# Cocktail Specials ANANTARA MUI NE RESORT & SPA

# White Lotus Cocktail

King Tu Duc Lotus Flower Tea, Floral Song Cai Gin, Almond Syrup and Fresh Lemon

A Perfect Fusion of Fragrant Lotus Flower Tea, Floral Gin, Almond Syrup, and Fresh Lemon Zest for a Refreshing and Exotic Experience

310,000 VND net



# Cocktail Specials ANANTARA MUI NE RESORT & SPA

# Vietnamese Kumquat

Local Rice Wine, Gin, Kumquat Syrup, Cointreau, Lime Juice, Passion Fruit Juice

A tangy taste & refreshing citrus edge to this unique cocktail made from local ingredients

250,000 VND net





Cocktail Specials
ANANTARA MUI NE RESORT & SPA

# Passion Mojito

White Rum, Dark Rum, Passion Fruit, Lime, Mint Leaves, Brown Sugar

A sweet & sour concoction blended delicately fresh passion fruit to give a perfect refreshing finish

320,000 VND net







#### **COCKTAIL SIGNATURES**

PHAN THIET DROP: Ciroc Vodka, Grapefruit Juice, Green Pepper Syrup, Lime, Phan Thiet fish sauce AKA 'nước mắm', dried anchovy

Phan Thiết is a renowned fish sauce that embodies the cultural heritage and traditional craftsmanship of Phan Thiết. Made from fresh anchovies fermented in large wooden barrels, this fish sauce is known for its amber color, rich umami flavor, and subtle sweetness. Over the centuries, Nước mắm Phan Thiết has become a culinary symbol of the region, reflecting the pride and dedication of the local community. In this cocktail creation, you will taste the flavor of Nuoc Mam at its finest, combined with the fresh pepper from Phu Quoc Island, a unique cocktail signature experience!

GARDEN BLOSSOM: Lady Trieu Da Lat - Flowerbomb Gin, lychee Juice, Lime, homemade Bougainvillea flower syrup, sparkling water, alcohol infused citrus gummy bears

In Central Vietnam, Bougainvillea is cherished for its vibrant colors and drought resistance, commonly used to beautify gardens and public spaces. Symbolizing hospitality, it's often seen at entrances, reflecting the warm local welcome. Combined with a floral gin from the highlands of Vietnam, this unique signature cocktail is a fresh and crisp recipe that will surprise you.

#### RIPPED DRAGON: Jamaica Rum, Homemade Dragon Fruit Syrup, Kombucha

Grown in the region's sandy coastal soil and ideal climate, the fruit's distinctive appearance, with its bright pink or red skin and unique shape, makes it a standout symbol of Phan Thiết. Called the 'Queen of the Night', the Dragon fruit plants produce large, fragrant flowers that only bloom at night. The fruit also packs a punch and is well known for its nutritive properties, antioxidants & particularly vitamin C. This signature concoction brings an exotic twist to the dragon fruit while the kombucha brings a touch of tartness and fizz, balancing the sweetness and adding a healthy fermented element. It's a creative blend of flavors, perfect for summer cocktail.

450

1

## **PREMIUM CLASSICS**

	PASSION MOJITO: Sampan Rhum 43°, Havana Club 7, Mint, Passion Fruit, Soda, Flavored Popsicle	320
M	LEMONGRASS MOJITO: Sampan Rhum 43°, Havana Club 7, Mint, Lemongrass, Lemongrass Syrup, Soda, Flavored Popsicle	320
O J I	BERRY MOJITO: Sampan Rhum 43°, Havana Club 7, Mint, Mixed Berries, Soda, Flavored Popsicle	360
T O	The Mojito's story begins in 16th-century Cuba with a drink called "El Draque," made with aguardiente, lime, mint, and sugar. By the 19th century, aguardiente was replaced by rum, and the modern Mojito was born. Popularized in Havana and enjoyed by figures like Ernest Hemingway, the Mojito became famous for its refreshing blend of rum, lime, mint, sugar, and soda water. Today, it remains a classic cocktail, celebrated for its invigorating taste and Cuban roots.	
•	ESPRESSO MARTINI: Grey Goose Vodka, Italian Arabica Coffee, Vietnamese Robusta Coffee, Kahlua	340
 M	LYCHEE MARTINI: Lady Trieu Citrus Tea Gin, Lychee, Dry Vermouth	300
A R T I N I	FROZEN GUAVA MARTINI: Song Cai Floral Gin, Guava, Dry Vermouth, Lime The Martini's origins are debated. One story credits its creation to bartender Jerry Thomas at the Occidental Hotel in San Francisco in the 1860s, who made it for a gold miner heading to Martinez, California. Another version suggests it was first mixed in Martinez itself. The classic Martini is made with gin and dry vermouth, garnished with an olive or lemon twist. It gained fame in the 20th century, partly due to James Bond's preference for it "shaken, not stirred." Today, the Martini remains a symbol of sophistication and	350
•	elegance, enjoyed worldwide.	
	MANGO MARGARITA: Patron Tequila, Cointreau, Lime, Mango, Chilli Salted Rim, Flavored Popsicle	320
M A R	DRAGON MARGARITA: Patron Tequila, Cointreau, Lime, Dragon Fruit, Flavored Popsicle	320
G A	CHILI PASSION MARGARITA: Patron Tequila, Cointreau, Lime, Dried Chilli Flakes, Flavored Popsicle	320
R T A	The Margarita, created in the 1930s or 1940s, has several origin stories. One credits Carlos "Danny" Herrera, a bartender near Tijuana, who made it for a customer allergic to all spirits except tequila. Another attributes it to socialite Margarita Sames, who invented it at a party in Acapulco in 1948. The classic Margarita combines tequila, lime juice, and Cointreau or triple sec, served in a salted-rim glass. It gained popularity in the U.S. in the 1950s and 1960s and remains a beloved, versatile cocktail enjoyed worldwide.	

#### PREMIUM CLASSICS

PR	REMIUM CLASSICS	
	BERRY SPRITZ: Aperol, Blueberry, Raspberry, Strawberry, Blackcurrant Syrup, Brut Sparkling Wine	390
S P	HERBAL SPRITZ: Aperol, Basil, DOM, Smoked Rosemary, Brut Sparkling Wine	390
R I T Z	APEROL SPRITZ: Aperol, Orange, Soda, Brut Sparkling Wine The Spritz originated in the Veneto region of Italy in the 19th century, when Austrian soldiers began adding soda water to local wines. Over time, liqueurs like Aperol and Campari were added to create flavorful variations. The Aperol Spritz, combining Aperol, Prosecco, and soda water, became popular in the early 2000s for its vibrant color and refreshing taste. It remains a classic cocktail associated with the Italian "aperitivo" culture.	390
	BLOODY MARY: Grey Goose Vodka, Tomato Juice, Tabasco, Worcestershire, Lime In the 1920s Paris, bartender Fernand Petiot was known for his inventive cocktails. One day, he mixed vodka with tomato juice and spices, creating a unique drink he called the "Red Snapper." It was a hit at Harry's New York Bar.	280
	When the cocktail crossed the Atlantic to New York City, it was rebranded as the "Bloody Mary," possibly named after the fiery Queen Mary I of England or a Chicago waitress named Mary.	
	BEES KNEES: Baigur Gin, Spearmint Honey, Lime The Bee's Knees cocktail originated during Prohibition in the 1920s, when bartenders used mixers to improve the taste of bootleg alcohol. The name "Bee's Knees" was a slang term for something excellent. The drink combines gin, fresh lemon juice, and honey, creating a balanced and refreshing flavor. It fell out of favor after Prohibition but has enjoyed a revival in recent years, celebrated for its simple elegance and historical charm.	300
	SINGAPORE SLING: Tanqueray 10, Cointreau, Cherry Brandy, DOM, Grenadine Syrup, Pineapple, Lime, Angostura Bitter In the early 20th century, Singapore was a bustling port city with a vibrant mix of cultures. At the Raffles Hotel, a bartender named Ngiam Tong Boon crafted a new cocktail for the hotel's guests. Inspired by the diverse flavors of the region, Ngiam combined gin, cherry brandy, and a mix of tropical fruit juices to create a refreshing and unique drink.	370
	He called it the Singapore Sling, and it quickly became popular among travelers and locals alike. Its bright, fruity flavour and distinctive pink color made it a hit, capturing the spirit of Singapore in a glass.	
	BASIL GIN SMASH: Song Cai Dry Gin, Lime, Honey, Fresh Basil	320

Prices are in '000 Vietnamese Dong and including taxes and service charge

The Basil Gin Smash emerged from the craft cocktail movement of the early 2000s. Inspired by the Whiskey Smash, bartenders created this refreshing drink by muddling fresh basil with gin, lemon juice, and simple syrup. Its unique herbaceous flavor quickly gained popularity,

making it a favorite for those seeking a modern and flavourful cocktail.

#### **PREMIUM CLASSICS**

# LONG ISLAND ICED TEA: Sampan 43° Rhum, TA Vodka, Bombay Sapphire Gin, Two Fingers Gold Tequila, Cointreau, Lemon, Coke

390

The Long Island Iced Tea was created in the 1970s in Long Island, New York. Bartender Robert "Rosebud" Butt is often credited with its invention as part of a cocktail contest. The drink combines vodka, gin, rum, tequila, triple sec, sour mix, and cola, and though it resembles iced tea, it contains no actual tea. Its smooth yet potent flavor quickly made it popular, and it has since become a classic cocktail known for its robust taste and deceptive appearance.

# PIÑA COLADA: Sampan Rhum Overproof 54°, Cachaca Sagatiba Pura, Malibu, Pineapple Juice, Coconut Milk

420

The Piña Colada originated in Puerto Rico in the 1950s, created by bartender Ramón "Monchito" Marrero at the Caribe Hilton Hotel. He combined rum, coconut cream, and pineapple juice to capture the island's tropical flavors. The drink quickly became popular and was declared the official drink of Puerto Rico in 1978. Its international fame soared with Rupert Holmes' 1979 hit "Escape (The Piña Colada Song)." Today, the Piña Colada is a beloved symbol of tropical relaxation enjoyed worldwide.

#### WHISKY SOUR: Bulleit Bourbon, Lime, Egg White, Angostura Bitters

260

The Whisky Sour is a classic cocktail with origins in the mid-19th century, likely created by sailors to make whisky more palatable and prevent scurvy with citrus juice. The first written recipe appeared in Jerry Thomas's 1862 book "The Bartender's Guide."

This timeless drink typically includes whisky (often bourbon), fresh lemon juice, and simple syrup, shaken with ice and served straight up or over ice. Traditional garnishes include a maraschino cherry and an orange slice. Variations, like the Boston Sour, add egg white for a frothier texture.

Celebrated for its simplicity and balance, the Whisky Sour remains a staple in cocktail bars worldwide.

#### GINGER SPIKED MOSCOW MULE: Ketel One, Ginger Juice, Lime, Soda, Sugar Syrup

300

The Moscow Mule originated in the 1940s through a collaboration between John Martin, who promoted Smirnoff vodka, Jack Morgan, owner of the Cock 'n' Bull bar, and Sophie Berezinski, who provided copper mugs. They combined vodka, ginger beer, and lime juice, creating the now-iconic cocktail served in a copper mug. The drink quickly became popular, especially in Hollywood, and played a key role in introducing vodka to American drinkers.

APERITIF & DIGESTIVES	Glass	Bottle
Sambuca	150	2,100
Jaegermeister	150	2,100
Campari	140	2,100
Ricard	160	2,240
Martini (Dry, Rosso, Bianco)	150	3,000
LIQUEURS	Glass	Bottle
Grand Marnier	250	3,500
Bailey's Irish Cream	140	2,100
Amaretto	120	1,680
Midori	120	1,680
Cointreau	150	2,100
Kahlua	150	2,100
Malibu	120	1,680
Blue Curacao	120	1,680
Cherry Brandy	120	1,680
Triple Sec	120	1,680
Benedictine DOM	250	5,000
Galliano	180	2,520
Drambui	180	2,700
VODKA	Glass	Bottle
TA Vodka 👩	210	2,520
Belvedere	300	4,200
Grey Goose	300	3,750
Ketel One	250	3,000
Ciroc Vodka	300	3,750

GIN	Glass	Bottle
TA Gin 😯	210	2,520
Về Để Đi Good Gin ♥	310	3,000
Song Cai Dry 😍	310	3,500
Song Cai Floral 🐶	450	6,300
Song Cai Spiced Roselle 😍	300	4,200
Royal Sedang 🐯	350	3,500
Baigur 😯	300	4,200
Lady Trieu Dalat – Flowerbomb 😍	310	3,750
Lady Trieu Hoi An - Spice Road 🕏	310	3,750
Lady Trieu Sapa - Citrus Tea 🐶	310	3,750
Hendricks	280	3,920
Monkey47	550	5,500
Tanqueray No.10	310	5,000
Bombay Sapphire	230	2,700
RHUM	Glass	Bottle
Nicaragua Flor de Cana Rum	180	2,520
Rum Belami Agricole 😵	350	4,900
Rum Belami Euphoria XO 😍	450	6,300
Rum Belami Legacy 😵	400	5,600
Rum Belami Premium 😵	620	7,700
Rum Belami Roch 16 😵	350	4,900
Sampan Rhum Viet Nam 43° 🕏	250	3,500
Sampan Ruhm Viet Nam 54° 🕏	350	4,900
Sampan Ruhm Viet Nam 65° 🕏	380	5,320
Cachaca Sagatiba Pura	250	3,500
Zacapa 23	350	5,250
Havana Club 7	250	3,500
TEQUILA	Glass	Bottle
Two Fingers Gold	230	2,700
Tequila Patron Silver	380	4,500
Tequila Patron Anejo	570	8,600
Tequila Patron Reposado	550	8,300

WHICKEY	Class	D - 441 -
WHISKEY	Glass	Bottle
Chivas 25 Yo	2,500	35,000
Chivas Royal Salute 21 Yo	970	13,580
Chivas Regal 18 Yo	600	9,000
Chivas Regal 12 Yo	200	2,800
Johnnie Walker Blue Label	1,200	18,000
Johnnie Walker Gold Label	300	4,500
Johnnie Walker Black Label	200	3,000
Glenfiddich Single Malt 12 Yo	300	4,200
Dewar's 12 Yo	150	2,250
Jameson Whisky	150	2,100
J&B Rare	150	2,100
Ballantine's	120	1,680
Talisker 10 Yo	320	4,800
Whisky Dalmore 12 Yo	250	3,500
Whisky Dalmore 15 Yo	600	7,000
Haig Club Single Grain Scotland	300	4,200
Singleton 12 Yo	250	3,500
Cardhu 12 Yo	250	3,500
Nikka Japanese Whiskey	1,200	12,000
Ichiro's Malt Japanese Whiskey	1,250	17,500
ROURRON	Class	Rottla
BOURBON	Glass	Bottle
Jack Daniel's	220	3,080
Jack Daniel's Jim Beam		
Jack Daniel's Jim Beam Canadian Club	220	3,080
Jack Daniel's Jim Beam	220 180	3,080 2,700
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon	220 180 180 200	3,080 2,700 2,700 2,800
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC	220 180 180 200 Glass	3,080 2,700 2,700 2,800 Bottle
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC Hennessy X.O	220 180 180 200 Glass 1,100	3,080 2,700 2,700 2,800 Bottle
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC Hennessy X.O Hennessy V.S.O.P	220 180 180 200 Glass 1,100 400	3,080 2,700 2,700 2,800 <b>Bottle</b> 15,400 5,600
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC Hennessy X.O Hennessy V.S.O.P Martell X.O	220 180 180 200 Glass 1,100 400 1,100	3,080 2,700 2,700 2,800 <b>Bottle</b> 15,400 5,600 15,400
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC  Hennessy X.O Hennessy V.S.O.P Martell X.O Martell Cordon Bleu	220 180 180 200 Glass 1,100 400 1,100 900	3,080 2,700 2,700 2,800 <b>Bottle</b> 15,400 5,600 15,400 12,600
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC  Hennessy X.O Hennessy V.S.O.P Martell X.O Martell Cordon Bleu Remy Martin X.O	220 180 180 200 Glass 1,100 400 1,100 900 1,100	3,080 2,700 2,700 2,800 <b>Bottle</b> 15,400 5,600 15,400 12,600 15,400
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC  Hennessy X.O Hennessy V.S.O.P Martell X.O Martell Cordon Bleu Remy Martin X.O Remy Martin V.S.O.P	220 180 180 200 Glass 1,100 400 1,100 900	3,080 2,700 2,700 2,800 <b>Bottle</b> 15,400 5,600 15,400 12,600 15,400 6,000
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC  Hennessy X.O Hennessy V.S.O.P Martell X.O Martell Cordon Bleu Remy Martin X.O	220 180 180 200 Glass 1,100 400 1,100 900 1,100	3,080 2,700 2,700 2,800 <b>Bottle</b> 15,400 5,600 15,400 12,600 15,400
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC  Hennessy X.O Hennessy V.S.O.P Martell X.O Martell Cordon Bleu Remy Martin X.O Remy Martin V.S.O.P Lafontan Bas-Armagnac XO	220 180 180 200 Glass 1,100 400 1,100 900 1,100 400 400	3,080 2,700 2,700 2,800 <b>Bottle</b> 15,400 5,600 15,400 12,600 15,400 6,000 5,600
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC  Hennessy X.O Hennessy V.S.O.P Martell X.O Martell Cordon Bleu Remy Martin X.O Remy Martin V.S.O.P Lafontan Bas-Armagnac XO  EAU DE VIE	220 180 180 200  Glass  1,100 400 1,100 900 1,100 400 400 400  Glass	3,080 2,700 2,700 2,800 <b>Bottle</b> 15,400 5,600 15,400 6,000 5,600 <b>Bottle</b>
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC  Hennessy X.O Hennessy V.S.O.P Martell X.O Martell Cordon Bleu Remy Martin X.O Remy Martin V.S.O.P Lafontan Bas-Armagnac XO  EAU DE VIE Pere Magloire Fine VS Calvados	220 180 180 200  Glass  1,100 400 1,100 900 1,100 400 400 400 400  Glass  250	3,080 2,700 2,700 2,800 Bottle 15,400 5,600 15,400 12,600 15,400 6,000 5,600 Bottle 3,500
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC  Hennessy X.O Hennessy V.S.O.P Martell X.O Martell Cordon Bleu Remy Martin X.O Remy Martin V.S.O.P Lafontan Bas-Armagnac XO  EAU DE VIE  Pere Magloire Fine VS Calvados Lecompte Calvados	220 180 180 200  Glass  1,100 400 1,100 900 1,100 400 400 400  Glass  250 280	3,080 2,700 2,700 2,800 <b>Bottle</b> 15,400 5,600 15,400 6,000 5,600 <b>Bottle</b> 3,500 3,920
Jack Daniel's Jim Beam Canadian Club Bulleit Bourbon  COGNAC & ARMAGNAC  Hennessy X.O Hennessy V.S.O.P Martell X.O Martell Cordon Bleu Remy Martin X.O Remy Martin V.S.O.P Lafontan Bas-Armagnac XO  EAU DE VIE Pere Magloire Fine VS Calvados	220 180 180 200  Glass  1,100 400 1,100 900 1,100 400 400 400 400  Glass  250	3,080 2,700 2,700 2,800 Bottle 15,400 5,600 15,400 12,600 15,400 6,000 5,600 Bottle 3,500

#### WINE BY GLASS

#### **SPARKLING**

#### Bottega Il Vino Dei Poeti Prosecco, Veneto, Italy

380

The wine has a golden hue with a soft and persistent layer of foam. It features fruity aromas (apple, white peach, citrus) and delicate floral notes (acacia, wisteria). Fresh, elegant, and well-balanced, it offers a harmonious blend of acidity and smoothness.

#### ROSÉ

#### Moulin de Gassac, Figaro, Pays D'herault, France

320

#### Terret, Carignan Blanc

The wine has a bright pink color, offering a gentle fruity aroma with prominent notes of strawberries. Its flavor is rich, full-bodied, and vibrant. The finish is smooth, well-balanced, and lingers with a hint of fruity aftertaste.

#### WHITE WINE BY GLASS

#### Henri Bourgeois, Petit Bourgeois, Loire Valley, France

380

#### Sauvignon Blanc

The wine exudes an elegant aroma of flowers and fruit, offering a very pleasant sensation. On the palate, it reveals the fresh flavors of grapes harvested at the perfect time. Additionally, the distinct notes of citrus, apple, and wild plum, complemented by a hint of passionfruit, lend this wine a vibrant and bright character.

#### Banfi Placido Primavera, Veneto, Italy

300

#### **Pinot Grigio**

The wine exhibits a straw-yellow color, carrying fresh fruity aromas of pear, lemon, and grapefruit. Its palate is full-bodied, vibrant, and refreshing, with a lingering finish of ripe pear.

300

### Maison Castel, Côtes de Gascogne, France

#### Sauvignon Blanc

Pale yellow wine, intense with floral aromas mixed with a touch of minerality. Rich, elegant and refreshing taste.

380

### Clay Creek, California, USA

#### Chardonnay

This Chardonnay is moderately rich with a complex structure and well-balanced freshness. Aromas of peach, ripe pear, vanilla, and toasted hazelnuts gradually give way to flavors of honey cake, pineapple, and crisp crackers. The finish is generous and fruit-forward, leaving a lasting impression.

#### Quinta Da Lixa, 'Pinho Real', Loureiro, Trajadura, Arinto, Portugal Vinho Verde

280

The wine boasts a bright hue with fruity aromas, complemented by hints of tropical fruit and floral notes. On the palate, it is well-balanced with a rich bouquet of flavors. This is a complex wine with a lingering, captivating finish.

#### **RED WINE BY GLASS**

#### Moulin de Gassac Figaro, Pays D'herault, France

280

#### Carignan, Grenache, Syrah

A bright golden hue. Intense floral aromas lead the way to a vibrant, smooth palate, perfectly balanced between refreshing acidity and layers of fruit flavors.

### Concha Y Toro, Casillero Del Diablo, Reserva, Central Valley, Chile

300

#### **Cabernet Sauvignon**

Beautiful ruby red in colour, the wine offers bright and seductive aromas of cherry, blackcurrant and black plum; with a touch of oak. Medium-bodied with smooth tannins, it offers ripe fruit flavours and an impressive balance between fruity aromas and soft tannins.

#### Andre Lurton, Chateau Bonnet, Bordeaux, France

350

#### Merlot, Cabernet Sauvignon

Ruby red with a hint of purple. Aroma: alluring, with fresh, fruity notes (cherry), subtly intertwined with a touch of spice. Taste: Chateau Bonnet starts gently, followed by a smooth, rich, and sweet flavor with hints of fresh red fruit (cherry).

#### Ricasoli, Chianti, Italy

420

#### Sangiovese

The wine has a bright ruby red color, with a hint of rose and red fruit aromas. On the palate, it is smooth, with a light tannic bitterness that leaves a pleasant aftertaste.

#### Clay Creek, California

380

#### **Pinot Noir**

This medium-bodied Pinot Noir has aromas of black cherry, plum, mocha, with pepper and toasted oak. The wine offers flavors of strawberry, plum, vanilla and spice, leaving a rich, luxurious finish.



### BEERS, CIDERS & SAKE

San Pellegrino

San Pellegrino

Anantara Lager Cra	ft			150
Tiger				110
Saigon Green				110
Saigon Red				110
Heineken				110
Pasteur Street Pale	Ale			150
Somersby Apple Cic	der			110
Somersby Blackberr	ry Cider			110
Japanese Sake Hokk	an Kachofuge	tsu 1800ml		1,150
Japanese Sake Hokk	an Kachofuge	tsu 300ml		350
Vietnamese Craft Sa	ake 300ml			450
MINERAL STIL	L WATER		SOFT DRINK	
Vikoda (Local)	450ml	100	Coca Cola	100
Acqua Panna	500ml	150	Coca Cola Zero	100
Acqua Panna	1,000ml	250	Sprite	100
			Fanta	100
A AIN IEDA L CDA E		TED	Fever Tree Tonic	150
MINERAL SPAR	KKLING WA	AIEK	Soda	100
Vikoda (Local)	450ml	100	Ginger Ale	100

150

250

Red Bull

500ml

1000ml

100

### **HEALTHY BOOSTERS**

DIGEST-BOOST	18	30
Pineapple, passion, coconut		
ENERGY-BOOST	18	30
Baby spinach, coconut water, pineapple, ban	ana, avocado, soya milk	
ANTI OXI-BOOST	18	30
Banana, strawberry, blueberry, raspberry, spi	nach, mint leaves	
VITAMIN-BOOST	18	30
Dragon fruit, orange, carrot, ginger, turmeric,	, lime	

BOOSTER TOPPINGS	
DOOSTER TOTTINGS	
Coconut Oil	50
Vegan Protein	60
Whey Protein	60
Spirulina Power	40
Chia Seed	20
Coffee Blossom Honey	20
Peanut Butter	20
Turmeric Powder	20
Goji Berry	40
Matcha Powder	60
Roasted Cacao Bean	60

POWER REFRESHERS	
SKIN DETOX Apple, celery, cucumber, mint	120
IMMUNITY KICK Kale, apple, ginger, lime	120
ENERGY SURGE Carrot, apple, dragon fruit, ginger, lim	120 ne
COOLING CLEANSE  Watermelon, strawberry, mint, lime,	120

### **100% JUICE**

Fresh Coconut	120	Apple	120
Carrot	120	Watermelon	120
Celery	120	Mango	120
Lime	120	Orange	120
Passion Fruit	120	Dragon Fruit	120
Pineapple	120		

#### **ITALIAN COFFEE**

Salt Coffee

Coconut Coffee

Dalgona Coffee

\*Milks available: Low fat, full cream, soya, almond

ESPRESSO	110
RISTRETTO	110
Served shorter than a traditional espresso for a more intense flavour	
DOUBLE ESPRESSO	150
Allowing the coffee to reach its maximum intensity of taste and aroma, the espresso is regarded as the highest expression of true coffee lovers	
MACCHIATO	110
Macchiato means "spotted" and refers to a spot of steamed milk added to the espresso	
ALL' AMERICANO	110
Served as a shot of espresso topped with hot water	
CAPPUCCINO	120
Equal parts espresso, steamed and foamed milk	
LATTE	120
Double shot of espresso, served long and milky	
FLAT WHITE	120
Essentially a shorter and stronger Latte with less milk	
VIETNAMESE COFFEE AFFOGATO	
Ca Phe Den Da (Black)  Ca Phe Sua Da (With condensed milk)  Egg Coffee (20 mins preparation)  110  Espresso, 1x Scoop of Ice Cream  (Vanilla / Chocolate / Coconut)  120	120

#### **IRISH COFFEE**

120

120

120

Add-on recommendations

- Zacapa 23

- Havana Club 7

Jameson Whisky, Bailey, Whipping Cream, Espresso, Kahlua, Nutmeg powder 360

350

250

### **VIETNAMESE HERITAGE TEA**

Lord Dong Ancient Tradition Black Tea	120
The Tea tree comes from wild Tea seeds of north Vietnam. The Tea plants have	
matured to create a unique black Tea with a smooth structure, with rich malty taste	
& dark chocolate. Selected for the 3rd International Tea competition in Paris 2020.	
Assam Black Tea	120
Assam is home to thousands of Tea gardens in India, made from Camellia sinensis	
assamica, a plant native to Assam. Full-bodied and robust with a malty flavor, smoky, earthy.	
smoxy, carriy.	
Green Tea Old Garden	120
This green Tea is produced from a 500-year-Old Tea garden in Ha Giang from the	
Shan Tuyet Tea tree. It'll bring you a fresh, bright taste with no bitterness and	
persistent aroma.	
Royal Lotus "King Tự Đức"	120
The full lotus flower from Tay Ho contains green Tea from Thái Nguyên. This Tea has	
been naturally scented inside the lotus flower (1 lotus flower with Tea 25gr). A	
delicate and intense lotus aroma with a light green Tea finish pleasant floral notes.	
White Supreme Snow Tea	120
Grown from a 500-year-Old Tea garden, this White Tea has a light oxidation process	
with an unmistakable crystal liquor aroma filled with a flowery scent and grassy	
notes. This creates a light but lingering taste with floral fragrance.	
Infusions	
Chamomile Flower Infusion	120
Jasmine Pearl Flower Infusion	120
Fresh Mint Infusion	120
Hibiscus Infusion	120

### **ICED TEAS REMEDIES**

for the flavour of the moment

HOLY-REMEDY		140
Black tea, apple juice, ginger, turmeric, honey		
DRAGON-CLEANSE		140
Jasmin green tea, homemade dragon syrup, lime		
FLOWER-DIGEST		140
Chamomile flower, fresh mint, lemongrass syrup, lemon	1	
EDIC AMERICANES		
EPIC MILKSHAKES		
VANILLA-GROOVE		320
Vanilla ice cream, low fat milk, banana, cinnamo	on powder	
VERY BERRY		250
Strawberry ice cream, strawberry, blackberry, blu	ueberry, plain yogurt	
CHOCO-NUTS		250
Chocolate ice cream, peanut butter, low fat milk		
WOLARD COLLA OF THE DAY		
KOMBUCHA OF THE DAY		
Please ask our service team		100