

CTASTE

Restaurant

À la Carte **MENU**

Opening hours: 11AM – 10PM

Hotline: (+84) 98 1414 385

Location: 10th Floor - Classyc Hotel

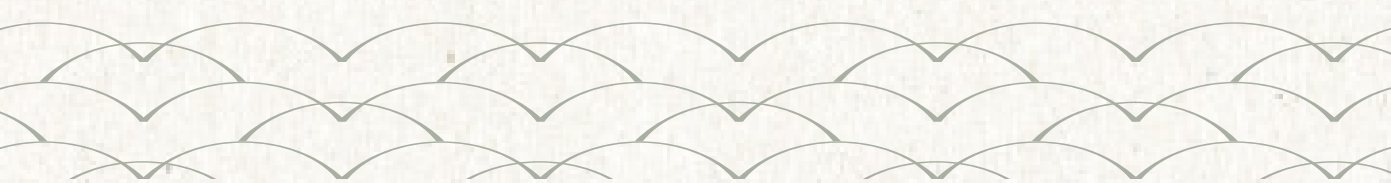


In the heart of Hanoi's Old Quarter, CTaste brings a fresh perspective to the dining scene, where European precision meets Vietnamese flair.

Our chefs pair local ingredients with worldly know-how, turning tradition into something unexpected.

From native herbs to reimagined sauces, every dish is a clever remix of East and West.

Whether it's a laid-back evening or a flavor-driven journey, CTaste delivers an experience that's refined, spirited, and anything but routine.



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APPETIZER

Charcuterie Platter For Two



460

Camembert Cheese, Emmental, Gorgonzola, Chorizo, Salami, Serrano Ham, Crackers and Fruits

Đĩa Thịt Nguội và Phô Mai Thượng Hạng dành cho 2 Người

Beef Carpaccio



450

Australian Tenderloin Carpaccio with Gorgonzola, Arugula, Candied Tomatoes, Olive Oil, Balsamic Dressing

Bò Tái Cắt Lát ăn kèm Phô Mai Gorgonzola, Cà Chua Sấy Dẻo, Rau Rocket, Dầu Ô Liu, Xốt Dầu Dấm Balsamic

Traditional Trio Spring Rolls



180

Fresh Roll with Beef, Fresh Roll with Shrimp and Chicken,

Deep Fried Crab Spring Roll, served with Sweet and Sour Fish Sauce

Nem Tổng Hợp: Nem Cuốn Tươi Thịt Bò, Nem Cuốn Tươi với Gà và Tôm,

Nem Cua Chiên

Deep Fried Seafood Spring Rolls



150

Shrimp and Crab served with Sweet and Sour Fish Sauce

Nem Hải Sản Chiên



Vegetarian



Dairy



Gluten



Nuts



Soy



Beef



Pork



Seafood

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Stir-fried Clams - Crackers 210

Stir-fried Clams with Scallion, Laksa Leave, Peanut served with Corn Cracker Cone

Ngao Xào Hành Răm với Bánh Ốc Quế Gòn

Crispy Green Rice Prawns 170

Deep-fried Shrimp coated with Young Green Rice Flakes and Kumquat Sauce

Tôm Chiên Cốm Xanh Xốt Tắc

Steamed Snail Paste in Bamboo Tubes 150

Snail, Pork, Scallion in Bamboo with Sweet and Sour Fish Sauce

Chả Ốc Hấp Ống Tre

Salmon Rillettes 320

Smoked Salmon, Pickle, Capers, Shallot, Dill, Ricotta Cheese, Crouton

Cá Hồi Xông Khói Trộn Phô Mai Ricotta, Bánh Mì Sấy Gòn

Foie Gras Terrine 490

Foie Gras de canard Terrine, Hibiscus Jam, Mug Wine Reduction

Gan Ngỗng Nấu Lạnh Kèm Mứt Atiso và Xốt Rượu Vang Cô Đặc

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SOUP

Creamy Mushroom Soup 170

Bolete Mushrooms, Chive, Chive Oil, Whipped Cream
Xúp Kem Nấm Rừng với Dầu Hẹ

Crab Bisque 250

Crab Meat, Seafood Soup, Green Asparagus, Mascarpone Cheese
Xúp Cua Nướng với Măng Tây, Kem Phô Mai Mascarpone

Vietnamese Style Prawn Soup 190

Tiger Prawn, Pork Paste, Clear Soup with Gourd, Squash, Ginger
Xúp Tôm Trong với Bầu Sợi, Mọc Heo, Nụ Bí, Gừng

SALAD

Vietnamese Style Seafood Salad 200

Tiger Prawn, Squid, Green Papaya, Mango, Cucumber, Carrot,
Aromatic Herbs, Sweet And Sour Fish Sauce
Xa Lát Kiểu Á Với Tôm Sú, Mực Ống, Nước Mắm Chua Ngọt

Lotus Stem Salad with Chicken Breast 180

Chicken Breast, Lotus Stem, Lotus Root, Preserved Celtuce Stem,
Dill Leaves, Sweet And Sour Sauce
Xa Lát Lườn Gà Ngó Sen Và Rau Dổi Muối Giòn

Caesar Salad 220

Romain Salad With Serrano Ham, Arugula, Cherry Tomatoes,
Egg, Nori Cracker, Parmesan Cheese, Caesar Dressing
Xa Lát Rau Giòn với Thịt Đùi Heo Muối, Xốt Caesar

Grilled Salad 180

Mixed Salad, Eggplant, Zucchini, Asparagus, Balsamic,
Bell Pepper, Pine Nut Pesto Dressing
Xa Lát Rau Củ Nướng Xốt Dầu Dấm Balsamic và Xốt Pesto

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MAIN COURSE

Pan Seared Hokkaido Scallops 450

Scallop, Lemon Butter, Brussels, Herbs, Slow-Cooked Potatoes

Sò Điệp Hokkaido Áp Chảo với Bơ Chanh, Khoai Tây Nấu Chậm và Rau Củ

Pesto Seafood Pasta 390

Black Spaghetti With Prawn, Squid, Scallop, Brussels Sprout, Carrot, Squash, Pine Nut Pesto Sauce

Mỳ Ý Mực Đen Xào Hải Sản với Xốt Pesto, Măng Tây, Nấm, Cải Bĩ

Three-Region Special Patties 450 with Vermicelli

Ha Long Handcrafted Squid Cake, Hue Imperial Crab Patty, Nha Trang Grilled Shrimp on Sugarcane, served with Vermicelli, Sweet and Sour Fish Sauce

Chả Hải Sản Ba Miền ăn kèm Bún Tươi

“Luklak” Beef 320

Sautéed Beef, Sweet Potato, Bell Pepper, Mushroom, Scallion, Luklak Sauce

Bò Xào Lúc Lắc với Khoai Lang và Rau Củ



Vegetarian



Dairy



Gluten



Nuts



Seedy



Peanut



Pork



Seafood

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Herbal Stewed Chicken Rolls with Lotus Seeds 300

Black Chicken, Lotus Seeds, Chinese Herbs, Fresh Shiitake Mushrooms
Gà Ác Cuộn Hạt Sen Hầm Thảo Mộc

CTaste's Special Bun Cha 300

Muong Native Grilled Pork, Fresh Herbs, Sweet and Sour Fish Sauce, Vermicelli
Bún Chả CTaste Đặc Biệt từ Thịt Heo Đen Xứ Mường

Chef's Special Grilled Lamb 420

Minced Lamb in Wine Betel Leaves, served with Mung Bean Sticky Rice, Pickled Beetroot, Shallots, Fermented Tofu Sauce
Chả Cừu Nướng Lá Lốt Kiểu Bắc Bộ ăn kèm Bánh Khúc Đậu Xanh, Củ Dền Muối và Xốt Chao

Blanc Chicken with Grilled Ratatouille 320

Slow-cooked Chicken Breast, Porcini Mushrooms, Eggplant, Zucchini, Bell Peppers, Parmesan, Truffle Oil, White Wine, Creamy Mushroom Sauce
Lườn Gà Nấu Chậm với Xốt Vang Trắng, Rau Củ Nướng Địa Trung Hải

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STEAK CORNER

U.S Top Blade (250g) 400

USDA Choice Beef Top Blade, served with Onion, Zucchini, Garlic, Arugula

Thịt Loin Vai Bò Mỹ ăn kèm với Rau Củ Nướng

AUS Tenderloin (200g) 520

Australian Beef Tenderloin, served with Onion, Zucchini, Garlic, Arugula

Thịt Thăn Nội Bò Úc ăn kèm với Rau Củ Nướng

Black Angus Striploin (300g) 700

Australian Black Angus Beef Striploin, served with Onion, Zucchini, Garlic, Arugula

Thịt Thăn Ngoại Bò Úc Black Angus ăn kèm với Rau Củ Nướng

Black Angus Rib Eye (300g) 980

Australian Black Angus Beef Rib Eye MB2+, served with Onion, Zucchini, Garlic, Arugula

Thịt Đầu Thăn Ngoại Bò Úc Black Angus ăn kèm với Rau Củ Nướng

SAUCE SELECTION 90

One serving is included with the steak, extra serving costs 90.000 VND each.

Chimichurri Sauce

Parsley, Oregano, Rosemary, Lemon, Olive Oil, Chili Pepper

Nước Xốt Thảo Mộc kiểu Argentina với Dầu Ô Liu

Cepes Bolette Mushroom Sauce

Porcini, Button, Oyster and Shiitake Mushrooms, Beef Broth, Fresh Cream

Nước Xốt Kem Nấm Tổng Hợp

Green Pepper Sauce

Shallot, Green Peppercorn, Red Wine, Beef Broth, Butter, Flour

Nước Xốt Bơ Tiêu Xanh

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Blue Cheese Sauce

Blue Cheese, Fresh Cream

Nước Xốt Phô Mai Xanh

SIDE DISH

Homemade Gratin

Khoai Tây Gratin

70

French Fries

Khoai Tây Chiên

70

Buttered Asparagus

Măng Tây Xào Bơ

70

Grilled Cauliflower

Bông Cải Nướng

70

Baby Potatoes au Four

Khoai Tây Bì Xóc Tỏi

70

Baked Baby Carrot with Orange

Cà Rốt Baby Nướng Cam

90

Stir-fried Mini Brussels with Bacon

Cải Bì Xào Thịt Xông Khói

140

Pan-seared Foie Gras

Gan Ngỗng Áp Chảo

350



Vegan



Dairy



Gluten



Nuts



Eggs



Beef



Pork



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DESSERT

Pina Colada Panna Cotta 160

Coconut Panna Cotta, Rum, Yuzu Sorbet, Pineapple, Shredded Coconut
Kem Nấu Vị Dừa ăn kèm Kem Quất Nhật, Dứa, Dừa Nạo Sợi

Pain Perdu 180

French Toast, Chocolate Ice Cream, Oreo Crumble, Coffee Mousse
Bánh Rán Pháp với Kem Sô Cô La và Mousse Cà Phê

Italian Ice Cream 60

Choice of Gelato: 
Vanilla, Chocolate, Almond

Choice of Sorbet: 
Mango, Yuzu

Kem Ý Theo Lựa Chọn Các Vị:
Vani, Sô Cô La, Hạnh Nhân, Xoài, Quýt Nhật



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CLASSIC COCKTAILS

215

Strong, Rich, Dense

(Hương vị: Mạnh, đậm, dày vị)

Classic Dry Martini

Gin | Vodka, Dry Vermouth, Lemon Twist | Olive

Manhattan

Bourbon Whisky, Sweet Vermouth, Angostura Aromatic Bitter

Old Fashioned

Rye Whiskey, Orange Bitter, Angostura Aromatic Bitter, Sugar Syrup

Negroni

Gin, Sweet Vermouth, Campari, Angostura Aromatic Bitter

Sweet, Sour And Fragrance

(Hương vị: Ngọt, chua, thơm)

Whisky Sour

Bourbon Whisky, Lime Juice, Sugar Syrup, Orange Bitter, Egg White

Margarita

Tequila, Cointreau, Lime, Salted-Rim Glass

Cosmopolitan

Vodka, Cointreau, Cranberry Juice, Lime Juice

Daiquiri

Light Rum, Lime Juice, Sugar Syrup

Amaretto Sour

Amaretto, Bourbon Whisky, Lime Juice, Sugar Syrup, Orange Bitter

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CLASSIC COCKTAILS

215

Long, Fruity, Refresh

(Hương vị: Hậu vị kéo dài, hương trái cây, tươi mát)

Pina Colada

Light Rum, Dark Rum, Pineapple Juice, Coconut Cream,
Aromatic Bitters, Malibu

Maitai

Dark Rum, Cointreau, Amaretto Liqueurs, Lime

Long Island Iced Tea

Vodka, Gin, Rum, Tequila, Cointreau, Lime, Sugar, Coke

Sex On The Beach

Vodka, Peach Liqueur, Cranberry Juice, Pineapple Juice, Grenadine

Singapore Sling

Gin, Cherry Brandy, Cointreau, Dom Benedictine, Pineapple Juice, Lime
Juice, Grenadine, Angostura Bitter, Soda

Mojito

Rum, Lime Juice, Sugar Syrup, Mint, Soda

Highball Drink

Tom Collins

Gin, Lemon Juice, Sugar Syrup, Soda

Cuba Libre

Dark Rum, Lime, Coke

Tequila Sunrise

Tequila, Orange Juice, Lime Juice, Grenadine

Highball

Blended Scotch Whisky, Soda

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GIN AND TONIC LOVER

Roku Japanese Craft Gin & Tonic	195
Opilhr Gin & Tonic	225
Hendrick's Gin & Tonic	210
Songcai Vietnamese Dry Gin & Tonic	230
Tanqueray No.10 Gin & Tonic	250

MIXED DRINKS 175

HOUSE SPIRITS WITH MIXER

Your Choice Of House Spirits:

Lựa chọn rượu:

Absolut Vodka | Beefeater London Dry Gin | Havana Anejo 3 Rum |
Jose Cuervo Especial Tequila | Evan William Bourbon Whisky

Mix With Soft Drinks:

Dùng kèm nước có ga:

Coke | Diet Coke | Soda | Tonic | Dry Ginger Ale | Sprite

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COFFEE

Vietnamese Black Coffee (Hot/Ice) 75

Cà Phê Đen (Nóng/Đá)

Vietnamese Coffee With Condensed Milk (Hot/Ice) 75

Cà Phê Sữa (Nóng/Đá)

Espresso / Americano 75

Cappuccino / Latte / Flat White 100

Mocha / Double Espresso 100

TEA 65

Served by cup

Strawberry Tea | Peach Tea | Earl Grey Tea | Lotus Tea |

English Breakfast Tea | Jasmine Tea | Green Tea |

Ginger Tea | Chamomile Tea

Trà Dâu | Trà Đào | Trà Bá Tước | Trà Sen | Trà English Breakfast |

Trà Nhài | Trà Xanh | Trà Gừng | Trà Hoa Cúc

FRESH JUICES 125

Pineapple Juice | Passion Fruit Juice | Watermelon Juice

Lime Juice | Orange Juice

Nước Ép Dứa | Nước Chanh Leo | Nước Ép Dưa Hấu

Nước Chanh Tươi | Nước Cam Vắt

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MINERAL | SPARKLING WATER

San Pellegrino 750 ml	160
Acqua Panna 750ml	150
Lavie Premium Mineral 400ml	75

SOFT DRINKS 70

Schweppes Soda | Tonic
Sprite Lemon | Lime Soda
Coke | Diet Coke

BEERS

Heineken Pale Lager / ABV: 5% <i>Bia Heineken</i>	120
Tiger Crystal Pale Lager / ABV: 4.6% <i>Bia Tiger</i>	105
Local Hanoi Beer Pale Lager / ABV: 4.9% <i>Bia Hà Nội</i>	95
Saigon Beer Pale Lager / ABV: 4.9% <i>Bia Sài Gòn</i>	95

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