



HOUSE *of* KIEU

BREAKFAST



Kieu Morning Trio

350++

Morning Prelude

Freshly-Baked Croissant & Artisan Bread

Served with Butter & Housemade Jam

Seasonal Fruit Juice

From The Kitchen

please select one

Cheese Omelette

Omelette with Gouda Cheese, Chicken Sausage, Pork Sausage, Crispy Bacon, Sautéed Mushrooms

Sunny Side Up

Sunny Side Up with Chicken Sausage, Pork Sausage, Crispy Bacon, Sautéed Mushrooms

Cu Chi Beef Pho

18-Hour Beef Broth, Beef Brisket, Rump & Shank, Fresh Noodles, Bean Sprouts, Spring Onions, Aromatic Herbs

Tam Ky Chicken Pho

12-Hour Chicken Broth, Fresh Noodles, Spring Onions, Steamed Tam Ky Chicken, Lime Leaves, Aromatic Herbs

Saigon Chicken Banh Mi

Long An Chicken Thigh with Spices, Homemade Pickles, Coriander, Vietnamese Pork Sausage, Pork Pâté, Soy Sauce

Saigon Pork Banh Mi

Crispy Pork Belly, Homemade Pickles, Coriander, Vietnamese Pork Sausage, Pork Pâté, Soy Sauce

The Sweet Finale

Sweet Morning

Buttermilk Pancakes or Waffles, Marinated Blueberries, Meyer Lemon Preserve, Whipped Cream

Coffee or Tea

Vietnamese Coffee

Black Coffee, Milk Coffee, White Coffee

Italian Coffee

Espresso, Cappuccino, Latte

Tea

English Breakfast, Chamomile, Earl Grey



All prices are quoted in thousands of Vietnamese Dong and are subject to service charge and VAT

Kieu Morning Trio

350++

Khai Vị

Bánh Croissant Nướng & Bánh Mì Thủ Công   

Dùng Kèm Bơ và Mứt Nhà Làm

Nước Ép Trái Cây Theo Mùa

Món Chính

chọn một

Trứng Cuộn Phô Mai    

Trứng Cuộn với Phô Mai Gouda, Xúc Xích Gà, Xúc Xích Heo, Thịt Xông Khói Giòn và Nấm Xào

Bánh Mì Ốp La   

Trứng Ốp La Lòng Đào dùng cùng Xúc Xích Gà, Xúc Xích Heo, Thịt Xông Khói Giòn và Nấm Xào

Phở Bò Cù Chi  

Phở Bò Cù Chi với Nước Dùng Hầm 18 Tiếng, Ước Bò, Thăn Bò Thượng Hạng, Bắp Bò, Phở Tươi, Giá Đổ, Hành Lá, Rau Thơm

Phở Gà Tam Kỳ  

Phở Gà Tam Kỳ với Nước Dùng Gà Hầm 12 Tiếng, Phở Tươi, Hành Hoa, Gà Tam Kỳ Hấp, Lá Chanh, Rau Thơm

Bánh Mì Gà Nướng Sài Gòn   

Đùi Gà Long An Tẩm Gia Vị Tây Bắc, Pate Heo, Dưa Chua Nhà Làm, Rau Mùi, Chà Lụa, Xốt Nước Tương

Bánh Mì Sài Gòn Đặc Biệt  

Ba Rọi Heo Giòn Da, Pate Heo, Dưa Chua Nhà Làm, Rau Mùi, Chà Lụa, Xốt Nước Tương

Món Tráng Miệng

Món Ngọt Nhà Làm   

Bánh Rán và Bánh Tôt Ong, Mâm Xôi Ngâm, Chanh Ngâm Đường, Kem Tươi Đánh Bông

Cà Phê và Trà

Cà Phê Việt Nam

Cà Phê Sữa, Cà Phê Đen, Bạc Xiu

Cà Phê Ý

Cà Phê Espresso, Cà Phê Cappuccino, Cà Phê Latte

Trà

Trà Anh, Trà Hoa Cúc, Trà Bá Tước



Giá trên được tính đơn vị ngàn Đồng và chưa bao gồm phí dịch vụ và thuế

Buffet Selection

Bread & Pastry

Butter croissant, mini baguette, mini brioche, muffin, sandwich bread, egg tart 🌱 🌱 🌱

served with butter and jams

Salad

Romaine lettuce, bacon, chicken, croutons, parmesan, boiled egg, caesar dressing 🌱 🌱 🌱 🌱 🌱

Mixed lettuce, burrata, orange segments, cherry tomatoes, arugula, balsamic dressing 🌱 🌱

changes daily

Salad Bar

Cherry tomatoes, cucumber, bacon, boiled egg, croutons, parmesan, mixed quinoa, olive 🌱 🌱 🌱 🌱

Balsamic dressing, creamy lemon yogurt dressing, caesar dressing, French dressing, honey mustard dressing, passion fruit dressing 🌱 🌱 🌱

changes daily

Cheese

Gouda, Cheddar, Emmental, Brie 🌱 🌱 🌱

condiments for cheese: cashew nuts, pumpkin seeds, almonds, walnuts, raisins, prunes, dried apricots

Cold Cut

Black pepper salami, coppa, black pepper pork sausage, honey ham 🌱 🌱

served with butter and jams

Yogurt & Tropical Fruit

Plain yogurt, fresh fruit yogurt, seasonal tropical fruit 🌱 🌱

Fresh Juice

Seasonal fresh fruit juice

Coffee

Vietnamese black coffee, milk coffee, white coffee bạc xỉu, hot chocolate espresso, cappuccino, latte

whole milk, oat & soy milk available

Tea Selection

English breakfast, earl grey, green tea, chamomile

À la Carte Breakfast

Egg Selection

Omelette

Spinach, gouda, Ly Son garlic, shallots, tarragon, chives, onion, hash brown, chicken sausage, pork sausage, bacon, mushrooms, cherry tomato

Egg Benedict & Smoked Salmon

Poached eggs on English muffin, smoked Norwegian salmon, arugula, hollandaise sauce

Scrambled Egg

Ly Son garlic, tobiko, shallots, hash brown, chicken sausage, pork sausage, bacon, mushrooms, cherry tomato

Sunny Side Up

Hash brown, chicken sausage, pork sausage, bacon, mushrooms, roasted potatoes, cherry tomato

Poached Egg

Hash brown, chicken sausage, pork sausage, bacon, mushrooms, roasted potatoes, cherry tomato

Vietnamese Breakfast

Beef or Chicken Pho

Fresh noodle soup, fresh herbs, bean sprouts, chili sauce, bean sauce

Wagyu Beef Congee

Nang Thom rice congee with wagyu black angus beef, bean sprouts, French chives, basil oil

Saigon Banh Mi Roasted Pork or Grilled Chicken

with pork pâté, pickled cucumber, coriander and soy sauce

Grilled Chicken Sticky Rice

Pandan-infused sticky rice with herb-grilled chicken, pork pâté, scallion oil, crispy shallots and Vietnamese herbs

Sweet & Fruit

Buttermilk pancakes or waffles

Served with assorted berries, meyer lemon preserve, whipped cream

Chef's Signature – Daily Selection

"Refined interpretations of regional bounties, thoughtfully reinvented each day by our culinary artisans."



Vegan



Vegetarian



Gluten-free



Dairy-free



Signature Experience



Contains Beef



Contains Seafood



Contains Nuts



Contains Sesame Seeds



Contains Poultry



Contains Eggs



Contains Pork



Lactose-free



Dairy-free

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Quầy Buffet

Bánh Mì Tươi

Croissant bơ, baguette, bánh mì bơ, muffin, bánh mì sandwich, bánh tart trứng 🍞🥯🥞

dùng kèm bơ và mứt trái cây

Salad

Xà lách romaine, thịt xông khói, thịt gà, bánh mì nướng, parmesan, trứng luộc, sốt caesar 🥗🥩🍗🥚🧀

Xà lách trộn, burrata, múi cam, cà chua bi, cải rocket, sốt giấm balsamic 🥗🍊🍅🌱🥒

thay đổi mỗi ngày

Rau Củ Tự Chọn

Cà chua bi, dưa leo, thịt xông khói, trứng luộc, bánh mì giòn, parmesan, hạt diêm mạch, ô liu 🥒🥒🥩🥚🍞🧀🌾🫒

Sốt giấm balsamic, sốt sữa chua chanh béo, sốt caesar, sốt xà lách kiểu Pháp, sốt mù tạt mật ong, sốt chanh dây 🥗🥛🍋🥗🥗🍯🍋

thay đổi mỗi ngày

Phô Mai

Phô mai cheddar, phô mai emmental, phô mai gouda, phô mai brie 🧀🧀🧀

gia vị ăn kèm cho quầy phô mai: hạt điều, hạt bí, hạnh nhân, óc chó, nho khô, mận khô, mơ khô

Thịt Nguội

Xúc xích salami, xúc xích heo tiêu đen, thịt cổ heo muối, thịt muối mật ong 🥓🥓

dùng kèm bơ và mứt

Sữa Chua & Trái Cây Nhiệt Đới

Sữa chua không đường, sữa chua trái cây, trái cây tươi theo mùa 🥛🍌🍍🥥

Nước Ép

Nước ép trái cây tươi theo mùa 🍷🍌🍍🥥

Cà Phê

Cà phê đen Việt Nam, cà phê sữa Việt Nam, bạc xỉu, sô-cô-la nóng, espresso, cappuccino, latte

lựa chọn sữa nguyên kem, sữa yến mạch hoặc sữa đậu nành

Trà Các Loại

Trà Anh Quốc, trà bá bước, trà hoa cúc, trà xanh

Món Tùy Chọn

Món Nóng

Trứng Cuộn 🍳🥑🥩🥚

Trứng cuộn, cải bó xôi, phô mai gouda, tỏi Lý Sơn, hành tím, hành tây, lá ngải tây, hẹ tây, bánh khoai tây, xúc xích gà, xúc xích heo, thịt xông khói, nấm, cà chua bi

Trứng Benedict 🍳🥑🥩🥚

Trứng chần trên bánh mì kiểu Anh, cá hồi Na Uy xông khói, cải rocket, sốt hollandaise

Trứng Khuấy 🍳🍳🥑🥩🥚

Trứng khuấy, tỏi Lý Sơn, trứng cá chuẩn, hành tím, lá ngải tây, hẹ tây, bánh khoai tây, xúc xích gà, xúc xích heo, thịt xông khói, nấm, cà chua bi

Trứng Ốp La 🥑🍳🥚

Trứng ốp la, bánh khoai tây, xúc xích gà, xúc xích heo, thịt xông khói, nấm, khoai tây đút lò, cà chua bi

Trứng Chần 🥑🍳🥚

Trứng chần, bánh khoai tây, xúc xích gà, xúc xích heo, thịt xông khói, nấm, khoai tây đút lò, cà chua bi

Món Việt Nam

Phở Bò hoặc Gà 🍜🥑🍳

Món phở truyền thống, rau thơm, giá đỗ, tương ớt, tương đen

Cháo Bò Wagyu Úc 🍜

Cháo Nùng Thơm với bò Wagyu Úc, giá đỗ, hẹ Pháp và dầu lá quế

Bánh Mì Sài Gòn 🥑🍳🥚

Bánh mì heo quay hoặc gà nướng với pa-tê heo, dưa chua, rau thơm và nước tương

Xôi Lá Dứa Gà Nướng 🥑🍳

Xôi lá dứa gà nướng thảo mộc, pa-tê heo, mỡ hành, hành phi, rau thơm Việt Nam

Tráng Miệng

Bánh Rán và Bánh Tổ Ong 🥞🥞🍯

dùng kèm quả mọng các loại, mứt chanh, kem tươi đánh bông

Món Đặc Biệt Theo Ngày 🍷

“Món đặc sản theo miền được tái hiện đầy tinh tế mỗi ngày bởi những nghệ nhân ẩm thực của chúng tôi.”

LUNCH



Lunch Set

MIDI À SAIGON

2-Course-Menu: VND 450.000++ per person

5-Course-Menu: VND 650.000++ per person

Starters

LONG SON SEAFOOD SALAD

Prawns, calamari, scallops with red onion, chili, green mango, cucumber, spicy chili sauce

Xà lách hải sản Long Sơn với tôm, mực, sò điệp, hành tây tím, ớt sừng, xoài xanh, dưa leo, sốt ớt cay

AUSTRALIAN WAGYU BEEF

Grilled Australian Wagyu tenderloin, heirloom tomatoes, fresh mint leaves, pineapple, coriander, soy sauce dressing

Thăn bò Wagyu Úc nướng, cà chua đa sắc, lá húng lủi, thơm, ngò rí, sốt nước tương

BURRATA E CRUDO

Burrata, heirloom tomatoes, arugula, 16-month Parma ham, extra virgin olive oil, balsamic dressing, toasted country bread

Phô mai burrata, cà chua đa sắc, cải lông, thịt nguội Parma ham ủ khô 16 tháng, dầu ô-liu nguyên chất, sốt giấm balsamic, bánh mì nướng truyền thống

BLUE CRAB GLASS NOODLE

Ca Mau Blue Crab, tiger prawns, wood ear mushrooms, laksa leaves, bean sprouts, black pepper, premium soy sauce

Miến xào ghẹ Cà Mau, tôm sú biển, nấm mộc nhĩ, rau răm, giá đỗ, tiêu đen, sốt nước tương

CA MAU CRAB FRIED RICE

ST25 fried rice with Ca Mau mud crab meat, spring onion, free-range egg, dried shallots, tobiko

Cơm ST25 chiên cua Cà Mau, hành lá, trứng gà thả vườn, hành phi, trứng cá chuồn

RIGATONI CON MANZO

Australian Black Angus beef tenderloin, spicy pork chorizo, capers, fresh basil, red pepper confit, cornichon, vincotto vinegar, cream

Mì rigatoni với thăn bò Úc Black Angus, xúc xích heo cay chorizo, nụ bạch hoa, lá quế Tây, ớt chuông nấu chậm, dưa bao tử, giấm vincotto, sốt kem

VANILLA CRÈME BRÛLÉE WITH FRESH BERRIES

Bánh trứng nướng đường giòn vị vani và quả mọng các loại

SEASONAL MEKONG FRUITS

Trái cây nhiệt đới theo mùa

HOMEMADE ICE CREAM

Vanilla, chocolate ecstasy, strawberry, coconut, mango sorbet, passion fruit sorbet, lemon & lime sorbet

Kem tự chọn vị vani, sô-cô-la, dâu tây, dừa, sorbet xoài, sorbet chanh dây, sorbet chanh tuyết

Desserts



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ALL DAY MENU



A TASTE OF RÊVE

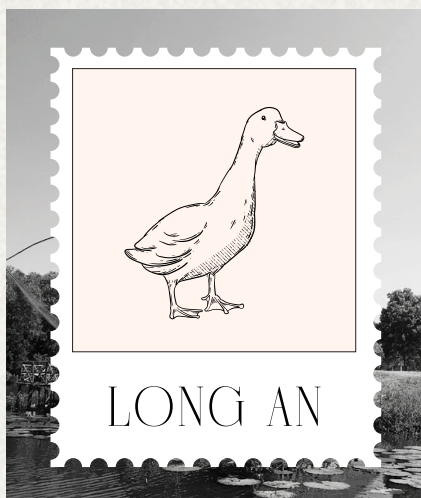
REGIONALITY

ARTISTRY

SEASONALITY

LONG SON SEAFOOD SALAD

Sourced from Long Son Island's brackish waters, this premium seafood is celebrated for a natural sweetness found nowhere else. Our Chef captures this pristine bounty at peak freshness, refining its delicate texture through the elevated lens of French finesse.



LONG AN DUCK LA LOT

Celebrating Long An's heritage, this dish features free-roaming duck famed for its lean tenderness and aromatic profile.

Wrapped in wild betel leaves and grilled over live embers, the meat absorbs a captivating smoky depth. This sharing dish is the ultimate centrepiece to elevate any refined gathering.

STARTERS

LONG SON SEAFOOD SALAD  	420
Prawn, Calamari, Scallop with Red Onion, Chili, Green Mango, Cucumber, Spicy Chili Sauce	
SAIGON SPRING ROLL   	260
Phu Quoc Tiger Prawn, Ibérico Pork Belly, Fresh Rice Noodle, Vietnamese Herb, Sweet and Sour Chili Sauce, Black Bean Sauce	
LONG AN DUCK LA LOT    	480
Grilled Minced Duck, Seasoned Pork Paste, French Foie Gras Wrapped in Betel Leaves, Fruit Salsa, Phu Quoc Sweet and Sour Chili Sauce	
AUSTRALIAN WAGYU BEEF  	340
Grilled Tenderloin, Starfruit, Heirloom Tomato, Fresh Mint Leaves, Pineapple, Coriander, Soy Sauce Dressing	
BURRATA E CRUDO   	480
Burrata, Heirloom Tomato, Arugula, 16-Month Parma Ham, Extra Virgin Olive Oil, Balsamic, Toasted Country Bread	
CAESAR SALAD     	420
Romaine Lettuce, 16-Month Parma Ham, Charcoal-Grilled Chicken, Crouton, Parmesan, Boiled Egg, Caesar Dressing	
AVOCADO RICE PAPER ROLL   	220
Fresh Avocado, Crispy Tofu, Fresh Noodle, Aromatic Herb, Black Bean Sauce	

MAIN COURSES

PHU QUOC SQUID 	450
Chargrilled Phu Quoc Squid, Green Mango, Cucumber, Garden Herbs, Green Chili Sauce	
SUGARCANE PRAWN  	450
Grilled Prawn Mousse on Sugarcane, Hand-Minced Prawn, Micro Herbs, Coriander Chili Sauce	
BAC LIEU HONEY KING PRAWN  	420
Wok-Fried Honey-Glazed King Prawn with Green Peppercorn, Onion, Spring Onion, Chili Sauce	
CA MAU CRAB FRIED RICE  	420
ST25 Fried Rice with Ca Mau Mud Crab Meat, Spring Onion, Egg, Dried Shallot, Tobiko	
CAN BE ENJOYED WITH ST25 STEAMED RICE 	50



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A TASTE OF RÊVE

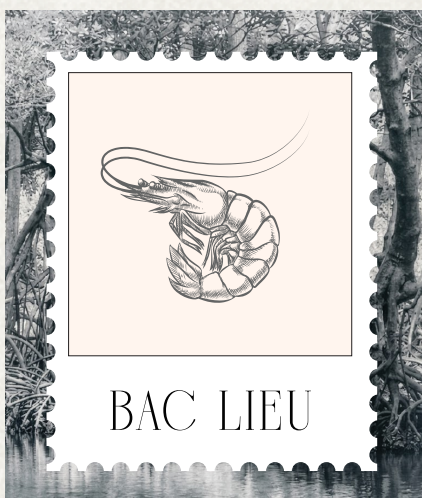
REGIONALITY

ARTISTRY

SEASONALITY

CA MAU CRAB FRIED RICE

Deep within Ca Mau's sun-dappled mangrove forests, wild tides shape the remarkably sweet, firm flesh of local crabs. In this signature creation, the prized seafood meets premium ST25 rice, wok-tossed to a smoky, golden perfection.



BAC LIEU HONEY KING PRAWN

Sun-drenched and bountiful, the pristine Bac Lieu coast yields exceptionally plump, ocean-fresh tiger prawns for our kitchen. Masterfully glazed in pure local honey and slow-grilled over live embers, each bite reveals a smoky, crackling shell that unlocks a luxurious harmony of nature.

NOODLES & PASTA

CU CHI BEEF PHO 🍲🍲	380
18-Hour Slow-Cooked Beef Broth with Beef Brisket, Rump & Shank, Fresh Noodles, Bean Sprout, Spring Onion, Aromatic Herbs	
TAM KY CHICKEN PHO 🍲🍲	350
12-Hour Slow-Cooked Chicken Broth with Fresh Noodles, Steamed Tam Ky Chicken, Spring Onion, Lime Leaves, Aromatic Herbs	
WOK-FRIED EGG NOODLES 🍳🍳	380
Tofu, Mushroom, Carrot, Onion, Bean Sprout, Vegan Oyster Sauce	
RIGATONI CON MANZO 🍴🍴🍴🍴	480
Australian Black Angus Beef Tenderloin, Spicy Pork Chorizo, Capers, Fresh Basil, Red Pepper Confit, Cornichon, Cream, Vin Cotto Vinegar	
CA MAU BLUE CRAB GLASS NOODLES 🍲🍲	450
Tiger Prawn, Wood Ear Mushrooms, Laksa Leaves, Bean Sprouts, Black Pepper, Premium Soy Sauce	

GOURMET SANDWICHES

WAGYU BEEF BURGER 🍴🍴🍴🍴	520
Australian Wagyu Beef Patty, Seared Foie Gras, 16-Month Parma Ham, Cheddar, Caramelized Onion, Stone-Baked Burger Bun, Truffle Mayonnaise	
PLANT-BASED MEAT BURGER 🍳🍳🍳	420
Korean 'Unlimate!' Plant-Based Meat Patty, Cheddar, Avocado Slices, Heirloom Tomato, Caramelized Onion, Arugula, Stone-Baked Burger Bun, Truffle Mayonnaise	
SAIGON PORK BANH MI 🍴🍴	320
Crispy Pork Belly, Vietnamese Pork Sausage, Pork Pâté, Homemade Pickles, Coriander, Soy Sauce	
SAIGON CHICKEN BANH MI 🍴🍴🍴	320
Long An Chicken Thigh with Northwestern Spices, Vietnamese Pork Sausage, Pork Pâté, Homemade Pickles, Coriander, Soy Sauce	

All Served with French Fries and Salad

SOUPS

CHOY SUM & TIGER PRAWN BROTH 🍲🍤

270

Choy Sum, Tiger Prawn, Shallot, Fish Sauce, Black Pepper

PHAN THIET SEAFOOD BROTH 🍲🍤

380

Southern-Style Broth with Squid, Tiger Prawn, Pearl Grouper, Pineapple, Tomato, Okra, Fresh Herbs

DESSERTS

MANGO PUDDING 🥥🍌🍹

200

Coconut Sago, Mango Chips

CRÈME BRÛLÉE 🍰🍓🍷

200

Crème Brûlée, Fresh Berry

MEKONG FRUITS 🍌🍷

200

Seasonal Fruit Platter

HOMEMADE ICE CREAM 🍰🍷🍹

200

Vanilla, Chocolate Ecstasy, Strawberry, Coconut, Mango Sorbet, Passion Fruit, Sorbet Lemon & Lime

A TASTE OF RÊVE

REGIONALITY

ARTISTRY

SEASONALITY

MANGO PUDDING

This delightful dessert showcases the natural, honey-like sweetness of sun-ripened Vinh Long mangoes. Crafted into a velvety pudding, its vibrant tropical sweetness is elegantly balanced with a whisper of creamy coconut.





HOUSE *of* KIEU

BEVERAGE LIST

COFFEE



COFFEE

(Milk options: whole milk, oat milk, soy milk)

Espresso Bar

Espresso	90/110
Americano	90
Cappuccino	110
Latte	110
Macchiato	110

Vietnamese Coffee

Robusta-forward blend, chocolate & caramel notes

Black Coffee	90
Milk Coffee	110
White Coffee Bạc Xiu	110

Signature RÊVE Coffee

Coconut Coffee	150
Egg Coffee	150
Sea Salt Coffee	150

MATCHA

Matcha Latte	130
Coconut Matcha	130

FRESH JUICES

Fresh Coconut, Watermelon, Pineapple, Orange, Passion Fruit	130
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TEAPOT	2 pax	4 pax
English Breakfast Tea	150	200
Green Tea	150	200
Earl Grey Tea	150	200
Chamomile Tea	150	200

MINERAL WATER	50cl	75cl
Acqua Panna	160	180
San Pellegrino	160	180

SOFT DRINKS	
Coke, Coke Light, Sprite, Soda, Tonic, Ginger Ale	70

MOCKTAILS	
Saigon Golden Hour	180
Orange Juice, Pineapple Juice, Grenadine	
Midnight Garden	180
Mixed Berries, Mint, Lime, Ginger Ale	
Lazy Afternoon	180
Cranberry Juice, Passion Fruit Juice, Peach, Lime	

COCKTAIL



SIGNATURE COCKTAILS

Off the Balcony	320
Johnnie Walker Black Label, Amaretto, Bitter, Smoked Star Anise	
Le Cong Kieu St.	320
Jack Daniel's, Absinthe, Pineapple Juice, Citrus, Grenadine	
Parlour Signature	320
Captain Morgan Gold, Pineapple Juice, Special Sour Syrup, Citrus	
Nuit de Rêve	320
Bacardi, Matcha, Yuzu, Coconut, Citrus	

CLASSIC COCKTAILS

Please ask the Bartender to tailor your classic cocktail.

BEERS

Heineken	90
Saigon Special	90
Corona Extra	180

WINE BY
THE GLASS



WINE BY THE GLASS	15 cl	Bottle
Veuve Ambal, Crémant de Bourgogne Méthode Traditionnelle Chardonnay, Bourgogne, FR	230	1,200
Famille J-M Cazes, L'Ostal Rosé Grenache-Syrah, Pays d'Oc, FR	310	1,500
Domaine Louis Latour, Ardèche Chardonnay Chardonnay, Rhône Valley, FR	270	1,300
Famille Perrin, La Vieille Ferme Rouge Grenache-Syrah, Rhône Valley, FR	230	1,20

ELEVATED BY CORAVIN	half glass 7.5 cl	full glass 15 cl	bottle 75 cl
Champagne			
Veuve Clicquot Yellow Label Brut Pinot Noir-Chardonnay-Pinot Meunier, Reims, FR	400	790	3,800
White			
Domaine La Chablisienne, Chablis 1er Cru 'Côte de Léchet' Chardonnay, Chablis, FR	300	580	2,900
Domaine Louis Jadot, Coteaux Bourguignons Blanc Chardonnay, Bourgogne, FR	270	530	2,500
Red			
Domaine Louis Jadot, Coteaux Bourguignons Rouge Pinot Noir, Bourgogne, FR	270	530	2,500
Château Angéhus, Tempo d'Angéhus Bordeaux red blend, Saint Émilion, FR	320	590	2,900
Château Canon La Gaffelière, Les Hauts de Canon La Gaffelière Bordeaux red blend, Saint Émilion, FR	380	750	3,600

WINE BY
BOTTLE



BUBBLES

Sparkling Wine

NV Bottega, Il Vino dei Poeti Prosecco Brut 1,800
Glera, Veneto, IT

Champagne

NV Beaumont des Crayères, Grande Réserve Brut 2,900
Pinot Meunier-Chardonnay-Pinot Noir, Vallée de la Marne, FR

NV Beaumont des Crayères, Grande Réserve Rosé Brut 2,900
Chardonnay-Pinot Noir-Pinot Meunier, Vallée de la Marne, FR

2016 Louis Roederer Vintage Brut 6,000
70% Pinot Noir from Verzy & 30% Chardonnay from Chouilly, FR

WHITE WINE

2023 Alois Lageder, Pinot Grigio 2,100
Pinot Grigio, Alto Adige, IT

2022 Domaine de Laroche, Chablis 'Les Chanoines' 2,200
Chardonnay, Chablis, FR

2023 Domaine de Terres Blanches, Sancerre White 3,800
Sauvignon Blanc, Loire Vallée, FR

2020 Henri Boillot Bourgogne Chardonnay 5,000
Chardonnay, Bourgogne, FR
From one of Meursault's most precise and disciplined Chardonnay masters, delivering quiet power and remarkable mineral depth.

RED WINE

2023 Elvio Cogno, Dolcetto d'Alba 2,800
Dolcetto, Barolo, IT

2018 Heritiers Saint Genys, Morgon 'Aux Charmes' 3,400
Gamay, Beaujolais Cru, FR
Single-parcel Morgon from Aux Charmes, offering pure Gamay expression, layered red fruit and elegant, structured finesse.

2022 Mongeard Mugneret, Bourgogne Pinot Noir 'Sapidus' 5,400
Pinot Noir, Bourgogne, FR
Crafted by a traditional Vosne-Romanée estate known for finesse-driven, showcasing delicate red fruit, floral lift and fine, graceful structure.

SPIRIT



BLENDING SCOTCH

	Shot	Bottle
Entry, classic		
Johnnie Walker Black Label	210	2800
Chivas Regal 12	210	2300
Mid, smooth & rich		
Johnnie Walker Gold Label	280	3800
Monkey Shoulder		3500
Premium		
Chivas Regal 18 Blue Signature		5,800
Chivas Regal 18		5,800
Royal Salute 21		7,600
Johnnie Walker XR21		7,800
Johnnie Walker Blue Label		11,500
Ballantine's 21		6,600

SPEYSIDE – SINGLE MALT

Light & fruity		
Glenlivet 12	290	3,500
Singleton 12	280	3,850
Balanced & honeyed		
Glenlivet 15	400	5,200
Glenfiddich 15	420	5,000
Singleton 15	480	5,200
Rich, sherry-forward		
Macallan 12 Sherry Oak	450	7,500
Macallan 15 Double Cask		12,000
Macallan 18 Sherry Oak		22,000
Complex & refined		
Ballantine's Glenburgie 18	450	6,800
Glenfiddich 18	620	7,000
Glenlivet 18		8,100

HIGHLAND – SINGLE MALT WHISKY

Balanced & spiced

	Shot	Bottle
Highland Park 12	470	5,200
Dalmore 12		6,800
Oban 14		6,800
Highland Park 18		12,900

ISLAY – SINGLE MALT

Smoky & peaty

Laphroaig 10		4,500
Bowmore 12	300	3,900

IRISH WHISKEY

Smooth & friendly

Jameson	190	2,400
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AMERICAN WHISKEY

Classic bourbon

Jim Beam	180	2,200
Maker's Mark	240	2,700

Bold & spicy

Bulleit	250	2,900
Wild Turkey 101	250	3,100
Knob Creek	300	3,000

Tennessee style

Jack Daniel's	240	2,400
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JAPANESE WHISKY

Suntory Kakubin	270	2,700
Hakushu Distiller's Reserve		7,900

COGNAC	Shot	Bottle
Hennessy VSOP	330	4,800
Hennessy XO		11,000
Martell Cordon Bleu		9,800

VODKA		
Absolut	180	2,100
Ketel One	190	2,500
Grey Goose	260	3,200
Belvedere	280	3,500

GIN		
Beefeater London Dry	160	2,000
Tanqueray London Dry	180	2,100
Bombay Sapphire	180	2,500
Roku	220	2,800
Lady Trieu Contemporary Vietnam Gin	250	2,800
Hendrick's	280	3,600
Monkey 47	500	5,500

RUM		
Captain Morgan Gold	180	2,200
Bacardi Light	180	2,100
Captain Morgan Dark	210	2,500
Kraken Black Spiced Rum	260	3,000
Havana Club Añejo 7 Años	290	3,400

TEQUILA		
Jose Cuervo	180	2,300
Olmeca Reposado	180	2,000
Don Julio Reposado	430	5,000
Patrón Silver	390	5,000
Patrón Reposado	430	5,000
Patrón Añejo	510	6,000
400 Conejos Mezcal	280	3,000

APERITIF	Shot	Bottle
Pernod Ricard	150	1,700
Malibu	150	2,300
Martini Extra Dry / Martini Rosso	160	2,200
Aperol	160	2,200
Campari	160	2,200
Absinthe Absente	160	2,200
Baileys Irish Cream	160	2,200
Jägermeister	200	2,300
D.O.M Benedictine	270	3,000

All prices are quoted in thousands of Vietnamese Dong and are subject to service charge and VAT
 Giá trên được tính đơn vị ngàn Đồng và chưa bao gồm phí dịch vụ và thuế