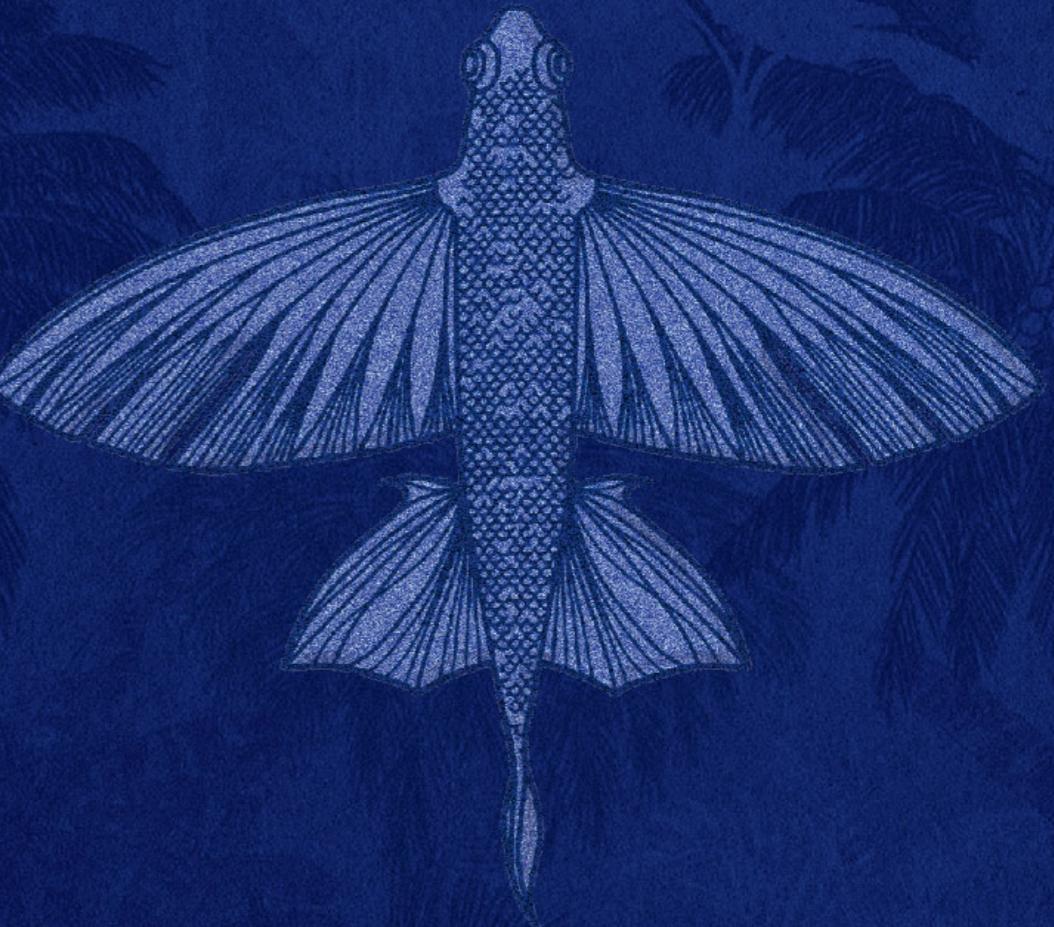


CÁ CHUỒN CỒ

Vietnamese Cuisine



MENU



CÁ CHUỒN CỒ A LA CARTE MENU



STARTERS / KHAI VỊ

Nestled within Premier Village Danang Resort, Cá Chuồn Cồ (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.

Ấn mình trong Premier Village Danang Resort, Cá Chuồn Cồ vẫn gợi 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.

HOÀNH THÁNH THỊT HEO CHIÊN

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



130

NEM CUỐN RAU CỦ

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



130

NEM CUỐN

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



170

NEM CUA BÈ

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



170

NEM HẢI SẢN CHIÊN

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



210

BÒ CUỐN LÁ LỐT

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.



210

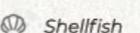
GỎI CUỐN TAM HỮU

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

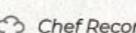
*Trà Quế is a famous vegetable village located in Hoi An



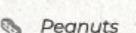
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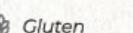
Shellfish



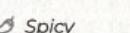
Chef Recommendation



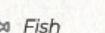
Peanuts



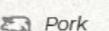
Gluten



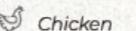
Spicy



Fish



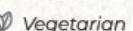
Pork



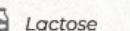
Chicken



Beef



Vegetarian



Lactose



SOUP / SÚP

SÚP CUA BÈ MĂNG TÂY

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



130

SÚP HẢI SẢN NẤM TUYẾT

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



130

SÚP GÀ XÉ BẮP NON

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.



130

SÚP BÀO NGƯ, NẤM ĐÔNG CÔ TƯƠI

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



330

SALAD / XA LÁT

GỎI NẤM CHAY

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



130

GỎI XOÀI CÁ CHUỒN CỒ

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



245

GỎI CHÍP CHÍP

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



210

GỎI GÀ XÉ PHAY HOA CHUỐI

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



210

GỎI CẢI MẦM VÀ CÁ HỒI SAPA ÁP CHẢO

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.



250

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

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.



250

GỎI ĐU ĐỦ BÒ KHÔ

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



250

NOODLES / CÁC MÓN TỪ MỲ

MỲ CHAY XÀO RAU NẤM

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.



190

BÚN CHẢ

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



210

PHỞ BÒ

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



210

Shellfish Chef Recommendation Peanuts Gluten Spicy Fish

Pork Chicken Beef Vegetarian Lactose

Shellfish Chef Recommendation Peanuts Gluten Spicy Fish

Pork Chicken Beef Vegetarian Lactose

**PHỞ GÀ**

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



210

MIẾN DONG 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

LEMONGRASS AND CHILI

Sả và ớt

GREEN PEPPERCORN SAUCE

Sốt tiêu xanh

SATAY SAUCE

Sốt sa tế

GARLIC BUTTER

Sốt bơ tỏi

210

TOM YUM SAUCE

Sốt kiểu Thái

250

SALTED EGG

Sốt trứng muối

330

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 mõ hành và đậu phộng

SWEET AND SOUR SAUCE

Sốt chua ngọt

TAMARIND SAUCE

Sốt me

MAIN COURSES / MÓN CHÍNH

165

CƠM CHIÊN RAU CỦ

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



210

CƠM CHIÊN CÁ MĂN

Salted Fish Fried Rice: Fragrant fried rice enriched with savory salted 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



250

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

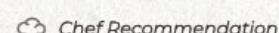
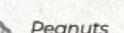
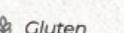
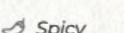
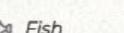
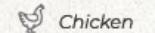
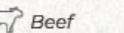
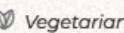
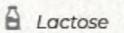


250

CÁ CHUỒN CUỐN NGHỆ VÀ NÉN, SỐT ỚT XAY

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



					
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	CANH RAU MỒNG TƠI, 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		
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	CẢI THÌA XÀO SỐT HÀU, 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		
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	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		
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	RAU MUỐNG XÀO TỎI Garlic Stir-Fried Morning Glory: Crunchy morning glory sautéed with fragrant garlic, a simple yet flavorful side dish. 	130		
<hr/>		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		
<hr/>		CÀ TÍM KHO THỊT BẦM Braised Minced Pork with Eggplant: Tender long eggplants cooked in a clay pot with flavorful minced pork 	165		
<hr/>		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		
<hr/>		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		
<hr/>		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	 Spicy	 Fish
 Pork	 Chicken	 Beef	 Vegetarian	 Lactose	
All prices are quoted in '000 Vietnam đồng (VND) including tax and service charge. / Tất cả giá được tính '000 Việt Nam đồng (VND), bao gồm thuế và phí dịch vụ.					
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**BÔNG CẢI XANH XÀO TÔM NỐN**

210

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

**CÁ THU 1 NẮNG SỐT CÀ**

210

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.

**BA RỢI HEO KHO TRỨNG**

250

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

**CÁ BỚP KHO TỘ**

250

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.

**DESSERTS / TRÁNG MIỆNG****KEM: VANILA, DÂU TÂY, SÔ-CÔ-LA, BẠC HÀ VÀ TRÀ XANH**

110

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

**TRÁI CÂY TƯƠI THEO MÙA**

130

Fresh fruits platter
(Selection of seasonal fruits)

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

140

Trio of crème brûlée (matcha, coffee and ginger)

**CHÈ KHÚC BẠCH**

140

Almond panna cotta, lychee fruits

**PANNA COTTA GỪNG**

140

Ginger Panna cotta

**BÁNH ĐẶC BIỆT THEO NGÀY**

185

Cake of the day



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

**Beverage Menu****THỰC ĐƠN ĐỒ UỐNG**



MINERAL WATER / NƯỚC SUÔI

STILL WATER / NƯỚC SUÔI

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

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

FRESH HEALTHY JUICES / THỨC UỐNG BỒ DƯỠNG

HEART BEAT

Carrot, Orange and Ginger
Cà rốt, Cam và Gừng

105

ENERGIZER

Beetroot, Pineapple and Orange
Củ dền, Dứa và Cam

130

FOREVER YOUNG

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

155

COLD PRESSED

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

165

SMOOTHIES / SINH TỐ

TROPICAL TWIST

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

110

SWEET ALOHA SMOOTHIE

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

110

GLOWING SKIN SMOOTHIE

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

140

MILKSHAKES / SỮA LẮC

VANILLA

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

100

CHOCOLATE

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

100

RAINBOW

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

120



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>Sô Cô La</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
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

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

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

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

115

FROZEN APPLE MARGARITA

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

135

MARGARITA

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

200

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 LON****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**

Havana Club Rum, Fresh lime, Mint leaves, Brown sugar, Soda water
Rượu Rum Havana Club, Chanh tươi, Lá bạc hà, Soda

160

SINGAPORE SLING

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

175

DAIQUIRI

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

160

MAITAI

Rum, Captain Morgan dark Rum, Amarreto, 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

100	1.450

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

DEWARS 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



CANADIAN WHISKY



CANADIAN CLUB

200



3.950

JAPANESE WHISKY

HIBIKI SUNTORY

13.500

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

