

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

230,000 VND net



ANANTARA  
HOTELS & RESORTS

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

230,000 VND net



ANANTARA  
HOTELS & RESORTS



# BEVERAGE MENU



## MINERAL STILL WATER

Vikoda (Local)	450ml	80
Aqua Panna	500ml	150
Aqua Panna	1000ml	250

## MINERAL SPARKLING WATER

Vikoda (Local)	450ml	80
San Pellegrino	500ml	150
San Pellegrino	1000ml	250

## SOFT DRINK

Coca Cola	80
Coca Cola Zero	80
Sprite	80
Fanta	80
Fever Tree Tonic	150
Soda	80
Ginger Ale	80
Red Bull	80

## BEERS & CIDERS

Anantara Lager Craft	150
Tiger	90
Saigon Green	90
Saigon Red	90
Pasteur Street Pomelo IPA	150
Pasteur Street Passion Fruit Wheat	150
Somersby Apple Cider	90
Somersby Blackberry Cider	90

## WINES BY GLASS

SPARKLING WINE	320
Montparnasse, Vin Mousseux, Brut, Alsace, France	

ROSE WINE	275
Moulin de Gassac, Figaro, Pays D'hérault, France	

WHITE WINE	
De Bortoli, DB Selection, Chardonnay, Reverina, Australia	296

Torres, Hemisferio, Sauvignon Blanc, Central Valley, Chile	296
---	-----

RED WINE	
De Bortoli, DB Selection, Shiraz Reverina, Australia	296

Torres, Hemisferio, Cabernet Sauvignon, Central Valley, Chile	296
--	-----

# BEVERAGE MENU



## HEALTHY SMOOTHIES

<b>DIGEST-BOOST</b> <i>Pineapple, passion, coconut</i>	140
<b>ENERGY-BOOST</b> <i>Baby spinach, coconut water, pineapple, banana, avocado, soya milk</i>	140
<b>ANTI OXI-BOOST</b> <i>Banana, strawberry, blueberry, raspberry, spinach, mint leaves</i>	140
<b>VITAMIN-BOOST</b> <i>Dragon fruit, orange, carrot, ginger, turmeric, lime</i>	140

## EPIC MILKSHAKES

<b>VANILLA-GROOVE</b> <i>Vanilla ice cream, low fat milk, banana, cinnamon powder</i>	160
<b>VERY BERRY</b> <i>Strawberry ice cream, strawberry, blackberry, blueberry, plain yogurt</i>	160
<b>CHOCO-NUTS</b> <i>Chocolate ice cream, peanut butter, low fat milk</i>	160

## WELLNESS REMEDIES

<b>SKIN DETOX</b> <i>Apple, celery, cucumber, mint</i>	100
<b>IMMUNITY KICK</b> <i>Kale, apple, ginger, lime</i>	100
<b>ENERGY SURGE</b> <i>Carrot, apple, dragon fruit, ginger, lime</i>	100
<b>COOLING CLEANSE</b> <i>Watermelon, strawberry, mint, lime, cucumber</i>	100

### BOOSTER TOPPINGS

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



# BEVERAGE MENU



## TEA TIME

### Lord Dong Ancient Tradition Black Tea

90

*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

90

*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.*

### Green Tea Old Garden

90

*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"

90

*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

150

*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.*

# BEVERAGE MENU



## TEA TIME

### INFUSIONS & PREMIUM LOOSE TEA

Chamomile Flower Infusion	90
Jasmine Pearl Flower Infusion	90
Fresh Mint Infusion	90
Hibiscus Infusion	90

## ICED TEAS REMEDIES

HOLY-REMEDY	120
<i>Black tea, apple juice, ginger, turmeric, honey</i>	

DRAGON-CLEANSE	120
<i>Jasmin green tea, homemade dragon syrup, lime</i>	

FLOWER-DIGEST	120
<i>Chamomile flower, fresh mint, lemongrass syrup, lemon</i>	

## 100% JUICE - NO ICE - NO SUGAR

Fresh Coconut	100	Apple	140
Carrot	100	Watermelon	100
Celery	100	Mango	140
Lime	100	Orange	100
Passion Fruit	100	Dragon Fruit	100
Pineapple	100	Sugarcane	100

## KOMBUCHA OF THE DAY

Please ask our service team for the flavour of the moment	100
--	-----



# BEVERAGE MENU



## ITALIAN COFFEE

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

ESPRESSO 90

RISTRETTO 90

*Served shorter than a traditional espresso for a more intense flavour*

DOUBLE ESPRESSO 120

*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 90

*Macchiato means "spotted" and refers to a spot of steamed milk added to the espresso*

ALL' AMERICANO 90

*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

Ca Phe Den Da (Black) 90

Ca Phe Sua Da (With condensed milk) 90

Egg Coffee (20 mins preparation) 120

Salt Coffee 120

Coconut Coffee 120

Dalgona Coffee 120

## AFFOGATO

Espresso, 1x Scoop of Ice Cream 120  
(Vanilla / Chocolate / Coconut)

Add-on recommendations

- Zacapa 23 350

- Appleton estate 12 Yo 180

## IRISH COFFEE

300

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

# BEVERAGE MENU



## PREMIUM CLASSICS

M O J I T O	● <b>PASSION MOJITO:</b> <i>Sampan Rhum 43°, Appleton Jamaican Old Rhum, Mint, Passion Fruit, Soda</i>	250
	● <b>LEMONGRASS MOJITO:</b> <i>Sampan Rhum 43°, Appleton Jamaican Old Rhum, Mint, Lemongrass, Lemongrass Syrup, Soda</i>	250
	● <b>BERRY MOJITO:</b> <i>Sampan Rhum 43°, Appleton Jamaican Old Rhum, Mint, Mixed Berries, Soda</i>	280
	<p><i>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.</i></p>	
M A R T I N I	● <b>ESPRESSO MARTINI</b>	280
	<i>Grey Goose Vodka, Italian Arabica Coffee, Vietnamese Robusta Coffee, Kahlua</i>	
	● <b>LYCHEE MARTINI</b>	280
	<i>Lady Trieu Citrus Tea Gin, Lychee, Dry Vermouth</i>	
	● <b>FROZEN GUAVA MARTINI:</b> <i>Song Cai Floral Gin, Guava, Dry Vermouth, Lime</i>	320
	<p><i>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 elegance, enjoyed worldwide.</i></p>	



# BEVERAGE MENU



## PREMIUM CLASSICS

M A R G A R I T A	• <b>MANGO MARGARITA:</b> <i>Patron Tequila, Cointreau, Lime, Mango, Chilli Salted</i>	280
	• <b>DRAGON MARGARITA:</b> <i>Patron Tequila, Cointreau, Lime, Dragon Fruit</i>	280
	• <b>CHILI PASSION MARGARITA:</b> <i>Patron Tequila, Cointreau, Lime, Dried Chilli Flakes</i>	280
	<p><i>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.</i></p>	
S P R I T Z	• <b>BERRY SPRITZ</b>	360
	<i>Aperol, Blueberry, Raspberry, Strawberry, Blackcurrent Syrup, Brut Sparkling Wine</i>	
	• <b>HERBAL SPRITZ</b>	360
	<i>Aperol, Basil, DOM, Smoked Rosemary, Brut Sparkling Wine</i>	
	• <b>APEROL SPRITZ:</b> <i>Aperol, Orange, Soda, Brut Sparkling Wine</i>	360
	<p><i>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.</i></p>	

# BEVERAGE MENU



## PREMIUM CLASSICS

**BLOODY MARY:** *Grey Goose Vodka, Tomato Juice, Tabasco, Worcestershire, Lime* 280

*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.*

*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.*

**BEE'S KNEES:** *Baigur Gin, Spearmint Honey, Lime* 280

*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.*

**SINGAPORE SLING:** *Tanqueray 10, Cointreau, Cherry Brandy, DOM, Grenadine Syrup, Pineapple, Lime, Angostura Bitter* 360

*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.*

*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* 280

*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.*



# BEVERAGE MENU



## PREMIUM CLASSICS

**LONG ISLAND ICED TEA:** *Sampan 43° Rhum, TA Vodka, Bombay Sapphire Gin, Two Fingers Gold Tequila, Cointreau, Lemon, Coke* 360

*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* 360

*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* 250

*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* 280

*The Moscow Mule originated in the 1940s through a collaboration between John Martin, who promoted SmirnoX 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.*

# BEVERAGE MENU



## COCKTAIL SIGNATURES

**PHAN THIET DROP:** *Ciroc Vodka, Grapefruit Juice, Green Pepper Syrup, Lime, Phan Thiet fish sauce AKA 'nước mắm', dried anchovy* 450

*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* 450

*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* 450

*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.*



# BEVERAGE MENU



## APERITIF & DIGESTIVES

	Glass	Bottle
Sambuca	150	2,100
Jaegermeister	150	2,250
Campari	140	2,100
Ricard	160	2,240
Martini ( <i>Dry, Rosso, Bianco</i> )	150	3,000

## LIQUEURS

	Glass	Bottle
Grand Marnier	250	3,500
Bailey's Irish Cream	140	2,100
Amaretto	120	1,680
Midori Melon	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 	180	2,520
Belvedere	300	4,200
Grey Goose	250	3,750
Ketel One	200	3,000
Ciroc Vodka	250	3,750

 Product of Vietnam

Prices are in thousand Vietnamese Dong and include all taxes and service charges

# BEVERAGE MENU



## GIN

	Glass	Bottle
TA Gin ★	180	2,520
Song Cai Dry Gin ★	250	3,500
Song Cai Floral Gin ★	450	6,300
Song Cai Spiced Roselle Gin ★	300	4,200
Royal Sedang ★	350	3,500
Baigur ★	300	4,200
Lady Trieu Dalat – Flowerbomb Gin ★	250	3,750
Lady Trieu Hoi An - Spice Road Gin ★	250	3,750
Lady Trieu Sapa - Citrus Tea Gin ★	250	3,750
Hendricks Gin	280	3,920
Monkey47 Gin	550	5,500
Tanqueray No.10	250	5,000
Bombay Sapphire	180	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 ★	550	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
Appleton Estate 12 Year Jamaican Old Rhum	180	2,700

★ Product of Vietnam



# BEVERAGE MENU



## TEQUILA

	Glass	Bottle
Two Fingers Gold	180	2,700
Tequila Patron Silver	300	4,500
Tequila Patron Anejo	570	8,550
Tequila Patron Reposado	550	8,250
Tequila Herradura Reposado	500	7,500

## 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	300	4,200
Haig Club Single Grain Scotland	300	4,200
Singleton 12 Yo	250	3,500
Cardhu 12 Yo	250	3,500

# BEVERAGE MENU



## BOURBON

	Glass	Bottle
Jack Daniel's	220	3,080
Jim Beam	180	2,700
Canadian Club	180	2,700
Bulleit Bourbon	200	2,800

## COGNAC & ARMAGNAC

	Glass	Bottle
Hennessy X.O	1,100	15,400
Hennessy V.S.O.P	400	5,600
Martell X.O	1,100	15,400
Martell Cordon Blue	900	12,600
Remy Martin X.O	1,100	15,400
Remy Martin V.S.O.P	400	6,000
Lafontan Bas-Armagnac XO	400	5,600

## EAU DE VIE

	Glass	Bottle
Pere Magloire Fine VS Calvados	250	3,500
Lecompte Calvados	280	3,920
Joseph Cartron Poire Williams	350	4,900
Joseph Cartron Prune Williams	350	4,900