



+84

kitchen



MENU



WELCOME TO +84

+84 stands for flavour without borders.


While our name reflects Vietnam's international dialling code, our cuisine tells a much broader story.

At +84, Asian classics meet modern fusion cuisine, refined sushi creations meet vibrant bowls, and fresh ingredients meet creative inspiration. Drawing influence from a variety of Asian culinary traditions, we offer a diverse selection that brings together tradition and contemporary flavours.

We believe that great food doesn't need to be complicated. It should be fresh, carefully crafted, and prepared with passion. That is why we place special emphasis on balanced flavours, quality ingredients, and an atmosphere that invites people to gather, share, and enjoy.

Whether you are joining us for an evening of sushi, exploring Vietnamese favourites, or discovering new flavour combinations, +84 is all about variety, enjoyment, and memorable moments around the table.

We are delighted to welcome you.

Your +84 Team 



01.



EDAMAME 

Soybeans, sea salt, chili powder

6.5



02.

SOM TAM ^{A,B,K} • *spicy (NEW)*  

Finely balanced green papaya salad with lime juice, fish sauce, chili, tomatoes, and roasted peanuts – crisp, refreshing, and pleasantly light.


9.5



03.

BABY SPINAT SALAT ^{A,B,K} *(NEW)*

• with avocado, sesame dressing & truffle oil

5.9 


• with prawns ¹⁴

8.9

04.

MANGO SALAD ^{B,D,E,F,K,P} *(NEW)*

Fresh mango, cucumber, carrots, herbs, peanuts, and lime dressing. Choice of:

• Tofu ^F 6.9 

• Chicken breast 7.9

• Prawns ^{B,14} 8.9



APPETIZER

05. FISH TARTAR D,F,J,K

Finely diced fish tartare on creamy avocado, refined with tobico and our signature house-made master sauce. Choice of:

- Salmon 9.9
- Tuna 11



06. WANTAN LEAF A,D,14

4 crispy fried wontons filled with prawns, chicken, and vegetables,
served with sweet & sour dipping sauce.

5

07. LA LOT BETEL LEAVES **(NEW)** A,C,D,E,K,P

Juicy beef wrapped in aromatic betel leaves and
grilled to perfection, served with a refreshing lime dressing.

7.9






08. NEM HA NOI • 2 pcs. **(NEW)** ^{4,C,D,E,K,P}
Traditional crispy spring rolls filled with pork neck and vegetables, served with lime dressing.

7.9



09. VEGGIE GYOZA • 4 pcs. ^{1,A,K} 
Japanese dumplings filled with vegetables, served with ponzu sauce.

6.9



10. COCONUT SOUP **(NEW)** ^{1,3,4,8,K}
Vegetables, coconut milk, and lemongrass. Choice of:
Tofu ^F **6.9** Chicken **7.9** Prawns ^{B,14} **8.9**



11. HA CAO • 4 pcs. ^{A,D,F,K}
House-made dumplings filled with prawns.

6.9



12. NEM CHAY **(NEW)** 
Vegetarian spring rolls filled with vegetables.

6.9



13.

SEAWEED SALAT D,F,G,J,K,N

Choice of:

- Salmon Sashimi **10**
- Tuna Sashimi **11.5**
- Scallops **12**

(Lightly grilled upon request!)



14.

WOW CHICKEN A,C,G,K

Korean Style (NEW)

Korean-style crispy fried chicken breast, topped with cheddar cheese powder, spicy mayonnaise and sesame.

7.5

15. ALMOND COATED PRAWNS *(NEW)* ^{A,B,C,G,H,1,14}


King prawns in a crispy tempura and almond coating, served with cheese mayo.

11.9

16. SOMMER ROLLE

Fresh summer rolls filled with mixed salad, cucumber, peanuts, and rice noodles, served with a light lime fish sauce.

Choice of:

- Tofu ^F 5.9 
- Tempura Garnelen ^A 7.9
- Grilled Chicken 6.9

17. SWEET POTATO FRIES *(NEW)*

Crispy sweet potato fries served with cheese mayo.

6.9

18. TAKO KARAAGE ^{A,D} *(NEW)*

Crispy fried octopus served with creamy mayo.

9.9

19. MIX TAPAS

A selection of small appetizers from our starter menu.

regular | 20 vegan | 19




SPECIALTIES



20. VIETNAMESE NOODLES **(NEW)** A,B,D,E,F,G,P

Stir-fried noodles and vegetables in a shiitake mushroom sauce.

Choice of:

- Tofu **13.9** 
- Chicken **15.5**
- Crispy Chicken Fillet **16**
- Beef **16.5**
- Prawns ¹⁴ **17.5**
- Duck **18.9**



21. BO LA LOT ^{4,A,C,D,E,K,P}

Juicy beef wrapped in aromatic betel leaves and grilled to perfection. Served with rice noodle salad, peanuts, crispy shallots, fresh herbs, and lime dressing.

17.5



22. SIZZLING BEEF • mildly spicy **(NEW)** ^{4,A,C,D,E,K,P}

BÒ NÉ - a popular example of Vietnamese-French fusion cuisine. Marinated beef served on a sizzling hot plate with a fried egg, house-made pâté, onions, tomatoes, cucumber, and sesame. Served with bread or rice.

18

23. PHO SOUP ^{4,D,F}

A traditional noodle soup from Hanoi, served with rice noodles, onions, and selected fresh herbs. Clear, aromatic, and comforting in flavour.

Choice of:


- Tofu ^F **13.9**
- Chicken **14.5**
- Beef (*American Brisket Point End, slow-cooked and thinly sliced*) **15.5**





24. PAD THAI • *mildly spicy* ^{4,B,D,E,F,K,P}

Stir-fried rice noodles with tamarind sauce, carrots, peanuts and bean sprouts. Choice of:

- Tofu **14.5** 
- Chicken **15.5**
- Crispy Chicken Fillet **16**
- Prawns ¹⁴ **18.5**
- Beef **17.5**
- Crispy Duck **20**



25. BUN NEM ^{4,C,D,E,K,P}

House-made spring rolls filled with minced pork, glass noodles, shiitake mushrooms, and vegetables, served on a bed of salad with crispy shallots, fresh herbs, peanuts, rice noodles, and lime dressing.



26. SA OT • *mildly spicy* ^{4,B,D,E,F,K,P}

Stir-fried onions, spring onions, and carrots with lemongrass and chili, served with rice noodles, fresh salad, herbs, peanuts, crispy shallots, and lime dressing. Choice of:

- Tofu **13.9**  • Chicken **15.5**
- Crispy Chicken Fillet **16**
- Beef **15.5** • Crispy Duck **18.5**



27. BUN CHA **(NEW)** ^{4,C,D,E,K,P} VIETNAMESE GRILLED SPECIALTY

Tender grilled pork served with rice noodles, fresh herbs, house-made pickles, and a perfectly balanced sweet and tangy nuoc mam dressing.

15.9



28. NASI GORENG ¹⁴

Indonesia's most famous rice dish. Fried rice with chicken, beef, prawns, sweetcorn, peas, and carrots, topped with a fried egg, crispy shallots, and curry powder.

17.9



29. HOI AN GARLIC BUTTER PRAWNS ¹⁴

GARNELEN IN KNOBLAUCH-BUTTER-SAUCE

Succulent prawns sautéed in a rich garlic butter sauce, finished with fresh herbs and served with crispy baguette.

18


MAINS



30. BANGKOK • mildly spicy A,B,D,E,F,G,P

Thai curry with coconut milk, lemongrass, vegetables, salad, and peanuts.

Choice of:

- Tofu ^F 13.9 
- Chicken 15.5
- Crispy Chicken Fillet 16
- Beef 16.5
- Prawns ^{B,14} 18
- Crispy Duck 18.5
- Salmon 19

31. LOMBOK A,B,D,E,F,G,P


Satay peanut sauce, vegetables, salad, and rice. Choice of:

- Tofu ^F 13.9 
- Chicken 15.5
- Crispy Chicken Fillet 16
- Beef 16.5
- Prawns ^{B,14} 18
- Crispy Duck 18.5



32. SAIGON • *mildly spicy* A,B,D,E,F,K,P


Stir-fried vegetables with chili, garlic, and shiitake mushroom sauce, served with rice, salad, coriander, and peanuts. Choice of:

- Tofu ^F 13.9 
- Chicken 15.5
- Crispy Chicken Fillet 16
- Beef 16.5
- Prawns ^{B,14} 18
- Crispy Duck 18.5



33. YAKI UDON A,B,C,D,E,F,G,P

Japanese udon noodles stir-fried with vegetables, onions, fried egg, crispy shallots, and coriander. Choice of:

- Tofu ^F 14 
- Chicken 15.5
- Crispy Chicken Fillet 16
- Beef 16.5
- Prawns ^{B,14} 18
- Crispy Duck 19



34. SALMON STEAK ON FRY PAN A,D,K

Grilled salmon steak served on a cast-iron hot plate with mixed vegetables, finished with a chili-garlic sauce and served with rice.

35. MAGURO POWER A,D,F,K


Seared tuna steak served with mixed salad, rice, guacamole, salsa, and sesame sauce.

18.5



36. MAMA MANGO

Rice noodles served with mixed salad, seasonal vegetables, peanuts, and a mango-coconut sauce. Choice of:

- Tofu ^F 13.9 
- Chicken 15.5
- Crispy Chicken Fillet 16
- Beef 16.5
- Prawns ^{B,14} 17.9
- Barbary Duck 18.9
- Salmon Steak 19

FOR KIDS

37. BABY SHARK ^A

3 tempura prawns served with teriyaki sauce and rice.

9

38. COCOMELON ^{C,F,E}

Fried rice with egg, vegetables, and chicken.

9

39. BOOBA

Grilled salmon served with teriyaki sauce and rice.

10

DESSERT

MANGO STICKY RICE

Steamed sticky rice with coconut milk and ripe mango.

8.9

PANNA COTTA

Choice of wild berry sauce or mango purée.

6.5

BANANA TIME

Crispy banana served with vanilla ice cream, honey, and fresh fruit.

7

SUSHI SELECTION





8 PCS. ^{K,F,4}

MAKI

M1.	AVOCADO	Avocado 🌿	6
M2.	KAPPA	Cucumber 🌿	6
M3.	SAKE	Salmon	6.5
M4.	TEKKA	Tuna	6.9
M5.	EBI ^{B,14}	Cooked Tiger Prawns	7.5
M6.	FRY EBI	Tempura Tiger Prawns	7.5
M7.	ANAGO	Grilled Eel	7.5
M8.	CHICKEN	Chicken	6.9
M9.	INARI MAKI	Sweet Fried Tofu 🌿	6

NIGIRI

2 PCS. EACH ^{K,F,4}

N11.	SALMON	6.5
	Salmon	
N12.	TUNA	7
	Tuna	
N13.	EBI	6.5
	Tiger Prawns	
N14.	ANAGO	7
	Grilled Eel	
N15.	HOTATEGAI	8
	Seared Scallops	



INSIDE OUT

8 PCS. ^{K,F,4}

i20. ALASKA I.O.

12.5

Salmon, avocado & tobico

i21. MAGURO I.O.

13

Tuna, cucumber & tobico

i22. HOTATEGAI I.O.

13

Scallops, avocado & tobico

i23. ANAGO I.O.

13

Grilled eel & cucumber

i24. EBI I.O. ^{B,14}

13

King prawns, cucumber, sesame & cream cheese

i25. EBI TEMPURA I.O.

13

Tempura king prawns, cucumber, sesame & cream cheese

i26. VEGGIE I.O.

11.5

Avocado, cucumber, sesame & arugula



i27. CHICKEN I.O.

12.5

Avocado, chicken, cream cheese & sesame

i29. SALMON SKIN I.O.

12.5

Grilled salmon skin, cucumber, sesame & cream cheese

i28. INARI I.O.

11.9

Avocado, sweet fried tofu, sesame & unagi sauce

CRUNCHY FUTO MAKI

8 PCS. K,F,G,J,4

T30. VEGGIE CRUNCHY 15.5

Avocado, cucumber, baby asparagus & miso sauce

T31. SALMON CRUNCHY 16.5

Salmon, avocado, tobico, cream cheese & unagi sauce

T32. TUNA CRUNCHY 16.5

Tuna, avocado, cucumber, tobiko, cream cheese & spicy mayonnaise

T33. HOTATEGAI CRUNCHY ^{1,C,G} 16.9

Scallops, avocado, tobico, cream cheese & cheese sauce

T34. CRUNCHY SPECIAL 16.9

Salmon, tuna, avocado, cream cheese & tobico

T35. EBI CRUNCHY ^{B,14} 16.5

Prawns, cucumber, avocado, tobiko, cream cheese & spicy mayonnaise

T36. CHICKEN CRUNCHY 15.9

Tempura chicken, cucumber, cream cheese & cheese mayo sauce



PREMIUM ROLL

8 PCS. K,F,G,J,4

P46. FUTO MAKI

Salmon, tuna, avocado, cucumber & tobico

16.9

P43. SURF AND TURF ROLL

Tempura prawns, seared beef, avocado, cucumber & cream cheese

16.9



P40. AVOCADO TOKUNI 🌿

Avocado, arugula, cucumber, truffle oil & miso sauce

15

P41. GYUNIKU TORYUFU

Arugula, tempura asparagus, seared entrecôte, truffle oil & miso sauce

16.5

P48. BUDDHA ROLL 🌿

Cucumber, arugula, avocado & pickled tofu, topped with teriyaki sauce, sesame & vegan spicy mayonnaise

16.9

P42. EBIFURAI SALMON

Tempura prawns, avocado, cucumber, seared salmon & cream cheese

15.9

P44. CHEF'S RECOMMENDATION 1.C.G

Chef's selection

16.9

P45. DELUXE SALMON

Salmon, avocado, cucumber, arugula, signature sauce & salmon tartare

16.9

P47. TUNA SAMBA

Tuna, avocado, cucumber, tuna tartare & tobiko

16.9



SASHIMI

S50. SALMON • 3 pcs. 8.9

S52. SCALLOPS 12

S51. TUNA • 3 pcs. 9.9

S53. MORIAWASE • 15 pcs. 42

Deluxe Sashimi Selection



OMAKASE

OMAKASE 1

25

- 8 pcs. Premium Roll
- 2 Nigiri
- 8 pcs. Maki

OMAKASE 2

26.5

- 8 pcs. Crunchy Roll
- 3 Sashimi
- 8 pcs. Maki

OMAKASE 3

28.5

- 8 pcs. Premium Roll
- 6 Nigiri

VEGAN SET FOR ONE

23

(FOR 1 PERS.) 🌿

- 8 pcs. Maki
- 2 pcs. Avocado Nigiri
- 8 pcs. Veggie Crunchy

VEGAN SET FOR TWO

45

(FOR 2 PERS.) 🌿

- Avocado Sashimi
- 16 pcs. Maki
- 4 pcs. Nigiri
- 8 pcs. Inside Out
- 8 pcs. Veggie Crunchy

COUPLE

54

(FOR 2 PERS.)

- 4 pcs. Nigiri
- 6 pcs. Sashimi
- 8 pcs. Maki
- 8 pcs. Premium Inside-Out
- 8 pcs. Crunchy Big Roll

CLIQUE

100

(FOR 4 PERS.)

- 6 pcs. Nigiri
- 10 pcs. Sashimi
- 8 pcs. Maki
- 16 pcs. Premium Rolls
- 16 pcs. Crunchy Rolls





EXTRAS

STEAMED RICE 2

SUSHI RICE 2

RICE NOODLES 2

FLAT RICE NOODLES 2

MIXED SALAD 6

CREAM CHEESE 2.5

UNAGI SAUCE 2

SESAME SAUCE 2

DRI NKS





BERRY FIZZY G

Lime, mixed berries, Calpico, orange & soda

0.45l | 7



REFRESHER

Lime, wild berries, orange & soda

0.45l | 7

MANGO MELLOW G

Mango, Calpico, lime, mint & soda

0.45l | 7



LIEBECHEE

Lime, lychee, pomegranate & soda

0.45l | 7





HO MIE

EMBER GINGER

Ginger, lime, Thomas Henry
Ginger Beer & mint

7

RIO DE MARACUJÁ

Lime, passion fruit, raspberry,
mint & soda

7

+84 ICED TEE

Seasonal house-made iced tea.
Please ask our service team
about the current creation.

7

MA DE

JUICES

PASSION FRUIT	0.2l	3.5	0.5l	6
APPLE		3.5		6
BLACKCURRANT		3.5		6
LYCHEE		3.5		6
JUICE SPRITZER		3		5.5

SOFT DRINKS

ACQUA PANNA • <i>still / sparkling</i>	0.25l	2.8	0.75l	6.5
COCA COLA COCA COLA ZERO	0.25l	3	0.5l	5.5
FANTA SPRITE SPEZI	0.25l	3	0.5l	5.5
TONIC WATER GINGER ALE	0.2l	3		

WARM

COFFEE				3
ESPRESSO				2.5
CAPUCCHINO				3.5
LATTE MACCHIATO				4
ESPRESSO MACCHIATO				3
SENCHA GREEN TEA				4.9
JASMINE TEA				4.9
GINGER TEA				4.9
LEMONGRASS TEA				4.9
MINT TEA				4.9

VIETNAMESE COFFEE

TRADITIONAL VIETNAMESE COFFEE

6.5



APERITIF

APEROL SPRITZ	7.5
HUGO	7.5
LILLET BERRY	7.5
LYCHEE SPRITZ	7.5

BEER

MECKATZER WEISSGOLD • <i>draft beer</i>	0.33l	3.8	0.5l	5
RADLER	0.33l	3.8	0.5l	5
MECKATZER HEFEWEIZEN			0.5l	5
MECKATZER • <i>Non-Alcoholic Wheat Beer</i>			0.5l	5
SAIGON BEER	0.33l	4		

SPIRITS

NEP MOI • <i>Vietnamese Rice Spirit</i>	2cl	4
RAMAZZOTTI	4cl	7
SAMBUCA	2cl	4
TOKI	4cl	8
HENNESSY	4cl	8
JÄGERMEISTER	2cl	4

COCKTAILS

HANOI MULE

Nep Moi rice spirit, ginger beer, and lime

11

PORNSTAR MARTINI

9 Miles Body Vodka, lime, vanilla, passion fruit, and sparkling wine

11

YUZU WHISKY SOUR

Toki Whisky, yuzu, lime, and simple syrup

11

+84 CAPHIN MARTINI

Vanilla vodka, Vietnamese coffee, Kahlúa, and coconut syrup

11

JAPANESE SUMMERCUP

Roku Gin, lime, yuzu, and ginger ale

11

BORACAY

Bacardi Rum, calamansi, passion fruit, coconut milk, lime, and elderflower syrup

11

MANGO MOJITO

Havana Rum, mango, mint, lime, brown sugar, and soda

11

GIN TONIC

Choice of Roku, Hendrick's, or Bombay Gin

11



ADDITIVES

1. Contains colouring agents
2. Contains preservatives
3. Contains antioxidants
4. Contains flavour enhancers
5. Sulphur dioxide / sulphites
6. Blackened
7. Waxed
8. Contains sweeteners
9. Contains a source of phenylalanine
10. Contains phosphates
11. Contains caffeine
12. Contains quinine
13. Contains nitrates
14. Prawns / fish products with added drinking water

ALLERGENS

The allergen information provided refers to the 14 major allergens that are subject to mandatory declaration under EU food regulations.

While every effort has been made to ensure accuracy, we cannot guarantee the complete absence of allergens. Cross-contamination between ingredients may occur during preparation.

- A) Cereals containing gluten and products thereof
A1 Wheat · A2 Rye · A3 Barley · A4 Oats · A5 Spelt · A6 Kamut or hybrid strains thereof
- B) Crustaceans and products thereof
- C) Eggs and products thereof
- D) Fish and products thereof
- E) Peanuts and products thereof
- F) Soybeans and products thereof
- G) Milk and dairy products (including lactose)
- H) Nuts and products thereof
H1 Almonds · H2 Hazelnuts · H3 Walnuts · H4 Cashews · H5 Pecans · H6 Brazil Nuts · H7 Pistachios ·
H8 Macadamia Nuts · H9 Queensland Nuts
- I) Celery and products thereof
- J) Mustard and products thereof
- K) Sesame seeds and products thereof
- L) Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l
- M) Lupin and products thereof
- N) Molluscs and products thereof

All prices are quoted in Euro and include the applicable VAT.



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MENU



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