HOUSE of KIEU

ALL YOU CAN EAT BREAKFAST

Dietary Information

Please inform our associates of any food allergies or dietary requirements

Vui lòng thông báo với nhân viên nếu quý khách có dị ứng thực phẩm hoặc yêu cầu chế độ ăn đặc biệt

Vegan
Thuần Chay

Vegetarian
Ăn Chay

Gluten Free
Không Có Gluten

Contains Eggs
Có Trứng

Contains Beef
Có Thịt Bò

Contains Seafood
Có Hải Sản

Contains Nuts
Có Các Loại Hạt

Contains Sesame Seeds
Có Hạt Mè

Contains Poultry
Có Gia Cầm

Signature Experience
Món Đặc Trưng

Contains Alcohol
Có Cồn

Contains Pork
Có Thịt Heo

Lactose Free
Không Có Lactose

Dairy
Có Sản Phẩm Từ Sữa

All prices are quoted in thousands of VND, subject to service charge and VAT.

Giá được tính theo đơn vị nghìn Đồng, chưa bao gồm phí phục vụ và thuế.

CONTINENTAL BREAKFAST

Continental Breakfast
Bữa sáng kiểu Âu

Daily Bread Basket
Rổ bánh mì hàng ngày

Classic croissant, mini baguette, mini brioche, sandwich toast served with cultured butter and seasonal fruit preserves
Croissant, baguette mini, brioche mini, bánh mì sandwich phục vụ kèm bơ thủ công và mứt trái cây theo mùa

Continental Cold Cuts & Cheese
Đĩa thịt nguội & phô mai

Black pepper salami, black pepper pork sausage, Montagne Noire coppa, honey ham, camembert, brie, emmental and gouda served with dried fruits and roasted nuts
Salami tiêu đen, xúc xích heo tiêu đen, coppa Montagne Noire, thịt nguội mật ong, phô mai camembert, brie, emmental, gouda phục vụ kèm trái cây sấy và các loại hạt rang

Norwegian Smoked Salmon
Cá hồi Na Uy xông khói

Norwegian smoked salmon with capers, red onion, lemon wedges and fresh arugula
Cá hồi Na Uy xông khói dùng kèm nụ bạch hoa, hành tím, chanh lát và rau rocket

Freshly tailored to your taste
Được chế biến tươi theo yêu cầu cá nhân

Freshly tailored to your taste
Được chế biến tươi theo yêu cầu cá nhân

MILK & CEREALS

Milk & Cereals
Sữa & Ngũ cốc

Milk Selection
Các loại sữa

Whole milk, soy milk, oat milk
Sữa tươi nguyên kem, sữa đậu nành, sữa yến mạch

YOGURT, FRUITS & WELLNESS SELECTION

Yogurt, Fruits & Wellness Selection
Sữa chua, trái cây & bữa sáng lành mạnh

Yogurt Selection
Các loại sữa chua

Plain Greek yogurt, natural yogurt, seasonal fruit yogurt served with homemade granola, mixed nuts, dried fruits, seeds and local honey
Sữa chua Hy Lạp nguyên vị, sữa chua không đường, sữa chua trái cây theo mùa phục vụ kèm granola nhà làm, các loại hạt, trái cây sấy và mật ong địa phương

Seasonal Tropical Fruit Plate
Đĩa trái cây nhiệt đới theo mùa

Watermelon, pineapple, papaya, dragon fruit, seasonal mango and passion fruit
Dưa hấu, thơm, đu đủ, thanh long, xoài theo mùa và chanh dây

Freshly tailored to your taste
Được chế biến tươi theo yêu cầu cá nhân

FRESH EGGS YOUR WAY

Fresh Eggs Your Way
Các món trứng theo cách riêng của bạn

Omelette with your choice of spinach, gouda, Lý Sơn garlic, shallots, tarragon and chives
Trứng cuộn với các lựa chọn cải bó xôi, phô mai gouda, tỏi Lý Sơn, hành tím, ngải tây và hẹ

Scrambled Eggs with Lý Sơn garlic, tobiko, shallots, tarragon and chives
Trứng khuấy cùng tỏi Lý Sơn, trứng cá chuồn, hành tím, ngải tây và hẹ

Sunny-Side Up
Trứng ốp la

Poached Eggs
Trứng chần

Choice of side:

- Bacon
- Chicken sausage
- Pork sausage
- Hash brown
- Roasted mushrooms
- Grilled cherry tomatoes

Tùy chọn món phục vụ kèm:

- *Thịt xông khói*
- *Xúc xích gà*
- *Xúc xích heo*
- *Bánh khoai tây giòn*
- *Nấm nướng*
- *Cà chua bi nướng*

Norwegian Smoked Salmon Eggs Benedict
Trứng Benedict cá hồi Na Uy xông khói

Poached eggs on English muffin with Norwegian smoked salmon, fresh arugula and Hollandaise sauce
Trứng chần trên bánh muffin kiểu Anh cùng cá hồi Na Uy xông khói, rau rocket và xốt Hollandaise

Freshly tailored to your taste
Được chế biến tươi theo yêu cầu cá nhân

DIM SUM

Dim Sum
Điểm tâm hấp

Steamed Scallop Har Gow
Há cảo sò điệp

Crystal dumplings filled with scallop and shrimp, served with soy sauce
Há cảo vỏ trong nhân sò điệp và tôm, phục vụ kèm nước tương

Steamed Seafood Har Gow
Há cảo hải sản

Crystal dumplings filled with seafood, served with soy sauce
Há cảo vỏ trong nhân hải sản, phục vụ kèm nước tương

Pork & Shrimp Siu Mai
Xíu mại tôm thịt

Cantonese-style steamed dumplings filled with pork and shrimp
Xíu mại hấp kiểu Quảng Đông, nhân thịt heo và tôm

Freshly tailored to your taste
Được chế biến tươi theo yêu cầu cá nhân

Vietnamese Breakfast
Bữa sáng Việt Nam

Beef | Chicken Phở
Phở bò | Phở gà

Traditional Vietnamese rice noodle soup with slow-simmered broth, sliced meat, fresh herbs, bean sprouts, chili sauce and hoisin sauce
Phở bò | Phở gà truyền thống với nước dùng ninh chậm, thịt bò hoặc gà thái lát, dùng kèm rau thơm, giá đỗ, tương ớt và tương đen

Wagyu Black Angus Beef Congee
Cháo bò Wagyu Black Angus

Fragrant Nàng Thơm rice congee with Wagyu Black Angus beef, bean sprouts, chives and basil oil
Cháo gạo Nàng Thơm cùng bò Wagyu Black Angus, giá đỗ, hành lá và dầu húng quế

Saigon Bánh Mì
Bánh mì Sài Gòn

Choice of crispy roast pork or herb-grilled chicken with pork pâté, pickled cucumber, coriander and soy sauce
Lựa chọn heo quay giòn hoặc gà nướng thảo mộc cùng pa-tê heo, dưa leo ngâm chua, rau mùi và nước tương

Pandan Sticky Rice with Herb-Grilled Chicken
Xôi lá dứa gà nướng thảo mộc

Pandan sticky rice with herb-grilled chicken, pork pâté, scallion oil, crispy shallots and Vietnamese herbs
Xôi lá dứa cùng gà nướng thảo mộc, pa-tê heo, mỡ hành, hành phi và rau thơm Việt Nam

VIETNAMESE BREAKFAST

FRESH SALADS

Fresh Salads
Salad tươi

Caesar Salad
Salad Caesar

Romaine lettuce, grilled chicken, crispy bacon, parmesan cheese, boiled egg, croutons and Caesar dressing
Xà lách romaine, gà nướng, thịt xông khói giòn, phô mai parmesan, trứng luộc, bánh mì nướng giòn và xốt Caesar

Seasonal Garden Salad
Salad vườn theo mùa

Mixed garden leaves with burrata cheese, orange segments, cherry tomatoes, fresh arugula and aged balsamic dressing
Xà lách trộn, phô mai burrata, cam vàng tách múi, cà chua bi, rau rocket và xốt giấm balsamic ủ lâu năm

SWEET MORNING

Sweet Morning
Buổi sáng ngọt ngào

Buttermilk Pancakes or Belgian Waffles
Bánh pancake bơ sữa hoặc Bánh tổ ong

Served with marinated blueberries and whipped cream
Phục vụ kèm việt quất ngâm, kem tươi đánh bông

Chef's Signature Breakfast
Bữa sáng đặc trưng của Bếp trưởng

Daily breakfast creation inspired by the freshest seasonal ingredients
Món ăn sáng đặc biệt thay đổi mỗi ngày lấy cảm hứng từ nguyên liệu theo mùa

Freshly tailored to your taste
Được chế biến tươi theo yêu cầu cá nhân

TEA

Tea

Green Tea
English Breakfast Tea
Earl Grey Tea
Chamomile Tea

COFFEE x LACÀPH

Milk Selection
Các loại sữa

Whole milk, soy milk, oat milk
Sữa tươi nguyên kem, sữa đậu nành, sữa yến mạch

Espresso Bar

Espresso
Americano
Latte
Cappuccino
Macchiato

Vietnamese Coffee

Robusta-forward blend, chocolate & caramel notes
Black Coffee
Milk Coffee
White Coffee *Bạc Xỉu*

THE LACÀPH STORY

"Our mission is to share Vietnamese coffee and culture with curious people everywhere."

Every Lacàph coffee begins with a sense of place. Sourced from Vietnam's distinctive coffee-growing regions, each bean reflects its landscape, cultivation and local character.

Từng hạt cà phê Việt Nam được Lacàph tuyển chọn tỉ mỉ từ những vùng đất đặc sản, mang theo hơi thở của thổ nhưỡng và nắng gió bản địa.

Lacàph works closely with local farmers, building lasting relationships rooted in care, collaboration and a shared commitment to quality.

Their stories are part of every coffee we serve at Rêve.

Đằng sau mỗi hương vị là đôi bàn tay tận tụy của những người nông dân địa phương. Rêve hân hạnh cùng Lacàph kể tiếp câu chuyện ấy, gửi gắm tinh thần của từng vùng đất trong mỗi tách cà phê.

LUNCH

MIDI À SAIGON

Lunch Set

2-Course-Menu: VND 350.000++ per person

3-Course-Menu: VND 450.000++ 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, xốt 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, xốt 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, xốt giấm balsamic, bánh mì nướng truyền thống

Main Courses

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, xốt 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, xốt kem

Desserts

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

Vegan · Vegetarian · Gluten Free · Contains Eggs · Contains Beef · Contains Seafood · Contains Nuts · Contains Sesame Seeds · Contains Poultry · Signature Experience · Contains Alcohol · Contains Pork · Lactose Free · Dairy

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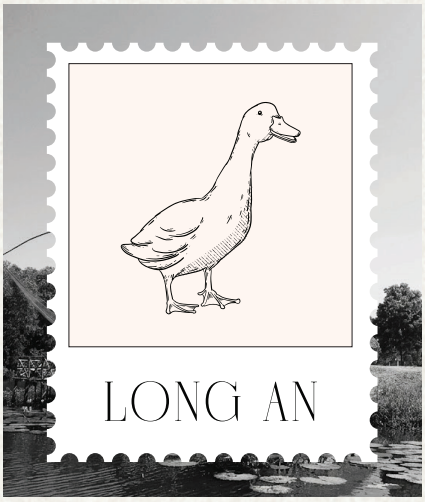
ALL DAY MENU

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

Vegan · Vegetarian · Gluten Free · Contains Eggs · Contains Beef · Contains Seafood · Contains Nuts · Contains Sesame Seeds · Contains Poultry · Signature Experience · Contains Alcohol · Contains Pork · Lactose Free · Dairy

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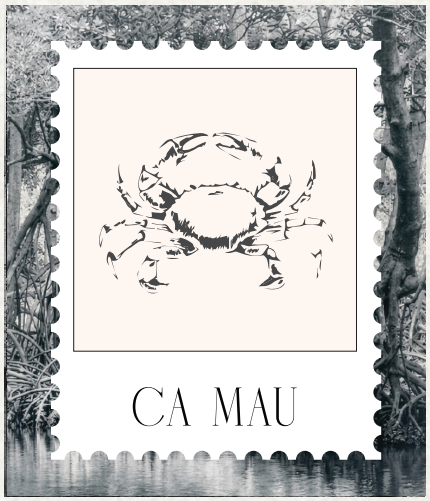
A TASTE OF RÊVE

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 'Unlimeat' 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

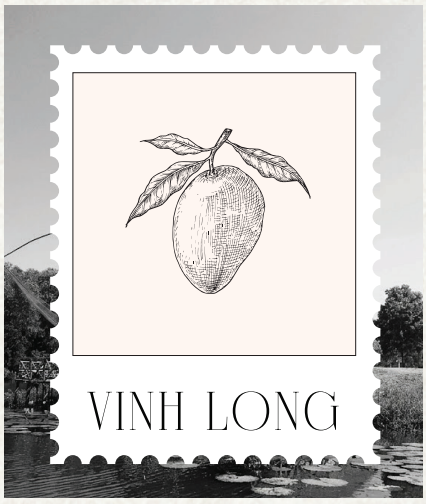
Vanilla, Chocolate Ecstasy, Strawberry, Coconut, Mango Sorbet, Passion Fruit, Sorbet Lemon & Lime

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 Xỉu	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

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	1,200

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 Angélus, Tempo d'Angélus 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

BLENDED 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

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

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