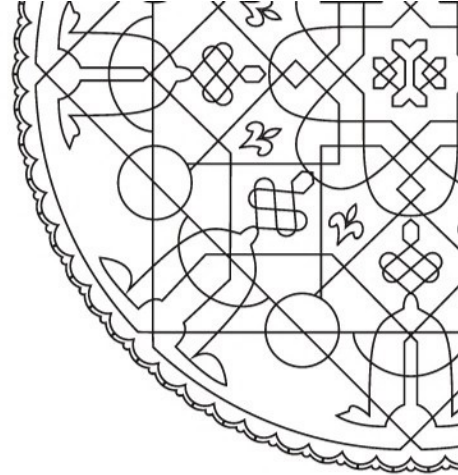


# STARTERS



## DON CIPRIANI'S CAPRESE 350,000

Italian buffalo Mozzarella served with a confit of tomato varieties, fresh basil leaves and good drizzle of top quality extra virgin olive oil

*Phô mai Mozzarella Ý ăn kèm với cà chua, lá húng quế tươi và dầu ô liu nguyên chất hảo hạng*

*The recipe for this renowned salad, which features the colors of the Italian flag, comes from the beautiful island of Capri, just outside the coast of Naples.*

## PARMIGIANA DI MELANZANE 190,000

Layered eggplant lasagna with a pure tomato sauce, Parmesan cheese, Mozzarella and fresh basil leaves

*Mỳ dẹt và cà tím xếp lớp với sốt cà chua nguyên chất, phô mai Parmesan, phô mai Mozzarella và lá húng quế tươi*

*A typical southern Italian dish, both the regions of Campania and Sicily claim the authentic recipe. Nowadays it is served all over the world and in many different variations.*

## BRUSCHETTA ALLA DON CIPRIANI'S 210,000

Lightly toasted sliced bread topped with eggplant puree and Parma ham

*Bánh mì lát nướng với cà tím nghiền và giăm bông Parma*

*Bruschetta originated in Italy during 16<sup>th</sup> century. However, stems of the dish can be traced back to Ancient Rome, when olive growers would bring their olives to a local olive press and taste a sample of their freshly pressed oil using a slice of bread.*

## CARPACCIO DI MANZO 300,000

Raw, thinly sliced premium Black Angus tenderloin served with cherry tomatoes, rocket salad, 36 months aged Parmesan cheese and extra virgin olive oil

*Thăn ngoại bò Black Angus tươi thượng hạng thái lát mỏng, phục vụ cùng cà chua bi, rau rocket, phô mai Parmesan 36 tháng và dầu ô liu nguyên chất*

*The Carpaccio was invented by Guiseppe Cipriani, founder of Harry's bar in Venice. It was based on a traditional Piedmont dish and named after the 15th century painter Vittore Carpaccio, who was known for his use of meat red tones in his art work.*

## INSALATA DI POLIPO 230,000

Mediterranean octopus salad with potatoes, celery, black pepper, crostini and a firm squeeze of lemon

*Salad bạch tuộc Địa Trung Hải với khoai tây, cần tây, tiêu đen, crostini và một vắt chanh*

*Octopus salad is a true taste of the Mediterranean. You will find dishes like this throughout the whole coast line of Southern Italy and is best to be enjoyed with a delicious cool glass of white wine.*



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# SOUP

## CACCIUCCO

450,000

Authentic Tuscan fish soup, generously filled with prawns, lobster, squid, clams and cherry tomatoes

*Súp cá truyền thống của vùng Tuscany với tôm sú, tôm hùm, mực, nghêu và cà chua bi*

*Cacciucco is an Italian fish stew native to the western coastal towns of Tuscany and Liguria. It is a hearty soup consisting of different fishes and seafood.*

## PASTA E FAGIOLI



220,000

Veneto style beans soup and manicotti pasta finished with a touch of fragrant rosemary oil

*Súp đậu kiểu Venice và mì ống manicotti với một chút dầu hương thảo thơm*

*Pasta e fagioli is a typical Italian dish, simple and poor, which has its origins in the countryside tradition. There is no official recipe for pasta and beans, but a recipe for almost every region and it is prepared from the Alps to the Mediterranean.*



# PASTA AND RISOTTO

## GNOCCHI AL TARTUFO 450,000

Sautéed potato gnocchi with Parmesan cream and black truffle

*Bánh khoai tây nấu với kem Parmesan và nấm truffle*

*Gnocchi are light and airy potato dumplings. Gnocchi originated in the north of Italy, where the colder climate is more suitable for planting potatoes instead of grain.*

## SPAGHETTI ALLA BOLOGNESE 280,000

Spaghetti with a classic Bolognese ragout

*Mỳ Ý với sốt bò băm cổ điển*

*The origins of the Bolognese ragù are related to those of the French ragoût, a stew of ingredients reduced to small pieces, which became popular in the 18<sup>th</sup> century.*

## SPAGHETTI ALLA CARBONARA 290,000

Spaghetti with egg, black pepper, Pecorino cheese and Pancetta

*Mỳ Ý với trứng, tiêu đen, phô mai Pecorino và thịt xông khói Ý*

*Spaghetti alla Carbonara was created in the Second World War when the allied forces came ashore in Italy with bacon and eggs. The Italians had the pasta and they blended it together into this great dish.*

## TAGLIATELLE AL NERO DI SEPPIA ALLO SCOGLIO 480,000

Squid ink tagliatelle pastatossed with lobster, prawns and tomatoes

*Mỳ mực đen với tôm hùm, tôm sú và cà chua*

*Pasta allo Scoglio is pasta with frutti di mare (seafood) and is typical for the Campania / Neapolitan cuisine. The pasta is colored black with the fresh ink of octopus.*

## LINGUINE ALLE VONGOLE 340,000

Linguine pasta tossed with fresh clams and extra virgin olive oil and flavored with garlic & chilli

*Mỳ Ý xào ngao tươi và dầu ô liu đặc biệt nguyên chất, có vị tỏi và ớt*

*Linguini is a pasta specialty from Genoa in the Liguria region in the north west of Italy. The name linguini means little tongues and traditionally the pasta is served with seafood or pesto.*

## RISOTTO ALLA ZUCCA,TALEGGIO E AMARETTI 350,000

Risotto with baked pumpkin, creamy Taleggio cheese and crispy Amaretti biscuits

(30 minutes preparation)

*Cơm Ý với bí đỏ nướng, kem phô mai Taleggio và bánh quy giòn Amaretti (Thời gian chế biến: 30 phút)*

*The legend of risotto goes back to 1574 when an apprentice glassmaker, who used saffron to color glass, put saffron in the main rice dish at the wedding of his master's daughter in Milan. However he planned it as a joke the dish was an instant success.*



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# MAIN COURSES

## TAGLIATA DI MANZO 900,000

Sliced premium Black Angus beef steak with rocket salad, 36 months aged Parmesan cheese and 1 year matured balsamic vinegar

*Bit tết bò Black Angus thượng hạng thái lát với rau rocket, phô mai Parmesan 36 tháng và giấm balsamic ủ chín 1 năm*

*The base of "Tagliata" is to be found in Tuscany, exactly in Florence. "Bistecca alla Fiorentina" is a very famous and celebrated Tuscan dish that is probably the ancestor of Tagliata that seems to be its modernised version.*

## BRANZINO PISELLI E MORCHELLE 820,000

Baked Sea bass with green peas, morel mushrooms and a delicate fish mayonnaise

*Cá chẽm nướng với đậu xanh, nấm hương và sốt mayonnaise cá vị thanh nhẹ*

*Sea bass is one of the most popular fishes represented in the Italian cuisine. It has a delicate, slightly sweet flavor. It is a very versatile fish that can be used for many different preparations.*

# SIDE DISHES

## POMODORI GRATINATI 90,000

Oven baked tomato with garlic and olive oil

*Cà chua nướng lò với tỏi và dầu ô liu*

*Tomatoes are from American origin and were brought into the Italian diet in the 16<sup>th</sup> and 17<sup>th</sup> century. Tomatoes truly hit their stride in the 19<sup>th</sup> century when dishes as pasta al pomodoro and pizza Margherita became popular.*

## INSALATA MISTA 90,000

Rocket salad, lettuce, tomato and carrot served with a Balsamic dressing

*Rau rocket, rau diếp, cà chua và cà rốt dùng kèm với sốt Balsamic*

*The Romans and ancient Greeks were the first to eat mixed greens with dressing, a sort of mixed salad. Balsamic vinegar is dark, concentrated and intensely flavored vinegar from Modena in the region of Emilia-Romagna.*

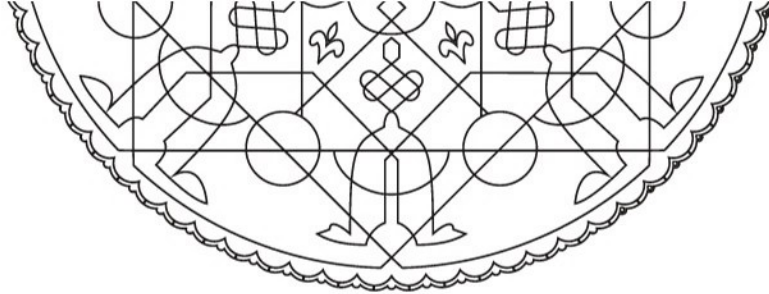
## PUREA DI PATATE ALLO ZAFFERANO 90,000

Mashed potatoes enriched with butter and saffron

*Khoai tây nghiền với bơ và nghệ tây*

*Saffron is originated in Asia Minor and the Romans imported this precious spice for medicinal purposes. Since then saffron played an important role in the Italian cuisine and there are several legends involving saffron including the origin of risotto.*





*The story of pizza is a long one. From the Greeks to the Egyptians, from the Persians to the Indians, there have been incarnations of pizza served throughout history. Flatbreads, naan, and plakountos are all early preparations that could be considered cousins to the modern pizza, but there isn't a consensus as to which is first and whether these could even be considered precursors to pizza at all.*

*In reality, pizza was likely born in Naples, Italy decades after the tomato was first introduced to Europe. At the very least, this was likely the first use of the word "pizza." Initially a dish for poor people, the original Neapolitan pizza was sold in the streets with a diverse range of toppings. The first Italian pizza restaurant, Antica Pizzeria Port'Alba, began baking pizzas in 1738 as the dish grew in popularity, especially with tourists visiting Naples.*

*Then, in 1889, modern pizza was born when pizza maker Raffaele Esposito created the "Pizza Margherita" for the Queen consort of Italy, Margherita of Savoy. It contained only tomatoes, mozzarella, and basil to represent the colors of the Italian flag.*

# PIZZA

## PIZZA MARGHERITA FURAMA 230,000

Tomato sauce, mozzarella cheese and basil

*Bánh pizza với sốt cà chua, phô mai mozzarella và húng quế*

## PIZZA QUATTRO FORMAGGI 280,000

Mozzarella cheese, Gorgonzola cheese, Taleggio cheese, and Parmesan cheese

*Bánh pizza với phô mai mozzarella, phô mai Gorgonzola, phô mai Taleggio và phô mai Parmesan*

## PIZZA CAPRICCIOSA 280,000

Tomato sauce, Mozzarella cheese, artichoke, Parma ham, and black olives

*Sốt cà chua, phô mai Mozzarella, bông a ti sô, giăm bông Parma và ô liu đen*

## PIZZA PROSCIUTTO E FUNGHI 320,000

Tomato sauce, Mozzarella cheese, cooked Parma ham and mushrooms

*Sốt cà chua, phô mai Mozzarella, giăm bông Parma và nấm*

## HAWAIIAN PIZZA 250,000

Tomato sauce, Mozzarella cheese, pineapple and ham

*Sốt cà chua, phô mai Mozzarella, dứa và giăm bông*

## MEAT LOVER PIZZA 280,000

Tomato sauce, Mozzarella cheese, spicy salami, sausages, bacon and chili pepper

*Sốt cà chua, phô mai Mozzarella, xúc xích các loại, thịt xông khói và ớt đỏ*



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# DESSERTS

## TIRAMISU 210,000

Lady finger biscuits dipped in coffee, layered with whipped Mascarpone cream and flavored with a touch of cocoa powder

*Bánh que nhúng cà phê, phủ kem Mascarpone đánh bông và một chút bột cacao*

*The most famous dessert of Italy, which literally means “pick me up”, comes from the north east of Italy. Both regions of Veneto and Friuli-Venezia-Giulia claim the authenticity of this recipe.*

## PANNA COTTA ALLE ARANCE 200,000

Panna cotta with caramelized orange

*Bánh kem pudding truyền thống kiểu Ý*

*Panna cotta, cooked cream in Italian, is a traditional pudding from the Langhe region of the Piedmont in the north west of Italy. It is thought that a Hungarian lady brought the recipe over in the early 1900s.*

## FRUTTA 160,000

Selection of seasonal exotic fruits

*Trái cây tươi theo mùa*

*Fruit is the first dessert in history. Before desserts were created, ancient people were long eating fruit at the ending of their meal for the high sugar content, vitamins and antioxidants.*

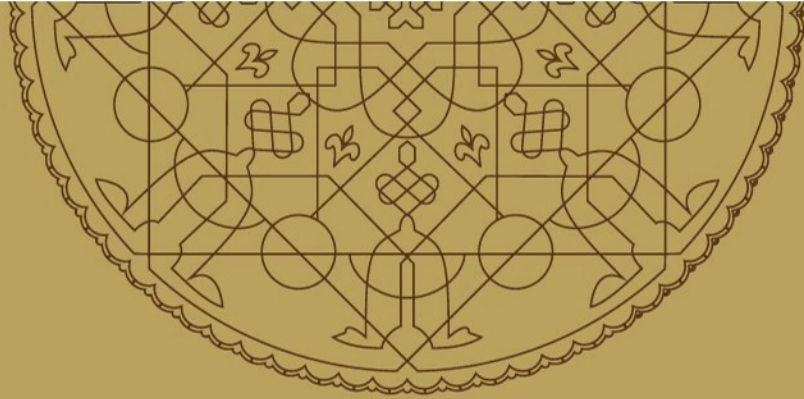
## PIZZA ALLA NUTELLA 210,000

Pizza with Nutella hazelnut chocolate paste

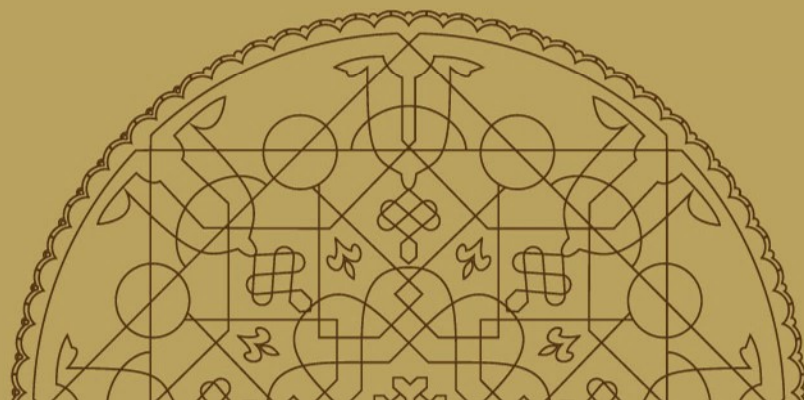
*Pizza nhân sô cô la Nutella vị hạt phỉ*

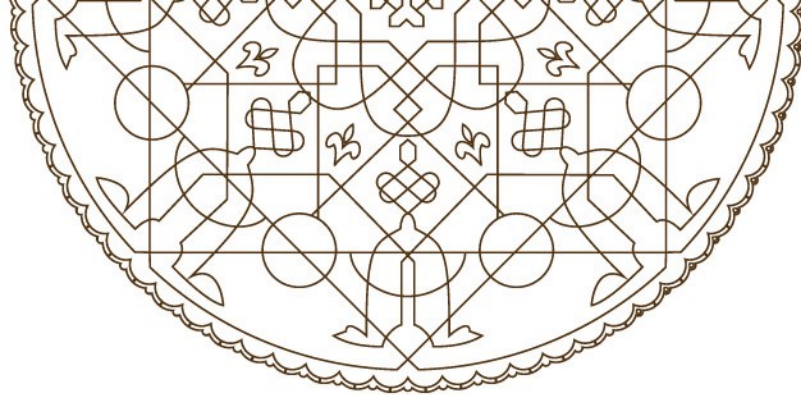
*Just after the Second World War, Pietro Ferrero, a pastry maker from Piedmont in Italy, ingeniously created this world famous sweet paste from hazelnuts, sugar and a little of very rare cocoa.*





# INTERNATIONAL A LA CARTE MENU





<b>FURAMA BEEF NOODLE SOUP</b>	<b>180,000</b>
<i>Phở bò kiểu Furama</i>	
<b>"MI QUANG" NOODLE SOUP</b>	<b>170,000</b>
<i>Mì Quảng</i>	
<b>FRIED RICE WITH SEAFOOD</b>	<b>290,000</b>
<i>Cơm chiên hải sản</i>	
<b>FURAMA CLUB SANDWICH</b>	<b>340,000</b>
<i>Bánh mì kẹp kiểu Furama</i>	
<b>CAESAR SALAD WITH SMOKED CHICKEN</b>	<b>260,000</b>
<i>Salad Caesar với thịt gà xông khói</i>	
<b>BEEF AND BANANA BLOSSOM SALAD</b>	<b>200,000</b>
<i>Gỏi bò với hoa chuối</i>	
<b>SWEET AND SOUR FISH BROTH</b>	<b>190,000</b>
<i>Canh chua cá bớp</i>	
<b>SIMMERED YOUNG PORK RIBS WITH WHITE RICE</b>	<b>220,000</b>
<i>Sườn non rim ăn kèm với cơm trắng</i>	
<b>WOK FRIED CHICKEN WITH CASHEW NUTS</b>	<b>250,000</b>
<i>Thịt gà xào hạt điều</i>	
<b>PAN FRIED SCOTTISH SALMON</b>	<b>500,000</b>
<i>Cá hồi áp chảo kiểu Xcot-len</i>	
<b>200GR US STRIPLOIN</b>	<b>550,000</b>
<i>Thịt thăn bò Mỹ nướng (200gr)</i>	
<b>SWEET CAKE OF THE DAY</b>	<b>180,000</b>
<i>Bánh kem</i>	