**METROPOLE'S WINE SELECTION**

**WHITE WINE** — Rượu vang trắng

- Petit Chablis, William Fèvre, Bourgogne, France: 345
- Chardonnay, Casiller del Diablo, Chile: 270
- Gentil, Domaine Hugel, Alsace, France: 250
- Château Le Grand Verudus, Bordeaux Supérieur, France: 240

**ROSE WINE** — Rượu vang hồng

- Château Le Grand Verudus, Bordeaux Supérieur: 240
- Gris Blanc, Gérard Bertrand, Vin de Pays D’Oc: 220

**RED WINE** — Rượu vang đỏ

- Bourgogne “La Vignée”, Bouchard, Bourgogne, France: 345
- Trio Reserva Cabernet Sauvignon Shiraz, Concha y Toro, Chile: 310
- Côtes du Rhône, Parallele 45°, P. Jaboulet Aîne, France: 270
- Château Le Grand Verudus, Bordeaux Supérieur, France: 240

**CHAMPAGNE** — Rượu Sâm panh

- Billecart - Salmon, Brut Rosé: 680
- Louis Roederer Brut Premier: 550
- Bottega, Prosecco Vino dei Poeti Brut: 260

**LEGENARY COCKTAILS**

**CHARLIE CHAPLIN**

- Created and originally served at New York’s old Waldorf-Astoria prior to 1920, this drink is named after Sir Charles Spencer “Charlie” Chaplin who was at the height of his career during the creation of this cocktail. Charlie Chaplin famously honeymooned at the Metropole Hanoi in 1936. The classic recipe combines Gin, Apricot Brandy and lime juice to create the perfect serve.

**BIRD ON A BALCONY**

- An effervescent and refreshing tipple to start the evening with Gin, hints of kumquat, lime and Prosecco.

**SESAME CHICHI**

- This cousin of the Piña Colada is made with a blend of Vodka, rich coconut cream, sesame syrup, pineapple juice and lime juice. Perfect for the poolside palate.

**FLORADORA**

- This classic is an homage to the six scandalously beautiful young ladies who danced in the 1900 musical ‘Floradora’ in New York City. Gin, raspberries, lime and ginger soda.

**FROSÉ**

- Taking the world by storm the Frosé is ideal for warm afternoons...or evenings with Rosé wine, Dolin Blanc Vermouth and elderflower cordial, blended with ice and served cold.

**BELL RINGER**

- Banana-Flower syrup and grapefruit juice lend the main flavour profile to this Margarita style drink with Don Julio Tequila providing the body.

**ODE TO AUDREY**

- A distinctive twist on a beloved Contemporary Classic utilising White Rum, Vietnamese Mint, Ginger, and of course...Champagne. The Mojito of the upper-class.

**GENTLEMAN’S PARLOUR**

- Bittersweet and spirit forward this cocktail lends itself to the more discerning palate with Reposado Tequila, Aperol and Rosemary Dry Vermouth.

Price quoted in (,000) VND, subject to 5% service charge and 10% VAT

Giá tính bằng nghìn đồng, chưa bao gồm 5% phí dịch vụ và 10% thuế GTGT