



**TWILIGHT**  
SKY BAR

## TWILIGHT SKY BAR FOOD MENU APPETIZER & SNACKS

**MIXED OLIVE WITH TABASCO** 105.000  
QUẢ ÔLIU XANH VÀ ĐEN TRỘN CÙNG SỐT ỚT MEXICO

**CASHEWNUT** 120.000  
HẠT ĐIỀU

**HOUSE MADE BUFALLO JERKY WITH GARLIC** 230.000  
TRÂU GÁC BẾP VÙNG CAO

**FRENCH FRIED WITH BUTTER AND SPICE** 120.000  
KHOAI TÂY CHIÊN GIA VỊ BƠ CAY NHẹ

**CHEESE PLATTER** 420.000  
ĐĨA PHO MÁT TỔNG HỢP  
A selection of Mozzarella, Gouda, goat's cheese, camembert and Emmental. Accompanied with bread & butter.

*Contains wheat | Contains nuts | Contains dairy products*

**CHARCUTERIE PLATTER** 550.000  
ĐĨA THỊT NGUỘI TỔNG HỢP  
A selection of Prosciutto, duck breast smoke, Square ham, Salami, Chorizo, house made chicken pate  
Accompanied with bread & butter.

*Contains meat | Contains wheat | Contains nuts | Contains dairy products*

**TWIGHT SKY LIGHT BAR 'S TAPAS** 395.000  
MÓN TAPAS ĐẶC BIỆT  
French scallop with tomato & chili BBQ salsa/ Duck smoked with foie- grass, peach chutney / Shrimp cocktail with artichoke confit/ Parma ham with grilled watermelon/ House cured salmon & salsa crab, Vietnamese sesame pancake/ Deep fried cheese with sunshine cherry tomato

*Contains meat, shellfish | Contains wheat | Contains dairy products*

**CHEF'S PLATTER** 250.000  
ĐĨA TỔNG HỢP CỦA BẾP TRƯỞNG  
Vietnamese combination of deep fried and fresh spring rolls, rice noodle rolls with marinated salmon with pickle, herbs, chicken satay skewer, pork skewer with 5 spices.  
Nem tươi cuốn tôm thịt và rau thơm & Nem rán Hà Nội, phở cuốn cá hồi, gà nướng satế, heo xiên nướng tẩm mật ong

*Contains meat, shellfish*

**HOUSE CURED NORWEGIAN SALMON & RED TUNA TARTARE** 268.000  
Salmon, red tuna, nori, shallot, peas, carrot puree, mango jelly, herbs  
Cá hồi muối, gỏi cá nưừ, sốt cà rốt, đậu hà lan, thạch xoài, rau thơm

*Contains seafood | Contains nuts | Gluten free*

**SEARED FRENCH SCALLOP** 290.000  
Served with BBQ chili, tomato and white anchovy salsa, toasted.  
Sò điệp Pháp áp chảo ăn cùng salsa cà chua và ớt sừng nướng cùng cá cơm và bánh mì

*Contains shellfish | Contains wheat*

**PAN-SEARED FOIE- GRAS** 295.000  
Served with peach chutney, poached apple, beetroot puree, pearl balsamic  
Gan ngỗng Pháp áp chảo ăn cùng bánh mì nướng, mút đào, táo chần, sốt củ dền, trân châu balsamic

*Contains Gluten free*



Prices are in VND and Subject to 10% VAT & 5% Service Charge  
Corkage charge for Spirits is 1.000.000 vnd per bottle - Corkage charge for wine bottle is 800.000 vnd per bottle

**AUTRALIAN BEEF CARPARCCIO 245.000**

Serve with truffle oil dressing, salsa capsicum, roasted pine nut, baby onion pickle & petit salad.

Thịt bò Úc thái mỏng ăn cùng sốt dầu nấm Truffe, ớt chuông salsa, hạt thông nướng, salad Petit và hành tây nhỏ ngâm dấm.

Contains meat | Contains wheat | Contains nuts

**CEASAR SALAD 185.000**

Romaine salad, bacon, egg, croutons, anchovy, parmesan cheese

Xà lách romaine, thịt hun khói, trứng, bánh mỳ nướng giòn, cá cơm, phô mai parmesane

Contains meat | Contains nuts | Gluten free

**GREEN MANGO, DRIED SHRIMP SALAD WITH CEVICHE PRAWN 185,000**

Marinated mango and carrot mixed with cucumber, tiger prawn, Thai basil, herbs and peanuts in sweet and sour dressing

Sa lát xoài xanh tôm khô với gỏi tôm chua ngọt, rau húng quế

Contains seafood | Contains nuts | Gluten free

## MAIN COURSE

**GRILLED ANGUS RIB EYE STEAK 565.000**

BÍT-TẾT THĂN VAI BÒ ANGUS

Served with gratindauphinoise potato, grilled asparagus, vegetables, black cardamom sauce

Contains meat | Contains dairy products | Contains wheat

**BEEF TWO WAYS 658.000**

THỊT BÒ NẤU HAI KIỂU

(DRY- AGE US BEEF STEAK FIVE SPICE BUTTER, BRAISED SHORT RIB IN CASSIA SCENTED JUS)

(Bò Mỹ lên men tự nhiên nướng, bơ ngũ vị, sườn bò hầm quế chi)

Served with cassia, carrot puree, sautéed organic baby vegetables, confit artichoke, potato fondant, semi-dried cherry tomato

Contains meat | Contains dairy products | Contains wheat

**AUSTRALIAN BEEF TENDERLOIN ROSSINI 575.000**

Served with foie gras, asparagus, vegetable, mushrooms, mash potato and Paris mushroom sauce

Thăn nội bò Úc với gan ngỗng Pháp, phục vụ kèm sốt nấm Paris

Contains meat | Contains dairy products | Contains wheat

**PAN SEARED CHIEAN COD FISH 595.000**

Pan Seared Chilean Cod Fish With Shallot & Oyster Sauce, julienne vegetable creamy, asparagus and herbs.

Cá Tuyết Chile nướng mỡ hành phục vụ cùng sốt XO

Contains seafood | Contains nuts | Gluten free

**PASTA / MỠ Ý 205.000**

Your choice of pasta: Spaghetti, Penne

And your choice of sauce: Bolognese, Bisque crab and shrimp,

Arrabiata

Contains meat | Contains shellfish | Contains dairy products | Contains wheat

**GRILLED BEEF IN BAMBOO 285.000**

BÒ NƯỚNG ống TRE

Marinated beef with shallots, sacha sauce. Served with vegetables and steamed lotus rice

Contains meat | Contain wheat



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## SKY SWEETS

**FRESH FRUITS PLATER**

**350.000**

*Hoa quả tươi tổng hợp*

**ILE- FLOTANTE DESSERT- PARFAIT VANILLA,  
GINGER CAKE WITH RHUM**

**150.000**

*Kem đảo nổi ăn cùng bánh kè vani, bánh gừng rhum, served with fresh fruits, caramel peanut, mint.*

**ICE CREAM ( one scoop)**

**60,000**

*Jasmine Ice Cream, Lotus Ice Cream, Chocolate Ice Cream, Vanilla Ice Cream, Strawberry*

*Kem Nhài, Kem Sen, Kem socola, Kem Vani, Kem Dâu*



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