

BACCO

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All-inclusive at VND 990,000++ per person including pre-set buffet station and one breakfast set, coffee, tea and fresh juice of the day.
Continental buffet at VND 650,000++ per person including pre-set buffet station, coffee, tea and fresh juice of the day, a la carte separate.

BREAKFAST SET

INTERNATIONAL BREAKFAST SET

The Old Quarter Breakfast 450

Fried Egg, Nguyen Khoi Farm Pork Sausage 🇻🇳
Home-made Pate, Truffle French Fries

The Fairmont Hanoi Breakfast 500

3 Nagomi Eggs 🇻🇳, Smoked Country Bacon, Chipolata
Pork Sausage, Potato Rosti, Grilled Tomato on The Vine,
Confit Portobello Mushroom

Plant-Forward Breakfast 450

2 Nagomi Eggs 🇻🇳, Sweet Potato Hash Brown, Confit
Portobello Mushroom, Baked Beans, Blistered Cherry
Tomato on The Vine

Healthy Breakfast 450

Egg White Omelette, Brie de Meaux, Glazed Radish,
Mashed Avocado, Locally Sourced Fruits, Overnight
Red Quinoa Pudding

ASIAN COMFORT BREAKFAST

Japanese Breakfast 750

Grilled Cod, Egg Roll, Miso Soup, Natto

Thai Breakfast 750

Crab Omelet, Herbs, Fish Sauce

Korean Breakfast 550

Steamed Rice, Beef Bulgogi, Kimchi, Soup



Nguyen Khoi Farm Pork Sausage is crafted from responsibly raised pork, produced under Vietnam's pioneering circular farming model. With full control from farm to table, each sausage delivers honest flavor, natural texture, and a commitment to sustainability you can taste.



Nagomi No Mori eggs are crafted using Japanese herbal poultry methods in a strictly controlled farm environment. Free from antibiotics and growth hormones, they offer naturally lemon-yellow yolks, high nutrition, and outstanding purity.



When possible, our vegetables are sourced locally and from the highlands of Vietnam



A LA CARTE

CEREAL BOWL

Choice of Cereal 350

Cocopops | Granola | Muesli |
Corn Flakes | Frosties | Frootloops

Choice of Milk

Full Milk | Low Fat Milk | Almond | Oat | Soy
or

Choice of Yogurt 🍓

Greek | Plain | Sweet

SWEET BREAKFAST

Waffle | Pancake 350

Choice of Maple Syrup | Seasonal Fruits

EGG DISHES

Eggs Royale 550

Cured Sapa Trout 🍓, Bottarga (Gluten Free Available)

Eggs Benedict 550

Prosciutto Di Parma, Truffle Hollandaise
(Gluten Free Available)

Steak and Eggs 650

Black Angus Bavette, Poached Egg Yolk, Smoked Soy,
Sourdough (Gluten Free Available)

Scrambled Nagomi Egg 350

Nagomi Eggs 🍓, Smoked Salmon, Chives, Crème Fraiche

Bacon & Egg Croissant 500

Smoked Country Bacon, Scrambled Egg, Garlic Aioli,
Shaved Pecorino

Eggs Any Style 500

Smoked Country Bacon, Chipolatas, Potato Rosti,
Tomato, Mushrooms

BREAKFAST PIZZA

Breakfast Pizza 400

Scrambled Eggs, Bacon, Cheddar

Veggie Breakfast Pizza 400

Spinach, Mushrooms, Feta

Avocado Breakfast Pizza 400

Mashed Avocado 🍓, Tomato, Poached Egg

Smoked Salmon Pizza 400

Cream Cheese, Capers, Dill

Prosciutto & Egg Pizza 400

Italian Ham, Sunny-side-up Egg



LUNCH & DINNER

STARTER

Modern Vitello Tonnato

Thin Slices of Milk-fed Veal, Light Tuna Cream, Crispy Capers, Pickled Vegetables (Gf) 450

Seabass Carpaccio, Citrus & Fennel

Citrus-marinated Seabass 🇺🇸, Crunchy Fennel, Lemon Oil, Wild Fennel Sprouts 450

Roasted Vegetable Caponata & Stracciatella

Roasted Peppers, Confit Tomatoes, Tender Eggplants, Creamy Stracciatella (V) 280

Fritto Misto, Salsa Verde & Preserved Lemon

Roman-style Fried Calamari, Prawns, and White Fish 🇺🇸, Salsa Verde, Preserved Lemon Zest 450

Heirloom Tomatoes & Smoked Mozzarella, Homemade Grissini

Seasonal Heirloom Tomatoes, Smoked Mozzarella, Black Olive Crumble, Crispy Grissini (V) 380

Da Lat Burrata 🇺🇸, Roasted Peach & Thai Basil Pesto

Creamy Burrata, Caramelized Peach, Fresh Herb Pesto, Sourdough Crumble (V, GF) 380

Angus Beef Carpaccio, Parmesan & Arugula

Thin Slices of Raw Beef, Aged Parmesan Shavings, White Truffle Oil 450

SIGNATURE SHARING STARTER

Squid Ink Arancini & Saffron Aioli

Crispy Squid Ink Risotto Balls, Molten Pecorino Center, Saffron Aioli
350

HANDMADE PASTA

Ricotta & Spinach Ravioli, Sage Butter & Hazelnuts

Homemade Ravioli, Sage-infused Brown Butter, Toasted Hazelnuts (V) 350

Homemade Gnocchi, Parmesan Cream & Lemon Zest

Potato Gnocchi, Light Parmesan Sauce, Citrus Freshness (V) 280

Cacio e Pepe Linguine

Pepper & Truffle Cream 300

Linguine Alle Vongole & Mullet Bottarga

Fresh Clams, White Wine, Garlic, Parsley, Bottarga Shavings 450

Paccheri with Nduja, Burrata & Confit Tomatoes

Wide Pasta Tubes, Spicy Tomato Sauce, Melty Burrata 🇺🇸, Confit Tomatoes 450

Risotto Al Parmigiano

Creamy Risotto made with Vegetable Broth, Aged Parmesan, White Truffle Oil 400

SIGNATURE PASTA

Tagliatelle with Lamb Ragù, Pecorino & Rosemary

Slow-cooked Lamb Ragù with Red Wine, Aged Pecorino, Fresh Herbs
400



MAIN COURSES

HOUSE SPECIAL

Wagyu Fiorentina Beef Steak (300/600g)

Rib Eye Grilled over Embers, Roasted Vegetables, House-made Mustard

1750 / 3500

Wagyu Tomahawk to Share, Rosemary Jus & Wood-Fired Vegetables (Share for 4 guests)

1.2 Kg Veal Tomahawk, Root Vegetables, Rich Rosemary Jus 6000

PIZZAS

Classic Margherita

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Fresh Basil, Extra Virgin Olive Oil 300

Truffle & Taleggio

Truffle Cream Base, Taleggio Cheese, Roasted Mushrooms, Fresh Arugula 350

Modern Quattro Formaggi

Mozzarella, Mild Gorgonzola, Pecorino, Smoked Scamorza, Cream Sauce 400

Mortadella, Pistachio & Stracciatella

White Base, Bologna Mortadella, Stracciatella, Toasted Pistachios 350

DESSERT

SIGNATURE DESSERT

Lemon & Limoncello Sorbet, Flambéed Italian Meringue

House-made Sorbet, Candied Zest, Flame-toasted Meringue

200

Veal Osso Buco & Saffron Risotto

Braised Veal Shank, Gremolata, Saffron Risotto 650

Veal Saltimbocca Flambéed with Marsala, Crispy Potatoes

Veal Escalope, Prosciutto, Sage, Crispy Potatoes 600

King Prawns Flambéed with Limoncello, Linguine & Citrus Zest

Giant Prawns Flambéed, Linguine, Orange and Lemon Zest (S) 650

Eggplant alla Parmigiana Baked in Its Skin

Slow-cooked Eggplant, Mozzarella, Tomato Sauce, Basil, Wood-fired Gratin (V) 400

GIANT "LA BACCO" SHARING PIZZA

60cm Margherita with a Twist

Double Mozzarella, Bresaola, Parmesan Shavings, Arugula, Truffle Oil
550

Diavola Nduja & Chili Honey

Spicy Tomato Sauce, Mozzarella, Calabrian Nduja, Chili-infused Honey 350

Smoked Salmon & Lemon Ricotta

Cream Base, House-smoked Salmon, Lemon Ricotta, Fresh Dill 400

Chocolate Cake & Vanilla Ice Cream

Warm Center, Vanilla Ice Cream 200

Modern Ricotta & Pistachio Cannoli

Crispy Shell, Vanilla Ricotta, Citrus and Pistachios 180

Light Coffee & Amaretto Tiramisu

House-made Sponge, Airy Mascarpone Mousse, Hint of Amaretto (A) 200

Vanilla Panna Cotta, Red Berry Coulis & Rosemary Crisp

Creamy and Fragrant, with a Provençal Twist 200
Vegetarian option available



BACCO

LOCAL PRODUCTS: 🇻🇳

ADDITIONAL:

Seasonal Truffle: Market Price
Sturia Caviar: Market Price

ALLERGENS

V - Suitable for vegetarians, S - Shellfish, A - Alcohol, GF - Gluten free

All prices are quoted at thousand VND and subject to a 5% service charge and applicable VAT

