



At Thang Long Aroma, our vision is to become one of Vietnam's leading restaurant brands serving modern Vietnamese cuisine with high quality and innovative ideas, but never forgetting the roots and value of true and authentic Vietnamese cooking.

Our aim is to build a great reputation in the hospitality and restaurant trade to help lead the way in creating inspirational dishes which keep true to Vietnamese cooking embodying the five elements of metal, wood, fire, water and earth that underpin Vietnamese food.

Reaching ingredient in Vietnamese (and other Asian) dishes both sweet and savory. As well as having a high nutritional value philosophically the jade embodies a deep and powerful meaning within Asian societies. It is believed to be a symbol of love and fidelity, and is featured in legends and poems about love and romance.

Vietnamese Cuisine

Starters

01. Vietnamese combination platter 165.000

Fresh shrimp spring roll and fried pork spring roll, crab meat spring roll.

Served with dipping sauce.

Đĩa khai vị truyền thống của Việt Nam

Nem tươi tôm, nem cua bể, nem Hà Nội chiên giòn.

02. Fresh summer spring rolls 135.000

Wrapped in rice paper with BBQ pork, tiger prawn, fresh noodles, carrots, cucumber and herb.

Served with a dipping sauce and pickles.

Nem tươi cuốn tôm thịt.

03. Traditional Hanoi deep fried spring rolls 145.000

Wrapped in rice paper with pork, egg, mushroom, carrot, yam bean, taro, bean sprouts, shallots, spring onion, glass noodle.

Served with a fish dipping sauce.

Nem rán Hà Nội.

04. Crab meat deep fried spring rolls 145.000

Wrapped in rice paper with crab meat, mushrooms, carrots, taro, bean sprouts, shallots, spring onions, glass noodles.

Served with a fish dipping sauce.

Nem cua bể chiên giòn.

05. Char-grilled minced pork in lemongrass 175.000

Pork, lemongrass, shallots, pineapple, carrots, peanuts, green mango and cucumber. Served with rice paper sheets, dipping sauce, rice noodles, and aroma condiments.

Nem lụi nướng kèm bún rau thơm và bánh tráng cuốn.

06. Hanoi "Gio re" shrimp spring roll 175.000

Deep fried prawn wrapped in Vietnamese net skin rice paper with pork, egg, mushroom, carrot, taro, bean sprouts, shallots, spring onion, grass noodle.

Served with fish dipping sauce.

Nem tôm chiên giòn rế.



Salad

07. Green mango seafood salad 145.000

Marinated green mango and carrot mixed with cucumber, tiger prawn, squid, herbs (contains coriander) and peanuts in a sweet and sour dressing.

Gỏi xoài xanh hải sản.

08. Chicken salad 135.000

Shredded chicken with sliced onions and hot mint, tossed in dipping sauce, topped with peanuts.

Gỏi gà xé phay.

09. "Ben Tre" young coconut root salad 155.000

Coconut root, shrimp, pork, onions, cucumber, carrots, herbs, peanuts and sesame seeds.

Served with salad dressing.

Gỏi củ hũ dừa Bến Tre với tôm thịt.

Soups

10. Thang Long deli mushroom soup 135.000

A broth-based soup with assorted mushrooms, egg terrine, asparagus green bean and sprinkled with coriander.

Súp nấm Thăng Long deli.

11. Tom Yum Kung soup 155.000

Tiger prawns in coconut juice, flavoured with lemongrass, galangal root, lemon leaves, assorted mushroom and chili.

Súp tôm chua cay.

12. Asparagus crab meat and shrimp soup 135.000

Asparagus and crab meat soup, shrimp, egg lumps.

Súp cua bể măng tây tôm.



Vietnamese Cuisine

Main course

13. Hanoi barbecued pork “bun cha” 195.000

Grilled pork patties, pork shoulder in a Vietnamese dipping sauce with pickles. Served with fresh vermicelli rice noodles, mixed lettuce leaves, herbs and crab spring roll.

Bún chả nem cua bể.

14. “Cha ca” Hanoi grilled fish 215.000

Marinated catfish fillet with shallots, garlic, and galangal root, fermented rice turmeric, shrimp paste and cooked on a hot stone. Served with fresh rice vermicelli, herbs, peanuts, fried shallots and a dill, fish dipping sauce.

Chả cá Thăng Long Hà Nội.

15. Barbecued pork shoulder 195.000

Grilled pork shoulder with lemon grass, chili, garlic, five spice, onion.

Served with steamed black bean rice, Vietnamese pickles and hoisin sauce.

Thịt lợn nướng ngũ vị.

16. Grilled chicken with lemon leaves 225.000

Marinated grilled chicken with shallots, honey, lemon leaves and ginger juice.

Served with steamed lotus seed rice, Vietnamese pickles and red chilli sauce.

Gà nướng lá chanh.

17. Stir-fried chicken 215.000

Stir-fried chicken with bell pepper, onion, dried chili, cashew nuts and oyster sauce.

Served with steamed rice and pickles. Optional: mild, medium or very spicy.

Gà xào điều ớt khô.



18. Grilled beef in bamboo 235.000

Thin slices of beef with garlic, chili, lemongrass, oyster sauce. Served with steamed rice and sauteed garden vegetables and five spice sauce.

Bò nướng ống tre.

19. Chef's beef in coconut 245.000

Thin slices of beef cooked in coconut milk, seasoned with lemongrass, garlic, chili, pepper, salt, oyster sauce. Baked in a coconut shell.

Served with steamed rice.

Bò nấu dừa ăn kèm cơm trắng và rau xanh xào tỏi.

20. Grilled beef in banana leaf 245.000

The slices of beef marinated in coconut milk with lemongrass, garlic, chili, pepper, salt, oyster sauce, wrapped and grilled in a banana leaf .

Served with steamed rice.

Bò nướng lá chuối.

21. Roasted duck leg with plum sauce 215.000

Served with lotus steamed rice, mushrooms, sauteed vegetables and plum sauce.

Đùi vịt quay với sốt xì muội.

22. King prawns potato crispy 275.000

King prawn dipped in a mayonnaise, ketchup and tabasco in shredded potato and deep fried.

Served with mayonnaise and passion sauce.

Tôm lăn khoai với chanh leo.

23. Tiger prawns in coconut 285.000

Steamed tiger prawns in coconut milk flavored with lemongrass, garlic, chili pepper.

Served with fresh rice noodles and herbs.

Tôm hấp trái dừa xiêm ăn kèm bún rau thơm.

24. Sauteed scallop with XO sauce 265.000

Served with asparagus and steamed rice.

Sò điệp xào măng tây.



Rice / Noodle

25. Hanoi chicken or beef “Pho” 145.000

Traditional Hanoi noodle soup with beef or chicken.
Served with herbs, lime slices and fresh chili on the side.
Phở truyền thống với bò hoặc gà

26. Sauteéd rice noodles with Australian beef 155.000

Egg noodles, Australian beef, oyster sauce, bean sprouts, onions, spring onion, carrot, bok choy.
Served with soya sauce and crispy shallot.
Phở xào bò Úc với rau và sốt xì dầu.

27. Southern style rice vermicelli with beef 155.000

Rice vermicelli, sauteéd beef, bean sprouts, chives, onion and garlic.
Served with dipping sauce, herbs, condiments, peanuts and crispy shallot.
Bún bò Nam bộ.

28. Sauteéd vermicelli with crab meat 155.000

Vermicelli, crab meat, soya sauce, bean sprouts, onions, spring onion, carrot, bok choy, mushroom.
Served with soya sauce and crispy shallots.
Miến xào cua bể.

29. Fried rice with BBQ chicken 145.000

Fried rice with BBQ chicken and shallots, onions, sweet corn, carrots, green beans. Served with pickles, soya sauce.
Cơm rang gà nướng.

30. Fried rice with salmon 165.000

Fried rice with salmon and shallots, onions, sweet corn, carrots, green beans.
Served with pickles, soya sauce.
Cơm rang cá hồi.



Vegeterian Selection

31. The garden salad 95.000

Mixed lettuce and cherry tomato, onion, capsicum.

Served with balsamic dressing and bread.

Salad rau củ với sốt dầu giấm.

32. Stir fried seasonal vegetables 105.000

Mushroom, broccoli, carrot, cauliflower, asparagus.

Served with steamed rice.

Rau xào theo mùa với nấm thiên nhiên.

33. Braised tofu 115.000

Tofu with mushroom, carrots, oyster sauce.

Served with steamed rice.

Đậu phụ om nấm ăn kèm cơm trắng.

34. Stir-fried noodle with vegetables 115.000

Stir-fried egg noodles with soya sauce, sprout, carrot, bok choy, spring onion, mushroom.

Served with soya sauce and crispy shallot.

Mỳ xào rau với sốt xì dầu.

35. Stir-fried vermicelli with vegetables 115.000

Vermicelli, soya sauce, bean sprouts, onions, spring onion, carrot, bok choy, mushroom.

Served with soya sauce and crispy shallot.

Miến xào rau.



Western Cuisine

Starters

36. Calamari rings **215.000**

Crispy fried calamari on mix green salad.
Served with lemon tartar sauce.

Mực chiên giòn ăn kèm sốt tartar.

37. Salmon tartare **195.000**

Salmon tartare with sesame lime seasoning and wonton crisps, wasabi and purple sprouts, avocado, crab tobiko.

Cá hồi thái viên nhỏ trộn với dầu chanh, rau mầm và trứng cúa.

38. Cheese and cold cut platter **265.000**

A selection of prosciutto, parma ham, salami, chorizo, ham, cheese and accompanied by bread and pickles.

Đĩa khai vị với pho mai và thịt nguội.



The prices are quoted in VND and subject to 10% of VAT & 5% of service charge

Salad

39. Classic Caesar salad 185.000

Romaine lettuce, shrimp, crispy bacon and croutons topped, shaved parmesan cheese with pan fried prawns and quail egg.

Sa lát hoàng đế với tôm nướng.

40. Special chef's salad 185.000

Grilled Australian beef with rocket leaves, cherry tomato, asparagus salad.

Served with shaved parmesan cheese and balsamic dressing.

Sa lát bò Úc nướng với rau tên lửa và pho mai bào.

Soup

41. Mushroom cream soup 135.000

A blend of assorted mushrooms, onions, potato and cream with garlic bread and pesto sauce.

Súp kem nấm với bánh mì nướng giòn.

42. Pumpkin cream soup 135.000

A blend of pumpkin, onions, garlic with cream and garlic bread.

Súp kem bí đỏ.



Main Course

43. Baked Norwegian salmon 355.000

Salmon steak with vegetables, asparagus, beetroot puree, mashed potato. Served with steamed black bean rice and creamy passion fruit sauce.

Cá hồi Na Uy bỏ lò ăn kèm măng tây, bí ngòi, cơm đậu đen và sốt chanh leo.

44. Smoked duck breast 255.000

Duck breast with asparagus, vegetables, pumpkin puree. Served with mashed potato and mushroom sauce.

Lườn vịt xông khói áp chảo.

45. Australian beef rib eye 355.000

Grilled rib eye steak with herbs, mashed potato, asparagus, pumpkin puree and pepper corn sauce.

Thăn vai bò Úc nướng ăn kèm với rau Đà Lạt, măng tây và sốt tiêu xanh.

46. Grilled chicken breast 245.000

Served with mashed potato, asparagus, pumpkin puree and mushroom sauce.

Lườn gà nướng ăn kèm với măng tây hấp, khoai tây nghiền và sốt nấm.

Pasta

47. Spaghetti 165.000

Your choice of spaghetti with one of the following sauces :
Carbonara / Classic bolognaise.

Mỳ sợi với 1 loại sốt: sốt kem / sốt bò.

48. Penne 165.000

Your choice of penne with one of the following sauces:
Carbonara / Classic bolognaise.

Mỳ ống với 1 loại sốt: sốt kem / sốt bò.



Kid's corner

- 49. French fries** **95.000**
Crispy French fries with tomato ketchup and mayonnaise.
Khoai tây chiên.
- 50. Cheese stick** **125.000**
Deep fried Mozzarella cheese with bread crumbs.
Pho mai que.
- 51. Chicken and chips** **125.000**
Deep fried chicken crispy and french fries.
Served with mayonnaise and ketchup sauce.
Gà chiên giòn với khoai tây.

Dessert

- 52. Crispy banana spring rolls** **125.000**
Served with vanilla ice cream, fresh fruit and mint.
Nem cuốn chuối sô cô la, kem vani và hoa quả tươi.
- 53. Crème brûlée** **135.000**
Served with vanilla or chocolate ice cream, mint and strawberry.
Kem đốt ăn cùng kem vani hoặc kem socola.
- 54. Thang Long signature dessert** **125.000**
Red bean, sugar, seaweed, water chestnut, jelly, almond, coconut milk.
Chè đặc biệt Thăng Long.
- 55. New Zealand ice cream** **135.000**
Selection of chocolate ice cream and vanilla ice cream.
Kem New Zealand.
- 56. Fresh fruits platter** **115.000**
A selection of fresh seasonal fruits.
Hoa quả theo mùa.



Vietnamese set menu

395.000 vnd ++ per person

Starter

Traditional Hanoi deep fried spring rolls

Rice paper, pork, egg, mushroom, carrot, yam bean, taro, bean sprouts, shallots, spring onion, glass noodle.

Served with a fish dipping sauce.

Nem rán Hà Nội.

Soup

Traditional “Pho bo”

Traditional Vietnamese noodle soup with beef.

Served with herbs, lime slices and chili.

Phở bò.

Main course

“Cha ca” Hanoi grilled fish

Marinated catfish fillet with shallots, garlic, galangal root, fermented rice, turmeric, shrimp paste and cooked in a hot iron pan.

Served with fresh rice vermicelli, herbs, peanuts, fried shallots and a dill, fish dipping sauce.

Chả cá Thăng Long Hà Nội.

Or

Hanoi barbecued pork “bun cha”

Grilled pork patties in a Vietnamese dipping sauce with pickles. Served with fresh vermicelli rice noodles, mixed lettuce and herbs.

Bún chả thịt xiên nướng.

Dessert

Special Thang Long dessert

Red bean, lotus seed, sugar, seaweed, water chestnut, jelly, almond, coconut milk.

Chè đặc biệt Thăng Long.



The prices are quoted in VND and subject to 10% of VAT & 5% of service charge

Western set menu

495.000 vnd ++ per person

Starter

Caesar salad

Romaine lettuce, crispy bacon and croutons topped, shaved parmesan cheese, pan fried prawns and quail egg.

Sa lát hoàng đế tôm nướng.

Soup

Mushroom cream soup

A blend of assorted mushroom, onions, potato and cream.

Súp kem nấm.

Main course

Baked Norwegian salmon

Baked salmon steak with summer vegetables, asparagus, beetroot puree, mashed potato.

Served with steamed black bean rice and passion fruit sauce.

Cá hồi Na Uy bỏ lò ăn kèm măng tây, bí ngòi, cơm đậu đen và sốt chanh leo.

Or

Australian beef tenderloin

Charcoal beef rib eye with mashed potato and vegetable.

Served with pumpkin puree and peppercorn sauce.

Thăn vai bò Úc nướng ăn kèm với khoai tây nghiền và sốt tiêu xanh.

Dessert

Crème brûlée

Served with ice cream, mint and strawberry.

Kem đốt ăn cùng kem vani hoặc kem socola.



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