



Maison Man-Đỏ Restaurant



FLAVORS & MAISON

Those who came, those who returned — and those yet to come.

MAISON ITS SPIRIT

MAISON'S ESSENCE

"Where there is a plum tree, there is Maison."

Maison Mận-Đỏ evokes refined nostalgia, embracing the spirit of Viet-European Fusion — in the quiet of a private meal, or the warmth of a shared table. Founded in Thảo Điền in 2017, Maison continues its journey today in Tân Định.

有梅之处，便有 Maison。

Maison Mận-Đỏ 带来一种雅致的怀旧氛围，以越南与欧洲的融合精神，贯穿于每一顿私密的餐席与温馨的共聚时刻。自 2017 年创立于 Thảo Điền，Maison 今日在 Tân Định 延续这段旅程。

MAISON
MẬN-ĐỎ
PARTY & RESTAURANT



In Search of Flavor...

Not every dish that tastes wonderful in Paris feels right in Saigon.

We've learned that for a dish to truly be embraced, it takes more than technique — it requires harmony with those who savor it. At Maison Mận-Đỏ, every recipe is tested, adjusted, and seasoned again and again — until it feels just right for the Saigon palate.

We cook in the way we understand, and season in the way people remember. Perhaps that is what fusion cuisine truly is — where flavor meets feeling.

梅苑家语

有些味道留在记忆里，
有些地方让人回去——
只为寻回那初次的安然。

Maison Mận-Đỏ
— 这样的地方。



Maison in Tân Định — quiet in the alley, calm in the heart.



Explore Our Full Menu & Wine List → Scan the QR above
探索更多美馔与佳酿 → 扫描上方二维码



Maison Man-Do Restaurant



共享佳肴, SHARED DISHES, 2-3 Guests
“味道因分享而更美好, *Better When Shared*”

STARTERS 共享前菜

Crafted Foie Gras Terrine
Maison Plum Confit
梅香鵝肝冻.....325k

Abalone Ceviche
酸橘鲍鱼.....325k

Scallop Ceviche
酸橘干贝.....325k

Crispy Soft Shell Crab -
Creamy Salted Egg Sauce
咸蛋黄酥脆软壳蟹.....325k

Onion Ring & Squid Fritti
香脆鱿鱼洋葱圈.....325k

Chimichurri Mushroom
香草烤蘑菇.....125k

Crispy Mushroom Rolls
香脆蘑菇春卷.....185k

Crispy Crab Spring Rolls
香脆蟹肉春卷.....225k

Grilled Beef Betel Leave
五香牛肉烤菱叶卷.....185k

Seafood Mini Pancake
迷你海鲜煎饼.....255k

MAISON
M A N - D O
PARTY & RESTAURANT



Lobster Vermicelli Steamed in White Wine - 蒜香龙虾粉丝配白酒蒸 1295k

OCEAN MAINS - 海洋主菜

- Seared Squid Chili-Garlic & Olive Oil
蒜香辣烤透抽 — 地中海之焰.....485k
- Seared Catch - Eastern Rustic Essence
香煎鲜鱼 · 东方本味.....385k
- Lobster Vermicelli Steamed in White Wine
蒜香龙虾粉丝配白酒蒸.....1295k

MEATY MAINS - 肉香主菜

- Grilled Pork Fillet - Honey Fish Sauce Glaze
蜜汁鱼露烤猪里脊 — 越味之香.....475k
- Seared Duck Breast in Five Spices Reduction
五香煎鸭胸 — 北境暖意.....350k
- Sliced Steak - Coriander Fish Sauce Essence
香菜鱼露牛排 — Maison 经典印记.....695k
- Osso Buco - Coconut & Green Peppercorn
小牛腿嫩肉 - 椰香青胡椒.....595k

前菜 LIGHT 精选 STARTERS

Vietnamese Salad-越式沙拉:

- ✓ Vegetarian-素食.....165k
- Shrimp-虾类.....225k
- Soft Shell Crab-软壳蟹.....325k

Mixed Salad - 欧式沙拉:

- ✓ Feta & Pumpkin
羊乳酪南瓜.....185k
- Rare Beef-澳洲嫩牛.....285k
- Salmon-三文鱼.....255k

饭与 RICE & 粉丝 NOODLE

Sauté Vermicelli-炒粉丝:

- ✓ Vegetable-蔬菜.....180k
- Seafood-虾与鱿鱼.....295k

Fried Rice-蒜香炒饭:

- ✓ Cashew-腰果.....180k
- Scallop & Shrimp-XO Sauce
XO 酱干贝虾仁.....325k
- A5 Wagyu Beef
A5 和牛.....325k

À Côté Crisp & Warm 小点 · 佐餐 · 酥香暖味

- ✓ French Fries-炸薯条.....75k
- ✓ Garlic Butter Toast - 蒜香奶油脆烤麵包.....45k
- Herbs Butter Toast - 自製香草奶油烤麵包.....95k
- ✓ Baked Vegetable - 香烤时蔬.....95k



Maison Man-Do Restaurant



专为您定制, TAILORED FOR ONE 1 Guest
“一人份 · 独享而难忘 - Solo, but memorable”



OCEAN MAINS – 海洋主菜

- Seared Octopus & Quinoa – Sea Meets Silence**
香煎章鱼 — 静海之印 375k
章鱼触须配罗望子酱、藜麦与酸奶油。
- Steamed Patagonian Toothfish – Soy-Ginger Sauce**
清蒸南极鳕鱼 — 东方之息 825k
极品鳕鱼配莲子、鱼高汤与酱油姜汁。
- Vol-Au-Vent – Lobster, Salmon, Poached Egg**
雲巢酥盅 – 龍蝦、鮭魚與晨光蛋 785k
千層酥餅、龍蝦、煙燻鮭魚與荷蘭醬。

MEATY MAINS - 肉香主菜

- Seared A5 Wagyu & Fried Rice – Duo Sauces**
A5 和牛香煎 — 火炙鲜味之香 995k
煎香 A5 和牛，配和牛油炒饭，附芥末与沙茶双酱。
- Beef Wellington – Classic Harmony of Beef & Pastry**
惠灵顿牛排 — 经典交响曲 695k
牛肉卷蘑菇与熏肉，包裹千层酥皮，佐奶油土豆泥。
- Australian Steak – Herb Butter or Mushroom Sauces**
澳洲牛排 — 草本印记 695k
附薯条，Maison 迷迭香奶油酱或蘑菇酱二选一。
- Boneless Duck Leg – Orange Brown Glaze**
香橙焦糖去骨鸭腿 350k
欧式酥脆烤鸭腿，佐焦糖橙汁酱，咸甜交融。

“Pair with wine for perfection.”
佐以美酒，更臻完美

梅苑例汤 Maison's Soup

- Velouté Pumpkin or Almond Yam**
南瓜浓汤 | 杏仁山药浓汤 105k
- Add-ons Feta Cheese or Scallop**
加选项: 羊乳酪或干贝 + 40k

个人前菜 Solo Appetizer

- Seared Scallops – Cheese Mist**
香煎干贝佐奶香芝士雾 155k
- Tartare A5 Wagyu Puff Ball**
Maison 和牛酥球酒釀奶油 195k
- Patagonian Toothfish Ceviche**
南极鳕鱼酸橘腌生 425k
- Seared Foie Gras Apple & Plum**
煎法国鹅肝佐苹果梅子酱 455k

梅苑意面精选 Pasta Picks

- Baked Cheesy Penne in Claypot**
焗烤芝士通心粉 225k
- Penne Asparagus Chimichurri**
香草芦笋通心粉 225k
- Linguine Aglio Olio Seafood**
蒜香辣味海鲜意面 385k

甜蜜终章 Sweet Ending

- Tropical Banana & Coconut Delight**
春晨清香 · 椰蕉甜韵 75k
- Pandan Silken Tofu & Delight Durian**
清夏香兰豆花 · 榴莲芳韵 75k
- Water Chestnut & Red Date Sweet Soup**
秋意安然 · 马蹄红枣甜汤 75k
- Soft Winter Ice Cream – Coconut & Red Plum**
寒冬轻语 · 椰香红梅冰淇淋 75k



Set Lunch for One

- 185,000

GARDEN VIETNAMESE SALAD

蚝油焖虾配绿豆粉丝

BRAISED SHRIMP & VERMICELLI

甜品 – DESSERT
- 255,000

GARDEN MIXED SALAD

香煎鸭胸配奶油土豆泥

SEARED DUCK & MASHED POTATO

甜品 – DESSERT
- 355,000

GARDEN VIETNAMESE SALAD

鲍鱼虾仁干贝炒饭

ABALONE, SHRIMP, SCALLOP FRIED RICE

TRÁNG MIỆNG – DESSERT
- 385,000

GARDEN MIXED SALAD

蒜香海鲜意面

SEAFOOD LINGUINE

甜品 – DESSERT

SET DINNER for One

Western Ballad

- Autumn Salad & Shrimp

秋之沙拉 · 香烤鲜虾
- Pumpkin Velouté

南瓜浓汤
- Seared Catch - Herb Sauce

香煎鲜鱼 · 东方本味
- Black Angus – French Fries

安格斯牛排 · 薯条
- Dessert of the Day

当日甜品
- Tasting Cocktail

品鉴鸡尾酒
- 1,150,000++

Set/Pax (位)

Seafood Symphony

- Abalone & Spring Salad

春之沙拉 · 鲍鱼
- Scallop Ceviche

酸橘干贝
- Lobster Creamy Wine Sauce

白酒奶香龙虾
- Seafood Aglio Olio Linguine

蒜香海鲜意面
- Dessert of the Day

当日甜品
- Tasting Cocktail

品鉴鸡尾酒
- 1,590,000++

Set/Pax (位)

Privilege

- Winter Salad & Scallop

冬之沙拉 · 干贝
- White Yam Velouté & Abalone

山药浓汤 · 鲍鱼
- Steamed Patagonian Toothfish

清蒸极品鳕鱼
- Seared A5 Wagyu & Fried Rice

A5 和牛 · 炒饭
- Dessert of the Day

当日甜品
- Tasting Cocktail

品鉴鸡尾酒
- 1,890,000++

Set/Pax (位)

Services You Might Have Missed

您或许未曾发现的贴心服务



☎ 0933 77 4487

📷 Scan QR to explore more

- ◆ Maison’s Hidden Corners - 浪漫钢琴房

There’s a romantic room tucked away — just for two.
有一间小小的房间，静静地藏在角落里——只为两人的浪漫时光。
- ◆ Upstairs Gem - 二楼宴会雅座

Once a rooftop. Now private rooms for 20–70 guests.
曾经是露台，如今化为可容 20–70 位宾客的私人宴会空间。
- ◆ Little Secrets, Big Celebrations – 小秘密 · 大欢聚

More than 100 proposals. Over 200 private & corporate parties.
超过一百次求婚，两百多场私宴与庆典，见证了无数动人的时刻。



SMART ORDER 聪明省享



Sip & Save – 点酒礼遇

点选任意红酒或威士忌一瓶，可享以下两道菜九折优惠（原价）。

Order any wine or whisky bottle to enjoy 10% off up to two dishes below :

Original prices

蒜香龙虾粉丝 – Garlic Lobster Vermicelli	1,295k vnd	☐
A5 和牛主菜 – A5 Wagyu Main Dish	995k vnd	☐
澳洲安格斯牛排 – Australian Black Angus	695k vnd	☐
惠灵顿牛排 – Beef Wellington	695k vnd	☐
清蒸南极鳕鱼 – Steamed Patagonian Toothfish	825k vnd	☐



Seared A5 Wagyu & Fried Rice – Duo Sauces
A5 和牛香煎 — 火炙鲜味之香

聪明省享

Maison Starters Selection – Combo of 3 Items

AUTHENTIC VIETNAMESE FLAVORS

熟悉的越味

555,000++vnd

- 香烤虾沙拉Grilled Shrimp Salad (225k)
- 香脆蟹肉春卷Crispy Crab Rolls (225k)
- 香叶烤牛肉卷Grilled Beef in Betel Leaf (185k)

节省 – Saving : 80,000 vnd

EASTERN TOUCH, WESTERN TASTE

东方之韵 · 西方之味

785,000++vnd

- 酸橘鲍鱼Abalone Ceviche (325k)
- 鹅肝冻Foie Gras Terrine (325k)
- 香脆鱿鱼Calamari Di Fritti (325k)

节省 – Saving : 190,000 vnd

Share the Love

传递温柔



请分享您在 Maison 的最美瞬间, 并添加话题标签

Capture your best moments, snap a great photo,
and share it with the hashtag

#MAISONMANDOMOMENTS

Review & Receive

分享感受 · 领取心意礼



SCAN ME

如果您在大众点评 或 Google map APP
上 参加用餐点评活动, 立即享受本店的
可爱小礼物! 您可以在等待付款的同时
进行评估反馈! 非常感激!

Love Maison? Spread the Word!

Leave us a review on Google or
Facebook and receive a special gift –
a charming Maison tote bag.



WINE LIST 酒单

White Wine
白葡萄酒

	By Glass Bottle 杯售 瓶售
- DEAKIN ESTATE CHARDONNAY CHARDONNAY, AUSTRALIA	200 750
- OXFORD LANDING SAUVIGNON BLANC SAUVIGNON BLANC, AUSTRALIA	235 850
- GERARD BERTRAND "6EME SENS" PAYS D'OC SAUVIGNON BLANC-CHARDONNAY-VIOGNIER, FRANCE	250 850
- BARON P. DE ROTHSCHILD MAPU RESERVA CHARDONNAY, CHILE	950
- ALLAN SCOTT SAUVIGNON BLANC SAUVIGNON BLANC, NEW ZEALAND	1,250
- GUSTAVE LORENTZ PINOT GRIS RESERVE PINOT GRIS, FRANCE	1,650



Red Wine
红葡萄酒

- DEAKIN ESTATE SHIRAZ VIOGNIER SHIRAZ - VIOGNIER, AUSTRALIA	200 750
- OXFORD LANDING SHIRAZ SHIRAZ, AUSTRALIA	235 850
- GERARD BERTRAND "6EME SENS" PAYS D'OC GRENACHE MERLOT SYRAH, FRANCE	250 850
- BARON P. DE ROTHSCHILD MAPU RESERVA CABERNET SAUVIGNON, CHILE	950
- TOMMASI VALPOLICELLA CORVINA VERONESE RONDINELLA, ITALY	1,250
- ALTA VISTA PREMIUM MALBEC MALBEC, ARGENTINA	1,350
- CHATEAU HAUT SAINT BRICE SAINT-EMILION GRAND CRU MERLOT-CABERNET FRANC, FRANCE	1,750



Rose Wine
桃红葡萄酒

- GERARD BERTRAND "6EME SENS" PAYS D'OC GRENACHE MERLOT SYRAH, FRANCE	850
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Sparkling
起泡酒

- CUVÉE JEAN-LOUIS BRUT AIREN- UGNI BLANC- CHARDONNAY, FRANCE	850
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BEVERAGE MENU 饮品菜单



COCKTAIL – 鸡尾酒

- 250,000 **TROPICAL DAIQUIRI BUTTERFLY**
Malibu, Lemon, White Egg, Butterfly Pea
椰香朗姆·柠檬·蛋白·蝶豆花
- 250,000 **ELDERFLOWER WHISPER VODKA**
Vodka Absolute, ST German, Elderflower
绝对伏特加·圣日耳曼·接骨木花
- 250,000 **SUNSET LAYERS GIN**
Gin, Red Wine, Orange Juice, White Egg
琴酒·红酒·橙汁·蛋白
- 250,000 **CITRUS FIZZ GIN**
Gin, Lemongrass, White Egg, Lemon, Soda
琴酒·香茅·蛋白·柠檬·苏打水
- 250,000 **PASSION FRUIT MOJITO**
Barcadirum, Passion Fruit, Mojito Syrup, Soda
百加得朗姆酒·百香果·莫吉托糖浆·苏打水

MOCKTAIL – 无酒精鸡尾酒

- 85,000 **STARRY NIGHT**
Elderflower, Grenadine, Lemon, Butterfly Pea
接骨木花·红石榴糖浆·柠檬·蝶豆花
- 85,000 **BLUE HARMONY PUNCH**
Cucumber, Lemon Juice, Blue Cucracao
黄瓜·柠檬汁·蓝柑橘酒

啤酒 – Beer

- Tiger Draught | Eldelweiss Can 65,000
- Heineken Bottle | Heineken Silver Bottle | Heineken 0.0 |
- Tiger Bottle | Tiger Crystal Bottle | Saigon Special
- Strongbow Sparkling Ciders 55,000

开胃酒 – Aperitifs – 45 ml

- Campari | Ricard | Martini Extra Dry |
- Martini Rosso | Martini Bianco 85,000

烈酒 – Spirits – 45 ml

- Gold | Black Label 120,000
- Red Label | Captain Morgan | Smirnoff Vodka |
- Absolut Vodka | Rum Bacardi 85,000

威士忌 – Whiskey

- Highland Park 12 Yo Viking Honour 2,950,000
- The Macallan 12 Yo Double Cask 3,850,000

TEA & COFFEE – 茶与咖啡

- 苦丁茶 | 橙桂茶 | 菊花枸杞茶 | 玉女茶
- “Lá Vôi” Digestive Tea | Orange Cinnamon Tea |
- White Chrysanthemum | Jade Lady Tea 60,000
- 浓缩咖啡 | 美式咖啡 (热/冰) | 意式黑咖啡
- Espresso One Shot | Americano (Hot/Iced) |
- Black Coffee Machine Brewed 55,000
- 加奶 (鲜奶/炼乳)
- Add Milk/Condensed Milk + 20,000

DRINKS & JUICE – 饮品与果汁

- 气泡水 Sparkling Water 95k
- 矿泉水 Still Water 65k
- 柠檬苏打 Lemon Soda 60k
- 可口可乐/健怡可乐/雪碧 Coca/Coca Light/Sprite 40k
- 鲜果汁 Fruit Juice 70k
- (可任选一至两种: 橙汁, (Choice of 1 or 2:
西瓜汁, 菠萝汁, 胡萝卜汁, Orange, Water Melon,
黄瓜汁, 姜汁) Pineapple, Carrot,
Cucumber, Ginger)



GALLERY 图片集



Seared Catch – Fragrance of the East
香煎鱼 · 东方之韵 325k



Vietnamese Salad & Shrimp
越式虾沙拉 225k



Crispy Crab Spring Rolls
香脆蟹肉春卷 225k



Sliced Steak – Coriander Fish Sauce Essence
香菜鱼露牛排 — Maison 经典印记 695k



Grilled Beef Betel Leaf
五香牛肉烤蓼叶卷 185k



Lobster Vermicelli Steamed in White Wine
蒜香龙虾粉丝配白酒蒸 1295k



GALLERY 图片集



Seared Duck Breast in Five Spices Reduction
五香煎鸭胸—北境暖意 350k



Seared Squid Chili-Garlic & Olive Oil
蒜香辣烤透抽—地中海之焰 485k



Mixed Salad-Rare Aussie Beef
越式牛肉沙拉 285k



Grilled Pork Fillet-Honey Fish Sauce Glaze
蜜汁鱼露烤猪里脊—越味之香 475k



Seafood Mini Pancake
迷你海鲜煎饼 255k



Abalone Ceviche
酸橘鲍鱼 325k

价格以 1,000 越南盾为单位，另加 5% 服务费及现行增值税。
Prices are on 1,000 VND, subject to 5% service charge and current government tax.



GALLERY 图片集



Boneless Duck Leg – Orange Brown Glaze
香橙焦糖去骨鸭腿
350k



Tartare A5 Wagyu Puff Ball
Maison 和牛酥球配酸奶油
195k



Patagonian Toothfish Ceviche
南极鳕鱼酸橘腌生
425k



Australian Steak – Herb Butter & Mushroom Sauces
澳洲牛排 — 草本印记
695k



Linguine Aglio Olio Seafood
蒜香辣味海鲜意面
385k



Seared Octopus & Quinoa – Sea Meets Silence
香煎章鱼 — 静海之印
375



GALLERY 图片集



Steamed Patagonian Toothfish – Soy-Ginger Sauce
清蒸南极鳕鱼 — 东方之息
825k



Beef Wellington – Classic Harmony of Beef & Pastry
惠灵顿牛排 — 经典交响曲
695k



Velouté Pumpkin & Scallop
香煎干贝佐奶香芝士雾
145k



Seared Scallops – Cheese Mist
香煎干贝佐奶香芝士雾
155k



Seared A5 Wagyu & Fried Rice – Duo Sauces
A5 和牛香煎 — 火炙鲜味之香
995k



Seared Foie Gras Apple & Plum
煎法国鹅肝佐苹果梅子酱
455k