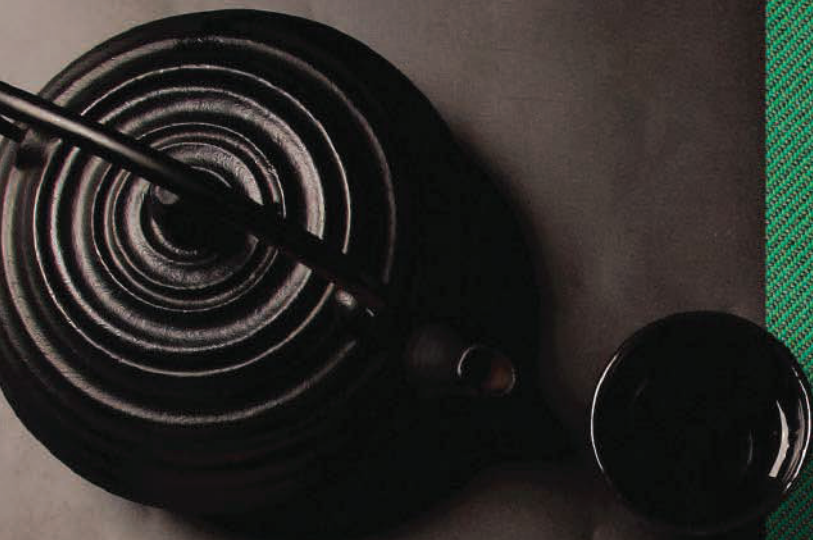




Since opening in 2014, Tim Ho Wan at LOTTE HOTEL HANOI has proudly been the first restaurant in the capital to serve Michelin-starred dim sum, setting a new standard for culinary excellence. Over a decade later, Tim Ho Wan Hanoi remains the top destination for savoring authentic Hong Kong cuisine.

Visit us and explore a world of exceptional flavors!





In 2009, Chef Mak Kwai Pui, formerly of the prestigious 3 Michelin-starred Lung King Heen Restaurant Four Seasons Hotel, Hong Kong alongside Chef Leung Fai Keung, opened a 20-seater dim sum restaurant in Mong Kok, Hong Kong called Tim Ho Wan 添好運.

Tim Ho Wan's brand promise is to serve delicious, authentic and affordable Hong Kong dim sum.

In 2010, they would earn their first Michelin star, and maintains this award until today, for 11 consecutive years.

Currently, Tim Ho Wan has more than 50 stores world wide, in 13 countries and territories.





All prices shown are subjected to 5% service charge & 10% VAT. 以上价格另加 5% 服务费与 10% 增值税
Giá chưa bao gồm 5% phí dịch vụ và 10% thuế GTGT.

BIG 4 HEAVENLY KINGS / 四大天王

Simple Mouthfuls to Warm the Soul

香港味道



Bánh rán củ cải
Pan-fried radish cake

香煎萝卜糕

VND 88'000

H2



H4

Bánh hấp cuộn đậu hũ nhân tôm
Beancurd skin with pork & prawn

美味焖鲜竹卷

VND 86'000



H3

Bánh trứng mã lai
Steamed egg cake

香滑馬拉糕

VND 99'000



H1

Bánh nướng thịt BBQ /
Baked bun with BBQ pork

酥皮炮叉烧包

VND 96'000



Chef Recommended

All prices shown are subjected to 5% service charge & 10% VAT. 以上价格另加5%服务费与10%增值税。
Giá chưa bao gồm 5% phí dịch vụ và 10% thuế GTGT.

STEAMED /

Little Baskets of Flavour

香港味道



S8

Chân gà om sốt bào ngư / **Braised chicken feet with abalone sauce** / 鲍汁焖凤爪

VND 98'000



S22

Xiu mai Bào Ngư
Abalone pork & shrimp Dumplings

鲍鱼烧卖

VND 190'000



S7

Chân gà hấp Tàu xì
**Steamed Chicken Feet
with Black Bean Sauce**

豉汁蒸凤爪

VND 88'000



S26

Há cảo tài lộc
"Ma La" dumpling

財祿餃

VND 108'000



S9

Há cảo tôm
Prawn Dumpling

晶莹鲜虾餃

VND 109'000



STEAMED / 蒸

Little Baskets of Flavour



S15

Há cảo rau chân vịt và tôm
Spinach dumpling with prawn
鲜虾菠菜饺



VND 92'000



S11

Sườn heo sốt đậu đen
Pork rib with black bean sauce
豉汁蒸肉排



VND 96'000



S10

Xíu mại tôm và thịt heo
Pork dumpling with prawn
鲜虾烧买皇



VND 99'000



S14

Há cảo Quảng Đông
Cantonese Dumplings
广东饺子



VND 86'000

VERMICELLI ROLL / 蒸

Simple Mouthfuls to Warm the Soul

香港味道



VERMICELLI ROLL /

Simple Mouthfuls to Warm the Soul

香港味道



Bánh cuốn tôm
Shrimp rice rolls

非王鲜虾肠

VND 99'000



Bánh cuốn sò điệp da giòn
Crispy Scallop Vermicelli Rolls

網皮帶子肠

VND 129'000



All prices shown are subjected to 5% service charge & 8% VAT. 以上价格另加5%服务费与8% 增值税
Giá chưa bao gồm 5% phí dịch vụ và 8% thuế GTGT.

NOODLE / 面

Something Extra



N29

Mỳ sườn non kho

Braised Pork Riblets Noodles

港式排骨面 / VND 129'000



N24

Mỳ bò hầm / **Hong Kong braise beef noodle** / 港式牛腩面

/ VND 142'000

CONGEE, SOUP, VEGETABLE / 粥品, 汤

Something Extra

香港味道



 **V22** Cải thìa nấu Bạch Linh / Poached greens with abalone mushroom
百灵菇菜苗 / VND 106'000



 **L21** Súp hoành thánh
Prawn & black fungus
dumplings soup
鲜虾水饺汤
VND 106'000

 **V23** Rau xà lách
Poached fresh lettuce
白灼清油菜
VND 96'000

 **L22** Cháo thịt, trứng bắc thảo,
trứng muối
Congee with lean pork,
century egg & salted egg
金银蛋瘦肉粥
VND 86'000



RICE / 饭

Something Extra

香港味道

K27

Cơm rang XO
XO sauce Luncheon
Meat fried rice with pork chop



XO 醬炒飯

VND 109'000



K25

Cơm rang sườn cốt lết
Hong Kong Pork Chop Fried Rice
豬扒蛋炒飯

VND 118'000



DEEP-FRIED / 煎炸

A Crunchy Bite of Comfo

D14

Nem gà chiên giòn

Shredded chicken spring rolls

鸡丝炸春卷

VND 96'000



D18

Há cảo Wasabi

Wasabi Prawn Dumpling

青芥末明虾角

VND 99'000



D22

Cánh gà chiên sốt tôm

Deep fried crispy prawn paste chicken's wings

黄金虾酱鸡翅

VND 96'000



DEEP-FRIED / 煎炸

A Crunchy Bite of Comfort

香港味道

D15

Bánh kim sa
**Sesame ball
with molten salted egg**
流沙煎堆

VND 86'000



D16



Đậu hũ chiên giòn nhân tôm
Beancurd skin with prawn
鲜虾腐皮卷

VND 96'000



D28



Há cảo hẹ áp chảo
**Pan-Fried Chives and
Minced Pork & Prawn Dumpling**
香煎韭菜粿

VND 92'000



DESSERT / 甜点

Something Sweet to Make Your Meal Complete

香港味道



Đ26

Thạch hoa cúc
Chrysanthemum aloe vera jelly



菊花芦荟冻

VND 89'000

Đ27

Bánh mochi kem xoài
Mango cream mochi



菊花芦荟冻

VND 89'000



Đ24

Chè trân châu xoài & bưởi
Mango pomelo sago



杨枝甘露

VND 96'000

DRINK MENU / 饮料菜单

香港味道

RED WINE

GLASS / BOTTLE

*Antinori Santa Cristina,
Sangiovese Merlot, IGT Toscana, Italy* 180 / 900

*Cap Royal, Merlot Cabernet Sauvignon,
Bordeaux, France* 190 / 1,000

WHITE WINE

*Allan Scott Sauvignon Blanc,
Marlborough, New Zealand* 180 / 900

*Caves de Lugny Chardonnay,
Mâcon, France* 190 / 1,000

ROSÉ

*Gérard Bertrand,
Gris blanc, France* 160 / 720



BOTTLE BEER

Hanoi, Saigon	99
Heineken	110
Heineken non alcohol	95



DRAUGHT BEER

Tiger	95
Sapporo	110



KOREAN LIQUEUR

Chumchurum Soju	220
Soju zero sugar	380

*Wine corkage charge
*Spirit corkage charge

900 / bottle (750 ml)
1'200 / bottle (750 ml)

DRINK MENU / 饮料菜单

Refresh the Taste Buds



FRESH JUICE

/ NƯỚC ÉP

Passion Fruit 76

Chanh leo

Watermelon 76

Dưa hấu

Mango 86

Xoài

Pineapple 76

Dứa

Orange 96

Cam



WATER / NƯỚC

Aquafina 50

(STILL / Nước khoáng)

San Pellegrino 175

(SPARKLING / Nước khoáng có ga)

SOFT DRINK

/ NƯỚC NGỌT CÓ GA

Pepsi 50

Pepsi light 50

Soda 50

7 up 50



DRINK MENU / 饮料菜单

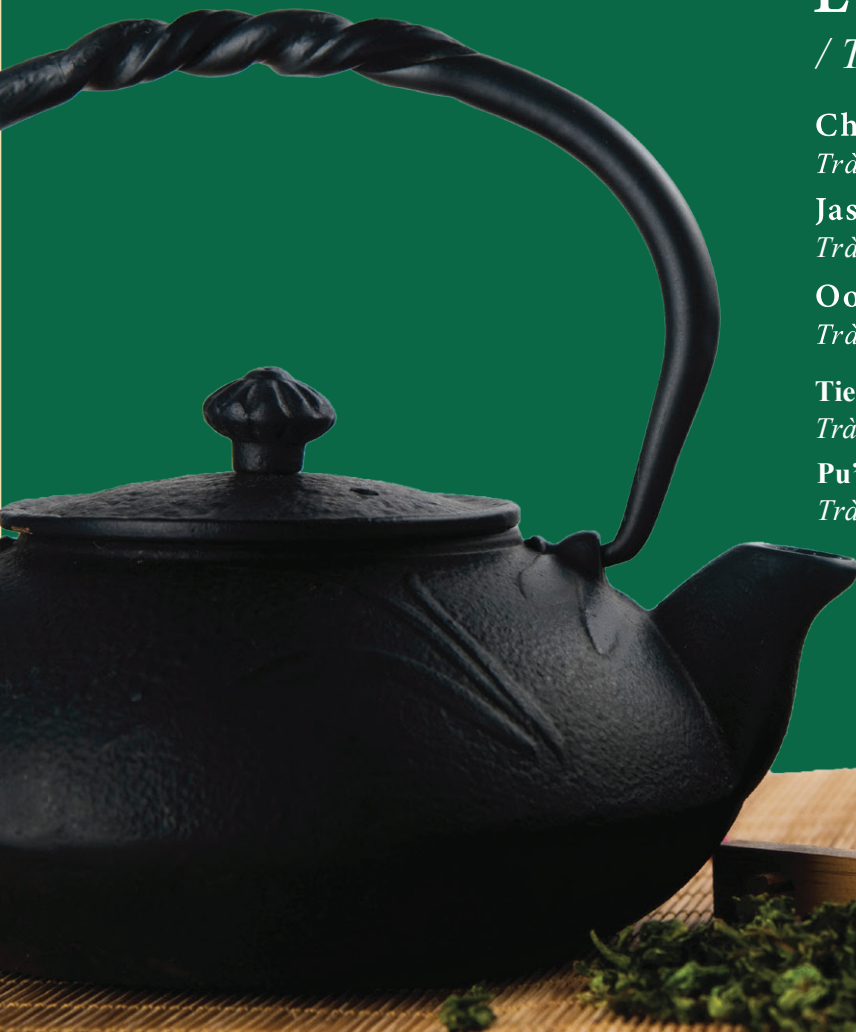
Refresh the Taste Buds



ICED TEA

/ TRÀ

Green tea	45
<i>Trà xanh</i>	
Jasmine	50
<i>Trà nhài</i>	
Pandan green tea with Aloe	55
<i>Nha đam sâm dừa</i>	
Herbal tea	50
<i>Trà thảo mộc</i>	



LOOSE LEAF TEA

/ TRÀ

Chamomile	145
<i>Trà hoa cúc</i>	
Jasmine	145
<i>Trà nhài</i>	
Oolong	185
<i>Trà Ô Long</i>	
Tie Guan Yin Tea	215
<i>Trà Thiết Quan Âm</i>	
Pu'er Tea	215
<i>Trà Bửu Lĩ</i>	

2009年麦桂培主厨，前香港四季酒店米其林三星级餐馆龙景轩的主厨，与梁辉强主厨携手在香港旺角创立了一家只有二十个座位的餐馆添好運

一年后，添好運也被米其林评定为一星级，如今已持续拿了11年

添好運如今有50家餐馆在13个国家，包括中国特别行政区香港和澳门，並继续赢得各地美食评论家达人的热爱

