



Private
DINING ROOM
at KOTO VĂN MIẾU



Private Dinning Room

on the 5th floor

KOTO Van Mieu invites you to experience our exclusive private dining room, where you can Immerse yourselves in a world of refined taste as our culinary masters craft bespoke menus that tantalize the senses, offering diners a remarkable gastronomic adventure.

* Area: $\approx 30\text{m}^2$

* Guest: from 4 to 12 pax

* Opening Hour:

11:30 - 14:30 (Lunch) | 18:00 - 22:00 (Dinner)





HIGHLIGHTS

* Private dining room where modern sophistication meets elegant setting.

* Ideal space for executive meeting with Projector, Speaker & Micro rental service available upon request.

* A balcony of timeless beauty overlooking the Temple of Literature .

* Experience gastronomic journey exclusively crafted by gourmet & celebrity chefs.

* Professional and hospitable team





PROMOTION

- * **Complimentary Venue Rental Fee** for group of 5 pax choosing Essence of Vietnam & Flavorful Flavor Menu (*starting from 1,200,000 VND/pax*).
- * Complimentary host services with dedicated staffs
- * Complimentary 01 Dessert Wine Bottle for invoice over 20,000,000 VND for the next visit



QUOTATION

LUNCH TIME 5,000,000 VND
Rental fee session/buổi

DINNER TIME 7,000,000 VND
Rental fee session/buổi

À LA CARTE starting from
MENU 250,000 VND

SET MENU starting from
850,000 VND

NOTE

- * Price is included tax & service charge*
- * Set menu is subjected to book 2-days in advance*
- * Surcharge for outside food & beverage*
- * If you have any intolerances or allergies, please inform your server upon placing your order*



ESSENCE of VIETNAM

1,650,000
V N D

Included 5% service charge
and VAT

CRAB POMELO

*Ca Mau crab salad with pink grapefruit, herbs,
roasted cashew nuts and coconut sauce*

BUN BO HUE

*Traditional broth with shrimp pate, lemongrass,
chili, slowed-cook pork and beef wrapped in
fresh vermicelli and local herbs*

KOTO DUCK BREAST

*Sous Vide duck breast with tamarind fish sauce
& crispy pink ginger*

KING OYSTER MUSHROOM

*Grilled mushrooms in butter with smoked chili and
spicy local purée, basil oil and seaweed crackers*

LOBSTERS

*Lobster in PHU QUOC green pepper butter sauce
with local spicy fried curry leaves*

BANANA BREAD MUFFINS

*Baked banana loaf served with vanilla bean ice
cream and warm valrhona chocolate sauce*

ST25 RICE

Steamed ST25 rice in a ceramic pot





FLAVOURFUL FUSION

EXCLUSIVELY
CRAFTED

by Chef TOMMY PHAM

1,200,000
V N D

Included 5% service charge
and VAT

APPETIZER

*Toast with Swiss brown mushroom pate,
truffle mayo, pickled vegetables & herbs*

ENTRÉE

*Salmon sashimi "Chả cá Lã Vọng" with coconut
fish cream sauce, dill and spring onion oil*

MAIN

*Australian ribeye with chimichurri sauce
and mashed potatoes*

DESSERT

*Hanoi egg coffee flan with vanilla flavor,
granita sabayon coffee*



CHEF'S PICKS

EXCLUSIVELY CRAFTED

by Chef TOMMY PHAM

850,000
VND

Included 5% service charge
and VAT

APPETIZER

*Traditional French onion soup serve with
cheese gratin*

MAIN

*“Chả cá lã vọng” with seared turmeric fish,
sauteed spring onion and dill, rice noodle, umami
“nước mắm”, roasted peanuts, dill oil, shaved
cucumber and charred lime*

ENTRÉE

*Beef tartare: beef filling, diced onions,
herbs, fried garlic, mint oil and truffle sauce*

DESSERT

*“Gan Cake” with condensed milk cream
and caramel coffee*





CONTACT

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