



Restaurant
THE GOURMET CORNER



MENU

Come hungry, leave happy.

SET MENU

Dear Sir and Madam,

Throughout the 5 years running the restaurant, we combine in these set menus the items which are most popular in its own categories. We hope these options will cater to your tastes our most delicate flavors of the foods.

Bon appetit!

VEGETARIAN SET \$12.50

DRINK: *Your choice of either lemon juice or kumquat juice*

STARTER: *Your choice of glass noodle salad or morning glory salad*

MAIN: *Eggplant claypot - Eggplant, mushroom, onion, garlic and herbs served with steam rice.*

DESSERT: *Fruit salad with yogurt - Seasonal fruits topped with homemade yogurt*

HOUSE FAVORITE SET \$13.80

DRINK: *A bottle of local Hanoi beer.*

STARTER: *Nem Hanoi - Crispy (fried) spring rolls: Traditional Vietnamese spring rolls (mixture of ground pork, eggs, glass noodle, carrot, wood-ear mushroom), served with dipping fish sauce.*

MAIN: *Very lightly seasoned beef, stuffed into bamboo tube; enhanced the flavor with spring onion and Vietnamese coriander grilled on high heat fire then served with rich pepper sauce & steamed rice.*

DESSERT: *House favorite (preservative free) ice cream with the natural flavor of passion fruit*

CHEF'S RECOMMENDATION SET \$27.60

DRINK: *Your choice of a glass of either red or white house wine*

STARTER: *Shrimp rolls - Shelled and devein shrimps wrapped in the net spring roll rice paper with minced pork and vegetable, served with dipping fish sauce.*

MAIN: *Bacon Wrapped Beef - 200g of beef - Australian beef seasoned with garlic, salt & pepper; wrapped up with thyme leaves and asparagus in a strip of bacon; baked in the oven, then served with butter soaked cauliflower, asparagus and yellow mustard, olive oil sauce.*

LUNCH SET

(Available from 11:30 to 16:00)

Our ultimate goal is to use the freshest possible ingredients to prepare all the menu items. So that, at the lunch time we may not be able to get all the menu items of your choices available. The sets below are our priorities to make sure those items are always ready at a discount price!

OPTION 1: \$12.00 (\$2.20 off the original price at \$14.20)

STARTER: *Nem Hue - Fresh spring rolls - Grinded pork, sour shrimps, green banana, pineapple, star fruit, wrapped, peanuts in rice paper, served with tasty dipping fish sauce.*

MAIN: *Bread Crumb Beef (medium spicy) - Thin slices of beef filets seasoned with coconut milk, lemongrass, garlic, chillies, pepper, salt, sugar, oyster oil; slightly covered with bread crumb then deep fried; served with vegetable salad and sweet sour sauce.*

DESSERT: *New Zealand Ice Cream - A scoop of your choice either: vanilla or chocolate - the imported ice cream from New Zealand.*

OPTION 2: \$11.60 (\$2.20 off the original price at \$13.80)

STARTER: *Morning glory salad (Seasonal) - Poach morning glory, Vietnamese balm, peanut, cucumber and dressing sauce (fish sauce base)*

MAIN: *Shrimp with sweet and sour sauce - Sauteed shrimp with sweet & sour sauce, stir-fried with bell pepper carrot & served with steam rice and broth.*

DESSERT: *Home-Made Ice Cream - House favorite (preservative free) ice cream with the natural flavor of passion fruit.*

OPTION 3: \$11.50 (\$2.70 off the original price at \$14.20)

STARTER: *Glass noodle salad* - Glass noodle, vegetables, crushed roasted peanut served with dressing sauce (light lime and soya sauce)*

MAIN: *Bun Cha - BBQ pork slices and meat balls with tasty broth (fish sauce base), accompanied by fresh rice vermicelli and seasonal vegetable.*

DESSERT: *Fruit Salad - Fresh seasonal cubed fruits served with yogurt.*

OPTION 4: \$13.70 (\$3.50 off the original price at \$17.20)

STARTER: *Caesar salad**- Romaine lettuce, bacon and croutons are dressed with Parmesan cheese, olive oil, lemon juice and black pepper.*

MAIN: *Chicken legs, Coq au vin style - Long cooked French style chicken legs; served with Red wine sauce, grilled potato in butter.*

DESSERT: *Cream Brulee - A rich custard base topped with a contrasting layer of hard caramel.*

Prices above are subject to 5% service charge

BEVERAGE

(Opening time: 11:30-22:00)

SEASONAL* FRESH FRUIT JUICE:

	VND	USD
-LIME or KUMQUAT	42'000	/ 2.00
-TOMATO or BANANA or WATERMELON or PINEAPPLE	68'000	/ 3.20
-PAPAYA* or APPLE or MANGO	74'000	/ 3.50
-ORANGE or CARROT or AVOCADO* or PASSION FRUIT	78'000	/ 3.70

SEASONAL FRUIT LASSI: (blended fruit with yogurt)

-MANGO & MINT LASSI	91'000	/ 4.30
-LEMON LASSI		
-PAPAYA* & PINEAPPLE LASSI		
-ORANGE & BANANA LASSI		
-AVOCADO* LASSI (WITH CONDENSED MILK)		

MOCKTAILS:

	95'000	/ 4.50
-SUMMER TIME: pineapple, sugarcane, kumquat		
-HANOI SUNSET: watermelon, mango, orange		
-ROUGH CRUSH: watermelon, mint		
-ELIXIR: carrot, pineapple, lime & ginger		
-VIRGIN DREAM: orange, banana		
-HEALTHY COMBO: orange, cucumber, pineapple		
-PASSION MOJITO: passion fruit, mint and Sprite (no alcohol)		

COCKTAILS:

	127'000	/ 6.00
-MARGARITA: tequila, cointreau, rum & lime		
-MANGO DAIQUIRI: mango, lime & brown rum		
-BANANA DAIQUIRI: banana, lime & brown rum		
-COSMOPOLITAN: cointreau, vodka & cranberry		
-HANOI SUNRISE: tequila, rum, Campari & orange		
-HAVANA: pineapple, lemon & light rum		
-LA PLAYA: tequila, cointreau, pineapple & lime		
-MOJITO: havana club, mint, lime & sugar		
-LONG ISLAND ICED TEA: vodka, tequila, gin, rum, cointreau, lime & coke		

WATER:

-(MINERAL) EVIAN	53'000	/ 2.50
LAVIE	21'000	/ 1.00
-(SPARKLING) PERRIER	68'000	/ 3.20

Prices above are subject to 5% service charge

BEVERAGE

(Opening time: 11:30-22:00)

COFFEE:

	VND	USD
-HOUSE COFFEE	42'000	/ 2.00
-VIETNAMESE DRIP	53'000	/ 2.50
-ICE COFFEE	64'000	/ 3.00
-CAPPUCCINO, LATTE	74'000	/ 3.50
-ESPRESSO, DOUBLE ESPRESSO	42'000	/ 2.00

TEA:

-LIPTON, EARL GREY	32'000	/ 1.50
-VIETNAMESE TEA: jasmine, lotus, green tea		
-GINGER, CAMOMILE, LEMON GRASS		

SOFT DRINKS:

COKE, DIET COKE, SPRITE, GINGER ALE, SODA, TONIC	43'000	/ 2.00
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ALCOHOL:

APERITIF:	RUM & TEQUILA:	VODKA:	GIN:
-Campari	-Barcadi rum	-Sminoff	-Gordon
-Martini	-Havana Club	-Absolut	
-Cherry Brandy	-Jose Cuervo Tequila		

WHISKY:

-Johnny Walker Red/Black Label	74'000	/ 3.50
-Ballantine 12 years	106'000	/ 5.00
-Chivas Regal	106'000	/ 5.00
-Jack Daniel	95'000	/ 4.50

SINGLE MALT: Macallan 12 years	106'000	/ 5.00
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LIQUEURS:	85'000	/ 4.00
Cointreau, Triple sec, Kalua, Bailey Irish Cream, Grand Marnier		

BRANDY: Cognac: Hennessy VSOP	106'000	/ 5.00
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BEER: HEINEKEN, TIGER, HANOI 	42'000	/ 2.00
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Buy 2 and get the 3rd beer FREE

(from 17:00-19:00 EVERY day)

Prices above are subject to 5% service charge

SALAD

(Last order at 21:45)

VND USD

AVOCADO SALAD* (Seasonal)

117'000 / 5.50

Chunks of avocado and sliced tomatoes, sprinkled with parsley and garlic, topped with onion in rich flavored dressing sauce.

GLASS NOODLE SALAD*

91'000 / 4.30

Glass noodle, vegetables, crushed roasted peanut served with dressing sauce (light lime and soya sauce)

MANGO SALAD WITH SHRIMP (Seasonal)

89'000 / 4.20

Mango salad with shrimp and herbs, Vietnamese sauce included garlic, chili, fish sauce

MORNING GLORY SALAD (Seasonal)

83'000 / 3.90

Poach morning glory, Vietnamese balm, peanut, cucumber and dressing sauce (fish sauce base)

MORNING GLORY SALAD WITH BEEF (Seasonal)

89'000 / 4.30

Raw morning glory, other vegetables, peanut, and dressing sauce and beef.

PAPAYA SALAD (Seasonal)

89'000 / 4.20

Papaya carrot onion grilled beef with lemongrass, herbs dressing sauce

POMELO SALAD (Seasonal)

125'000 / 5.90

Chunks of pomelo pulp soaked in a tasty dressing sauce (chili, garlic, lemon juice, fish sauce), sprinkled with coriander, smash peanuts and topped with shrimps.

CAESAR SALAD** (Option: with plain baguette +\$0.30)

100'000 / 4.70

Romaine lettuce, bacon and croutons are dressed with Parmesan cheese, olive oil, lemon juice and black pepper.

NICOISE SALAD** (Option: with plain baguette +\$0.30)

95'000 / 4.50

Ripe tomato, boiled potatoes, steamed green beans, hard boiled eggs, green & black olives are arranged on a bed of lettuce; topped with canned tuna and vinaigrette.

Prices above are subject to 5% service charge

* Vegetarian

** Possible vegetarian

VIET CUISINE

STARTERS

(Last order at 21:45)

VND USD

NEM HANOI - CRISPY SPRING ROLLS (4 pieces) 89'000 / 4.20
Traditional Vietnamese spring rolls (mixture of ground pork, eggs, glass noodle, carrot, wood-ear mushroom), served with dipping fish sauce.

NEM TOM - FRIED SHRIMP ROLLS (4 pieces) 110'000 / 5.20
Shelled and devein shrimps wrapped in the net spring roll rice paper with minced pork and vegetable, served with dipping fish sauce.

PHO - NOODLES SOUP 102'000 / 4.80
Fresh rice noodles soup served with either chicken or beef, enhanced the flavor with spring onion & herbs. This is a house favorite. Best to enjoy in early morning or evening when the broth timely prepared.

NOODLE ROLLS (6 pieces)** 89'000 / 4.20
Fresh rice crepe rolls with stir fried beef and bean sprouts, peanuts, lettuce, herbs and basil; served with dipping sauce.

NEM HUE - FRESH SPRING ROLLS (4 pieces)** 89'000 / 4.20
Grinded pork, sour shrimps, green banana, pineapple, star fruit, wrapped, peanuts in rice paper, served with tasty dipping fish sauce.

RICE PANCAKE** 91'000 / 4.30
Rice pancake filled with bean sprouts, shrimp, pork & onion, served with pounded peanuts & enhanced flavor fish sauce.

STIR-FRIED MORNING GLORY* 69'000 / 3.20
Morning glory and garlic with oyster sauce

STIR-FRIED VEGETABLES* 69'000 / 3.20
Vegetable stir fried with olive oil and garlic.
(Option: add \$1.00 for steamed rice)

CRISPY EGGPLANT* 64'000 / 3.00
Deep fried eggplant served with thousand island sauce

CURRY VEGETABLE* (medium spicy) 75'000 / 3.50
Broccoli, cauliflower, onion, carrot, garlic, lemon grass, coconut milk and curry powder. (Option: add \$1.00 for steamed rice)

STIR-FRIED VEGETABLE AND CASHEW NUT* 79'000 / 3.70
Vegetable stir-fried with olive oil and garlic and cashew nut.
(Option: add \$1.00 for steamed rice)

Prices above are subject to 5% service charge

* Vegetarian

** Possible vegetarian

VIET CUISINE

MAIN COURSES

(Last order at 21:45)

BEEF OPTIONS

BUN BO NAM BO

VND USD
110'000 / 5.20

Fresh rice vermicelli topped with peanuts, fried spring onion, stir fried bean sprouts & minced beef, accompanied by fresh veggie & herbs.

The dish is best served at the room temperature.

BREAD CRUMB BEEF (*medium spicy*)

170'000 / 8.00

Thin slices of beef filets seasoned with coconut milk, lemongrass, garlic, chillis, pepper, salt, sugar, oyster oil; slightly covered with bread crumb then deep fried; served with vegetable salad and sweet sour sauce.

GRILLED BAMBOO BEEF (*mild*)

170'000 / 8.00

Very lightly seasoned beef, stuffed into bamboo tube; enhanced the flavor with spring onion and Vietnamese coriander, grilled on high heat fire then served with rich pepper sauce & steam rice.

PORK OPTIONS

BUN CHA

146'000 / 6.90

BBQ pork slices and meat balls with tasty broth (fish sauce base), accompanied by fresh rice vermicelli and seasonal vegetable.

BRAISED PORK

167'000 / 7.90

pork, cinnamon, caramel in clay pot served with steamed rice and stir fried curry vegetables.

CHICKEN OPTIONS

CHICKEN WITH CHILI & LEMONGRASS

138'000 / 6.50

Grilled chicken with chili & lemongrass served with steam rice and broth

ROASTED CHICKEN

159'000 / 7.50

A roasted chicken thigh topped with a unique mixture of Dong Co mushroom and chili, served with steamed rice

CASHEW NUT CHICKEN (*mild*)

159'000 / 7.50

Slices of chicken are stir fired with cashew nuts, bell pepper, carrot and ginger, served with steamed rice.

CHICKEN FRIED RICE (*mild*)

138'000 / 6.50

Steamed rice is stir fried with vegetable (green bean, corn, carrot), egg, and chicken.

Prices above are subject to 5% service charge

* Vegetarian

** Possible vegetarian

VIET CUISINE

MAIN COURSES

(Last order at 21:45)

FISH OPTIONS

	VND	USD
CHA CA LA VONG (<i>spicy or mild</i>)	180'000	8.50
Chunks of Snakehead (fish) marinated with turmeric, galingale sauce, condiments and fried. It's best rolled up with fresh vermicelli, peanut & fried spring onion in a sheet of rice paper.		
FISH STEAK, SAFFRON SAUCE	233'000	11.00
Local fish (snakehead), grilled and served with saffron sauce, French style rice, cooked in white wine.		
FISH WITH SWEET & SOUR SAUCE	170'000	8.00
Sauteed fresh water fish with sweet & sour sauce, stir-fried with bell pepper carrot & served with steam rice and broth		
GALINGALE SEA BASS (<i>spicy or mild</i>)	199'000	9.40
Sea bass filet slightly seasoned in the mixture of galingale (ginger-peppery flavor) and condiments then pan fried and served with stir fried veggie and steamed rice		
GRILLED FISH IN BANANA LEAF (<i>spicy or mild</i>)	202'000	9.50
Sea bass marinated with turmeric, galingale, condiment, wrapped with banana leaf then grilled.		

SHRIMP OPTIONS

STIR-FRIED SHRIMP WITH CASHEW NUTS	192'000	9.00
Shrimps are stir fired with cashew nuts, bell pepper, carrot and served with steam rice and broth		
SHRIMP WITH SWEET AND SOUR SAUCE	170'000	8.00
Sauteed shrimp with sweet & sour sauce, stir-fried with bell pepper carrot & served with steam rice and broth		
SEAFOOD FRIED RICE	138'000	6.50
Steamed rice is fried with vegetable (green bean, corn, carrot), egg and seafood (shrimp and squid).		

Prices above are subject to 5% service charge

* Vegetarian

** Possible vegetarian

WESTERN CUISINE

(Last order at 21:45)

SOUP

	VND	USD
ASPARAGUS SOUP* <i>(Option: with plain baguette +\$0.30)</i>	89'000	/ 4.20
A perfect mixture of asparagus, potatoes and fresh cream		
CARROT SOUP* <i>(Option: with plain baguette +\$0.30)</i>	68'000	/ 3.20
A silky velvet of carrot soup with ginger flavor		
ONION SOUP* <i>(Option: with plain baguette +\$0.30)</i>	64'000	/ 3.00
Onion soup with white wine fragrance is served with croutons		
SEAFOOD SOUP* <i>(Option: with plain baguette +\$0.30)</i>	83'000	/ 3.90
shrimp, clam, onion, butter, fresh cream, fresh milk, white wine, salt, pepper, chili powder, Parmesan cheese.		

STARTER

	VND	USD
FRENCH FRIES*	68'000	/ 3.20
Long and thin cut slices of potato are deep fried in the oil		
GARLIC BREAD*	68'000	/ 3.20
Baked bread with butter, minced garlic and Mozzarella cheese in between the slices.		
TEMPURA ONION RINGS*	68'000	/ 3.20
Onion rings dipped in the mixture of egg white, custard & baking powder, wheat flour then deep fried.		
SESAME FALAFEL*	85'000	/ 4.00
Grounded chickpea balls stuffed (separately) with spicy Japanese tofu, lotus seeds, served with delicious tahini-based sauce.		
BEEF CARPACCIO	138'000	/ 6.50
Thinly sliced raw beef, Parmesan cheese, caper, salad, olive oil.		
GRILLED SCALLOPS, GREEN ASPARAGUS	254'000	/12.00
Grilled scallops, asparagus, white wine emulsion, with french mayonnaise.		

Prices above are subject to 5% service charge

* Vegetarian

** Possible vegetarian

WESTERN CUISINE MAIN COURSE

(Last order at 21:45)

VND USD

CLUB SANDWICH

165'000 / 7.80

Fried egg, bacon, ham, cheese, cucumber, tomato, lettuce and grilled chicken placed in between 3 slices of toast then served with French fries

HAMBURGER

189'000 / 8.90

Baked fresh buns with grilled beef, melted cheese, lettuce, tomatoes and fries. (Additional options: mustard, bacon, egg).

SPAGHETTI BOLOGNESE OR CARBONARA

146'000 / 6.90

Boiled pasta served with Parmesan cheese and Bolognese (meat-based tomato) sauce OR Carbonara (mushroom, egg yolk, bacon, fresh cream) sauce

CHICKEN LEGS, COQ AU VIN STYLE

191'000 / 9.00

Long cooked French style chicken legs; served with Red wine sauce, grilled potato in butter.

BACON WRAPPED BEEF

358'000 / 16.90

- 200g of beef - Australian beef seasoned with garlic, salt & pepper; wrapped up with thyme leaves and asparagus in a strip of bacon; baked in the oven, then served with butter soaked cauliflower, asparagus and yellow mustard, olive oil sauce.

AUSTRALIAN RIB-EYE STEAK

329'000 / 15.50

- 200g of beef - Beef steak is cooked to your liking, served with mashed potatoes, grilled seasonal vegetable and absolute fluffy black pepper sauce.

ROASTED LAMB IN THYME BUTTER SAUCE

403'000 / 19.00

3 lamb chops in thyme butter & Green olive sauce; served with ratatouille.

GRILLED SALMON, COGNAC SAUCE

403'000 / 19.00

Grilled salmon steak served with a cognac and lemon sauce; baked potato in cream and mozzarella cheese.

PAN FRIED SALMON

358'000 / 16.90

Pan fried salmon served with grilled seasonal vegetable, mashed potatoes & passion fruit sauce

Prices above are subject to 5% service charge

* Vegetarian

** Possible vegetarian

VEGETARIAN CUISINE

(Last order at 21:45)

SALAD

AVOCADO SALAD* (*Seasonal*) VND USD
117'000 / 5.50

Chunks of avocado and sliced tomatoes, sprinkled with parsley and garlic, topped with onion in rich flavored dressing sauce.

GLASS NOODLE SALAD* 91'000 / 4.30

Glass noodle, vegetables, crushed roasted peanut served with dressing sauce (light lime and soya sauce)

VEGETARIAN CAESAR SALAD 100'000 / 4.70

Romaine lettuce are dressed with Parmesan cheese, olive oil, lemon juice and black pepper and croutons on top. (+0.30\$ for plain baguette)

VEGETARIAN NICOISE SALAD 95'000 / 4.50

Ripe tomato, boiled potatoes, steamed green beans, green & black , olives are arranged on a bed of lettuce; topped with and vinaigrette. (+0.30\$ for plain baguette).

SOUP

ASPARAGUS SOUP* (*Option: with plain baguette +\$0.30*) 89'000 / 4.20

A perfect mixture of asparagus, potatoes and fresh cream

CARROT SOUP* (*Option: with plain baguette +\$0.30*) 68'000 / 3.20

A silky velvet of carrot soup with ginger flavor

ONION SOUP* (*Option: with plain baguette +\$0.30*) 64'000 / 3.00

Onion soup with white wine fragrance is served with croutons

STARTER

STIR-FRIED MORNING GLORY* 69'000 / 3.20

Morning glory and garlic with oyster sauce

STIR-FRIED VEGETABLES* 69'000 / 3.20

Vegetable stir fried with olive oil and garlic.

(*Option: add \$1.00 for steamed rice*)

CRISPY EGGPLANT* 64'000 / 3.00

Deep fried eggplant served with thousand island sauce

CURRY VEGETABLE* (medium spicy) 75'000 / 3.50

Broccoli, cauliflower, onion, carrot, garlic, lemon grass, coconut milk and curry powder. (*Option: add \$1.00 for steamed rice*)

Prices above are subject to 5% service charge

* Vegetarian

** Possible vegetarian

VEGETARIAN CUISINE

(Last order at 21:45)

STARTER

STIR-FRIED VEGETABLE AND CASHEW NUT* 79'000 / 3.70

Vegetable stir-fried with olive oil and garlic and cashew nut.
(Option: add \$1.00 for steamed rice)

VND USD

FRENCH FRIES* 68'000 / 3.20

Long and thin cut slices of potato are deep fried in the oil

GARLIC BREAD* 68'000 / 3.20

Baked bread with butter, minced garlic and Mozzarella cheese in
between the slices.

TEMPURA ONION RINGS* 68'000 / 3.20

Onion rings dipped in the mixture of egg white, custard & baking
powder, wheat flour then deep fried.

SESAME FALAFEL* 85'000 / 4.00

Grounded chickpea balls stuffed (separately) with spicy Japanese tofu,
lotus seeds, served with delicious tahini-based sauce.

MAIN COURSE

EGGPLANT CLAY POT 96'000 / 4.50

Eggplant, mushroom, onion, garlic and herbs served with steam rice

VEGGIE SPAGHETTI 111'000 / 5.20

Tomato, black olive, spring onion and Mozzarella cheese.

GRATIN* 138'000 / 6.50

Broccoli, cauliflower, potato, herbs & mushrooms are baked in a light
béchamel sauce, egg yolk, topped with melting cheese.

GRILLED CHEESE SANDWICH* 117'000 / 5.50

white bread slightly pan-fried with butter, filled with cheddar cheese;
served with fries.

Prices above are subject to 5% service charge

* Vegetarian

** Possible vegetarian

DESSERTS

(Last order at 21:45)

	VND	USD
FRUIT SALAD	64'000	3.00
Fresh seasonal cubed fruits served with yogurt.		
SEASONAL FRUIT PLATE	85'000	4.00
Seasonal fresh fruits (mango*, watermelon, dragon fruits*, banana, pineapple*...)		
NEW ZEALAND ICE CREAM	42'000	2.00
Imported ice cream from New Zealand with two classic flavors for your choice: vanilla or chocolate.		
HOME-MADE ICE CREAM	40'000	1.90
House favorite (preservative free) ice cream with the natural flavor of passion fruit		
CREAM BRULEE	74'000	3.50
A rich custard base topped with a contrasting layer of hard caramel		
BANANA CREPES (<i>option with ice cream +\$1.00</i>)	95'000	4.50
Sweet sauteed banana with Grand Marnier fragrance placed in fresh home-made crepe (chocolate syrup and almond on top)		
APPLE CREPES (<i>option with ice cream +\$1.00</i>)	95'000	4.50
Sweet sauteed apple, with Grand Merrier fragrance, placed in fresh home-made crepe (chocolate syrup and almond on top)		
GATEAU CHOCOLATE	123'000	5.80
Chocolate cake with lime zest topped with vanilla ice cream		
COCONUT PANNA COTTA	117'000	5.50
Italian style yogurt coconut flavor served with Passion sauce, mango slices (topped with whipping cream), Chantilly.		
FRENCH CHOCOLATE CAKE	123'000	5.80
French style soft chocolate cake (topped with whipping cream) and orange sauce.		

Prices above are subject to 5% service charge