



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: ≈ 30m²

★ 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 host services with dedicated staffs

* Complimentary 01 Dessert Wine Bottle for invoice over 20,000,000 VND for the next visit





QUOTATION

LUNCH TIME

Rental fee

5,000,000 VND

session/buổi

DINNER TIME

Rental fee

7,000,000 VND

session/buổi

À LA CARTE

MENU

starting from

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

Included 5% service charge and VAT

CRAB POMELO

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

KOTO DUCK BREAST

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

LOBSTERS

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

BUN BO HUE

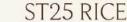
Traditional broth with shrimp pate, lemongrass, chili, slowed-cook pork and beef wrapped in fresh vermicelli and local herbs

KING OYSTER MUSHROOM

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

BANANA BREAD MUFFINS

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







FLAVOURFUL FUSION EXCLUSIVELY CRAFTED

by Chef TOMMY PHAM

1,200,000

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







by Chef TOMMY PHAM

850,000

Included 5% service charge and VAT

APPETIZER

Traditional French onion soup serve with cheese gratin

MAIN

"Chả cá là vọng" with seared turmeric fish, sauteed spring onion and dill, rice noodle, umani "nước mắm", roasted peanuts, dill oil, shaved cucumber and charred lime

ENTRÉE

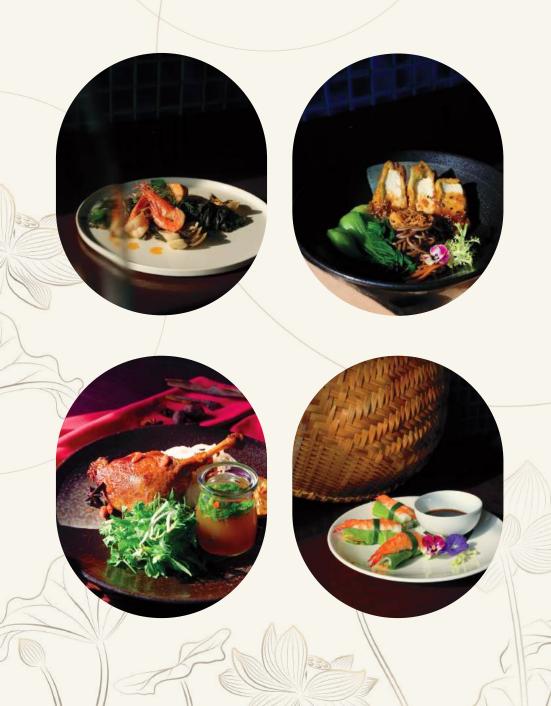
Beef tartare: beef filling, diced onions, herbs, fried garlic, mint oil and truffle sauce

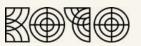
DESSERT

"Gan Cake" with condensed milk cream and caramel coffee











CONTACT

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