

DRINK MENU



APERITIF

Gin & Tonic <i>Vê Để Đi Good Gin, Tonic, Lime</i>	170k
Barrel Aged Rhum Negroni <i>Sampan White Rhum, Red Vermouth, Campari</i>	185k
Spritz <i>Prosecco, Aperol, Soda Water</i>	185k
Amaretto Sour <i>Amaretto, Lime Juice, Sugar Syrup, Egg White</i>	185k

BEER

Huda <i>330ml Bottle Blonde Ale 4.7%</i>	45K
Carlsberg <i>330ml Bottle Pilsner 4.8%</i>	60K
Kronenbourg 1664 Blanc <i>330ml Bottle Wheat 5.0%</i>	80K

CRAFT BEER

7 Bridges Sunset Tangarine <i>330ml Can Wheat 4.2%</i>	115K
Heart of Darkness Dream Alone <i>330ml Can Pale Ale 6.2%</i>	115K
Pasteur Street Jasmine IPA <i>330ml Can IPA 6.5%</i>	115K

DRAFT BEER

7 Bridges	240ml	400ml
Beach Blonde <i>Blonde Ale 5.0%</i>	70K	105K
Hai Van Haze <i>Hazy IPA 6.0%</i>	85K	145K

WATER / SOFT DRINKS

Soda Water	35K
Tonic Water	35K
Coca Cola	35K
Coca Cola Light	35K
Sprite	35K
Fanta	35K
Alba Still Water 450ml	55K
Alba Sparkling Water 450ml	65K

DIGESTIVE

	Glass (4cl)
Creme de Cacao by Vê Để Đi Distillery and Marou Chocolate 30% <i>This Creme de Cacao is the lovechild of a collaboration between Vê Để Đi Distillery in Hanoi and Marou Chocolate in HCMC. The perfect companion to our Tiramisu</i>	130k
Grappa Alexander 38% Glera Veneto Italy	140k
Sampan Rhum Cellar Series 47.1% 3 Aged Years <i>Sampan Rhum is distilled 10km south of Hoi An, their aged rhum has been aged for 3 years in Cognac casks</i>	250k
Domaine Tariquet XO Armagnac Bas-Armagnac XO France	275k
Frapin V.S.O.P. Cognac Grande Champagne V.S.O.P. France	350k

WHISKY

	Glass (4cl)	Bottle (70cl)
Glenfiddich Single Malt 12 y.o Scotland	160k	2700k
The Glenallachie 12 Spayside Single Malt 12 y.o Scotland	215k	3550k
The Yamazaki Single Malt Japan	415k	7200k

FRESH JUICE

Lime	40K
Orange	65K
Watermelon	65K

COFFEE / TEA

Espresso	45K
Macchiato	50K
Americano	45K
Latte	55K
Cappuccino	55K
Vietnamese Black Coffee	35K
Vietnamese Coffee with Condensed Milk	35K
Black tea	35K
Earl Grey Tea	35K

