

VIETNAMESE SET MENU

THE RED BEAN • 595.000

APPETIZER

BÁNH CUỐN

*Steamed rice pancakes, minced pork, mushroom.
Served with fish sauce dressing*

NEM TUỐI

*Soft rice paper, pork, shrimp, fresh rice noodles, green mango,
carrots, herbs, peanuts. Served with Vietnamese dipping sauce*

SOUP

PHỞ GÀ

*Traditional Vietnamese noodle soup with chicken.
Served with herbs, lime slices & fresh chili on the side*

MAIN COURSE

CHẢ CÁ

*Grilled turmeric-and-dill marinated Sea bass filets. Served with dill,
spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing*

DESSERT

TÀU HŨ KEM TRÚNG

Tofu and egg cream with black sugar pearl

THE HANOIAN • 450.000

APPETIZER

GỎI NGÓ SEN TÔM THỊT

*Lotus root, prawns, pork, radicchio, carrots,
cucumbers, herbs, sweet & sour dressing*

MAIN COURSE

BÚN CHẢ NEM RÁN

*Grilled pork patties, Vietnamese dipping sauce with
pickled green papaya and carrots.*

*Deep-fried rolls filled with: pork, egg, wood ear mushroom,
coriander, vermicelli, spring onions, herbs.*

Served with fresh vermicelli rice noodles, mixed lettuce leaves and herbs

DESSERT

SỮA CHUA HOA QUẢ

Homemade yogurt, fruit beam, coconut milk, mint



All prices are included tax and service charges

WEST TO EAST SET MENU

CHEF'S RECOMMENDATION • 950.000

APPETIZER

TOMATO BRUSCHETTA

BÁNH MÌ NƯỚNG CÀ CHUA KIỂU Ý

*Baguette slices brushed with garlic and olive oil,
topped with fresh tomato and basil*

PAN-SEARED FOIE GRAS

GAN NGỔNG ÁP CHẢO

Served with sautéed mushrooms, fresh orange, balsamic sauce

SOUP

TIGER PRAWN AND ASPARAGUS SOUP

XÚP TÔM MĂNG TÂY

Tiger prawn meat, asparagus, carrots, egg, coriander

MAIN COURSE

GRILLED ANGUS BEEF TENDERLOIN

THĂN NỘI BÒ ÚC NƯỚNG XỐT VANG

Served with mashed potato, sautéed mushrooms and red wine sauce

DESSERT

HOT CHOCOLATE CAKE

BÁNH SÔ-CÔ-LA NÓNG ĂN KÈM KEM VANI

Served with chocolate sauce and a scoop of Vanilla ice-cream

THE FUSION • 750.000

APPETIZER

SMOKED DUCK BREAST SALAD

XÀ LẮT LƯỜN VỊT XÔNG KHÔI

With romaine lettuce, tomato, corn, cress and passion fruit dressing

SOUP

MUSHROOM SOUP

XÚP NẤM ĐẶC BIỆT

*A broth-based soup with mushrooms, egg terrine,
asparagus, sprinkled with coriander*

MAIN COURSE

PAN-SEARED SALMON XO SAUCE

CÁ HỒI ÁP CHẢO SÓT X.O

*Norwegian salmon filet, served with sautéed vegetable,
steamed rice and XO sauce*

DESSERT

HOT PASSION FRUIT CAKE

BÁNH CHANH LEO NÓNG VỚI KEM VANI

Served with passion fruit sauce and a scoop of vanilla ice cream



All prices are included tax and service charges

VEGETARIAN CORNER

SET MENU • 595.000

APPETIZER

STEAMED RICE PANCAKE
BÁNH CUỐN CHAY

Steamed rice pancake, minced mushroom. Served with soya sauce

CURRIED VEGETABLE TEMPURA
RAU CỦ TẮM BỘT CHIÊN VỊ CÀ-RI

Onions, vegetables, carrots, fresh mushrooms, sweet potato.

Served with three dipping sauces: soya, mango chutney and mint

SOUP

MUSHROOM SOUP
XÚP NẤM

A broth-based soup with mushrooms, asparagus, coriander

MAIN COURSE

BRAISED TOFU
ĐẬU PHỤ OM XỐT CÀ CHUA

Tofu, mushrooms, vegetable, tomato sauce. Served with steamed rice

DESSERT

TROPICAL FRUIT YOGURT
SỮA CHUA HOA QUẢ

Homemade yogurt, fresh fruits, coconut milk, mint

À LA CARTE

PUMPKIN CREAM SOUP • 145.000

XÚP BÍ NGÔ

Pumpkin puree, onions and fresh herbs, dash of cream

VEGETARIAN FRESH SPRING ROLLS • 145.000

NEM CUỐN CHAY

Fresh rice paper rolls filled with green mango, carrots, cucumber, mushrooms, fresh rice noodles, herbs. Served with soya sauce

VEGETABLE TEMPURA • 145.000

RAU CỦ TẮM BỘT CHIÊN VỊ CÀ-RI

Onions, vegetables, carrots, fresh mushrooms, sweet potato, all curried flavor. Served with three dipping sauces: soya, mango chutney and mint

VEGETABLE CURRY • 155.000

CÀ-RI RAU XANH

Bok-choy, carrots, sweetcorn, green beans, garlic and chili cooked in a curry sauce. Served with fragrant steamed rice

STIR-FRIED VEGETABLES WITH CASHEW NUTS • 155.000

RAU XÀO HẠT ĐIỀU

*Stir-fried seasonal vegetables with cashew nuts.
Served with steamed rice*

BRAISED TOFU • 155.000

ĐẬU PHỤ OM XỐT CÀ CHUA

Tofu, mushrooms and vegetables in tomato sauce. Served with steamed rice

FRIED RICE WITH VEGETABLES & MUSHROOMS • 155.000

CƠM RANG RAU NẤM

Mushroom, shallots, spring onions, sweetcorn, carrots, green beans, sprinkled with coriander. Served with a fresh salad and an olive oil and soya sauce

STEWED EGGPLANT AND MUSHROOM • 175.000

CÀ TÍM OM TỌ

*Stewed mushroom and eggplant with garlic and spring onions.
Served with steamed rice*



All prices are included tax and service charges

VIETNAMESE CUISINE

STARTER

MINI RICE PANCAKES • 115.000

BÁNH KHỌT

Shrimp, flour, rice powder, herbs, sweet & sour dressing

DEEP-FRIED SPRING ROLLS • 155.000 

NEM RÁN HÀ NỘI

Deep-fried rolls filled with pork, egg, wood ear mushroom, coriander, vermicelli, spring onions, herbs. Served with Vietnamese dipping sauce

FRESH SPRING ROLLS • 155.000

NEM TƯƠI CUỐN TÔM THỊT

Soft rice paper rolls filled with pork, shrimp, fresh rice noodles, green mango, carrots, herbs and peanuts. Served with Vietnamese dipping sauce

ASSORTED SPRING ROLLS PLATTER • 195.000

NEM TỔNG HỢP ĐẶC BIỆT

Combination of Vietnamese deep fried spring rolls, fresh spring rolls and fresh salmon rolls. Served with Vietnamese dipping sauce

SALAD

COCONUT CORE SALAD • 145.000

GỎI CỎ HŨ DỪA TÔM THỊT

Coconut core, prawns, pork, radicchio, carrots, cucumber, herbs, sweet & sour dressing

LOTUS ROOTS SALAD • 145.000

GỎI NGÔ SEN TÔM THỊT

Lotus root, prawns, pork, radicchio, carrots, cucumber, herbs, sweet & sour dressing

GREEN MANGO SALAD • 165.000 

NỘM XOÀI XANH HẢI SẢN

Marinated mango, carrots, cucumber, shrimp, squid. Served with fish sauce dressing, herbs and chopped peanuts

CHICKEN SALAD • 165.000

NỘM GÀ XÉ PHAY VỚI HÀNH TÂY VÀ LÁ BẠC HÀ

Shredded chicken with sliced onions and hot mint, tossed in a dressing sauce, topped with chopped peanuts and sesame seeds

GRAPEFRUIT SALAD • 165.000 

NỘM BƯỞI TÔM

Fresh grapefruit, shrimp; a dressing of garlic, chili, lemon juice and fish sauce; sprinkled with coriander and ground peanuts

RICE - NOODLE

SPECIAL NOODLES IN QUANG NAM STYLE • 135.000 

MỠ QUẢNG ĐẶC BIỆT

Prawn, squid, chicken, char siu, bean sprouts, bananas flowers, herbs, Pork & Prawn broth

VIETNAMESE NOODLE SOUP "PHO" • 155.000

PHỞ TRUYỀN THỐNG VỚI LỰA CHỌN: BÒ / GÀ

Your choice of: BEEF / CHICKEN

Served with herbs, lime slices & fresh chili on the side

FRIED RICE • 175.000

CƠM RANG VỚI LỰA CHỌN: HẢI SẢN / BÒ / GÀ

Your choice of: SEAFOOD / BEEF / CHICKEN

Shallots, onions, sweet corns, carrots, green beans, sprinkled with coriander. Served with fresh salad and soya sauce



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VIETNAMESE CUISINE

MAIN COURSE

GRILLED PORK HANOI STYLE • 215.000 

BÚN CHẢ HÀ NỘI

*Grilled pork patties, Vietnamese dipping sauce with pickled papaya and carrots.
Served with fresh vermicelli rice noodles, mixed lettuce leaves and herbs*

GRILLED FISH HANOI STYLE • 245.000 

CHẢ CÁ HÀ NỘI

Grilled turmeric-and-dill marinated Sea bass filets. Served with dill, spring onions, fresh rice noodles, lettuce, herbs and a fish sauce dressing

GRILLED SEA BASS IN BANANA LEAF • 245.000

CÁ VƯƠN NƯỚNG LÁ CHUỐI

Grilled sea bass wrapped in banana leaf, fresh rice noodles, carrot, herbs and peanuts. Served with Vietnamese dipping sauce.

ROASTED CHICKEN WITH HONEY SAUCE • 245.000

GÀ QUAY MẬT ONG

Served with vegetables and steamed rice

GRILLED CHICKEN WITH LEMON LEAVES • 245.000

GÀ NƯỚNG LÁ CHANH

*Grilled marinated chicken with lemon leaves, onions and shallots, seasoned with chili, ginger, turmeric, garlic.
Served with fresh rice noodles, pickles and sweet & sour sauce*

PORK THREE WAYS • 255.000

THỊT HEO QUAY BA KIỂU VỚI XỐT TIÊU TÂY BẮC

Served with a pepper sauce, grilled onions, sautéed vegetables and steamed rice

GRILLED SALT AND CHILI PORK JOWL • 255.000

MÁ HEO NƯỚNG MUỐI ỚT

Served with green chilies sauce and sweet Gourd-flavor steamed rice

TIGER PRAWNS IN COCONUT • 265.000 

TÔM HẤP TRÁI DỪA VỊ CHUA CAY

Tiger prawns steamed in coconut milk flavored with lemongrass, garlic, chilli, salt, pepper and oyster sauce. Served with fresh rice noodles

GRILLED SLICED BEEF TENDERLOIN • 280.000

BÒ NƯỚNG XỐT ỚT XANH

Topped with sesame. Served with green chilies sauce and sweet Gourd-flavor steamed rice

BEEF IN COCONUT • 290.000 

BÒ TRÁI DỪA

Stir fried beef in coconut, flavoured with lemongrass, garlic, chilli, salt, pepper and oyster sauce. Served with steam rice

STIR-FRIED BEEF "LUC LAC" • 290.000

BÒ "LÚC LẮC"

*Stir-fried diced beef tenderloin with green bell peppers.
Served with Vietnamese bread*



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AROUND-THE-WORLD

STARTER

TOMATO BRUSCHETTA • 155.000

BÁNH MÌ NƯỚNG VỚI CÀ CHUA KIỂU Ý

*Baguette slices brushed with garlic and olive oil,
topped with fresh tomato and basil*

PAN-SEARED SCALLOP • 185.000

SÒ ĐIỆP ÁP CHÁO

Pan-seared scallops with teriyaki sauce

PAN-SEARED FOIE GRAS • 335.000

GAN NGỔNG ÁP CHÁO

Served with sautéed mushrooms, fresh orange, balsamic sauce

SALAD

CLASSIC CAESAR SALAD • 155.000

XA LÁT "CAESAR"

*Romaine lettuce leaves, bacon, croutons, anchovies, grated
parmesan cheese, olive oil, lemon juice and black pepper*

AVOCADO SALAD • 185.000

XA LÁT QUẢ BƠ VỚI TÔM VÀ XỐT COCKTAIL

Avocado, shrimps, parsley. Served with a cocktail sauce

SCALLOP ARUGULA SALAD • 195.000

XA LÁT SÒ ĐIỆP RAU TÊN LỬA

Arugula salad with scallops, balsamic dressing sauce

SMOKED SALMON DILL DRESSING • 260.000

XA LÁT CÁ HỒI XÔNG KHÓI VỚI XỐT THÌ LÀ

Served with caviar, avocado, minced mushrooms and a dill dressing

SOUP

MUSHROOM SOUP • 165.000 

XÚP NẤM TƯƠI ĐẶC BIỆT

*A broth-based soup with mushrooms, egg terrine,
asparagus, sprinkled with coriander*

CHICKEN SOUP • 165.000 

XÚP GÀ MĂNG TÂY

*A broth-based soup with chicken, egg terrine,
asparagus, sprinkled with coriander*

CRAB MEAT SOUP • 165.000

XÚP CUA TRỨNG BẮC THẢO

Crab meat & century egg soup, carrot, green bean, nori seafood

TOM YUM GOONG • 175.000

XÚP TÔM CHUA CAY KIỂU THÁI LAN

*Coconut water infused with lemongrass, galangal root,
lemon leaves, Tiger prawns, mushrooms*

TIGER PRAWN AND ASPARAGUS SOUP • 175.000

XÚP TÔM VÀ MĂNG TÂY

Tiger prawn meat, asparagus, carrots, egg, coriander



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AROUND-THE-WORLD

MAIN COURSE

HONEY & ORANGE GLAZED DUCK BREAST • 350.000

VỊT QUAY XỐT CAM

Duck breast marinated in orange juice, soya sauce and honey.

Served with sautéed vegetables, cherry tomatoes, orange sauce and herbs

PAN-SEARED SALMON • 450.000

CÁ HỒI ÁP CHÁO XỐT CHANH LEO

Norwegian salmon filet. Served with mashed potato and asparagus, with a passion fruit sauce

GRILLED LAMB RACK • 690.000

SƯỜN CỪU NƯỚNG XỐT TIÊU XANH

Grilled of lamb rack with asparagus, mash potato, carrot, broccoli.

Served with green pepper sauce

GRILLED ANGUS BEEF TENDERLOIN • 690.000

THĂN NỘI BÒ MỸ NƯỚNG XỐT VANG ĐỎ

Served with mashed potato, sautéed mushrooms and red wine sauce

ADD ON: Pan-seared foie-gras | THÊM: Gan ngỗng áp chảo: • 160.000

SPAGHETTI

BOLOGNESE • 185.000

MỠ Ý XỐT BÒ BẮM

Bolognese sauce, minced beef, basil and grated parmesan cheese

CARBONARA • 185.000

MỠ Ý XỐT KEM NẤM BA CHỈ

Carbonara sauce and grated parmesan cheese

TOMATO SAUCE • 185.000

MỠ Ý XỐT CÀ CHUA

Fresh tomato sauce, basil and extra olive oil

SIDE DISH

STEAMED RICE • 40.000

CƠM TRẮNG

BREAD AND BUTTER • 40.000

BÁNH MÌ BƠ

FRENCH FRIES • 100.000

KHOAI TÂY CHIÊN

GARLIC BREAD • 115.000

BÁNH MÌ BƠ TỎI

Toasted baguette slices topped with chopped garlic, olive oil, butter and oregano

DEEP-FRIED SEAFOOD MUSHROOM • 135.000

NẤM HẢI SẢN CHIÊN

Served with green chillies sauce

DEEP-FRIED CHICKEN WINGS • 199.000

CÁNH GÀ CHIÊN

Served with sweet & sour sauce



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AROUND-THE-WORLD

DESSERTS

FRUIT BEAM YOGURT • 100.000

SỮA CHUA HOA QUẢ

Homemade yogurt, fruit beam, coconut milk, mint

BLACK GLUTINOUS RICE YOGURT • 125.000

SỮA CHUA NẾP CẨM

Homemade yogurt, black glutinous rice, coconut milk and mint

MANGO PANDAN STICKY RICE • 145.000

XÔI LÁ NẾP ĂN KÈM XOÀI VÀ NƯỚC CỐT DỪA

Pandan sticky rice served with fresh mango, coconut sauce, sesame seeds and peanuts

PASSION FRUIT CAKE • 155.000 

BÁNH BÔNG LAN CHANH LEO ĂN KÈM KEM VA-NI

Served with passion fruit sauce and two scoops of vanilla ice cream

CRÈME BRÛLÉE • 155.000

KEM CHÁY ĂN KÈM CHUỐI ĐÓT

Served with mint, banana flambé and cookies

TOFU EGG CREAM • 165.000 

TÀU HŨ KEM TRỨNG

Tofu and egg cream with black sugar pearl

HOT CHOCOLATE CAKE • 165.000

BÁNH BÔNG LAN SÔ-CÔ-LA NÓNG ĂN KÈM KEM VA-NI

Served with chocolate sauce and two scoops of vanilla ice cream

CHOCOLATE MOUSSE • 165.000 

BÁNH SÔ-CÔ-LA MỀM ĂN KÈM HẠT ĐIỀU VÀ BÁNH QUY

Served with cashew nuts and cookies



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DRINK MENU

CLASSIC COCKTAIL • 220.000

MARGARITA

Tequila, Cointreau, Citrus, Salt

WHISKY SOUR

Bourbon Whiskey, Citrus, Sugar, Egg white (optional)

COSMOPOLITAN

Vodka, Cointreau, Citrus, Cranberry

OLD FASHIONED

Bourbon whiskey, House infused Brown sugar & citrus, Angostura bitters

NEGRONI

Gin, Campari, Sweet vermouth, Angostura bitter

MOJITO

Light rum, Dark rum, Fresh mint, Citrus, Sugar, Soda

PINA COLADA

Light rum, Dark rum, Malibu, Coconut milk, Pineapple

LONG ISLAND ICED TEA

Vodka, Gin, Light rum, Tequila, Cointreau, Citrus, Coke

ALCOHOL-FREE • 150.000

Virgin Pinacolada

Coconut milk, Pineapple

Virgin Mojito

Fresh mint, Citrus, Sugar, Soda

ICED TEA • 135.000

PEACH ORANGE LEMONGRASS

Trà đào, nước cam, xả tươi, đào ngâm, si rô xả

Peach tea, orange juice, lemongrass, peach, lemongrass syrup

ORANGE ALOE VERA HIBISCUS TEA

Trà hoa dâm bụt, cam vàng, nha đam, si rô bưởi hồng

Hibiscus tea, orange, aloe vera, pink grapefruit syrup

GREEN APPLE MINT TEA

Trà bạc hà, táo xanh, lá bạc hà, chanh, si rô táo xanh

Black tea, strawberry, lime, rosemary, rosemary syrup

LOTUS APPLE

Trà sen ủ lạnh, nước táo, sen đường, táo tươi

Cold brew lotus tea, apple juice, sweetened lotus seed, fresh apple

CHAMOMILE HONEY

Trà hoa cúc, mật ong, dâu tây, chanh, táo

Chamomile tea, honey, strawberry, lime, apple

HOT TEA

Teacup • 65.000

Teapot • 135.000

Chamomile | Green Lotus | Green Jasmine | Earl Grey | English Breakfast

Hoa Cúc | Sen Xanh | Nhài Xanh | Bá Tước | Trà Anh

COFFEE

Fresh Milk | Chocolate • 60.000

Espresso | Americano • 60.000

Cappuccino | Latte | Decaffeinated • 75.000

Vietnamese Coffee • 75.000

CÀ PHÊ với lựa chọn: thêm Sữa Đặc hoặc Sữa Tươi, Nóng hoặc Đá

Your choice of: adding Condensed milk or Fresh milk, Hot or Ice



All prices are included tax and service charges

DRINK MENU

FRESH JUICE • 120.000

Pineapple | Passion Fruit | Watermelon | Mango | Orange
Nước Dứa | Nước Chanh Dây | Nước Dứa Hấu | Nước Xoài | Nước Cam

WATER & SOFT DRINK

Lavie Premiun Mineral 40cl • 65.000
Perrier Sparkling 33cl | 75cl • 85.000 | 135.000
Soda | Ginger Ale | Sprite | Coke | Diet Coke | Tonic | Soda • 65.000

BEER • 75.000

Hanoi Premium | Saigon Special

HOUSEWINE By Glass • 185.000 By Bottle • 900.000

Sanama Cabernet Sauvignon
Chile

Barramundi Shiraz
Australia

Barramundi Chardonnay
Australia

Culemborg Chenin Blanc
South Africa

LIQUEURS | APERITIFS | DIGESTIFS • 145.000

Amaretto | Bailey's | Campari | Cointreau | D.O.M Benidictine | Drambuie |
Grand Marnier | Vermouth Dry | Vermouth Rosso | Ricard | Galliano

VODKA	SINGLE SHOT 4CL	BOTTLE
Absolut	145.000	1.450.000
Ketel One	165.000	2.350.000
Ciroc Ultra Premium	250.000	3.150.000

GIN

Bombay Sapphire	145.000	1.450.000
Tanqueray London Dry	165.000	2.350.000
Tanqueray No. 10	245.000	3.650.000
Hendrick's	225.000	2.650.000



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DRINK MENU

RHUM

	SINGLE SHOT 4CL	BOTTLE
Bacardi Light	145.000	1.450.000
Captain Morgan Spiced	155.000	1.650.000
Zacapa 23	350.000	5.900.000
Zacapa X.O	450.000	

TEQUILA

Jose Cuervo Especial	125.000	1.250.000
Don Julio Blanco	255.000	3.850.000

SINGLE MALT SCOTCH WHISKY

Glenlivet 12 years old	175.000	2.850.000
Glenfiddich 15 years old	250.000	3.950.000
Singleton 12 years old	225.000	2.950.000
Singleton 15 years old	250.000	3.950.000
Singleton 18 years old		7.950.000

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	155.000	2.150.000
Johnnie Walker Gold Label	225.000	2.950.000
Johnnie Walker X.R 21	285.000	4.950.000
Johnnie Walker Blue Label	450.000	9.990.000
Chivas 18 years old	265.000	3.950.000

IRISH | BOURBON | RYE

John Jameson Irish	145.000	1.550.000
Jack Daniel's	145.000	1.550.000
Bulleit	165.000	2.550.000
Rittenhouse	175.000	2.950.000

COGNAC | ARMAGNAC

Hennessy VSOP	250.000	3.950.000
Hennessy XO		8.850.000
Chateau de Laubade Armagnac	345.000	5.950.000



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WINE LIST

CHAMPAGNE

Charles Mignon Brut Reserve	2.350.000
Louis Roederer Brut Premier	4.650.000
Louis Roederer Brut Rose Premier	5.250.000

SPARKLING AND ROSE WINE

Charles Roux Blanc de Blancs	950.000
Aligote	Burgundy France
Tommasi Filodora Prosecco	1.250.000
Glera	Veneto Italy
Cava Paul Cheneau Fresh Life Brut	1.450.000
Chardonnay Macabeo	Catalunya Spain
Mateus The Original Rose	1.050.000
Baga Rufete Tinta Barroca	Alentejo Portugal

WHITE WINE

Famille Perrin Cotes du Rhone Blanc	1.150.000
Grenache blanc Viognier	Rhone France
Petit Chablis	1.350.000
Chardonnay	Bourgogne France
Gustave Lorentz	1.650.000
Gewürztraminer	Alsace France
Joseph Drouhin Laforet	1.850.000
Chardonnay	Bourgogne France
Frescobaldi, Danzante	1.050.000
Pinot Grigio	Veneto Italy
Marques de Caceres Blanco	1.050.000
Viura	Rioja Spain
Bisquer tt La Joya Gran Reserva	1.250.000
Viognier	Colchagua Valley Chile
Bisquer tt La Joya Gran Reserva	1.250.000
Sauvignon Blanc	Colchagua Valley Chile
Salentine Barrel Selection	1.250.000
Chardonnay	Mendoza Argentina
Satellite	1.150.000
Sauvignon Blanc	Marlborough New Zealand
J.Lohr Cypress	1.450.000
Chardonnay	California America
Hand Crafted	1.550.000
Pinot Grigio	Limestone Coast Australia



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WINE LIST

RED WINE

M.Chapoutier Belleruche Grenache Syrah	1.150.000 Cote Du Rhone France
D de Dauzac Cabernet Sauvignon Merlot	1.250.000 Bordeaux France
Château Croix-Mouton Merlot Cabernet Franc Petit Vedot	1.650.000 Bordeaux France
Château Chantemerle Cru Bourgeois Cabernet Sauvignon Merlot	1.850.000 Bordeaux France
Joseph Drouhin Laforet Pinot Noir	2.250.000 Bourgogne France
Gran Passione Rosso IGT Merlot Corvina	1.450.000 Veneto Italy
Tommasi Arele Appassimento Corvina Rondinella Oseleta Merlot	1.550.000 Veneto Italy
Amarone della Valpolicella Classico DOCG Corvina Corvinone	4.250.000 Valpolicella Italy
Marques de Caceres Crianza Tempranillo Graciano	1.350.000 Rioja Spain
Mancura Leyenda De los Andes Syrah Cabernet Franc Merlot	1.450.000 Casablanca Valley Chile
Bisquertt La Joya Gran Reserva Cabernet Sauvignon	1.350.000 Colchagua Valley Chile
Hussonet Cabernet Sauvignon	1.450.000 Maipo Valley Chile
Chateau Los Boldos Grande Reserve Carmenere	1.450.000 Rapel Valley Chile
Elderton E-series Shiraz Cabernet Sauvignon	1.350.000 Barossa Valley Australia
Yalumba Samuel's Collection Shiraz	1.650.000 Barossa Valley Australia
Salentein Barrel Selection Malbec	1.250.000 Mendoza Argentina
Alta Vista Premium Malbec	1.450.000 Mendoza Argentina
Rib Shack Pinotage Shiraz	1.050.000 Western Cape South Africa
J.Lohr Estates Seven Oaks Cabernet Sauvignon Merlot Cabernet Franc	1.950.000 California America



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