidy era was not just a time of hardship—it is an unforgettable part of memory.

It was the sight of long queues, ration books held tightly in hand—when goods were scarce and essentials like rice, sugar, and fabric were distributed in fixed portions.

People waited patiently, learned to save, and cherished even the smallest things they received. Meals were simple, yet always filled with warmth and shared laughter.

No Nê Kitchen and Bar was not created to chase modern glamour, but to preserve those memories. Memories of the subsidy era—when life was simple, yet human connection ran deep.

Here, people don't just eat to be full. They eat to remember. To remember the clinking of bowls and chopsticks in a small home.

To remember the loving eyes of grandparents and parents watching their children eat with quiet joy.

The “bao cấp” style at No Nê is not about scarcity. It is about honoring what once seemed ordinary—but has now become precious.

Every dish tells a story.

Every corner holds a memory.

And every guest who walks in can find a piece of their childhood waiting for them

Chuyện Cũ, Vị Xưa

Đối với người Việt Nam, thời bao cấp không chỉ là một giai đoạn khó khăn, mà còn là một phần ký ức không thể quên.

Đó là những ngày xếp hàng dài với cuốn sổ tem phiếu trên tay—khi hàng hóa còn khan hiếm, mọi nhu yếu phẩm như gạo, đường, vải... đều được phân phối theo định mức.

Ai cũng phải chờ đợi, chắt chiu, và trân trọng từng thứ nhỏ bé mình có được. Là bữa cơm đạm bạc nhưng luôn ấm áp tiếng cười của cả gia đình.

No Nê Kitchen and Bar ra đời không phải để chạy theo sự hào nhoáng, mà để giữ lại những ký ức ấy. Đó là ký ức của những ngày bao cấp — nơi mọi thứ đều giản dị, nhưng tình người thì đậm sâu.



Ở đó, người ta không chỉ ăn để no. Người ta ăn để nhớ. Nhớ tiếng chén đũa va nhau trong căn nhà nhỏ. Nhớ ánh mắt ông bà và cha mẹ nhìn con cháu ăn mà thấy ấm lòng.

Phong cách bao cấp của No Nê không phải là sự thiếu thốn. Đó là sự trân trọng những điều từng rất bình thường — nhưng giờ đây lại trở nên quý giá.

Mỗi món ăn là một câu chuyện. Mỗi góc quán là một mảnh ký ức. Và mỗi vị khách bước vào, đều có thể tìm thấy một phần tuổi thơ của mình ở đó.



BẠN CÓ BỊ DỊ ỨNG KHÔNG?

Do you have a food Allergy?

Các món ăn trong thực đơn có thể bao gồm các thành phần sau:
The dishes from our menu may contain the following items:



ĐẬU PHỘNG
Peanut



CÁC LOẠI HẠT
Tree Nuts



GLUTEN
Gluten



SỮA
Dairy



TRỨNG
Egg



ĐẬU NÀNH
Soy



CÁ
Fish



HẢI SẢN GIÁP XÁC
Crustaceans



HẢI SẢN THÂN MỀM
Mollusks



MÈ (VỪNG)
Sesame

Vui lòng thông báo cho nhân viên trước khi gọi món. • Please inform our staff before ordering.



Days of queuing for a simple meal during subsidy era - where patience and shared moments became part of everyday life.

Những ngày xếp hàng mua từng suất ăn dưới thời bao cấp - nơi kiên nhẫn và sẻ chia trở thành một phần của cuộc sống.

Back then, every gram of food mattered.
Ngày ấy, từng gram đều quý.



APPETIZERS

ĂN CHÚT CHÚT



AP1. PHỞ CUỐN NGŨ XÃ 2 rolls **\$11.98**

Beef Pho Rolls

Fresh rice noodles wrapped with stir-fried striploin beef, cucumber, mint and cilantro

AP2. NEM RÁN HÀ NỘI 2 rolls **\$12.98**

Hanoi Fried Spring Rolls

Crispy fried spring rolls filled with ground pork, glass noodles, wood ear mushrooms, carrots, and egg, wrapped in rice paper and deep-fried.

Served with No Nê sweet & sour fish sauce and fresh herbs

AP3. NEM & PHỞ CUỐN 1 roll each **\$12.48**

Then & Now Combo

Crispy Hanoi spring rolls and fresh pho rolls — a balance of crunch and freshness

AP4. NEM CUA BẾ 2 rolls **\$13.98**

Crispy Crab Spring Rolls

Crispy rolls filled with crab meat, prawn, ground pork, eggs, glass noodles, shiitake mushroom, wood ear fungus, carrot, jicama, onion, and shallot

Served with No Nê sweet & sour fish sauce

AP5. CHẢ CỐM CHIÊN 3 pieces **\$14.48**

Deep Fried Young Rice Cake

Traditional Vietnamese pork patties blended with young green rice

AP6. CÁNH GÀ 6 pieces **\$15.98**

Chicken Wings

Please select 1 flavor: tamarind, garlic butter, or fish sauce glazer



AP7. SOUP CUA TRỨNG BẮC THẢO **\$12.98**

Crab Soup with Century Egg ^(GF)

Silky crab soup with shredded chicken, quail eggs and century eggs



AP8. GỎI CUỐN 2 rolls **\$13.98**

Fresh Salad Rolls ^{GF option, P}

Choice of:

- Shrimp
- Lemongrass Chicken
- Grilled Pork

AP9. GỎI GÀ CHUA NGỌT **\$15.98**

Chicken Salad ^{GF}

Shredded chicken tossed with crisp onions, fresh Vietnamese coriander, and carrots, served with a tangy sweet-and-sour fish sauce dressing.

AP10. GỎI BÒ BÓP THẦU **\$15.98**

Vietnamese Beef Salad ^(P)

Thinly sliced beef, tossed with onions, fresh herbs, carrots topped with roasted peanuts, and dressed in a sweet, sour fish sauce.

Served with prawn crackers



Nhức Nách

STREET FOOD



S1. NGÔ CHIÊN

Fried Corn

Deep fried sweet corn sautéed in butter

\$10.98

S2. KHOAI TÂY CHIÊN BƠ

Butter Fries

Crispy fries tossed in butter

\$10.98



S3. NEM CHUA RÁN

Deep Fried Pork Rolls

Crispy fried pork rolls made with ground pork, pork skin, garlic, and spices. Serve with No Nê homemade chili sauce

\$19.98

S4. MỆT ĂN VẬT THẦN CHƯỜNG

Legendary Street Food Platter

Vietnamese snack platter with crispy fried corn, deep fried pork rolls, and buttered fries.

\$34.98



S5. THỊT XIÊN NƯỚNG TẮM MÈ

Grilled Pork Skewers with Sesame (2 skewers)

Grilled pork skewers marinated with lemongrass, sesame and garlic

\$11.98

S6. ĐẬU PHỤ TẮM HÀNH

Tofu with Scallion Oil ^{GF}

Crispy fried tofu drizzled with scallion oil and fish sauce

\$13.98

S7. BÁNH TRÁNG TRỘN

Vietnamese Rice Paper Salad ^(P)

Shredded rice paper salad with dried jerky beef, quail eggs, herbs, green mango, shallots, shrimp chilli sauce, dried shrimp and peanuts

\$13.98





Nhức Nách

STREET FOOD

S8. BÁNH TRÁNG CUỘN \$15.98

Rice Paper Rolls

Rice paper rolls consist of dried jerky beef, quail eggs, herbs, green mango, shallots, and served with creamy sauce:

Please select one flavor:

- Sốt me truyền thống
Classic Tamarind Sauce
- Sốt bơ hoa quả
Tropical Butter Sauce
- Sốt kem dâu sữa dừa
Strawberry Coconut Cream
- Sốt bơ mè rang
Roasted Sesame Sauce
- Sốt kem cam
Orange Cream Sauce
- Assorted 4 Flavors

S9. VŨ NỮ CHÂN DÀI NÚP LÙM \$21.98

Hidden Frog

Fresh frog meat fried with fragrant lemongrass, basil, and garlic, coated in a crispy savory batter.

S10. HÀU NƯỚNG MỠ HÀNH HOẶC PHÔ MAI (P, GF)

Cheese (\$5.98 each / minimum 3 pieces)
Grilled Oysters with Scallion Oil or Cheese

Oysters grilled with fragrant scallion oil and peanuts or topped with melted cheese.



S11. NGAO XÀO BƠ TỎI \$19.98

Garlic Butter Clams (GF)

Clams sautéed with garlic and butter, topped with corn and shredded young coconut



S12. MỰC NƯỚNG MUỐI ỚT \$24.98

Grilled Squid With Chili Salt

Grilled squid seasoned with chili salt, comes with green chili seafood dipping sauce.



S13. ỐC HƯƠNG TRỨNG MUỐI \$24.98

Salted Egg Yolk Sea Snails

Sea snails stir-fried with salted egg yolk, butter and garlic

S14. XÔI CUA LỒNG ĐỎ \$21.98

Sticky Rice With Crab meat

Steamed sticky rice served with crab meat, scallions, and fried shallots

NO NÊ Main Courses

PHỞ

VIETNAMESE SIGNATURE NOODLE SOUP

P1. PHỞ BÒ XÀO LĂN ÔNG TÙNG **\$19.98**

Tung's Signature Pan-seared Beef Pho

Hanoi-style beef noodle soup with wok-seared beef shank, green onions, and garlic.

P2. PHỞ TỦY BÒ THỔ ĐÁ **\$25.98**

Beef Bone Marrow Pho in Stone Bowl ^{GF}

Rich beef broth served with bone marrow, Minced rare tenderloin beef, brisket and beefballs.

P3. PHỞ TÁI **\$19.98**

Rare Beef Pho ^{GF}

Minced rare tenderloin beef served with rice noodles, herbs, and hot broth

P4. PHỞ TÁI NẠM **\$19.98**

Rare Beef & Brisket Pho ^{GF}

Minced rare tenderloin beef and brisket with rice noodles, herbs, and broth

P5. PHỞ TÁI BÒ VIÊN **\$19.98**

Rare Beef & Beef Ball Pho ^{GF}

Minced rare tenderloin beef and beef ball with rice noodles, herbs, and broth

P6. PHỞ NẠM **\$19.98**

Brisket Pho ^{GF}

Slow-cooked brisket served with rice noodles herbs, and broth

P7. PHỞ NẠM BÒ VIÊN **\$19.98**

Brisket & Beef Ball Pho ^{GF}

Brisket and beef balls served with rice noodles, herbs and broth

P8. PHỞ ĐẶC BIỆT **\$20.98**

Special Pho ^{GF}

A selection of Minced rare tenderloin beef, brisket and beefballs served with rice noodles, herbs and broth

P9. PHỞ BÒ VIÊN **\$18.98**

Beef Ball Pho ^{GF}

Beefballs served with rice noodles, herbs and broth





P10. PHỞ XÀO HÀNG BUỒM \$19.98

Stir-fried Beef Pho

Stir-fried rice noodles with striploin beef, garlic, onions, and mixed vegetables, tossed in a savory soy-based sauce.

P11. PHỞ SỐT VANG \$19.98

Beef Stew Pho

Rice noodles served with slow-braised beef stew in a rich, aromatic sauce with carrots, spices, and herbs.

P12. PHỞ GÀ NƯỚNG SẢ \$19.98

Lemongrass Chicken Pho ^{GF}

Grilled lemongrass chicken with rice noodles, herbs, and broth



P13. PHỞ GÀ LÃN ÔNG \$19.98

Sliced Free-range Chicken Pho ^{GF}

Aromatic chicken broth with sliced chicken, rice noodles, served with fresh herbs, lime, and chili.

P14. PHỞ GÀ MĂNG, MỘC SỤN \$21.98

Hanoi style Chicken Pho with Bamboo Shoots & Meatballs ^{GF}

Noodle soup with bamboo shoots, pork meatballs in a rich, aromatic chicken broth, served with rice noodles and fresh herbs

P15. PHỞ GÀ TRỘN \$21.98

Dry Chicken Pho ^(P)

Rice noodles with shredded chicken, carrot, cucumber, mint, cilantro, Vietnamese coriander, fried shallots, peanut, served with No Nê house dressing

P16. PHỞ GÀ TRỘN MỘC \$25.98

TRỨNG MUỐI

Dry Chicken Pho with Salted Egg Meatballs ^P

Dry mixed pho with shredded chicken, carrot, cucumber, salted egg chicken meatballs, fried shallots, peanut, tossed in a rich savory sauce with fresh herbs (mint, cilantro and Vietnamese coriander).

Add On



Quẩy - Fried Dough Stick \$2.98

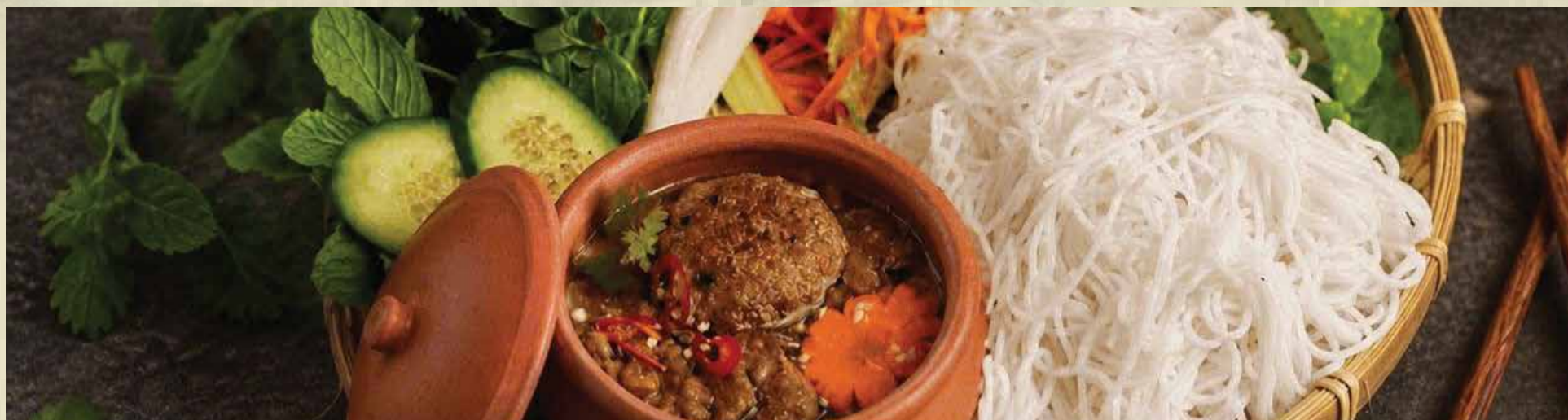
Trứng Chần - Poached Egg \$3.98

Mọc Gà - Chicken Meatball \$3.98

Mọc Trứng Muối - Salted Egg Meatball \$5.98

Phở - Extra Pho \$2.98

Bún VERMICELLI



V1. BÚN CHẢ HÀNG MÀNH \$21.98

Hanoi-style Grilled Pork Vermicelli ^(GF)

Grilled pork and pork meatballs in No Nê chilli lime sauce, served with vermicelli noodles and fresh herbs

V2. BÚN CHẢ - NEM \$21.98

Grilled Pork Vermicelli with Spring Rolls

Grilled pork & pork meat balls in No Nê chilli lime sauce, served with vermicelli noodles, fresh herbs, and 1 Hanoi crispy crab spring roll



V3. BÚN NEM CUA BỂ \$22.98

Deep fried Crab Spring Rolls Vermicelli

Vermicelli served with crispy crab spring rolls, herbs, and dipping sauce



V4. BÚN ĐẬU MẮM TÔM PHÁT LỘC \$26.98

Noodles with Fermented Shrimp Paste & Tofu

Steamed pork hock slices, deep-fried tofu, and deep-fried young rice cake, served with vermicelli noodles, fresh herbs, and shrimp paste sauce.



V5. BÚN BÒ XÀO HÀNG ĐIỀU \$20.98

Stir-fried Beef Vermicelli ^(P)

Fresh rice vermicelli served with stir-fried beef shank and onions, accompanied by fresh herbs, pickles, cucumber, and savory sweet fish sauce. Garnished with fried shallots and peanut on top

V6. BÚN RIÊU CUA \$21.98

Crab Tomato Noodle Soup

Ground freshwater crab based broth with deep fried tofu, medium-rare beef shank, pork sausage, pork cracklings, and fried shallots, served with vermicelli and fresh herbs.

NO NÊ KITCHEN AND BAR

Come Hungry, Leave No Nê



V7. BÚN THỊT NƯỚNG

\$19.98

Grilled Pork Vermicelli

Fresh rice vermicelli served with grilled pork, crispy spring rolls, fresh herbs, pickles, cucumber, and a savory sweet fish sauce.

V8. BÚN THỊT NƯỚNG CHẢ GIÒ

\$19.98

Grilled Pork Vermicelli with Imperial Spring Rolls

Grilled pork paired with crispy golden spring rolls, served with vermicelli, fresh vegetables, and traditional fish sauce dressing.

V9. BÚN GÀ SẢ

\$19.98

Lemongrass Chicken Vermicelli

Grilled lemongrass chicken served with vermicelli, herbs, and pickles



V10. BÚN GÀ SẢ CHẢ GIÒ

\$19.98

Lemongrass Chicken Vermicelli with Imperial Spring Rolls

Fresh rice vermicelli served with lemongrass grilled chicken, crispy spring rolls, fresh herbs, pickles, cucumber, and savory sweet fish sauce.

V11. BÚN BÒ HUẾ CUNG ĐÌNH

\$21.98

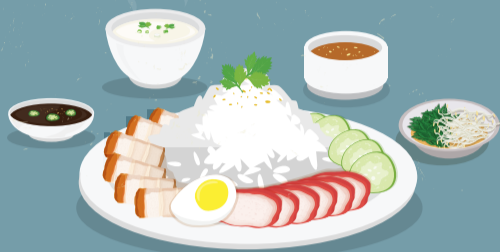
Hue Royal Beef Noodle Soup

Hue inspired spicy beef noodle soup with pork hock, beef shank, crab cake, and traditional Hue pork sausage.



RICE PLATES

MÓN CƠM



R1. CƠM RANG DƯA BÒ \$20.98
Fried Rice With Pickled Mustard Greens & Beef
Wok-fried rice with sliced beef, pickled mustard greens, and garlic

R2. CƠM ĐÙI GÀ CHUA NGỌT \$20.98
Sweet & Sour Chicken Drumstick With Rice
Crispy chicken drumstick served with sweet and sour sauce over Turmeric chicken rice

R3. CƠM GÀ XÉ PHAY \$20.98
Shredded Chicken Rice
Turmeric rice served with tender shredded chicken mixed with Vietnamese coriander, onions, and a savory sweet-and-sour fish sauce dressing

R4. CƠM TÂM SÀ BÌ CHƯỜNG \$21.98
Rice with Pork Chop, Pork Skin & Egg Meatloaf
Rice with grilled pork chop, shredded pork skin, egg meatloaf, and house pickles

R5. CƠM SƯỜN HEO NƯỚNG SẢ \$20.98
Lemongrass Grilled Pork Chop With Rice
Juicy pork chop grilled with lemongrass and served with rice, cucumber, and pickled vegetables

R6. CƠM SƯỜN HEO NƯỚNG SẢ CHẢ GIÒ \$20.98
Lemongrass Grilled Pork Chop with Rice & Imperial Spring Rolls
Grilled lemongrass pork chop served with steamed rice, crispy spring rolls, and house pickles.

R7. CƠM SƯỜN HEO NƯỚNG SẢ & TRỨNG \$20.98
Lemongrass Grilled Pork Chop with Rice & Sunny-side-up Egg
Lemongrass pork chop, 2 sunny-side-up eggs, served with rice and pickles





R8. CƠM GÀ SẢ **\$20.98**

Lemongrass Chicken Rice

Grilled chicken thigh marinated in lemongrass and spices, served with Turmeric chicken rice

R9. CƠM GÀ SẢ CHẢ GIÒ **\$20.98**

Lemongrass Chicken With Rice & Imperial Spring Rolls

Grilled lemongrass chicken served with Turmeric chicken rice, crispy spring rolls, and house pickles

R10. CƠM GÀ SẢ & TRỨNG **\$20.98**

Lemongrass Chicken with Rice & Egg

Grilled lemongrass chicken, 2 sunny-side-up eggs, served with Turmeric chicken rice and pickles

R11. CƠM SƯỜN BÒ NƯỚNG **\$23.98**

Grilled Beef Short Ribs With Rice

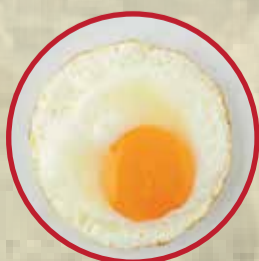
Juicy beef short ribs marinated with garlic, soy sauce, and spices, served over steamed rice and pickles



ADD ON

Trứng Ốp La - Sunny Side Up Egg **\$3.98**

Chả Giò - Imperial Spring Roll **\$6.98**





B1. BÁNH MÌ THỊT NƯỚNG

\$12.98

Grilled Pork Banh Mi

Crispy baguette filled with grilled pork skewers, pickles, cucumber, and herbs

B2. BÁNH MÌ DÂN TỎ

\$12.98

Hanoi style Special Banh Mi

Stir-fried filling of eggs, sausage, ham, pate, and butter inside crispy baguette

B3. BÁNH MÌ GÀ SẢ

\$12.98

Lemongrass Chicken Banh Mi

Grilled chicken with lemongrass, pickled carrots, cucumber, cilantro, and sauce inside crispy baguette



B4. BÁNH MÌ THỊT XÍU

\$11.98

Char Siu Pork Banh Mi

Sweet BBQ pork with vegetables and sauce inside crispy baguette

B5. BÁNH MÌ SỐT VANG

\$16.98

Beef Stew Banh Mi

Slow-cooked beef stew with carrots and herbs served with bread

B6. BÁNH MÌ CHẢO HÒA MÃ

\$22.98

Vietnamese Skillet Banh Mi

Hot pan with sunny-side-up egg, pate, fries and stir-fried beef, served with a bread.



VEGETARIAN THANH ĐẠM



VE1. GỎI CUỐN CHAY

\$11.98

Tofu salad roll ^(GFO,P)

Fresh rice paper rolls filled with herbs, soft vermicelli, tofu, and seasonal vegetables. Served with peanut sauce

VE2. CHẢ GIÒ CHAY

\$11.98

Vegetarian Spring Rolls

Glass noodles, mung beans, kohlrabi, yam, shiitake mushrooms, and wood ear fungus served with sweet chilli sauce.

VE3. ĐẬU HŨ LẮC SẢ TẮC

\$11.98

Lemongrass & Kumquat Shaken Tofu

Crispy fried tofu on the outside, soft and silky inside, tossed with aromatic minced lemongrass and tangy kumquat juice. A perfect balance of sour, savory, sweet, and a hint of spice.

VE4. BÁNH MÌ CHAY

\$11.98

Tofu Baguette

Stuffed with mayonnaise, deep-fried tofu, pickled carrots & daikon, fresh cucumber, jalapeño, and cilantro.

VE5. PHỞ CHAY

\$17.98

Vegetarian Pho Noodle Soup ^(GF)

Rice noodle, tofu, lotus root, king oyster mushrooms, broccoli, carrot, and aromatic house-made vegan broth

VE6. BÚN CHAY

\$17.98

Vermicelli Bowl ^(P)

Tofu & vegetarian spring rolls topped with crunchy carrot and mooli daikon, crisp lettuce, bean sprout, garnished with roasted peanuts, sesame seeds, and fried shallots, served with sweet & sour soy sauce.



Ê hê Ê hê

DESSERTS



D1. TÀO PHỞ HOA NHÀI Hanoi-style Jasmine Tofu Pudding

Silky smooth tofu pudding infused with delicate jasmine aroma, served with lightly sweet syrup

\$7.98

D2. KEM DỪA

Coconut Ice cream

Creamy coconut ice cream served in a coconut shell bowl, topped with toasted coconut flakes

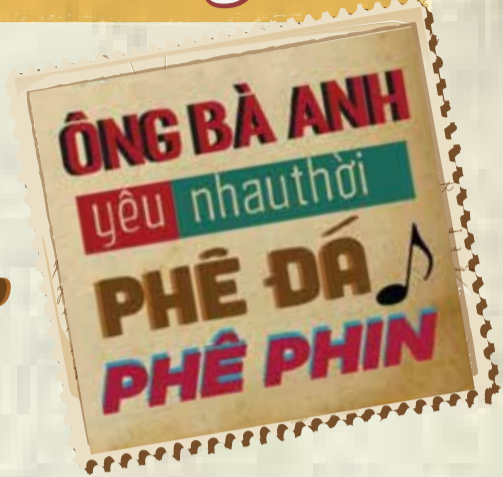
\$7.98



1.2.3..DZÔ Beverages

COFFEE ADDICT

“Sống nhờ cà phê, thờ cho có lệ”



BV1. DRAMA NÓNG - TÌNH LẠNH (CAFE SỮA NÓNG/ ĐÁ) \$6.98

Vietnamese Iced Or Hot Coffee With Condensed Milk

Classic Vietnamese drip coffee with sweetened condensed milk.

BV2. DỪA ƠI ĐỪNG BỎ TUI (CAFE CỐT DỪA) \$7.98

Coconut Coffee

Bold coffee blended with creamy coconut milk.

BV3. PHÔ MAI KÉO MOOD (CAFE PHÔ MAI) \$7.98

Laughing Cow Cheese Coffee

Made with Vietnamese coffee, Laughing Cow cheese, and creamy cheese foam.

BV4. MỘT CHÚT MẶN, NGÀN CHÚT GHIỀN (CAFE MUỐI) \$7.98 **SALTED CREAM COFFEE**

Rich Vietnamese coffee topped with silky salted cream, served with a lady finger biscuit

BV5. MATCHA PHỦ MÂY (CAFE KEM MATCHA) \$7.98

Matcha Cream Coffee

Bold coffee topped with smooth matcha cream.

BV6. TRỨNG MÂY NƯỚNG (CAFE KEM TRỨNG DỪA NƯỚNG) \$7.98

Coconut Roasted Egg Cream Coffee

Bold coffee topped with fluffy egg cream and roasted coconut.



BV7. TỈNH NGỦ CẤP TỐC (BẠC XỈU NÓNG/ ĐÁ) \$6.98

Vietnamese Milk Coffee (Hot/ Iced)

A smooth blend of Vietnamese coffee and condensed milk, light in caffeine but rich in flavor.

BV8. NGỌT LỊM TỎI NÓC (BẠC XỈU TIRAMISU) \$7.98

Vietnamese Milk Coffee With Tiramisu Cream

Light Vietnamese milk coffee paired with creamy tiramisu foam, with hints of cocoa.

BV9. NGỌT XỈU NGANG DỪA (BẠC XỈU CỐT DỪA) \$7.98

Vietnamese White Coffee With Coconut Milk

Light Vietnamese milk coffee blended with creamy coconut milk.

BV10. ME ƠI, ĐỪNG CHUA NHƯ NGƯỜI YÊU CŨ \$7.98

(COLD BREW ĐÁ ME)

Tamarind Cold Brew

Smooth cold brew coffee paired with tangy-sweet tamarind.



SWEET TREAT

★ UỐNG LÀ MÊ, KHÔNG VỀ ĐƯỢC ★

BV11. LAVA NGỌT TAN DRAMA

\$7.98

Oreo Milo Lava

Rich Milo blended with crunchy Oreo and a creamy lava sauce.

BV12. MẶN NHẸ NHƯNG TÌNH SÂU

\$8.98

(CACAO KEM MUỐI)

Salted Cream Cacao

Rich cacao topped with smooth salted cream.



MOCKTAILS & REFRESHERS

GIẢI NHIỆT TÂM HỒN



BV13. ÚP NGƯỢC NHƯNG KHÔNG NGÃ \$7.98

(YAKULT DỨA HẦU)

Upside Down Watermelon Yakult

Fresh watermelon blended with tangy Yakult and soda.

BV14. BIỂN XANH NHƯNG KHÔNG \$7.98

XANH BẰNG MOOD (SODA BIỂN XANH)

Blue ocean soda

Refreshing soda with blue curacao syrup, fresh lemon, and mint leaves, topped with sparkling soda.

BV15. CHILL NHƯ KÌ NGHỈ PHÉP \$7.98

Tropical sunset mocktail

A refreshing blend of mango, pineapple, and coconut water, layered with hibiscus for a vibrant sunset effect.

BV16. LỘN CẦU VỒNG \$7.98

Lychee rainbow soda

A colorful blend of lychee syrup and butterfly pea tea, topped with sparkling soda.



MATCHA LOVER

YÊU MATCHA HƠN YÊU ANH



BV17. MATCHA MÂY **\$8.98**

(MATCHA LATTE KEM CHEESE)

Cheese Foam Matcha Latte

Premium Japanese matcha blended with fresh milk, topped with smooth cheese foam (cream cheese, whipping cream, milk)

BV18. MẬT XA SỮA DỪA **\$8.98**

(MATCHA SỮA DỪA)

Coconut Matcha Latte

Matcha blended with creamy coconut milk.

BV19. MATCHA NHƯNG LỖ MÊ DÂU **\$8.98**

Strawberry Matcha Latte

Premium matcha, fresh strawberry purée, strawberry syrup, fresh milk, condensed milk.

BV20. MẬT LÒNG MẬT VÍ (MATCHA KEM MUỐI) **\$8.98**

Salted Cream Matcha

Premium Japanese matcha with fresh milk, topped with creamy salted foam (whipping cream, milk, sea salt)



TEA & GOOD VIBES

“Trà không làm bạn thất vọng, người thì có”



BV21. ĐÀO NGỌT KHÔNG LỪA DỐI **\$8.98**

(TRÀ ĐÀO KEM BÉO)

Creamy Foam Peach Tea

Black tea infused with peach syrup, topped with creamy foam and peach jelly

BV22. GÁNH HÀNG RONG (TRÀ ME DÂU) **\$7.98**

Strawberry Tamarind Tea

Oolong tea infused with tamarind syrup and strawberry jam. Lightly tangy, fruity, and refreshing with a balanced sweet-sour flavor.

NHẬU IT OUT

BEER AND COCKTAIL

“NHẬU”

A Vietnamese social activity where people gather to drink, eat endlessly, talk loudly, and promise “last round” at least five times.

BV23. ASAHI CRAFT BEER

Pint (500ml) \$7.98
Pitcher (~1.5L) \$22.98

BV24. HEINEKEN (330ml) \$8

BV25. TRUC BACH PARAMOUNT (330ml) \$8

BV26. WHAT THE PHO?! \$20

A Vietnamese-inspired aromatic cocktail infused with warm spices and herbs. Gin, Cointreau, cinnamon stick, cardamom pods, star anise, lime, red chili, Vietnamese coriander.



BV27. TRÀ ĐÁ-LICIOUS \$19

A refreshing, slightly sweet and tangy cocktail with tea and cherry notes, inspired by our " Vietnamese sidewalk iced tea culture". Bombay gin, cherry brandy, Vietnamese roasted green tea, lime juice, peanut candy garnish.

BV28. CỐM ON, LET'S GO! \$19

A delicate and fragrant cocktail with green rice (cốm) flavor- a specialty snack from Hanoi and a hint of citrus sweetness. White rum, Cointreau, orange juice, young rice syrup, lime juice.

BV29. HANOI BY NIGHT \$20

A tropical and herbal cocktail with Vietnamese betel leaf with a unique Vietnamese twist. Vodka, Malibu coconut rum, betel leaf powder, lime juice, pineapple juice.

SOFT DRINKS AND OTHERS

NƯỚC GIẢI KHÁT

Giá Bình Dân



BV30. CÔ CA CÔ CA
Tuổi Thơ Dữ Dội
Coca-cola Bottle
\$3.98



BV31. TRÀ CHANH HÀ NỘI
Hanoi style Lemon Iced Tea
\$6.28



BV32. NƯỚC SẦU HÀ NỘI
Dracontomelon Juice
\$6.28



BV33. GINGER ALE
\$3



BV34. ICED TEA
\$3



BV35. DIET COKE
\$3



BV36. KID'S APPLE JUICE
\$3

