



A member of SAIGONTOURIST

Tết

2025

NGUYỄN ĐÌNH 

20th floor
ROOFTOP GRAND LOUNGE

MÂM CÔ NGÀY TẾT

The essence of Tet reunion comes alive in every traditional dish, from savory bánh chưng and bánh tét to braised pork, sour soup, and the refreshing sweetness of chè and tropical fruits.

1.499.000 VND++ | SET MENU

FROM JAN 29th - 31st, 2025 | LUNCH - DINNER

** The prices are subject to 5% service charge & 8% VAT

Complimentary 01 set Vietnamese Tea & Jam



MÂM CÔ MIỀN BẮC

1. Bánh chưng, dưa món, hành tím ngâm, thịt đông
Square Sticky Rice Cake, Pickled Vegetables, Pickled Shallots, Jellied Pork

2. Cá thu kho trà tươi
Braised Spanish Mackerel with Green Tea

3. Canh giò heo măng lưỡi lợn
Pork Hock and Bamboo Shoots Soup with Pork Tongue

4. Rau muống xào tỏi
Stir-Fried Water Spinach with Garlic

5. Cơm trắng
Steamed Rice

6. Chè hạt sen lô hội
Lotus Seed and Aloe Vera Sweet Soup





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2023
NGUYÊN ĐẾN

MÂM CỠ MIỀN NAM

Bánh tét, dưa món, tôm khô củ kiệu, giò thủ

Cylindrical Sticky Rice Cake, Pickled Vegetables, Dried Shrimp with Pickled Scallion Heads, and Pork Head Terrine

Thịt kho trứng vịt

Caramelized Pork Belly with Duck Eggs

Canh chua cá bông lau

Sour Soup with Pangasius Catfish

Dưa giá cải chua

Pickled Bean Sprouts and Mustard Greens

Cơm trắng

Steamed Rice

Trái cây nhiệt đới

Tropical Fruits