

# VIETNAMESE SET MENU

## THE RED BEAN • 595.000

### APPETIZER

#### BÁNH CUỐN

*Steamed rice pancakes, minced pork, mushroom.  
Served with fish sauce dressing*

#### NEM TUỔI

*Soft rice paper, pork, shrimp, fresh rice noodles, green mango,  
carrots, herbs, peanuts. Served with Vietnamese dipping sauce*

### SOUP

#### PHỞ GÀ

*Traditional Vietnamese noodle soup with chicken.  
Served with herbs, lime slices & fresh chili on the side*

### MAIN COURSE

#### CHẢ CÁ

*Grilled turmeric-and-dill marinated Sea bass filets. Served with dill,  
spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing*

### DESSERT

#### TÀU HŨ KEM TRÚNG

*Tofu and egg cream with black sugar pearl*

## THE HANOIAN • 450.000

### APPETIZER

#### GỎI NGÓ SEN TÔM THỊT

*Lotus root, prawns, pork, radicchio, carrots,  
cucumbers, herbs, sweet & sour dressing*

### MAIN COURSE

#### BÚN CHẢ NEM RÁN

*Grilled pork patties, Vietnamese dipping sauce with  
pickled green papaya and carrots.*

*Deep-fried rolls filled with: pork, egg, wood ear mushroom,  
coriander, vermicelli, spring onions, herbs.*

*Served with fresh vermicelli rice noodles, mixed lettuce leaves and herbs*

### DESSERT

#### SỮA CHUA HOA QUẢ

*Homemade yogurt, fruit beam, coconut milk, mint*



*All prices are included tax and service charges*

# WEST TO EAST SET MENU

## CHEF'S RECOMMENDATION • 950.000

### APPETIZER

#### TOMATO BRUSCHETTA

BÁNH MÌ NƯỚNG CÀ CHUA KIỂU Ý

*Baguette slices brushed with garlic and olive oil,  
topped with fresh tomato and basil*

#### PAN-SEARED FOIE GRAS

GAN NGỔNG ÁP CHẢO

*Served with sautéed mushrooms, fresh orange, balsamic sauce*

### SOUP

#### TIGER PRAWN AND ASPARAGUS SOUP

XÚP TÔM MĂNG TÂY

*Tiger prawn meat, asparagus, carrots, egg, coriander*

### MAIN COURSE

#### GRILLED ANGUS BEEF TENDERLOIN

THĂN NỘI BÒ ÚC NƯỚNG XỐT VANG

*Served with mashed potato, sautéed mushrooms and red wine sauce*

### DESSERT

#### HOT CHOCOLATE CAKE

BÁNH SÔ-CÔ-LA NÓNG ĂN KÈM KEM VANI

*Served with chocolate sauce and a scoop of Vanilla ice-cream*

## THE FUSION • 750.000

### APPETIZER

#### SMOKED DUCK BREAST SALAD

XÀ LÁT LƯỜN VỊT XÔNG KHÓI

*With romaine lettuce, tomato, corn, cress and passion fruit dressing*

### SOUP

#### MUSHROOM SOUP

XÚP NẤM ĐẶC BIỆT

*A broth-based soup with mushrooms, egg terrine,  
asparagus, sprinkled with coriander*

### MAIN COURSE

#### PAN-SEARED SALMON XO SAUCE

CÁ HỒI ÁP CHẢO SÓT X.O

*Norwegian salmon filet, served with sautéed vegetable,  
steamed rice and XO sauce*

### DESSERT

#### HOT PASSION FRUIT CAKE

BÁNH CHANH LEO NÓNG VỚI KEM VANI

*Served with passion fruit sauce and a scoop of vanilla ice cream*



*All prices are included tax and service charges*

# VEGETARIAN CORNER

## SET MENU • 595.000

### APPETIZER

STEAMED RICE PANCAKE  
BÁNH CUỐN CHAY

*Steamed rice pancake, minced mushroom. Served with soya sauce*

CURRIED VEGETABLE TEMPURA  
RAU CỦ TẮM BỘT CHIÊN VỊ CÀ-RI

*Onions, vegetables, carrots, fresh mushrooms, sweet potato.*

*Served with three dipping sauces: soya, mango chutney and mint*

### SOUP

MUSHROOM SOUP  
XÚP NẤM

*A broth-based soup with mushrooms, asparagus, coriander*

### MAIN COURSE

BRAISED TOFU  
ĐẬU PHỤ OM XỐT CÀ CHUA

*Tofu, mushrooms, vegetable, tomato sauce. Served with steamed rice*

### DESSERT

TROPICAL FRUIT YOGURT  
SỮA CHUA HOA QUẢ

*Homemade yogurt, fresh fruits, coconut milk, mint*

## À LA CARTE

PUMPKIN CREAM SOUP • 145.000

XÚP BÍ NGÔ

*Pumpkin puree, onions and fresh herbs, dash of cream*

VEGETARIAN FRESH SPRING ROLLS • 145.000

NEM CUỐN CHAY

*Fresh rice paper rolls filled with green mango, carrots, cucumber, mushrooms, fresh rice noodles, herbs. Served with soya sauce*

VEGETABLE TEMPURA • 145.000

RAU CỦ TẮM BỘT CHIÊN VỊ CÀ-RI

*Onions, vegetables, carrots, fresh mushrooms, sweet potato, all curried flavor. Served with three dipping sauces: soya, mango chutney and mint*

VEGETABLE CURRY • 155.000

CÀ-RI RAU XANH

*Bok-choy, carrots, sweetcorn, green beans, garlic and chili cooked in a curry sauce. Served with fragrant steamed rice*

STIR-FRIED VEGETABLES WITH CASHEW NUTS • 155.000

RAU XÀO HẠT ĐIỀU

*Stir-fried seasonal vegetables with cashew nuts.  
Served with steamed rice*

BRAISED TOFU • 155.000

ĐẬU PHỤ OM XỐT CÀ CHUA

*Tofu, mushrooms and vegetables in tomato sauce. Served with steamed rice*

FRIED RICE WITH VEGETABLES & MUSHROOMS • 155.000

CƠM RANG RAU NẤM

*Mushroom, shallots, spring onions, sweetcorn, carrots, green beans, sprinkled with coriander. Served with a fresh salad and an olive oil and soya sauce*

STEWED EGGPLANT AND MUSHROOM • 175.000

CÀ TÍM OM TỌ

*Stewed mushroom and eggplant with garlic and spring onions.  
Served with steamed rice*



*All prices are included tax and service charges*

# VIETNAMESE CUISINE

## STARTER

MINI RICE PANCAKES • 115.000

BÁNH KHỌT

*Shrimp, flour, rice powder, herbs, sweet & sour dressing*

DEEP-FRIED SPRING ROLLS • 155.000 

NEM RÁN HÀ NỘI

*Deep-fried rolls filled with pork, egg, wood ear mushroom, coriander, vermicelli, spring onions, herbs. Served with Vietnamese dipping sauce*

FRESH SPRING ROLLS • 155.000

NEM TƯƠI CUỐN TÔM THỊT

*Soft rice paper rolls filled with pork, shrimp, fresh rice noodles, green mango, carrots, herbs and peanuts. Served with Vietnamese dipping sauce*

ASSORTED SPRING ROLLS PLATTER • 195.000

NEM TỔNG HỢP ĐẶC BIỆT

*Combination of Vietnamese deep fried spring rolls, fresh spring rolls and fresh salmon rolls. Served with Vietnamese dipping sauce*

## SALAD

COCONUT CORE SALAD • 145.000

GỎI CỎ HŨ DỪA TÔM THỊT

*Coconut core, prawns, pork, radicchio, carrots, cucumber, herbs, sweet & sour dressing*

LOTUS ROOTS SALAD • 145.000

GỎI NGÔ SEN TÔM THỊT

*Lotus root, prawns, pork, radicchio, carrots, cucumber, herbs, sweet & sour dressing*

GREEN MANGO SALAD • 165.000 

NỘM XOÀI XANH HẢI SẢN

*Marinated mango, carrots, cucumber, shrimp, squid. Served with fish sauce dressing, herbs and chopped peanuts*

CHICKEN SALAD • 165.000

NỘM GÀ XÉ PHAY VỚI HÀNH TÂY VÀ LÁ BẠC HÀ

*Shredded chicken with sliced onions and hot mint, tossed in a dressing sauce, topped with chopped peanuts and sesame seeds*

GRAPEFRUIT SALAD • 165.000 

NỘM BƯỞI TÔM

*Fresh grapefruit, shrimp; a dressing of garlic, chili, lemon juice and fish sauce; sprinkled with coriander and ground peanuts*

## RICE - NOODLE

SPECIAL NOODLES IN QUANG NAM STYLE • 135.000 

MỠ QUẢNG ĐẶC BIỆT

*Prawn, squid, chicken, char siu, bean sprouts, bananas flowers, herbs, Pork & Prawn broth*

VIETNAMESE NOODLE SOUP "PHO" • 155.000

PHỞ TRUYỀN THỐNG VỚI LỰA CHỌN: BÒ / GÀ

Your choice of: BEEF / CHICKEN

*Served with herbs, lime slices & fresh chili on the side*

FRIED RICE • 175.000

CƠM RANG VỚI LỰA CHỌN: HẢI SẢN / BÒ / GÀ

Your choice of: SEAFOOD / BEEF / CHICKEN

*Shallots, onions, sweet corns, carrots, green beans, sprinkled with coriander. Served with fresh salad and soya sauce*



*All prices are included tax and service charges*

# VIETNAMESE CUISINE

## MAIN COURSE

GRILLED PORK HANOI STYLE • 215.000 

BÚN CHẢ HÀ NỘI

*Grilled pork patties, Vietnamese dipping sauce with pickled papaya and carrots.  
Served with fresh vermicelli rice noodles, mixed lettuce leaves and herbs*

GRILLED FISH HANOI STYLE • 245.000 

CHẢ CÁ HÀ NỘI

*Grilled turmeric-and-dill marinated Sea bass filets. Served with dill, spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing*

GRILLED SEA BASS IN BANANA LEAF • 245.000

CÁ VƯƠC NƯỚNG LÁ CHUỐI

*Grilled sea bass wrapped in banana leaf, fresh rice noodles, carrot, herbs and peanuts. Served with Vietnamese dipping sauce.*

ROASTED CHICKEN WITH HONEY SAUCE • 245.000

GÀ QUAY MẬT ONG

*Served with vegetables and steamed rice*

GRILLED CHICKEN WITH LEMON LEAVES • 245.000

GÀ NƯỚNG LÁ CHANH

*Grilled marinated chicken with lemon leaves, onions and shallots, seasoned with chili, ginger, turmeric, garlic.*

*Served with fresh rice noodles, pickles and sweet & sour sauce*

PORK THREE WAYS • 255.000

THỊT HEO QUAY BA KIỂU VỚI XỐT TIÊU TÂY BẮC

*Served with a pepper sauce, grilled onions, sautéed vegetables and steamed rice*

GRILLED SALT AND CHILI PORK JOWL • 255.000

MÁ HEO NƯỚNG MUỐI ỚT

*Served with green chilies sauce and sweet Gourd-flavor steamed rice*

TIGER PRAWNS IN COCONUT • 265.000 

TÔM HẤP TRÁI DỪA VỊ CHUA CAY

*Tiger prawns steamed in coconut milk flavored with lemongrass, garlic, chilli, salt, pepper and oyster sauce. Served with fresh rice noodles*

GRILLED SLICED BEEF TENDERLOIN • 280.000

BÒ NƯỚNG XỐT ỚT XANH

*Topped with sesame. Served with green chilies sauce and sweet Gourd-flavor steamed rice*

BEEF IN COCONUT • 290.000 

BÒ TRÁI DỪA

*Stir fried beef in coconut, flavoured with lemongrass, garlic, chilli, salt, pepper and oyster sauce. Served with steam rice*

STIR-FRIED BEEF "LUC LAC" • 290.000

BÒ "LÚC LẮC"

*Stir-fried diced beef tenderloin with green bell peppers.  
Served with Vietnamese bread*



*All prices are included tax and service charges*

# AROUND-THE-WORLD

## STARTER

TOMATO BRUSCHETTA • 155.000

BÁNH MÌ NƯỚNG VỚI CÀ CHUA KIỂU Ý

*Baguette slices brushed with garlic and olive oil,  
topped with fresh tomato and basil*

PAN-SEARED SCALLOP • 185.000

SÒ ĐIỆP ÁP CHÁO

*Pan-seared scallops with teriyaki sauce*

PAN-SEARED FOIE GRAS • 335.000

GAN NGỔNG ÁP CHÁO

*Served with sautéed mushrooms, fresh orange, balsamic sauce*

## SALAD

CLASSIC CAESAR SALAD • 155.000

XA LÁT "CAESAR"

*Romaine lettuce leaves, bacon, croutons, anchovies, grated  
parmesan cheese, olive oil, lemon juice and black pepper*

AVOCADO SALAD • 185.000

XA LÁT QUẢ BƠ VỚI TÔM VÀ XỐT COCKTAIL

*Avocado, shrimps, parsley. Served with a cocktail sauce*

SCALLOP ARUGULA SALAD • 195.000

XA LÁT SÒ ĐIỆP RAU TÊN LỬA

*Arugula salad with scallops, balsamic dressing sauce*

SMOKED SALMON DILL DRESSING • 260.000

XA LÁT CÁ HỒI XÔNG KHÓI VỚI XỐT THÌ LÀ

*Served with caviar, avocado, minced mushrooms and a dill dressing*

## SOUP

MUSHROOM SOUP • 165.000 

XÚP NẤM TƯƠI ĐẶC BIỆT

*A broth-based soup with mushrooms, egg terrine,  
asparagus, sprinkled with coriander*

CHICKEN SOUP • 165.000 

XÚP GÀ MĂNG TÂY

*A broth-based soup with chicken, egg terrine,  
asparagus, sprinkled with coriander*

CRAB MEAT SOUP • 165.000

XÚP CUA TRỨNG BẮC THẢO

*Crab meat & century egg soup, carrot, green bean, nori seafood*

TOM YUM GOONG • 175.000

XÚP TÔM CHUA CAY KIỂU THÁI LAN

*Coconut water infused with lemongrass, galangal root,  
lemon leaves, Tiger prawns, mushrooms*

TIGER PRAWN AND ASPARAGUS SOUP • 175.000

XÚP TÔM VÀ MĂNG TÂY

*Tiger prawn meat, asparagus, carrots, egg, coriander*



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# AROUND-THE-WORLD

## MAIN COURSE

HONEY & ORANGE GLAZED DUCK BREAST • 350.000

VỊT QUAY XỐT CAM

*Duck breast marinated in orange juice, soya sauce and honey.*

*Served with sautéed vegetables, cherry tomatoes, orange sauce and herbs*

PAN-SEARED SALMON • 450.000

CÁ HỒI ÁP CHÁO XỐT CHANH LEO

*Norwegian salmon filet. Served with mashed potato and asparagus, with a passion fruit sauce*

GRILLED LAMB RACK • 690.000

SƯỜN CỪU NƯỚNG XỐT TIÊU XANH

*Grilled of lamb rack with asparagus, mash potato, carrot, broccoli.*

*Served with green pepper sauce*

GRILLED ANGUS BEEF TENDERLOIN • 690.000

THĂN NỘI BÒ MỸ NƯỚNG XỐT VANG ĐỎ

*Served with mashed potato, sautéed mushrooms and red wine sauce*

*ADD ON: Pan-seared foie-gras | THÊM: Gan ngỗng áp chảo: • 160.000*

## SPAGHETTI

BOLOGNESE • 185.000

MỠ Ý XỐT BÒ BẮM

*Bolognese sauce, minced beef, basil and grated parmesan cheese*

CARBONARA • 185.000

MỠ Ý XỐT KEM NẤM BA CHỈ

*Carbonara sauce and grated parmesan cheese*

TOMATO SAUCE • 185.000

MỠ Ý XỐT CÀ CHUA

*Fresh tomato sauce, basil and extra olive oil*

## SIDE DISH

STEAMED RICE • 40.000

CƠM TRẮNG

BREAD AND BUTTER • 40.000

BÁNH MÌ BƠ

FRENCH FRIES • 100.000

KHOAI TÂY CHIÊN

GARLIC BREAD • 115.000

BÁNH MÌ BƠ TỎI

*Toasted baguette slices topped with chopped garlic, olive oil, butter and oregano*

DEEP-FRIED SEAFOOD MUSHROOM • 135.000

NẤM HẢI SẢN CHIÊN

*Served with green chillies sauce*

DEEP-FRIED CHICKEN WINGS • 199.000

CÁNH GÀ CHIÊN

*Served with sweet & sour sauce*



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# AROUND-THE-WORLD

## DESSERTS

FRUIT BEAM YOGURT • 100.000

SỮA CHUA HOA QUẢ

*Homemade yogurt, fruit beam, coconut milk, mint*

BLACK GLUTINOUS RICE YOGURT • 125.000

SỮA CHUA NẾP CẨM

*Homemade yogurt, black glutinous rice, coconut milk and mint*

MANGO PANDAN STICKY RICE • 145.000

XÔI LÁ NẾP ĂN KÈM XOÀI VÀ NƯỚC CỐT DỪA

*Pandan sticky rice served with fresh mango, coconut sauce, sesame seeds and peanuts*

PASSION FRUIT CAKE • 155.000 

BÁNH BÔNG LAN CHANH LEO ĂN KÈM KEM VA-NI

*Served with passion fruit sauce and two scoops of vanilla ice cream*

CRÈME BRÛLÉE • 155.000

KEM CHÁY ĂN KÈM CHUỐI ĐÓT

*Served with mint, banana flambé and cookies*

TOFU EGG CREAM • 165.000 

TÀU HŨ KEM TRỨNG

*Tofu and egg cream with black sugar pearl*

HOT CHOCOLATE CAKE • 165.000

BÁNH BÔNG LAN SÔ-CÔ-LA NÓNG ĂN KÈM KEM VA-NI

*Served with chocolate sauce and two scoops of vanilla ice cream*

CHOCOLATE MOUSSE • 165.000 

BÁNH SÔ-CÔ-LA MỀM ĂN KÈM HẠT ĐIỀU VÀ BÁNH QUY

*Served with cashew nuts and cookies*



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# DRINK MENU

## CLASSIC COCKTAIL • 220.000

### MARGARITA

Tequila, Cointreau, Citrus, Salt

### WHISKY SOUR

Bourbon Whiskey, Citrus, Sugar, Egg white (optional)

### COSMOPOLITAN

Vodka, Cointreau, Citrus, Cranberry

### OLD FASHIONED

Bourbon whiskey, House infused Brown sugar & citrus, Angostura bitters

### NEGRONI

Gin, Campari, Sweet vermouth, Angostura bitter

### MOJITO

Light rum, Dark rum, Fresh mint, Citrus, Sugar, Soda

### PINA COLADA

Light rum, Dark rum, Malibu, Coconut milk, Pineapple

### LONG ISLAND ICED TEA

Vodka, Gin, Light rum, Tequila, Cointreau, Citrus, Coke

## ALCOHOL-FREE • 150.000

### Virgin Pinacolada

Coconut milk, Pineapple

### Virgin Mojito

Fresh mint, Citrus, Sugar, Soda

## ICED TEA • 135.000

### PEACH ORANGE LEMONGRASS

Trà đào, nước cam, xả tươi, đào ngâm, si rô xả

Peach tea, orange juice, lemongrass, peach, lemongrass syrup

### ORANGE ALOE VERA HIBISCUS TEA

Trà hoa dâm bụt, cam vàng, nha đam, si rô bưởi hồng

Hibiscus tea, orange, aloe vera, pink grapefruit syrup

### GREEN APPLE MINT TEA

Trà bạc hà, táo xanh, lá bạc hà, chanh, si rô táo xanh

Black tea, strawberry, lime, rosemary, rosemary syrup

### LOTUS APPLE

Trà sen ủ lạnh, nước táo, sen đường, táo tươi

Cold brew lotus tea, apple juice, sweetened lotus seed, fresh apple

### CHAMOMILE HONEY

Trà hoa cúc, mật ong, dâu tây, chanh, táo

Chamomile tea, honey, strawberry, lime, apple

## HOT TEA

Teacup • 65.000

Teapot • 135.000

Chamomile | Green Lotus | Green Jasmine | Earl Grey | English Breakfast

Hoa Cúc | Sen Xanh | Nhài Xanh | Bá Tước | Trà Anh

## COFFEE

Fresh Milk | Chocolate • 60.000

Espresso | Americano • 60.000

Cappuccino | Latte | Decaffeinated • 75.000

Vietnamese Coffee • 75.000

CÀ PHÊ với lựa chọn: thêm Sữa Đặc hoặc Sữa Tươi, Nóng hoặc Đá

Your choice of: adding Condensed milk or Fresh milk, Hot or Ice



All prices are included tax and service charges

# DRINK MENU

## FRESH JUICE • 120.000

Pineapple | Passion Fruit | Watermelon | Mango | Orange  
Nước Dứa | Nước Chanh Dây | Nước Dứa Hấu | Nước Xoài | Nước Cam

## WATER & SOFT DRINK

Lavie Premiun Mineral 40cl • 65.000  
Perrier Sparkling 33cl | 75cl • 85.000 | 135.000  
Soda | Ginger Ale | Sprite | Coke | Diet Coke | Tonic | Soda • 65.000

## BEER • 75.000

Hanoi Premium | Saigon Special

## HOUSEWINE By Glass • 185.000 By Bottle • 900.000

Sanama Cabernet Sauvignon  
Chile

Barramundi Shiraz  
Australia

Barramundi Chardonnay  
Australia

Culemborg Chenin Blanc  
South Africa

## LIQUEURS | APERITIFS | DIGESTIFS • 145.000

Amaretto | Bailey's | Campari | Cointreau | D.O.M Benidictine | Drambuie |  
Grand Marnier | Vermouth Dry | Vermouth Rosso | Ricard | Galliano

| VODKA               | SINGLE SHOT 4CL | BOTTLE    |
|---------------------|-----------------|-----------|
| Absolut             | 145.000         | 1.450.000 |
| Ketel One           | 165.000         | 2.350.000 |
| Ciroc Ultra Premium | 250.000         | 3.150.000 |

## GIN

|                      |         |           |
|----------------------|---------|-----------|
| Bombay Sapphire      | 145.000 | 1.450.000 |
| Tanqueray London Dry | 165.000 | 2.350.000 |
| Tanqueray No. 10     | 245.000 | 3.650.000 |
| Hendrick's           | 225.000 | 2.650.000 |



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# DRINK MENU

## RHUM

|                       | SINGLE SHOT 4CL | BOTTLE    |
|-----------------------|-----------------|-----------|
| Bacardi Light         | 145.000         | 1.450.000 |
| Captain Morgan Spiced | 155.000         | 1.650.000 |
| Zacapa 23             | 350.000         | 5.900.000 |
| Zacapa X.O            | 450.000         |           |

## TEQUILA

|                      |         |           |
|----------------------|---------|-----------|
| Jose Cuervo Especial | 125.000 | 1.250.000 |
| Don Julio Blanco     | 255.000 | 3.850.000 |

## SINGLE MALT SCOTCH WHISKY

|                          |         |           |
|--------------------------|---------|-----------|
| Glenlivet 12 years old   | 175.000 | 2.850.000 |
| Glenfiddich 15 years old | 250.000 | 3.950.000 |
| Singleton 12 years old   | 225.000 | 2.950.000 |
| Singleton 15 years old   | 250.000 | 3.950.000 |
| Singleton 18 years old   |         | 7.950.000 |

## BLENDED SCOTCH WHISKY

|                            |         |           |
|----------------------------|---------|-----------|
| Johnnie Walker Black Label | 155.000 | 2.150.000 |
| Johnnie Walker Gold Label  | 225.000 | 2.950.000 |
| Johnnie Walker X.R 21      | 285.000 | 4.950.000 |
| Johnnie Walker Blue Label  | 450.000 | 9.990.000 |
| Chivas 18 years old        | 265.000 | 3.950.000 |

## IRISH | BOURBON | RYE

|                    |         |           |
|--------------------|---------|-----------|
| John Jameson Irish | 145.000 | 1.550.000 |
| Jack Daniel's      | 145.000 | 1.550.000 |
| Bulleit            | 165.000 | 2.550.000 |
| Rittenhouse        | 175.000 | 2.950.000 |

## COGNAC | ARMAGNAC

|                             |         |           |
|-----------------------------|---------|-----------|
| Hennessy VSOP               | 250.000 | 3.950.000 |
| Hennessy XO                 |         | 8.850.000 |
| Chateau de Laubade Armagnac | 345.000 | 5.950.000 |



All prices are included tax and service charges

# WINE LIST

## CHAMPAGNE

|                                  |           |
|----------------------------------|-----------|
| Charles Mignon Brut Reserve      | 2.350.000 |
| Louis Roederer Brut Premier      | 4.650.000 |
| Louis Roederer Brut Rose Premier | 5.250.000 |

## SPARKLING AND ROSE WINE

|                                   |                     |
|-----------------------------------|---------------------|
| Charles Roux Blanc de Blancs      | 950.000             |
| Aligote                           | Burgundy   France   |
| Tommasi Filodora Prosecco         | 1.250.000           |
| Glera                             | Veneto   Italy      |
| Cava Paul Cheneau Fresh Life Brut | 1.450.000           |
| Chardonnay   Macabeo              | Catalunya   Spain   |
| Mateus The Original Rose          | 1.050.000           |
| Baga   Rufete   Tinta Barroca     | Alentejo   Portugal |

## WHITE WINE

|                                     |                             |
|-------------------------------------|-----------------------------|
| Famille Perrin Cotes du Rhone Blanc | 1.150.000                   |
| Grenache blanc   Viognier           | Rhone   France              |
| Petit Chablis                       | 1.350.000                   |
| Chardonnay                          | Bourgogne   France          |
| Gustave Lorentz                     | 1.650.000                   |
| Gewürztraminer                      | Alsace   France             |
| Joseph Drouhin Laforet              | 1.850.000                   |
| Chardonnay                          | Bourgogne   France          |
| Frescobaldi, Danzante               | 1.050.000                   |
| Pinot Grigio                        | Veneto   Italy              |
| Marques de Caceres Blanco           | 1.050.000                   |
| Viura                               | Rioja   Spain               |
| Bisquer tt La Joya Gran Reserva     | 1.250.000                   |
| Viognier                            | Colchagua Valley   Chile    |
| Bisquer tt La Joya Gran Reserva     | 1.250.000                   |
| Sauvignon Blanc                     | Colchagua Valley   Chile    |
| Salentine Barrel Selection          | 1.250.000                   |
| Chardonnay                          | Mendoza   Argentina         |
| Satellite                           | 1.150.000                   |
| Sauvignon Blanc                     | Marlborough   New Zealand   |
| J.Lohr Cypress                      | 1.450.000                   |
| Chardonnay                          | California   America        |
| Hand Crafted                        | 1.550.000                   |
| Pinot Grigio                        | Limestone Coast   Australia |



All prices are included tax and service charges

# WINE LIST

## RED WINE

|                                                 |                             |
|-------------------------------------------------|-----------------------------|
| <b>M.Chapoutier Belleruche</b>                  | <b>1.150.000</b>            |
| Grenache   Syrah                                | Cote Du Rhone   France      |
| <b>D de Dauzac</b>                              | <b>1.250.000</b>            |
| Cabernet Sauvignon   Merlot                     | Bordeaux   France           |
| <b>Château Croix-Mouton</b>                     | <b>1.650.000</b>            |
| Merlot   Cabernet Franc   Petit Vedot           | Bordeaux   France           |
| <b>Château Chantemerle Cru Bourgeois</b>        | <b>1.850.000</b>            |
| Cabernet Sauvignon   Merlot                     | Bordeaux   France           |
| <b>Joseph Drouhin Laforet</b>                   | <b>2.250.000</b>            |
| Pinot Noir                                      | Bourgogne   France          |
| <b>Gran Passione Rosso IGT</b>                  | <b>1.450.000</b>            |
| Merlot   Corvina                                | Veneto   Italy              |
| <b>Tommasi Arele Appassimento</b>               | <b>1.550.000</b>            |
| Corvina   Rondinella   Oseleta   Merlot         | Veneto   Italy              |
| <b>Amarone della Valpolicella Classico DOCG</b> | <b>4.250.000</b>            |
| Corvina   Corvinone                             | Valpolicella   Italy        |
| <b>Marques de Caceres Crianza</b>               | <b>1.350.000</b>            |
| Tempranillo   Graciano                          | Rioja   Spain               |
| <b>Mancura Leyenda De los Andes</b>             | <b>1.450.000</b>            |
| Syrah   Cabernet Franc   Merlot                 | Casablanca Valley   Chile   |
| <b>Bisquertt La Joya Gran Reserva</b>           | <b>1.350.000</b>            |
| Cabernet Sauvignon                              | Colchagua Valley   Chile    |
| <b>Hussonet</b>                                 | <b>1.450.000</b>            |
| Cabernet Sauvignon                              | Maipo Valley   Chile        |
| <b>Chateau Los Boldos Grande Reserve</b>        | <b>1.450.000</b>            |
| Carmenere                                       | Rapel Valley   Chile        |
| <b>Elderton E-series</b>                        | <b>1.350.000</b>            |
| Shiraz   Cabernet Sauvignon                     | Barossa Valley   Australia  |
| <b>Yalumba Samuel's Collection</b>              | <b>1.650.000</b>            |
| Shiraz                                          | Barossa Valley   Australia  |
| <b>Salentein Barrel Selection</b>               | <b>1.250.000</b>            |
| Malbec                                          | Mendoza   Argentina         |
| <b>Alta Vista Premium</b>                       | <b>1.450.000</b>            |
| Malbec                                          | Mendoza   Argentina         |
| <b>Rib Shack</b>                                | <b>1.050.000</b>            |
| Pinotage   Shiraz                               | Western Cape   South Africa |
| <b>J.Lohr Estates Seven Oaks</b>                | <b>1.950.000</b>            |
| Cabernet Sauvignon   Merlot   Cabernet Franc    | California   America        |



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