

# Ding Dong

RESTAURANT



MENU



# Ding Doong

RESTAURANT

We are delighted to welcome you to Ding Doong Restaurant with its name inspired by the church bell of St. Joseph Cathedral Hanoi, making it the unique backdrop. Our restaurant pays homage to classic British elegance.

Let your palate set sail on the culinary journey from Western cuisine to Asian flavors, which feature the finest delights such as exceptional Gillardeau Oysters, Mediterranean red prawns, Normandy Bulots, and many other delectable selections of dishes for your choice.

At Ding Doong Restaurant, we assure you will fully immerse yourself in luxurious space on the 9th floor of GRAND HÔTEL du LAC, listening to the bells of the St. Joseph's Cathedral ringing, and enjoying a magical culinary art with enthusiasm and dedication of our team.

Ding Doong restaurant would be very happy if we could pamper your taste buds with our delectable cuisine, hence please do not hesitate to let us know your eating habits or any further requests.

Once again, thank you for choosing us, and have a great time.

Yours sincerely,

The Management





# SALAD

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## Chef's salad

Salad Bếp Trưởng

Iceberg lettuce, strawberry, 5J Cinco Jotas, golden berry, parmesan cheese, almond

210,000

## Caesar salad

Salad Hoàng Đế

Romaine lettuce, crispy bacon, parmesan cheese, caesar sauce. Choice of chicken or seafood

185,000

## Italian grilled vegetable salad

Salad rau nướng kiểu Ý

Grilled vegetable, fresh mozzarella, basil, balsamic dressing

185,000

## Rocket salad

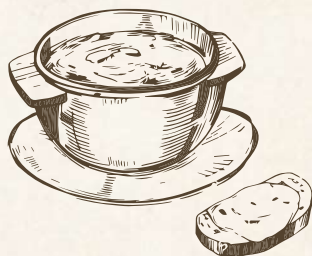
Salad rau rocket

Rocket lettuce, redondo ham, walnut, dried tomatoes, balsamic dressing

195,000

# SOUP - MÓN SÚP

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## Cheese grilled onion soup

Súp hành nướng bánh mì pho mai kiểu Pháp

Onion, cheese baguette, broth

150,000

## Pumpkin soup with Hokkaido sea scallops

Súp kem bí đỏ với sò điệp Hokkaido

Pumpkin, scallop, cream

140,000

## Lobster bisque soup

Súp tôm hùm

Lobster, vegetable, olive, butter

150,000

## Abalone soup

Súp bào ngư với nấm đông cô

Abalone, chinese mushroom

290,000

 Signature of Ding Doong  Chef Recommend

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Giá tính theo VND và chưa bao gồm 5% Phí phục vụ & 8% VAT

# APPETIZER



**Normandy bulot with garlic butter sauce** 210,000  
Ốc bulot Normandy sốt bơ tỏi  
Normandy bulot, garlic, butter, parsley leaves, lemon

**Cold seafood platter (2 pax)** 800,000  
Khay hải sản lạnh (2 người)  
Bullot, red prawn, mussel, Gillardeau oyster

**Thai-style steamed New Zealand green shelled mussels** 480,000  
Vẹm xanh New Zealand hấp Thái  
Green shelled mussels, lemongrass, chilli

**Mediterranean red prawns on ice** 210,000  
Tôm đỏ Địa Trung Hải hấp trên băng  
Mediterranean red prawns, wasabi, lemon and Kikoman soy sauce

**Herb - Grilled beef shank with mustard greens salad** ★ 190,000  
Xương ống tủy bò nướng thảo mộc với rau mầm cải xanh  
Beef shanks, herbs and mustard greens



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## WESTERN DISHES



### Two way French Pigeons

420,000

Chim câu Pháp nấu 2 kiểu

French Pigeons, glutious sticky rice, golden berries, raspberry sauce

### Jade tiger abalone with Iberico pork fat in a rich miso bean sauce

350,000

Bào ngư xanh nam Úc, lá mỡ heo Iberico với sốt đậu miso

Jade tiger abalone, Iberico pork and miso bean sauce

### Dry-aged duck with Chef's sauce

350,000

Lườn vịt lên tuổi với sốt đặc biệt

Slow-cooked duck cabbage rolls, sweet and sour cherry gel

### Pan-fried Patagonia toothfish

690,000

Cá răng Patagonia áp chảo với sốt virgin

kiểu Pháp, sốt hollandaise

Patagonia toothfish, olives, virgin sauce and hollandaise sauce

### Pan-fried Hokkaido sea scallop

350,000

Sò điệp Hokkaido áp chảo với sốt bơ vang trắng

ăn kèm tuile truyền thống

Hokkaido scallop, butter wine white sauce, classic tuile

### Grilled black Angus ribeyes

650,000

Thăn nạc lưng bò đen Angus nướng

sốt tiêu xanh Phú Quốc

Black Angus ribeyes, Phu Quoc green pepper sauce, seasonal vegetable

### Grilled black Angus tenderloin

650,000

Thăn nội bò đen Angus nướng sốt nấm Truffle

Black Angus tenderloin, truffle mushroom sauce,

seasonal vegetable

### Baby chicken marinated with herb

350,000

Gà non ướp thảo mộc phục vụ kèm củ quả

nấu chậm kiểu Pháp sốt nấm


Baby chicken, slow-cooked vegetables, mushroom sauce

### Grilled salmon with tamarind sauce

650,000

Cá hồi nướng sốt me với cơm nếp cẩm, củ sen

Salmon, tamarind sauce, black sticky rice, lotus roots

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# VIETNAMESE SIGNATURE

## Fresh paper rolls with pork DingDoong's style 155,000

Bánh tráng cuốn thịt heo kiểu DingDoong

Paper roll, steamed bacon, fresh lettuce

*Bánh tráng, thịt ba chỉ, rau sống*

## Traditional fried spring rolls 155,000

Nem Ram chiên truyền thống

Paper roll, minced pork, rice noodle, leaf vegetable

*Vỏ bánh đa Ram, thịt heo, rau sống, bún*

## HANOI beef noodle 185,000

Phở bò Hà Nội

Rice noodle, beef, spring onion, beef broth

*Bánh phở, thịt bò, hành lá, thảo mộc*

## Fried rolled Hemibagrus with pig's omental fat 315,000

Chả cá Lăng cuốn mỡ chài nướng

Hemibagrus fish, omental fat, spring onion, turmeric, rice noodle

*Cá lăng, mỡ chài, hành lá, thì là, bún*

## Ha Noi's Kebab rice noodle 210,000

Bún chả phố cổ Hà Thành

Grilled pork, rice noodle, fishsauce,

*Thịt heo, rau sống, bún*

## Street's sizzling cakes 195,000

Bánh xèo đường phố Việt Nam

Prawn, pork, rice flour, bean sprout, chives leaves

*Tôm rào, thịt heo, giá đỗ, lá hẹ*

## Fried prawn cake 'Long Phung' 315,000

Chả tôm Long Phụng

Prawn, minced pork, omental fat, rice noodle, lettuce

*Tôm sú, thịt heo, mỡ chài, bún, rau sống*


## Westlake's Crispy fried shrimp cake 195,000

Bánh tôm Hồ Tây

Prawn, batter, lettuce

*Tôm Hồ Tây, rau sống, bột giòn hảo hạng*



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## VEGETARIAN

### Fried tofu with salted egg

120,000

Tầu hũ non chiên trứng muối  
Tofu, salted egg

### Yellow lentil curry

120,000

Đậu lentil nấu cà ri kiểu Ấn  
Lentil, curry sauce

### Seasonal vegetable with mushroom sauce and soybean

150,000

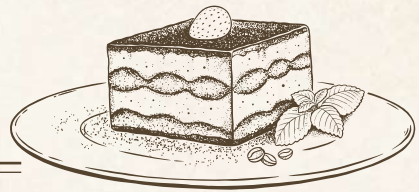
Rau theo mùa sốt nấm với đậu nành lên men  
Seasonal vegetable, mushroom sauce, soya bean sauce

### Mixed vegetable fried rice

90,000

Cơm rang rau  
Rice, vegetable

## DESSERT



### Seasonal fresh fruit

160,000

Hoa quả tươi theo mùa

### Chocolate cake with salted caramel

180,000

Bánh sô cô la tan chảy, caramel mặn cùng kem  
vani và trái cây tươi

### Tiramisu crepe cake


210,000

Bánh ngọt tiramisu

### Daily selection of mousse

180,000

Lựa chọn bánh mousse theo ngày

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