

NGON
VILLA

A L A C A R T E M E N U

NGON VILLA

A LA CARTE MENU



Đĩa hàu nướng hai vị	155
Duo of flavors: grilled oysters with salted egg and spring onion salsa	
Mực cơm chiên Mắm	215
Stir-fried young Ha Long squid with “Mắm” fish sauce	
Tôm hùm nướng tiêu tỏi	1.555
Char-grilled lobster with local spices	
Cua bể rang me	555
Stir-fried crab with spicy tamarind sauce	
Tôm he ủ muối nóng	555
Jumbo prawns in hot chilli rock salt	
Cá song hấp nước tương	795
Steamed grouper with dark soya sauce	
Ghẹ rang muối ớt	665
Wok-fried flower crab with chilli salt	
Lẩu cá song chua cay	795
Hot and sour grouper hot pot	
Lẩu cua bể nước dứa	665
Spicy crab hot pot	
Kem tự chọn	75
Selection of ice cream	
Đĩa bưởi hồng	115
Pink pomelo platter	
Dứa đốt kem vani	105
Pineapple flambé served with vanilla ice cream	

Giá trên tính theo đơn vị nghìn VNĐ, chưa bao gồm 5% phí phục vụ và 10% VAT

All prices are quoted in thousands of VND and subjected to 5% service charge and 10% Government tax

NGON
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ALL YOU CAN EAT

NGON VILLA

AUTHENTIC VIETNAMESE CUISINE

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MÓN KHAI VỊ Appetizers

Gỏi cá Nam Ô *

“Nam Ô” marinated fish salad

Gỏi rau càng cua trộn hải sản *

Sweet and sour seafood salad with local herbs

Gỏi hành tỏi bò cay *

Spicy beef and local salad with onions, garlic and pickles

Thịt heo cuốn bánh tráng *

Hand-rolled pork and mixed local herbs with “mắm” dipping sauce

Mít trộn xúc bánh tráng mè *

Sweet and sour marinated jackfruit and pork salad

Chả ram tôm cuốn *

Dee-fried crispy prawn paste and rice paper

Bánh bèo phết mỡ hành *

Steamed rice cake with spring onion salsa

Nem lụi nướng than hoa *

Char-grilled pork paste cake on a sugarcane

Bánh mì Quảng Nam *

Vietnamese “bánh mì” sandwich

MÓN NƯỚC Soup

Bún chả cá *

Fresh rice noodle and fish cake soup

Cháo nghêu *

Clam congee

Súp gà xé nấm hương *

Shredded chicken and mushroom soup

VND 275.000 for All Dishes

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MÓN CHÍNH Main Courses

TÔM | Prawn

Tôm hấp nước dừa *

Steamed prawns with coconut jus

Tôm rang muối ớt *

Deep-fried prawns with chilli rock salt

Tôm nướng lụi *

Char-grilled prawns

MỰC | Squid

Mực xào cần tỏi *

Stir-fried squid with celery and leek

Mực cay áp chảo *

Pan-seared spicy squid

Mực chiên giòn *

Deep-fried crispy squid

CÁ ĐIỀU HỒNG | Red Tilapia

Cá điều hồng rang trứng muối *

Stir-fried red tilapia with salted eggs

Cá điều hồng hấp nước tương *

Steamed red tilapia with soya sauce

Cá điều hồng xào chua ngọt *

Sweet and sour stir-fried red tilapia

NGAO | Clams

Ngao hấp sả ớt *

Steamed clams with lemongrass and chilli

Ngao cháy tỏi ớt *

Caramelized clams with crispy garlic

Ngao xào mắm me *

Stir-fried clams with "mắm" tamarind sauce

THỊT HEO | Pork

Thịt heo một nắng nướng *

Grilled pork with local herbs

Thịt heo quay giòn bì *

Deep-fried crispy pork belly

Sườn heo sốt chua ngọt *

Sweet and sour pork spare ribs

GÀ | Chicken

Gà rang me *

Stir-fried chicken with tamarind sauce

Gà quay sốt nấm *

Roasted chicken with mushroom sauce

Gà nướng lá chanh *

Grilled chicken with lime leaves

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RAU & NẤM | Vegetables & Mushrooms

Củ quả luộc chấm muối vừng *
Poached vegetables with peanut salsa

Rau xào theo mùa *
Stir-fried seasonal vegetables

Đậu hũ sốt cà chua *
Braised tofu in tomato jus

Cà tím om hải sản *
Braised eggplant with seafood

Nấm kho tiêu *
Stewed mushrooms with green peppercorn

Nấm xào nước tương *
Stir-fried mushrooms with soya sauce

CƠM & MỠ | Rice & Noodle

Cơm rang rau củ *
Vegetable fried rice

Cơm chiên hải sản *
Seafood fried rice

Mỳ xào bò *
Stir-fried noodles with beef

Mỳ xào hải sản *
Stir-fried seafood noodles

CANH | Broth

Canh cá nấu chua *
Hot and sour fish broth

Canh nấm đậu phụ *
Poached mushrooms and tofu broth

Canh rau củ thịt băm *
Braised vegetables with minced pork

MÓN TRÁNG MIỆNG | Desserts

Thạch cà phê sữa dừa *
Chilled coffee jelly and coconut milk

Kem caramel vị mít *
Crème caramel with jackfruit salsa

Đĩa trái cây theo mùa *
Seasonal fresh fruit platter

Chè cung đình
Royal "Huế" sweet soup

Bánh ít sữa dừa
Steamed herbal rice cake with coconut milk

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MÓN NGON Signature Dishes

Cuốn mực trộn rau Trà Quế
Fresh spring roll with squid and herbs

Bánh xèo Đà Nẵng
Da Nang rice pan cake with seafood

Phở sắn trộn chả cá
Marinated cassava with fish cake salad

Nem nướng Quảng Nam
Grilled sour pork in banana leaves

Bún bò Huế
Typical Hue rice noodle soup with beef and pork

Súp bánh canh Đà Nẵng
Rice noodle soup with seafood

HÀU | Oysters
Hàu nướng mỡ hành
Grilled oysters with spring onion salsa

Hàu nướng trứng muối
Grilled oysters with salted egg

Hàu chiên giòn
Deep-fried crispy oyster

CUA BẤY | Soft Shell Crab
Cua bẫy sốt me
Stir-fried soft shell crab with tamarind sauce

Cua bẫy chiên tỏi
Deep-fried soft shell crab with crispy garlic

Ghẹ xào miến
Stir-fried flower crab with vermicelli

THỊT BÒ | Beef
Bò né
Smoked beef in a clay pot

Thịt bê thui cầu Mống
Slow roasted golden veal with local herb

Thịt bò xào rau củ
Stir-fried beef with vegetables

VỊT | Duck
Vịt nướng muối tiêu
Grilled duck with green peppercorn salt

Vịt sốt chanh leo
Braised duck with passionfruit

Vịt xào sả ớt
Stir-fried duck with lemongrass and chilli

Lẩu hải sản
Seafood hot pot

Lẩu nấm
Assorted mushroom hot pot

Lẩu gà um me
Chicken and tamarind hot pot

Lẩu bò nấm rơm
Beef and mushroom hot pot

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DRINK MENU

HOUSE WINE

WHITE WINE

Casa Subercaseaux, Sauvignon Blanc – Chile	145	700
Moulin de Gassac Figaro - France	155	750
Accomplice Chardonay - Australia	165	800
Indesio, Pinot Grigio – Italy	175	850

RED WINE

Casa Subercaseaux, Cabernet Sauvignon – Chile	145	700
Granlomo Malbec Mendoza – Argentina	155	750
Accomplice Shiraz - Australia	165	800
La Croix Bacalan, Merlot - France	175	850

ROSE

Moulin de Gassac Figaro - France	185	800
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ROSE & SPARKLING WINE

ROSE

Vina Maipo Rose, Carbernet Sauvignon Rose, Chile 900

Very intense aromas with red fruits, especially prunes and cherries. On the palate, the wine is fresh with a soft body. Semi-sweet and pleasant aftertaste

Villa Garrel Rosé, Cinsault, Cotes de Provence, France 1,250

Nice pale pink colour. The intense nose is dominated by pineapple. Mouth: round, well balanced with notes of strawberry. Nice finish with freshness. This rosé wine meets the expectations of consumers who want to drink pleasant and fruity rosé wine from Provence.

Clarendelle Rosé – Inspired By Haut Brion, Cabernet/ Merlot Bordeaux, France 1,599

These were then fermented at low temperature before ageing on the lees. The wine has a pink rose petal colour and the nose is very fruity, with such aromas as grapefruit and lychee. The wine is silky, elegant, and vinous on the palate, with a beautiful long aftertaste.



SPARKLING & CHAMPAGNE

Cuvee Jean Louis Blanc de Blancs Brut NV, Chardonay, France 990

Enticing pale gold color with especially elegant, fine bubbles. The aromas are fresh and fruity in style. Light and crispy to the taste, Cuvee Jean-Louis is full-bodied with a long finish.

Freixenet Carta Nevada, Cava, Spain 1,220

Full, ripe peach-apricot fruit and vanilla flavors with a big round softness in the mouth.

Il Vino deli Poeti Prosecco Brut, Bottega, Glera, Veneto, Italy 1,350

Dry, fresh, aromatic, velvety, fragrant with limited alcohol content and intense fruity scents.

Taittinger Brut Reserve NV, Pinot Noir/ Chardonay/ Pinot Meunier Champagne, France 3,100

Fine bubbles, discreet yet lingering foam. Open and expressive nose with aromas of fruit, brioche, peach, white flower) and vanilla pod. Lively, fresh and harmonious palate with delicate wine flavors of fresh fruit and honey.

Dom Perignon Blanc, Chardonay/ Pinot noir/ Pinot Meunier Champagne, France 7,500

Aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers. Classic toasted notes give a rounded finish.



WHITE WINE

LIGHT & LUSCIOUS

Woolshed Sauvignon Blanc , Victoria, Australia 850

Very pale straw with a fresh lime green tinge. Herbaceous with fresh rocket and coriander leaf and with lime and kiwifruit aromas. Delicious, savoury and fruity with lemongrass, lime, feijoa and kiwifruit.

Prestige de Drouet Sauvignon Blanc, France 1,050

Yellow and very light green colour with an intense floral nose with hints of ripe fruit and brioche. It is balanced and round with a light oak finish.

Santa Cristina, Pinot Grigio, Tuscany, Italy 1,200

Intense aromas of tropical fruit and citrus. Soft and flavorful on the palate with flavors of pineapple and pear

Vinum Chenin Blanc, Stellenbosch, South Africa 1,350

The fresh vibrancy of white peach and apple aromas on the nose, hint at the wine's sophisticated elegance and a touch of cinnamon and adds to its complexity. A generous mid palate of quince and pineapple and a weighty feel reward while the bright acidity refreshes with an interesting tang.

Matua Sauvignon Blanc, Marlborough, New Zealand 1,400

This wine is classic Marlborough Sauvignon Blanc is overflowing with tropical aromas of passionfruit and guava . The palate is deliciously punchy and aromatic, with concentrated flavours of citrus and tropical fruits all wrapped up in a textural finish.

Taltarni T-series, Sauvignon Blanc/Semillon, Victoria, Australia 1,850

Pale straw, bright green hues. Fresh and lively nose of lemon and passionfruit notes, guavas, herbaceousness and straw. The refreshingly zesty natural acidity is perfectly accompanied by persistent, sweet fruit flavours, grapefruits and lime, a textural mid-palate from lees contact.

Pouilly Fumé Bourgeois 'En travertin' Henri Bourgeois, Sauvignon Blanc Burgundy, France 2,050

This wine is concentrated and very fruity while also being stylish and elegant. Sauvignon grape variety is the most dominant aspect of this charming wine. It displays its elegance, fruitiness - white fruits, light citrus -

MIDWEIGHT, DRY, RICH & COMPLEX

La Croix Bacalan, Semillion/Sauvignon Blanc, Bordeaux, France 950

Pineapple, citric and green apples with a backdrop of vanilla. Elegant and friendly wine with a long and sweet finish.

Dr Loosen "Fruity style", Riesling, Mosel ,German 1,150

Located in far western Germany, the Mosel valley's steep, south-facing slopes create the perfect climate for Riesling, giving the vines ideal exposure to the sun.

Belle Ambiance Pinot Grigio , California - USA 1,250

A good intensity of exotic flavours, particularly citrus and pineapple. Full-bodied and dry, this wine has a smoky finish

D' Arenberg The Stump Jump,Riesling blend, Clare Valley, Australia 1,400

The nose lifts with aromas of lemon tart, ginger and citrus blossom. The palate is tightly wound with intense lime fruit at its core. A wine with great power and drive, the complexity of layers include a talc like minerality and juicy freshly squeezed lime citrus which draws out into a crisp zesty finish.

Gustave Lorentz Réserve Gewürztraminer, Alsace, France 1,600

Floral aromas, fruity-yet-dry medium body and a finely balanced citrus, apple, and earth accented finish. Superb, flavor, balance and sense of place.

Condrieu E.Guigal, Viognier, Condrieu, Rhône, France 3,350

Brilliant clear golden yellow; Intensely flowery (violets), and fruity (apricot, peaches and citrus). Harmonious with light acidity and round fleshy fruits. Delicate and elegant.

Trimbach Riesling Réserve, Riesling, Alsace, France 4,050

Bright, medium-gold with aromas of sweet nectarine, apricot, pineapple and candied peaches. Full-bodied with intensity, depth and beautiful mineral flavor. Rich, ripe acidity on the palate. Extraordinary balance between fruit and acidity with superb length. A wine of intense minerality and powerful acidity.

FULL DRY & COMPLEX

De Bortoli, Accomplice, Chardonnay, Australia 850

This wine is a light straw hued wine exhibiting lifted scents of peach and nectarine from its bouquet. Undertones of subtle oak transfer these fragrances to a creamy and plush palate balanced by the innate mineral acidity, culminating in a clean, lengthy and persistent climax.

Casillero Del Diablo, Chardonnay, Concha Y Toro, Chile 1,050

Pineapple, citric and green apples with a backdrop of vanilla. Elegant and friendly wine with a long and sweet finish.

Château Haut Selve, Sauvignon Blanc, Graves, France 1,450

Attack on white fruit with a nice mineral signature and salinne hint, touch of toast, well fills the mouth with a long, peppery finish

Bourgogne "Couvent des Jacobins" Louis Jadot, Chardonnay Burgundy, France 1,600

This wine is very fruity peach, pear and grapefruit, developing white flower aromas as well a slightly vanilla touch. With a lot of elegance, the mouth is structured, pleasant and harmonious.

Côtes du Rhône Blanc, E.Guigal, Viognier/ Roussane/ Marsanne Rhône, France 1,700

Yellow gold, clear and brilliant. Freshness marked by the distinctive aromas of Viognier; white flowers, apricot, acacia and white peach. Fruity with plenty of richness and body. A well-rounded wine with elegance, strength and balance.

Marques De Casa Concha, Chardonnay, Limari Valley, Chile 1,850

Aromas of white peach, papaya, mango and hazelnut, yet shows surprising elegance. It is creamy and mineral on the palate.

Wynns Coonwarra Estate, Chardonnay, Coonawarra, Australia 2,200

Bright pale straw moving into a light lemon hue. The nose is inviting showing notes of freshly crushed golden apples and pear, white nectarine and grapefruit skin, underpinned by nutty cashew and toasted nougat subtlety.

Starmont, Merryvale Vineyards, Chardonnay, Napa Valley, America 2,450

Bright, vibrant gold in color, with aromas of ripe apple, mandarin, Asian pear, nutmeg, vanilla bean, lychee, and fresh mineral notes. Flavors of apple tart, ripe pear, and citrus notes, with subtle oak toast and spice play nicely together, ending with a clean, medium length finish.

Chablis 1er Cru Vaillons William Fevre, Chardonnay, Chablis Burgundy, France 2,750

Located on the Côte des Vaillons, this appellation has 8 distinct « lieux dits ». With a soil base more limestone than clay, sitting on hard, compact Portlandian limestone, it represents all the different types of Chablis terroir under one appellation. Pronounced nose of fruit and flowers, with lovely freshness and a few mineral touches. Generous palate, with lovely roundness.

Meursault, Louis Jadot, Chardonnay, Cote de Beaune, Burgundy, France 3,700

Maison Louis Jadot Meursault have a fragrant, ripe, full fruited bouquet which is confirmed on the palate, a generous, supple texture and the distinctive hazelnut and spice nuances which carry into a persistent finish of great finesse.



RED WINE

LIGHT FRUITY & FLORAL

Georges Duboeuf – Beaujolais Village, Gamay, Beaujolais, France 1,050

A smooth wine with fine tannins, harmonious and complete. Light and Ideal from aperitif to cheese.

Domain du Puy Chinon, Cabernet Franc, Bordeaux France 1,250

Light and fruity Pinot. The tannins are fine and silky providing a long, well-balanced finish.

Matua, Pinot Noir, Marlborough, New Zealand 1,400

Medium-bodied Kiwi red shows dark cherry and dried herbal character on the nose, with sweet cherry fruit on the palate, a touch of spicy oak and silky tannins on the finish. Goes well with good friends and your favourite Vietnamese restaurant.

Louis Jadot – Cote de Beaun Village, Pinot Noir

Burgundy, France 2,500

Powerful nose, with aromas of candied fruit, evolving with age towards spicy and musky aromas

Joseph Drouhin - Volnay 1er Cru Santenots, Pinot Noir, Volnay

Cote de Beaune, Burgundy, France 3,850

Volnay-Santenots always reflects charm and seduction. Delicate and complex aromas of violet, gooseberry, cherry, evolving with age towards spice, game and cooked prune flavours. On the palate, the wine is harmonious. Freshness, velvet mouth and tannins are perfectly mingling.

Le Corton Grand Cru Domaine Bouchard Père et Fils, Pinot Noir

Cote de Beaune, Burgundy, France 9,800

Spicy, vanilla, clove, barnyard, mineral, strawberry jam, compost, meaty, peppery aromas. Round, elegant, dry, supple tannins with moderate concentration and balanced acidity. Smoky, celery, vanilla, raspberry, chocolate, herbal, and tobacco leaf flavours. Good finesse but a bit green and light

MEDIUM FRUIT, SOFT DRY SMOOTH

Woolshed Cabernet Sauvignon, Australia 850

Lively color, ruby red. Rich ripe fruit, plum, blackberry and raspberry aromas with hints of cassis. Firm structure, balanced tannins and persistent finish.

Caliterra Reserva, Carmenere , Colchagua Valley, Chile 950

Violet-red colour. It is intense and shows some delicate hints of black and blueberries, complemented by subtle spicy notes of cinnamon and black pepper.

Ruffino Chianti, Sangiovese – Blend , Tuscany, Italy 1,050

Pale ruby red, Easy-drinking wine that has predominantly fruity and floral aromatics, with hints of spice and hazelnut. A medium body and nice balance.

Santa Digna Merlot Reserva, Miguel Torres, Merlot ,Central Valley, Chile 1,200

A wine with great aromatic intensity, highlights being the notes of plum and dark berry jam mixed with spicy hints of vanilla and liquorice.

Dante Robino, Malbec , Mendoza, Argentina 1,450

Classic Rhone blend with good balance between the tannic and spicy Syrah and the fruity and round Grenache

Les Hauts De La Gaffeliere (by Château La Gaffeliere, 1er GCC)

Merlot/Cabernets, Saint Emilion, France 1,950

It is a very nice wine full of charm on the finesse and the gluttony. The nose is floral then opens on sweet spices with a background of licorice and black fruits.

Châteauneuf du Pape Château Mont Redon GSM, Chateauneuf-du-Pape

Rhône, France 2,550

It is a charming, mid-weight effort that has lots of black cherry, peppery herbs, truffle and forest floor characteristics on the nose. Medium-bodied, balanced and seamless, it grows on you with time in the glass, it has wonderful purity and elegance.

Chateau de Beaucastel Rouge 2007, Chateauneuf-du-Pape

Rhône, France 8,150

Powerful, pungent aromas evoke kirsch, blackberry, smoky herbs and dried flowers. Energetic, penetrating cherry and dark berry flavors are enlivened by juicy acidity and given spine by a tangy mineral quality

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FULL DRY SOME OAK & COMPLEX

De Bortoli, Accomplice, Shiraz, Australia 900

Cherry red, plum fruit with some spiciness. Sweet spicy

The Winery of Good Hope, Shiraz, Stellenbosch, South Africa 950

Focuses on using natural methods to achieve a balanced style that promotes drinkability, but which releases flavour, varietal spiciness, individuality, balance and freshness.

Marques de Proximo, Riscal, Tempranillo, Rioja, Spain 1,050

Very strict parcel selection along with traditional picking techniques, this Rioja is bursting with dark blackberry fruit with notes of rich, ripe plums.

**Château Los Boldos Grande Reserve, Carmenere
Cachapoal Valley, Chile 1,400**

Profound intensity, full bodied wines with a nice balance of Cabernet and Carmenere, typical Chilean grape variety.

**Château Haut Selve, Graves, Cabernet Sauvignon / Merlot
Pessac-Léognan, France 1,600**

Full-bodied and elegant wine, with fine tannins and structure

Golden Reserve Malbec, Trivento, Mendoza, Argentina 1,750

Hand-selected grapes, transformed into a concentrated garnet-red wine whose lively red fruit aromas and silky tannins make way for a flood of sensations on the palate.

**Baron Ricasoli Chianti Classico Riserva, Sangiovese / Cabernet Sauvignon,
Chianti, Tuscany, Italy 1,900**

This rounded, full-bodied wine is the result of careful selection of the best Sangiovese and Cabernet grapes grown in the premium Tignanello vineyard.

**Château la Tour de By Medoc Cru Bourgeois, Cabernet / Merlot
Medoc, Bordeaux, France 2,250**

A medium bodied, lively red that will go very well with classic meat dishes - roasted, braised, grilled veal, pork, beef, lamb, duck, game, roast chicken.

**Starmont Cabernet Sauvignon, MerryVale Vineyards,
Napa Valley , America 2,850**

Our Cabernet Sauvignon displays blueberry, vanilla, cinnamon, ripe plum, lavender and bramble on the nose. Sweet, soft tannins are framed with fresh acidity and flavors of ripe plum and chocolate on the finish.

**Les Hauts De Smith Rouge, Smith Haut Lafitte -Grand Cru Classé,
Pessac Leognan, Bordeaux, France 3,450**

A balanced, lovely Merlot with ripeness and generosity. Easy to drink young. This second wine of Smith Haut Lafitte is mostly for the French domestic market and made with majority Merlot for early drinking

Antinori Tignanello, Sangiovese / Cabernet Sauvignon, Tuscany , Italy 5,000

The wine shows an intense nose of red fruit along with hints of sweet spices and underbrush. On the palate, the flavors are fresh and vibrant with supple and balanced tannins. The finish and aftertaste are long and sustained.

Don Melchor, Concha Y Toro, Cabernet Sauvignon, Maipo Valley Chile 6,800

Don Melchor is a bright ruby red. Expressive and complex chocolate, black cherry and ripe plum mingle with coffee and cassis aromas. Full bodied with red fruit flavors and ripe tannins that lead to a long and juicy finish.



Penfolds Magill Estate, Shiraz, Australia 7,050

Penfolds Magill Estate Shiraz is an elegant, medium-weight style with velvety texture and fine tannins, matured in both new French and American oak. It is a sleek, contemporary wine, yet crafted in the old-fashioned way in the over 120-year-old winery: hand-picked, vinified in open fermenters and then basket pressed.

Almaviva, Cabernet /Merlot/Cabernet Franc/ Malbec/ Carmenere
Maipo Valley, Chile 7,400

Attractive dark crimson, deep and opaque. The nose is pure and layered, revealing delicate and focused aromas of black cherries, ripe cassis and violet associated with black licorice, cacao and toffee notes. The mouth shows outstanding amplitude and balance, a luscious texture, bright acidity, elegance and persistence. The tannins are fine, smooth and silky, enhancing the fresh and juicy character of the year. Precise and well-built, the wine combines harmoniously elegance and freshness in a cooler and generous vintage.

Chateau Cos d'Estournel, Cabernets Sauvignon / Merlot
Saint-Estephe, Medoc, Bordeaux, France 8,700

Fresh mushroom on the nose, with dark fruits and berries. Full-bodied, with soft, velvety tannins and a rich, fruity finish. Balanced and pretty, with lovely length.

Le Petit Mouton de Mouton Rothschild, Cabernets Sauvignon / Merlot
Pauillac, Medoc, Bordeaux, France 12,900

An attractive deep purple color. The nose is expressive and complex, on ripe fruit aromas. After an initial contact of remarkable gentleness and refinement, the palate fills out into a full and lush body ending on a long finish.

DRINK LIST

INFUSED COCKTAIL

CUCUMBER MOSCOW MULE 140
Volka , Calamansi , Ginger Beer

SPICY MAGARITA 140
Tequila , Passion Fruit, Calamansi , Chili , Vanilla Syrup, Tabasco

APRICOT DAIQUIRI 140
Rum , Apricot Puree , Lime juice

LYCHEE MOJITO 140
Dark & White Rum, Lychee puree , Lime juice , Mint leave

CALAMANSI CAIPIRINHA 140
Rum, Brown sugar, Calamansi

JASMINE NEGRONI 140
Gin, Campari, Martini Rosso

GINGER MINT JULEP 140
Whiskey , Raw sugar , Mint leave , Ginger , Calamansi



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PLUM OLD FASHIONED	140
Whiskey , Red Plum , Angostura , Sugarcane juice , Cherry , Orange	
CINAMON MAHATTAN	140
Whiskey , Martini Rosso , Cinnamon , Angostura	
LEMONGRASS MARTINI	140
Volka , Martini Dry , Honey , Lime juice	
SIGNATURE MOCKTAIL	
LYCHEE COOLER	120
Peach juice , Lychee puree , Lime juice	
PARADISE	120
Orange juice , Apple juice , Passion puree , Strawberry	

SPIRIT



VOLKA		
ABSOLUTE	100	1,200
GREY GOOSE	200	2,200
BELVEDERE	200	2,200
GIN		
BOMBAY	100	1,200
HENDRICK'S	200	2,300
MONKEY 47	500	3,800
TEQUILA		
JOSE CUERVO REPOSADO	100	1,200
JOSE CUERVO SILVER	100	1,200
PATRON SILVER	300	3,300
RUM		
BACARDI WHITE	100	1,200
BACARDI GOLD	100	1,200
CAPTAIN MORGAN DARK	150	1,500
ZACAPA CENT 23	300	3,300
BLENDED SCOTCH WHISKEY		
BALLANTINE'S	150	3,300
CHIVAS 12	200	3,300
CHIVAS 18	300	4,500
JOHNNIE WALKER BLACK	200	4,400
JOHNNIE WALKER BLUE	500	6,500
SINGLE MALT		
GLENMORANGIE ORIGINAL	300	3,300
HIGHLAND PARK 12	300	3,300
MACALLAN 12	400	4,500
GLENFIDDICH 15	400	4,400
LAPHROAIG 18	500	6,500

All prices are quoted in thousands of VND and subjected to 5% service charge and 10% Government tax

AMERICAN WHISKEY

MAKER'S MARK	200	
JACK DANIEL NO.7	150	

OTHER WHISKEY

JAMESON	125	1,500
CANADIAN CLUB	125	1,500

LIQUER

CAMPARI	100	1,200
MARTINI DRY	100	1,200
MARTINI ROSSO	100	1,200
COINTREAU	100	1,200
MALIBU	100	1,200
AMARETTO	100	1,200
KAHLUA	100	1,200
BAILEY	100	1,200
RICARD	100	1,200

BEER

LARUE BEER		65
333 BEER (Can)		65
TIGER BEER		95
DRAUGHT IPA BEER		145

SMOOTHIES

MANGO		110
AVOCADO		110
STRAWBERRY		110

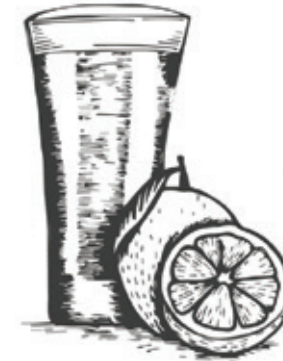


JUICES

PASSION		90
LIME		90
ORANGE		90
PINEAPPLE		90
WATERMELON		90

SOFT DRINKS & WATER

COKE		60
DIET COKE		60
SPRITE		60
SODA		60
TONIC		60
GINGER ALE		70
STILL WATER GEROLSTEINER		120
SPARKLING WATER GEROLSTEINER		120



COFFEE & TEA

VIETNAMESE COFFEE

	Glass	Pot
Black Coffee	60	
White Coffee	60	

VIETNAMESE TEA

Jasmine	30	80
Green	30	80
Lotus	30	80

INTERNATIONAL TEA (Tea bag)

Earl Gey Tea	30	90
English Breakfast	30	90

CORKAGE CHARGE

Wine (Bottle)		600
Spirit (Bottle)		800

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