



CÁ CHUỒN CỒ
Vietnamese Cuisine



M E N U



Nestled within Premier Village Danang Resort, Cá Chuồn Cỏ (Vietnamese for "Flying Fish") beckons with an unparalleled culinary journey, celebrating the essence of Vietnamese cuisine at its finest. With an unwavering commitment to genuine flavors and premium ingredients, we present meticulously crafted dishes to honor Vietnam's culinary heritage. Whether you're delighting in traditional favorites or venturing into inventive creations, we promise an unforgettable dining affair amidst an ambiance of refinement and tranquility for an authentic Vietnamese gastronomic experience.

Ăn mình trong Premier Village Danang Resort, Cá Chuồn Cỏ vậy gọi với một hành trình ẩm thực tuyệt vời, tôn vinh tinh hoa ẩm thực Việt Nam một cách tinh tế nhất. Với cam kết vững chắc về hương vị chân thực và nguyên liệu cao cấp, chúng tôi giới thiệu các món ăn được chế biến tỉ mỉ để tôn vinh di sản ẩm thực Việt Nam. Cho dù bạn đang thích thú với ẩm thực truyền thống được yêu thích hay đang thử sức với những món ăn đầy sáng tạo, chúng tôi hứa hẹn sẽ mang đến cho bạn một bữa ăn khó quên giữa bầu không khí tinh tế và yên tĩnh để có trải nghiệm ẩm thực Việt Nam đích thực.

CÁ CHUỒN CỎ A LA CARTE MENU



STARTERS / KHAI VỊ

HOÀNH THÁNH THỊT HEO CHIÊN

130

Fried Pork Wantons: Crispy Hoi An style of wontons filled with seasoned pork, served with a tangy sweet and sour sauce.



NEM CUỐN RAU CỦ

130

Vegetable Fresh Rolls: Crisp, fresh veggies wrapped in soft rice paper, served with a herb and peanut dipping sauce.



NEM CUỐN

170

Fresh Shrimp Spring Rolls: Juicy shrimp paired with crisp vegetables, all wrapped in soft rice paper



NEM CUA BÈ

170

Crispy Crab Rolls: A mix of crab, seafood, and fresh veggies in a crunchy wrap, deep-fried for a crunch, served with nước mắm sauce*

**Nước mắm: Fish sauce*



NEM HẢI SẢN CHIÊN

210

Crispy Seafood Rolls: A savory blend of seafood in a crunchy wrap, served with sweet chili sauce for dipping



BÒ CUỐN LÁ LỐT

210

Grilled Beef in Lá Lốt Leaves: Minced Australian beef wrapped in aromatic lá lốt leaves, grilled to perfection, garnished with peanuts and herbs, accompanied by a savory dipping sauce.*

**Lá lốt is a plant native to Southeast Asia and is widely used in Vietnamese cuisine. It belongs to the same family as the betel leaf.*



GÒI CUỐN TAM HỮU

210

Fresh Spring Rolls: Tender river shrimp and pork paired with aromatic Trá Quế herbs*

**Trá Quế is a famous vegetable village located in Hoi An*



Shellfish Chef Recommendation Peanuts Gluten Spicy Chicken Beef Vegetarian Lactose

All prices are quoted in 1000 Vietnam dong (VND) including tax and service charge.
Tất cả giá được tính: 1000 VND (đồng Việt Nam), bao gồm thuế và phí dịch vụ.

SOUP / SÚP

SÚP CUA BÉ MĂNG TÂY 130

Crab and Asparagus Soup: Delicate crabmeat and tender asparagus in a rich and savory broth.



SÚP HẢI SẢN NẤM TUYẾT 130

Seafood & White Mushroom Soup: A delicate broth filled with succulent seafood and tender white mushrooms, offering a comforting and flavorful experience.



SÚP GÀ XÉ BẮP NON 130

Shredded Chicken and Baby Corn Soup: A comforting soup with tender shredded chicken, sweet baby corn, in a clear, savory broth, garnished with fresh herbs.



SÚP BÀO NGƯ, NẤM ĐÔNG CÔ TƯƠI 330

Abalone and Shiitake Mushroom Soup: Luxurious Japanese abalone and fresh shiitake mushrooms in a savory broth, combining rich flavors and delicate textures.



SALAD / XA LÁT

GỎI NẤM CHAY 130

Vegan Mushroom Salad: A mix of fresh mushrooms, cucumber, carrot, tofu, chili, roasted peanuts, laksa leaf, and herbs, dressed in a vegetarian fish sauce dressing.



GỎI XOÀI CÁ CHUỒN CỎ 245

Green Mango & Flying Fish Salad: Tangy sweet and sour green mango paired with crispy flying fish for a delightful mix of textures and flavors.



GỎI CHÍP CHÍP 210

Steamed Clam Salad: Tender Chip Chip clams steamed with a medley of organic herbs, offering a light and aromatic dish.



Shellfish
 Chef Recommendation
 Peanuts
 Gluten
 Spicy
 Fish



GỎI GÀ XÉ PHAY HOA CHUỐI 210

Shredded Chicken & Banana Blossom Salad: Tender chicken strands mixed with crisp banana blossom for a refreshing salad.



GỎI CÁI MẮM VÀ CÁ HỒI SAPA ÁP CHẢO 250

Sapa Salmon and Mustard Leaf Salad: Pan-seared Sapa salmon atop tender baby mustard leaves, creating a harmonious blend of flavors.*

**Sapa is a region located in the Northwest of Vietnam. It is known for its terrace rice fields, unique climate, and home to several ethnic minority groups.*



GỎI RONG SỤN GAI BIỂN NHA TRANG, HẢI SẢN SỐT MẮM CHUA NGỌT 250

Nha Trang Seaweed and Seafood Salad: Crunchy seaweed from Nha Trang paired with a mix of seafood in a sweet and sour sauce.*

**Nha Trang is a coastal city in the South Central coast of Vietnam known for its seafood variety and quality.*



GỎI ĐU ĐỦ BÒ KHÔ 250

Papaya Beef Salad: Shredded green papaya with Australian half-dried beef, herbs, peanuts, and a tangy dressing.



NOODLES / CÁC MÓN TỬ MỠ

MỠ CHAY XÀO RAU NẤM 190

Stir-Fried Noodles with Mushrooms & Vegetables: Delicate noodles wok-tossed with an assortment of vibrant, fresh vegetables, and mushrooms (King Trumpet, Enoki, and Lingzhi mushroom) for a wholesome and flavorful dish.



BÚN CHẢ 210

Grilled Pork & Fresh Noodles: Char-grilled pork over rice vermicelli, fresh herbs, and greens, served with nước mắm and pickled veggies.*

**Nước mắm: Fish sauce*



PHỞ BÒ 210

Beef Noodle Soup: Spiced broth with tender beef, rice noodles, topped with fresh herbs, served with lime and chili.



Shellfish
 Chef Recommendation
 Peanuts
 Gluten
 Spicy
 Fish



PHỞ GÀ

Chicken Noodle Soup: Fragrant broth with tender chicken slices, rice noodles, garnished with herbs, served with lime and chili



210

MIẾN ĐONG XÀO THỊT CUA

Stir-Fried Crab & Vermicelli: Tender crab meat sautéed with light vermicelli noodles for a delightful texture contrast.



250

BÚN BÒ HUẾ

Spicy Beef Noodle Soup: Rich, lemongrass-flavored broth with beef, thick rice noodles, and herbs, topped with sliced onions and chili



330

BÁNH CANH HẢI SẢN

Seafood Tapioca Noodle Soup: Thick, chewy tapioca noodles in a flavorful, slightly thickened broth, combined with an assortment of seafood like shrimp, crab, and squid, garnished with fresh herbs, green onions, and a squeeze of lime.



330

HẢI SẢN ĐÁNH BẮT TRONG NGÀY / DAILY CATCH OF THE DAY

Khám phá các loại hải sản tươi ngon nhất của chúng tôi được lựa chọn cẩn thận từ các nguồn địa phương, sau đó bạn có thể tùy chọn phong cách chế biến mà bạn yêu thích để có trải nghiệm ẩm thực tinh tế cùng với chúng tôi.

Discover our menu's freshest seafood, chosen for its local sourcing and customizable with your preferred cooking style and sides, for a refined dining experience.

Please choose your cooking method / Hãy chọn cách chế biến món ăn của bạn:

STEAMED

Hấp

BAKED

Đút lò

DEEP FRIED

Chiên

BRAISED

Um, hầm nhừ

GRILLED

Nướng than

STIR FRIED

Xào

HOT POT

Nấu lẩu

Please choose your favorite sauce or condiments below / Hãy chọn loại sốt hoặc gia vị yêu thích

LEMONGRASS AND CHILI

Sả và ớt

GREEN PEPPERCORN SAUCE

Sốt tiêu xanh

SATAY SAUCE

Sốt sả tẻ

GARLIC BUTTER

Sốt bơ tỏi

Shellfish Chef Recommendation Peanuts Gluten Spicy Pork Chicken Beef Vegetarian Lactose

TOM YUM SAUCE

Sốt kiểu Thái

SALTED EGG

Sốt trứng muối

SOYA GINGER SAUCE

Sốt xì dầu gừng

GINGER AND COCONUT JUICE

Nước dừa tươi và gừng

HOMEMADE CHILI SALTED SAUCE

Sốt muối ớt nhà làm

ROASTED PEANUTS & SPRING ONION SAUCE

Sốt mỡ hành và đậu phộng

SWEET AND SOUR SAUCE

Sốt chua ngọt

TAMARIND SAUCE

Sốt me

MAIN COURSES / MÓN CHÍNH

CƠM CHIÊN RAU CŨ

Vegetable Fried Rice: Fried rice tossed with a colorful array of crisp vegetables, offering a nutritious and satisfying meal



165

CƠM CHIÊN CÁ MẶN

Sautéed Fish Fried Rice: Fragrant fried rice enriched with savory sautéed fish pieces, offering a delightful blend of textures and flavors



210

CƠM CHIÊN HẢI SẢN

Seafood Fried Rice: Aromatic rice stir-fried with a generous mix of fresh seafood, delivering a hearty and flavorful dish



210

CƠM GÀ HỘI AN

Hoi An Chicken Rice: Tender shredded chicken over fragrant rice, seasoned with turmeric and herbs, accompanied by a light sauce and fresh herbs on the side



250

BÒ LUK LAK

Luk Lak Beef Stir-fried: Juicy Australian beef cubes in a peppery sauce, served with bread



250

CÁ CHUỘN CUỐN NGHỆ VÀ NÉN, SỐT ỚT XÀ

Turmeric Marinated Flying Fish Rolls: Flying fish fillets marinated in turmeric, then rolled and seared, served with fresh rice noodles & local mustard leaves



250

Shellfish Chef Recommendation Peanuts Gluten Spicy Pork Chicken Beef Vegetarian Lactose

GÀ TA NƯỚNG LÁ CHANH

Grilled Free-Range Chicken with Lime Leaves: Marinated boneless chicken thigh, grilled with fragrant lime leaves and chili, served with brown rice, chicken & vegetables broth and a sprinkle of sesame salt



250

CÁ NỤC HẤP CUỐN BÁNH TRÁNG

Steamed Mackerel Rolls: Delicate mackerel fillets, perfectly steamed, served with rice paper and fresh morning glory for wrapping



300

CHẢ CÁ LÃ VỌNG

Pan Seared - Catfish: Catfish fillets marinated in turmeric, pan seared with dill and spring onions, served with rice paper, fresh rice noodles and fresh vegetables



330

MÁ HEO IBERICO NƯỚNG MẬT ONG

Grilled Iberico Pork Cheek with Honey: Tender Iberico pork cheek, honey-glazed and grilled, served with sliced cucumber and fragrant rice



440

SIDE DISHES / MÓN ĂN KÈM

ASIAN-STYLE SHARED PLATES / CÁC MÓN ĂN CHẤU Á

CƠM TRẮNG HẤP LÁ THƠM (GẠO ST 25)

Steamed White Rice (ST 25 Rice): Fragrant ST 25 rice steamed with aromatic leaves, offering a subtle, herbal flavor to the fluffy grains.



40

TRỨNG GÀ CHIÊN HÀNH LÁ

Spring Onion Omelet: Egg omelet infused with the aroma of fresh spring onions, creating a simple yet flavorful dish.



70

CANH CẢI CAY NẤU TÔM NỒN

Spicy Mustard Greens Soup with Shrimp: A flavorful broth infused with spicy mustard leaves and succulent shrimps, creating a comforting and aromatic soup.



130

CANH RAU CŨ NẤU NẤM

Braised Vegetable and Mushroom Soup: A comforting broth filled with a variety of hearty vegetables and savory mushrooms, creating a nutritious and flavorful soup



130

CANH RAU MÔNG TỎI, MƯỚP NẤU CUA ĐỒNG

Malabar Spinach and Sponge Gourd Soup with Rice Field Crab Meat: A hearty soup featuring nutritious malabar spinach and tender sponge gourd cooked with flavorful rice, and field crab meat, offering a comforting and satisfying dish.

130

CẢI THÌA XÀO SỐT HẦU, NẤM ĐÔNG CÔ

Bok Choy and Shiitake Mushroom Stir-Fried: Tender bok choy and earthy shiitake mushrooms sautéed in a savory oyster sauce, creating a harmonious blend of flavors.

130

RAU XANH THẬP CẨM XÀO ĐẬU KHUÔN

Mixed Greens and Tofu Stir-Fried: A colorful assortment of fresh greens stir-fried with firm tofu cubes, offering a healthy and satisfying vegetarian option.



130

RAU MUỐNG XÀO TỎI

Garlic Stir-Fried Morning Glory: Crunchy morning glory sautéed with fragrant garlic, a simple yet flavorful side dish.



130

NẤM THẬP CẨM XÀO TỎI

Stir-fried Mixed Mushrooms: A medley of mushrooms (Straw mushroom and Lingzhi mushroom) sautéed with garlic, offering a rich and aromatic flavor.



165

CÀ TÍM KHO THỊT BẨM

Braised Minced Pork with Eggplant: Tender long eggplants cooked in a clay pot with flavorful minced pork



165

TÔM BẠC RIM TIÊU XANH

River Shrimp with Green Peppercorn: Succulent river shrimp cooked with aromatic green peppercorns, delivering a zesty and fragrant flavor profile.



165

BA RỢI HEO CHÁY CẠNH

Crispy Pork Belly Stir-Fried with Caramelized Fish Sauce: Tender pork belly slices cooked to perfection and stir-fried with a sweet and savory caramelized fish sauce, creating a delightful blend of flavors and textures



185

CANH SƯỜN NON NẤU CHUA

Sour Pork Rib Soup: Tender pork ribs simmered in a tangy and savory broth, offering a delightful balance of flavors.



185

Shellfish Chef Recommendation Peanuts Gluten Soy Fish Pork Chicken Beef Vegetarian Lactose

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BÔNG CÁI XANH XÀO TÔM NỒN

Broccoli and Shrimp Stir-fried: Tender broccoli florets sautéed with succulent shrimp, a light and nutritious dish.



210

CÁ THỦ 1 NẮNG SỐT CÀ

Sun-Dried Mackerel in Tomato Sauce: Boneless mackerel fillets, deep-fried to perfection and served with a tangy tomato sauce, offering a delightful combination of flavors.



210

BA RỢI HEO KHO TRỨNG

Braised Pork Belly with Hard-Boiled Eggs: Tender pork belly slow-cooked in a flavorful sauce, accompanied by savory hard-boiled eggs.



250

CÁ BỚP KHO TỘ

Braised Clay Pot Cobia: Tender boneless cobia fish fillets braised in a savory sauce in a clay pot, offering a rich and flavorful seafood dish.



250

DESSERTS / TRÁNG MIỆNG

KEM: VANILA, DÂU TÂY, SÔ-CÔ-LA, BẠC HÀ VÀ TRÀ XANH

Ice cream per scoop: Vanilla, Strawberry, Chocolate, Mint, and Matcha



110

TRÁI CÂY TƯỚI THEO MÙA

Fresh fruits platter
(Selection of seasonal fruits)

130

3 LOẠI KEM CHẤY (Trà xanh, cà phê và gừng)

Trio of crème brûlée (matcha, coffee and ginger)



140

CHÈ KHÚC BẠCH

Almond panna cotta, lychee fruits



140

PANNA COTTA GỪNG

Ginger Panna cotta



140

BÁNH ĐẶC BIỆT THEO NGÀY

Cake of the day



185

 Shellfish  Chef Recommendation  Nuts  Gluten  Spicy  Fish

 Pork  Chicken  Beef  Vegetarian  Lactose

Beverage Menu

THỰC ĐƠN ĐỒ UỐNG

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MINERAL WATER / NƯỚC SUỐI

STILL WATER / NƯỚC SUỐI

Glassia	450 ml	60
Evian	330 ml	140
Evian	750 ml	195

SPARKLING WATER

Lavie	450ml	60
Evian	330 ml	140
Evian	750 ml	195

SOFT DRINK / NƯỚC UỐNG CÓ GA

COKE	50
DIET COKE	50
SPRITE	50
SODA WATER	50
TONIC WATER	50
GINGER ALE	50

FRESH JUICES / NƯỚC TRÁI CÂY

WATERMELON	80	MANGO	90
Dưa hấu		Xoài	
PINEAPPLE	80	CARROT	105
Dứa		Cà rốt	
LIME	80	ORANGE	115
Chanh		Cam	
PASSION	80	COCONUT	115
Chanh leo		Dừa	

*Only pure Fresh fruit juice serve. / Chỉ phục vụ nước ép hoa quả tươi.

FRESH HEALTHY JUICES / THỨC UỐNG BỔ DƯỠNG

HEART BEAT **105**

Carrot, Orange and Ginger
Cà rốt, Cam và Gừng

ENERGIZER **130**

Beetroot, Pineapple and Orange
Củ dền, Dứa và Cam

FOREVER YOUNG **155**

Aloe Vera, Green Apple, Celery and Lime
Nha đam, Táo xanh, Cần tây và Chanh

COLD PRESSED **165**

Green Apple-Cucumber, Celery, Kale, Lemon and Ginger
Táo xanh, Dưa leo, Cần tây, Cải xoăn, Gừng, Chanh

SMOOTHIES / SINH TỐ

TROPICAL TWIST **110**

Mango, Pineapple, Passion fruit, Plain yogurt, Fresh milk, Condensed milk
Xoài, Dứa, Chanh leo, Sữa chua, Sữa nguyên kem, Sữa đặc

SWEET ALOHA SMOOTHIE **110**

Banana, Strawberry, Soy milk, Almond, Honey
Chuối, Dâu tây, Sữa đậu nành, Hạnh nhân, Mật ong

GLOWING SKIN SMOOTHIE **140**

Mango, Orange, oat, Plain yogurt, Honey
Xoài, Cam, Yến mạch, Sữa chua, Mật ong

MILKSHAKES / SỮA LẮC

VANILLA **100**

Vanilla ice cream, Fresh milk, Whipping cream, Condensed milk, Dry almond
Kem Vanil, Sữa tươi, Kem béo, Sữa đặc, Hạnh nhân khô

CHOCOLATE **100**

Chocolate ice cream, Fresh milk, Whipping cream, Condensed milk, Almond seed
Kem sô cô la, Sữa tươi, Kem béo, Sữa đặc, Sốt sô cô la

RAINBOW **120**

Strawberry ice cream, Fresh milk, Whipping cream, Condensed milk
Rainbow nuggets
Kem dâu, Sữa tươi, Kem béo, Sữa đặc, Cốm ngũ sắc

COFFEE / CÀ PHÊ

VIETNAMESE COFFEE / CÀ PHÊ VIỆT NAM

Black Vietnamese Coffee <i>Cà phê đen</i>	55
Vietnamese Coffee with Milk <i>Cà phê sữa</i>	70
Sea Salted Coffee <i>Cà phê muối</i>	80
Coconut Coffee <i>Cà phê dừa</i>	80
Yogurt Coffee <i>Cà phê sữa chua</i>	80

NESPRESSO / CÀ PHÊ VIÊN NÉN

CHOICES OF FLAVOUR / LỰA CHỌN HƯƠNG VỊ:

Classic Decaffeinato	Classic Forte	Bianco Intenso	Classic Intenso
Single Espresso	70		
Double Espresso	85		
Americano	70		
Macchiato	95		
Cappuccino	110		
Latte	110		

FRAPPUCCINO

COOKIES <i>Oreo</i>	105
MOCHA <i>Số Cờ Lạ</i>	120
CAFFE VANILA <i>Vani</i>	120
MATCHA <i>Trà Xanh</i>	140

HOT TEA / TRÀ NÓNG

GREEN TEA / TRÀ XANH

Jasmine Green <i>Trà nhài</i>	70
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BLACK TEA / TRÀ ĐEN

Earl Grey	70
English Breakfast	70

HERBAL TEA / TRÀ THẢO MỘC

Pepper Mint <i>Trà bạc hà</i>	70
Chamomile Flower <i>Trà hoa cúc</i>	70

ICED TEA / TRÀ ĐÁ

LEMONGRASS AND LEMON ICED TEA

Trà Chanh Sả <i>Tea, Lemon Juice, Lemongrass, Mint leaves, Honey</i> <i>Trà, Nước Chanh tươi, Sả, Lá bạc hà, Mật ong</i>	95
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KUMQUAT ICED TEA

Trà Tắc <i>Oolong tea, Kumquat, Honey</i> <i>Trà Ô long, Tắc, Mật ong</i>	95
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PEACH & ORANGE ICED TEA

Trà Đào Cam Sả <i>Tea, Orange juice, Peach fruit, Lemongrass, Peach syrup</i> <i>Trà, Nước Cam tươi, Đào ngâm, Sả, Si rô Đào</i>	120
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MOCKTAILS / THỨC UỐNG KHÔNG CỒN

VIRGIN MOJITO

<i>Fresh lime, Mint leaves, Brown sugar, Soda water</i> <i>Chanh, Lá bạc hà, Đường nâu, Soda</i>	90
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VIRGIN PIÑA COLADA

<i>Fresh Pineapple juice, Coconut milk</i> <i>Nước dứa, Piña Colada, Nước cốt dừa</i>	90
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VIRGIN TEQUILA SUNRISE

Fresh Orange juice, Grenadine Syrup
Nước cam, Si rô Lựu

FROZEN APPLE MARGARITA

Green apple, Lime juice, Lime peel, Salt
Táo xanh, Nước Chanh tươi, Vỏ chanh, Muối

115

CLASSIC BEER / BIA TRUYỀN THỐNG**LARUE**

85

TIGER

95

HEINEKEN

105

CORONA

145

DRAUGHT BEER / BIA TƯƠI**HEINEKEN**

115

SUN KRAFTBEER**SUN KRAFTBEER**

80

YOUR CHOICE OF BEER / CÁC LỰA CHỌN

DRAUGHT / BIA TƯƠI | **CAN / BIA LẠM**

Golden Bridge Helles Lager

Cầu Vàng Helles Lager

Lunar Castle Dry Hop Pale Ale

Lâu đài Mặt trăng Dry Hop Pale Ale

Atlas Wings Dark Lager

Sức mạnh Atlas Dark Lager

CLASSIC COCKTAILS / COCKTAIL TRUYỀN THỐNG**MOJITO**

160

Havana Club Rum, Fresh lime, Mint leaves, Brown sugar, Soda water
Rượu Rum Havana Club, Chanh tươi, Đường nâu, Soda

SINGAPORE SLING

175

Gordon's Gin, Cherry Brandy, Lime juice, Angostura bitter, Grenadine
Gin, Rượu mùi, Nước Chanh tươi, Rượu đắng, Si rô lựu

MARGARITA

Tequila Sauza, Cointreau, Lime juice, Salt
Tequila, Rượu mùi, Nước Chanh tươi, Muối

200

DAIQUIRI

Rum, Triple Sec, Lime Juice, White sugar
Rhum, Rượu mùi, Nước Chanh tươi, Đường

160

MAITAI

Rum, Captain Morgan dark Rum, Amaretto, Lime Juice, Grenadine
Rhum, Nước Chanh tươi, Rượu mùi, Si rô Lựu

175

LONG ISLAND ICED TEA

Rum, Gordon's Gin, Vodka, Tequila, Triple Sec, Lime juice, Coke
Rhum, Gin, Vodka, Tequila, Rượu mùi, Nước Chanh tươi, Coca

220

SIGNATURE COCKTAILS / COCKTAIL ĐẶC TRƯNG PREMIER**SWEET HOME**

Rum, Mango, Passion fruit, Strawberry, Mint leaves,
Simple syrup, Soda water
Rhum, Xoài, Chanh leo, Dâu tây, Lá bạc hà, Đường

260

PINK LADY

Gin, Strawberry, Basil leaves and Tonic
Gin, Dâu tây, Lá quế, Tonic

220

COCONUT VILLAGE

Tequila, Midori, Malibu, Pineapple Juice, Simple syrup
Tequila, Rượu mùi, Nước dừa tươi, Đường

280

APERITIFS / RƯỢU KHAI VỊ**MARTINI EXTRA BIANCO**

100



1,450

MARTINI EXTRA DRY

100

1,450

MARTINI ROSSO

100

1,450

CAMPARI

120

1,790

GRAND MARNIER

170

2,150

LIQUEUR / RƯỢU MÙI

		
KAHLUA	95	1.350
JAGERMEISTER	95	1.550
BAILEYS	120	1.550
COINTREAU	120	1.790

VODKA

ABSOLUT	120	1.350
ABSOLUT PEACH	145	1.790
ABSOLUT CITRON	145	1.790
KETEL ONE	190	2.500
GREY GOOSE	230	2.850
CIROC		4.200
SMIRNOFF GOLD		4.200

RHUM

BACARDI GOLD	95	1.000
HAVANA CLUB	110	1.450
BACARDI LIGHT	120	1.650
CAPTAIN MORGAN	120	1.650
ZACAPA DARK RUM		6.800

GIN

BEEFEATER	130	1.450
BOMBAY SHAPPHIRE	155	1.790
TANQUERAY	165	1.790

HENDRICK'S		200		3.400
SONG CAI		250		3.900
MONKEY 47				5.450

TEQUILA

JOSE CUERVO SILVER	150	1.790
SAUZA GOLD	165	2.000
PATRON COFFEE		3.650

SINGLE MALT WHISKY

SINGLETON 12 YEAR		4.200
MACALLAN 12 YEAR		6.000
GLENFIDDICH 18 YEAR		6.750
MACALLAN 1824 RACE CASK		28.000
MACALLAN 18YO SHERRY OAK		33.000

BLENDED WHISKY

JOHNNIE WALKER BLACK LABEL	190	2.350
CHIVAS REGAL 12 YEAR	200	2.250
DEWAR'S 12 YEAR	200	3.000
BALLANTINE'S 21 YEAR		6.500
JOHNNIE WALKER XR 21 YEAR		10.000
JOHNNIE WALKER BLUE LABEL		12.950
BALLANTINE'S 30 YEAR		20.000

IRISH WHISKEY

JAMESON	120	1.650
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CANADIAN WHISKY

		
CANADIAN CLUB	200	3.950

JAPANESE WHISKY

HIBIKI SUNTORY	13.500	
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COGNACS & BRANDY

HENNESSY V.S.O.P	280	3.750
REMY MARTIN V.S.O.P	360	4.300
MARTELL BLUE		9.750
HENNESSY X.O	12.500	