



WINE & GRILL



MAD ABOUT WINE, SERIOUS ABOUT FOOD

Perched high above the city on the 30th floor, Mad Cow is where Saigon's skyline meets a dining experience that breaks the rules of the traditional steakhouse.

At the helm, Chef Ninh crafts dishes that are both authentic and daring — from the legendary Tomahawk steak to elevated tapas inspired by local ingredients. Every plate respects tradition, but isn't afraid to push boundaries.

And it's not just about the food. Our bar is just as bold — with a curated wine cellar, craft beers, signature cocktails, and more to keep the night flowing.

• *Welcome to Mad Cow:
Saigon's ultimate playground for
flavor, wine, and a little madness.*

APPETIZER

KHAI VI

FRESH NHA TRANG OYSTER WITH LEMON AND MIGNONETTE



199/369/599

Hàu Nha Trang dùng kèm chanh vàng, sốt giấm hành

*Available in 3,6, or 12 pieces

*Lựa chọn 3, 6 hoặc 12 con

GRILLED CAULIFLOWER



250

Bông cải nướng

Cauliflower, mashed polenta, capers, chimichurri sauce

Bông cải trắng nướng, bột bắp nghiền, nụy bạch hoa dùng kèm sốt ngò tây

GRILLED BONE MARROW



190/300

Tủy bò nướng

Bone marrow, chimichurri sauce, green salad

Tủy bò, sốt chimichurri, xà lách

BEEF TARTARE



200/340

Bò tái kiểu Pháp

Beef tenderloin, anchovies, egg yolk, pickled gherkins

Thăn nội bò, cá cơm, lòng đỏ trứng, dưa chuột ngâm

BEEF CARPACCIO



230/400

Bò tái kiểu Ý

Beef tenderloin, Parmesan cheese, lemon, rocket salad

Thăn nội bò, phô mai Parmesan, chanh vàng, xà lách rocket

Kindly inform our team of any food allergies, dietary restrictions, or vegan requests.

All prices are quoted in thousand Vietnam dong (unit, 000VND), exclusive of 5% of service charge & 8% VAT.

Vui lòng thông báo với nhân viên nếu Quý khách có dị ứng thực phẩm, yêu cầu ăn kiêng hoặc món chay.

Tất cả giá trên được tính bằng Đồng Việt Nam (đơn vị: 1,000 đồng), chưa bao gồm 5% phí phục vụ và 8% thuế GTGT.



Fish



Molluscs



Shellfish



Gluten-Free



Soybean



Sulphites



Locally sourced



Egg



Celery



Vegetarian



Vegan



Mustard



Peanuts



Milk



Nuts



Lupin



Sesame Seeds

APPETIZER

KHAI VỊ

KALE SALAD & FETA CHEESE

320

Xà lách cải xoăn và phô mai feta

Kale salad, feta cheese, almond, shallot, red radish, lemon dressing

Cải xoăn, phô mai feta, hành tím, củ cải ngọt, sốt chanh

BURRATA CHEESE

360

Xà lách Burrata

Burrata cheese, rocket salad, cherry tomatoes, balsamic vinegar

Phô mai Burrata, xà lách rocket, cà chua bi, dấm

LOBSTER BISQUE

395

Súp kem tôm hùm

Lobster meat, parsley, croutons

Thịt tôm hùm, ngò tây, bánh mì nướng

COLD CUT & CHEESE

THỊT NGŨỊ & PHÔ MAI

Saucisson, Salami Ventricana, Iberico Chorizo, Prosciutto Stagionato, Jamon Serrano

1,450

Fourme D'Ambert, Tommé de Savoie, Reblochon de Savoie, Morbier, Le P'tit Gros Lorrain



COLD CUTS 100GR

300

Thịt nguội 100gr

CHEESE 100GR

400

Phô mai 100gr

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MÓN
NƯỚNG THAN

**AUS TENDERLOIN,
GRASS FED BEEF, 250G** 900
Thăn nội bò Úc, 250g

AUS LAMB RACK, 300G 900
Sườn cừu Úc, 300g

AUS FLANK STEAK, WAGYU, 250G 999
Thăn bụng bò Wagyu, 250gr

**AUS RIB EYE,
GRASS FED BLACK ANGUS, 300G** 1,100
Thăn lưng bò Black Angus, 300g

**AUS T-BONE BEEF,
GRAIN FED BEEF, 600G** 1,250
Sườn bò Úc chữ T, 600g

**AUS DRY-AGED RIB-EYE BLACK ANGUS
28+ DAYS, 200G** 1,550
Thăn lưng bò Black Angus ủ khô 28 ngày, 200g

**JPN STRIPLOIN
FREE RANGE WAGYU BEEF, 350G** 1,890
Thăn ngoại bò Wagyu, 350g

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CARNIVORE ATTACK

GRILLED WHOLE CHICKEN, 2 KG   1,200

Gà nướng nguyên con, 2 kg

GRILLED DUCK CONFIT, 5 DUCK LEGS    1,300

Đùi vịt nấu kiểu pháp, 5 phần đùi

Order by weight

Đặt theo cân nặng

AUS WHOLE LAMB RACK 248/100g

Sườn cừu Úc

AUS TOMAHAWK WAGYU TAJIMA. MB 4-5 370/100g

Sườn bò Tomahawk Wagyu Tajima

SMOKED BEEF BRISKET      340/100g

Nạm bò xông khói

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Sesame Seeds

MADDIE'S SUGGESTION

SPAGHETTI BOLOGNESE

180/300

Mì Ý sốt bò hầm

Braised Wagyu beef, tomato sauce, Parmesan cheese

Bò Wagyu hầm, sốt cà chua, phô mai Parmesan

CHICKEN BREAST

200/320

Ức gà nướng

Chicken breast, mixed salad, chicken jus

Ức gà, xà lách trộn, sốt nấu gà

FRENCH ONION SOUP

400

Súp hành kiểu Pháp

Onion, swiss and raclette cheese, dark beer, sourdough bread

Hành tây, phô mai tan chảy nấu cùng bia đen phục vụ trong bánh mì sourdough

GRILLED DUCK CONFIT

320

Đùi vịt nấu kiểu Pháp

Duck leg, garlic, mixed salad, grain mustard

Đùi vịt, tỏi, xà lách, mù tạt hạt

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SMASHED WAGYU BRISKET BURGER **500****Bơ gò bò Wagyu xông khói**

Smoked Wagyu brisket patty, spicy chipotle BBQ sauce, cheddar cheese, and Belgian fries

Bò Wagyu xông khói, sốt BBQ ớt cay, phô mai cheddar, xà lách và khoai tây chiên Bỉ

SMOKED WAGYU BEEF BRISKET **690****Nạm bò Wagyu xông khói**

14-Hour smoked, salt & pepper rub, BBQ Sauce, coleslaw

Xông khói trong 14 tiếng, sốt BBQ và xà lách

FLINSTONE'S SHORT RIB **1,500****Sườn bò xông khói**

Black Angus short rib MB 4+, slow-smoked & braised for 8 hours, plum bbq sauce, polenta

Sườn bò Black Angus xông khói & hầm trong 8 tiếng, sốt BBQ mặn, bột bắp nghiền

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SIDE DISH DESTINATION

RATATOUILLE   	90
<i>Rau củ hầm</i>	
CARAMELIZED ONIONS   	90
<i>Hành tây nấu chậm</i>	
CREAMY SPINACH     	99
<i>Bó xôi và sốt bechamel</i>	
KALE SALAD & FETA CHEESE     	110
<i>Xà lách cải xoăn và phô mai feta</i>	
POTATO GRATIN    	120
<i>Khoai tây đốt lò</i>	
GRILLED BROCCOLINI     	145
<i>Bông cải nướng</i>	
CRINKLE FRENCH FRIES BEEF TALON   	150/270
<i>Khoai tây răng cưa chiên mỡ bò</i>	
EGGPLANT GRATIN    	155
<i>Cà tím đốt lò</i>	
COMTÉ MASHED POTATOES   	180
<i>Khoai tây nghiền phô mai</i>	
EXTRA MELTING RACLETTE "LIVRADOIS" CHEESE   	180
<i>Phần thêm phô mai Raclette tan chảy</i>	
POELE FORESTIERE  	190
<i>Rau củ xào</i>	

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SAUCES

SỐT

BLUE CHEESE SAUCE     
Sốt phô mai xanh

GOJUJANG SAUCE     
Sốt tương Hàn Quốc

TEX MEX BUTTER   
Sốt bơ thảo mộc

BÉARNAISE    
Sốt bơ trứng

SPICY CHIPOTLE BBQ SAUCE     
Sốt BBQ ớt cay

GRAIN MUSTARD   
Mù tạt hạt

PEPPER CORN     
Sốt tiêu

PERIGUEUX    
Sốt nấm

RED WINE    
Sốt vang đỏ

CHIMICHURRI   
Sốt ngò tây

DESSERT

ALL-YOU-CAN-EAT DESSERT TROLLEY 350++/
LOAD UP ON THE BOLDEST TREATS IN TOWN! Guest

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SIGNATURE INDULGENCES

Fifth Avenue Cheesecake

Tito's Handmade Vodka, Chambord, Milk, Cheese Powder

350

Rum & Remedy

Sampan 43%, Crème de Menthe, Peppermint, Captain Morgan Gelée, Isomalt Sugar

350

L'Esprit de 1967

Hendricks, Ginger of the Indies, Kumquat - Lemongrass Cordial, Egg white, Butterfly Tea Infusion, Sparkling Wine

350

Prime Cut

Fat-washed Wild Turkey 8YO, Maple syrup, Angostura bitters, Orange bitters

350

Beekeeper

Zacapa 23, Hennessy VSOP, Drambuie, Orgeat, Egg white, Bee Pollen

350

CLASSICS REIMAGINED

Margarita

Jose Cuervo Reposado, Cointreau, Lime

220

Patron Anejo, Grand Marnier, Agave syrup

420

Mojito

Flor de cana 4, Soda water, Lime, Mint

220

Flor de Cana 12, Sparkling wine, Lime, Mint

350

Moscow Mule

Skyv Vodka, Ginger, Schwepps Ginger Ale

220

Belvedere, Ginger of the Indies, Brivit Ginger Beer

390

CLASSICS REIMAGINED

Long Island

Skyy Vodka, Flor de Cana 4yo, Cointreau, Greenal's, Jose Cuervo Reposado, Pepsi 220

Belvedere, Milagro Tequila, Sampan Single Cask, Glenfiddich 12yo, Grand Marnier 390

Old Fashioned

Evan Williams Black Label, Angostura bitters, sugar cube 220

Glenfiddich 15yo, Angostura bitters, sugar cube 390

Sidecar

Hennesy VSOP, Cointreau, Lime 350

Martell XO, Grand Marnier, Lime 650

Cosmopolitan

Skyy Vodka, Cointreau, Cranberry 220

Beluga Noble, Grand Marnier, Cranberry 350

Pina Colada

Flor De Cana 4, Coconut Cream, Pineapple juice 220

Flor De Cana 12 Centenario, Malibu, Pineapple Paletas 350

MOCKTAIL

Zero-groni

Home-infused Juniper, Non-cohol Bitter, Kumquat 125

Lemonberry Bliss

Mint, Lemon, Raspberry, Sugar 125

Berry Refresher

Lychee, Cranberry, Raspberry 125

Mint Fizz

Mint, Lime, Sugar, Schweppes Soda 125

WINE BY GLASS

WHITE



<i>Cantina Tollo Pietrame, Pinot Grigio, Terre di Chieti IGP - Italy</i>	190	900
<i>Quinta Da Lixa, "Pinho Real", Loureiro- Trajadura - Arinto, Vinho Verde - Portugal</i>	190	900
<i>Pa Road, Sauvignon Blanc, Marlborough - New Zealand</i>	220	1,000
<i>Tosti 1820 Moscato d'Asti, Moscato, Italy</i>	250	1,200
<i>Cave de Lugny Bourgogne Les Chenaudière, Chardonnay, Burgundy -France</i>	260	1,200
<i>Trivento Reserve, Chardonnay, Mendoza - Argentina</i>	260	1,200
<i>Alain Brumont La Gascogne, Gros Manseng - Sauvignon Blanc, South West - France</i>	300	1,300

RED

<i>Carpineto Dogajolo Rosso, Sangiovese - Cabernet Sauvignon, Tuscan - Italy</i>	220	1,000
<i>Dona Paula Los Cardos, Malbec, Mendoza - Argentina</i>	220	1,000
<i>M.Chapoutier 'Belleruche' Côtes du Rhone, Grenache - Syrah, Rhone Valley - France</i>	300	1,400
<i>Château Begadan "Cru Bourgeois", Cabernet Sauvignon - Merlot, Bordeaux - France</i>	360	1,500
<i>Mouton Cadet Classic Rouge by Baron Philippe de Rothschild, Merlot - Cabernet Sauvignon - Cabernet Franc, Bordeaux - France</i>	360	1,500
<i>Famille Roux, Les Cotilles, Pinot Noir, Burgundy - France</i>	300	1,400
<i>Clay Creek, Lodi AVA, Cabernet Sauvignon, Central Coast - USA</i>	300	1,400
<i>Etienne Suzzoni, Clos Culombu, Tribbiera Rouge, Sciaccarellu-Niellucciu- Syrah, Corsica - France</i>	300	1,400

ROSE

<i>Vignobles Jonquieres d'Oriola, Gris-Gris Rose, Cotes du Roussillon, Grenache Noir - Grenache Gris, Languedoc Roussilon - France</i>	220	1,000
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SPARKLING

<i>Cavalieri Reali Prosecco DOC, Glera, Veneto - Italy</i>	260	1,200
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RED WINE

Australia

Wirra Wirra "Church Block", Cabernet Sauvignon - Shiraz - Merlot, McLaren Vale, South Australia 2,000

Jim Barry "Lodge Hill", Shiraz, Clare Valley, South Australia 2,000

Chile

Château Los Boldos Grande Reserve, Carménère, Cachapoal Valley 1,500

Casablanca "Nimbus", Merlot, Casablanca Valley 2,500

Italy

Villa Antinori Chianti Classico Riserva DOCG, Sangiovese, Tuscany 2,800

Prunotto Barolo DOCG, Nebbiolo, Piedmont 4,900

France

Burgundy

Albert Bichot Passetoutgrain, Bourgogne AOC, Pinot Noir - Gamay 2,200

Albert Bichot "Secret de Famille", Bourgogne Côte d'Or AOC, Pinot Noir 3,900

Domaine Huguenot "Les Crais", Gevrey-Chambertin AOC, Pinot Noir 7,000

Rhône Valley

Delas "Les Launes", Syrah, Crozes-Hermitage AOC, Syrah - Marsanne 2,900

Bordeaux

Château Puy Razac, St. Émilion Grand Cru AOC, Merlot - Cabernet Franc, Saint-Émilion 3,500

Château Pontac Lynch "Cru Bourgeois", Margaux AOC, Cabernet Sauvignon - Merlot - Cabernet Franc, Margaux 3,500

Domaines Barons de Rothschild - Lafite Saga R, Pauillac AOC, Cabernet Sauvignon - Merlot, Pauillac 4,000

Chateau Lafite Rothschild Anseillon, Pauillac AOC, Merlot - Cabernet Sauvignon, Pauillac 7,500

Château Batailley "5th Grand Cru Classé", Pauillac AOC, Cabernet Sauvignon - Merlot, Pauillac 8,500

Château Angélys 2011, Merlot - Cabernet Sauvignon, Saint-Émilion 48,000

THE SOMMELIER'S RED WINE COLLECTION

ARGENTINA

Ben Marco, Malbec, Uco Valley - Mendoza **2,000**

NEW ZEALAND

Villa Maria Private Bin, Merlot - Cabernet Sauvignon - Malbec, Hawke's Bay **2,000**

SPAIN

Castilo de Monseran "30 years old vines", Garnacha - Syrah, Carinena DO **999**

ITALY

Casalforte Amarone della Valpolicella, Veneto **4,000**

GERMANY

Peter Mertes Black Star Unfiltered, Dunkelfelder – Cabernet Mitos, Pfalz **2,000**

FRANCE

Dominique Piron, Beaujolais Chenas Quartz, Gamay, Beaujolais **2,199**

*Bordeaux R Saga Médoc by Domaines Baron de Rothschild - Lafite
Cabernet Sauvignon - Merlot, Bordeaux* **2,199**

*Chateau La Tour de By, Cabernet Sauvignon - Merlot,
Medoc - Bordeaux* **2,899**

*Château Beau-Site "Cru Bourgeois Supérieur", cabernet sauvignon -
merlot - petit verdot, Saint-Estèphe* **2,999**

Les Vignerons de Tutiatic Origines Verdot, petit verdot, Bordeaux **3,199**

Les Vignerons de Tutiatic Origines 'Au Pin' Merlot, Bordeaux **3,199**

*Château Siran "S De Siran", merlot - petit verdot,
cabernet sauvignon - cabernet franc, Margaux* **3,299**

*Château Grand Corbin Saint-Émilion Grand Cru Classé, merlot,
Saint-Émilion Grand Cru* **3,999**

WHITE WINE

Argentina

Susana Balbo Signature, barrel fermented torrontés, Uco Valley 1,799

Australia

Larry Cherubino 'Ad Hoc' Wallflower, Riesling, Western Australia 1,499

Vasse Felix Estate, Chardonnay, Margaret River 1,499

Chile

Tarapacá Gran Reserva, sauvignon blanc, Leyda Valley 1,699

New Zealand

Astrolabe, Sauvignon Blanc, Marlborough 1,299

Craggy Range Kidnappers Vineyard Chardonnay, Hawkes Bay 1,499

Spain

Faustino Rivero Ulecia, Albarino, Rias Baixas 990

Protos Rueda, Verdejo, Rueda 1,100

Familia Torres, Pazo das Bruxas, Albarino, Rias Baixas 1,400

Germany

Markus Molitor Bernkasteler Badstube Spätlese, riesling, Mosel 1,899

WHITE WINE

France

Henri Bourgeois Petit Bourgeois, Sauvignon Blanc, IGP Val de Loire	1,299
Bestheim Alsace Grand Cru 'Mambourg', Gewürztraminer, Alsace	1,299
Stéphane Ogier Le Temps Est Venu Blanc, bourboulenc, Côtes-du-Rhône	1,499
Domaine Laroche, Saint Martin, Chardonnay, Chablis	1,799
Joseph Drouhin, Montagny Premier Cru, Chardonnay, Cote Chalonnaise	2,199
Edouard Delaunay "Septembre" Blanc, Chardonnay, Bourgogne AOC	2,899
Joseph Drouhin 'Drouhin-Vaudon' Montmains Premier Cru, Chardonnay, Chablis	2,899
Georges Duboeuf Pouilly-Fuissé, chardonnay, Pouilly-Fuissé	3,499
Hugel & Fils Jubilee, Riesling, Alsace	3,599
Edouard Delaunay 'Le Village', Chardonnay, Saint-Romain	3,999

Italy

Gran Dessert Dolce Spumante N.V., Trebbiano - Garganega, Italy	749
Donnafugata Anthilia, catarrato, Sicilia	1,199
Masi Masianco, Pinot Grigio- Verduzzo, Venezie IGT	1,299

South Africa

The Winery of Good Hope, chenin blanc, Stellenbosch	899
Glen Carlou Prestige Quartz Stone, chardonnay, Paarl Valley	2,299

OTHER

Rose

Domaines Fabre Cuvée Villa Garrel, Grenache - Cinsault, Côtes de Provence **1,199**

Sparkling Wine

Jansz Tasmania Premium Cuvee Brut NV, Chardonnay - Pinot Noir, Tasmania - Australia **1,699**

Champagne

Charles De Cazanove Tête De Cuvée Brut **2,499**

Charles de Cazanove Tradition Brut Rose **2,499**

Taittinger Brut Reserve **2,899**

Nicolas Feuillatte Brut Reserve **3,500**

Palmer & Co Brut La Réserve **4,500**

Drappier Brut Carte d'Or **4,000**

Drappier Rosé de Saignée **4,500**

Drappier Brut Nature Zéro Dosage Sans Ajout de Souffre (No-sulfite) **4,500**

Palmer & Co Brut La Réserve Magnum 1.5L **10,000**

Drappier Brut Carte d'Or Magnum 1.5L **9,000**

Drappier Rosé de Saignée Magnum 1.500L **10,000**

Magnum

Gérard Bertrand, Gris Blanc, France **1,800**

Mouton Cadet, Merlot - Cabernet Sauvignon - Cabernet Franc, France **2,300**

Due Palme Don Cosimo, Primitivo, Puglia - Italy **2,800**

SPIRITS

VODKA



<i>Skyv Vodka, USA</i>	150	1,500
<i>Tito's Handmade Vodka, USA</i>	170	2,000
<i>Beluga Noble Russian Vodka, Russia</i>	200	2,500
<i>Hangar 1 Mandarin Blossom Orange Vodka, USA</i>	200	2,500
<i>Hangar 1 Rose Vodka, USA</i>	200	2,500
<i>Belvedere, Poland</i>	220	2,900
<i>Grey Goose, France</i>	220	2,900
<i>Beluga Gold Line, Russia</i>	600	8,000

RUM

<i>Appleton Estate Special Jamaica Dark Rum, Jamaica</i>	150	1,500
<i>Flor de Caña 4 YO Extra Seco Rum, Nicaragua</i>	150	1,200
<i>The Kraken Black Spiced Rum, Trinidad and Tobago</i>	170	2,000
<i>Mount Gay Eclipse, Barbados</i>	170	2,000
<i>The Original Sailor Jerry Spiced Rum, U.S. Virgin Island</i>	170	2,000
<i>Sampan White Rum 43%, Vietnam</i>	170	2,000
<i>Flor de Caña "Centenario" 12 YO Rum, Nicaragua</i>	200	3,000
<i>Belami Rhum 3 YO "Legacy", Vietnam</i>	250	3,500
<i>Zacapa Centenario Sistema Solera 23 YO Rum, Guatemala</i>	250	3,500

TEQUILA AND MEZCAL

<i>Jose Cuervo Especial Reposado, Jalisco - Mexico</i>	170	2,000
<i>Milagro Silver Tequila, Jalisco - Mexico</i>	200	3,000
<i>Patrón XO Café Tequila, Jalisco - Mexico</i>	200	3,000
<i>400 Conejos Mezcal Artesanal Joven, Oaxaca - Mexico</i>	250	3,000
<i>Patrón Silver Tequila, Jalisco - Mexico</i>	300	4,000
<i>Señorío Mezcal Añejo, Oaxaca - Mexico</i>	300	3,500
<i>Patrón Añejo Tequila, Jalisco - Mexico</i>	350	4,200

GIN



<i>Greenall's, England</i>	150	1,500
<i>Botanist, Scotland</i>	190	4,000
<i>BLOOM London Dry Gin, England</i>	190	2,000
<i>Bulldog, England</i>	190	1,500
<i>Opihr, England</i>	190	2,000
<i>Nordés Gin, Spain</i>	190	2,200
<i>Lady Trieu Contemporary Gin, Vietnam</i>	200	2,300
<i>Lady Trieu Hoi An Spice Road Gin, Vietnam</i>	200	2,300
<i>Lady Trieu Sapa Citrus Tea Gin, Vietnam</i>	200	2,300
<i>Lady Triệu Mekong Delta Dry Gin, Vietnam</i>	200	2,300
<i>Lady Triệu Dalat Flowerbomb Gin, Vietnam</i>	200	2,300
<i>Saigon Baigur Premium Dry Gin, Vietnam</i>	200	2,500
<i>Tanqueray No 10, England</i>	200	2,500
<i>The Hakuto Premium Matsui Gin, Japan</i>	200	2,500
<i>Four Pillars Rare Dry Gin, Australia</i>	220	2,500
<i>Four Pillars Bloody Shiraz, Australia</i>	220	2,500
<i>Four Pillars Navy Strength, Australia</i>	220	2,500
<i>Hendrick's, England</i>	250	2,500
<i>KI NO BI Kyoto Dry Gin, Japan</i>	250	3,500
<i>No 3 London Dry Gin, England</i>	250	3,500
<i>Monkey 47, Germany</i>	350	4,000

COGNAC

<i>Martell VSOP Aged in Red Barrel, France</i>	300	3,000
<i>Rémy Martin VSOP, Cognac Fine Champagne</i>	300	3,500
<i>Martell Cordon Bleu, Cognac, France</i>	500	7,000
<i>Delamain Vesper XO, Grande Champagne Cognac, France</i>	600	7,000
<i>Martell XO, Cognac, France</i>	800	10,000
<i>Rémy Martin XO - Cognac Fine Champagne</i>	800	10,000

WHISKY



AMERICAN WHISKEY

Bourbon

<i>Evan Williams Black Label, Straight Bourbon, Kentucky</i>	150	1,500
<i>Wild Turkey 81 Proof Bourbon, Kentucky</i>	200	2,000

Tennessee Whiskey

<i>Jack Daniel's, Tennessee</i>	150	1,500
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Rye Whiskey

<i>Rittenhouse Straight Rye "Bottled-in-Bond", Maryland</i>	200	2,500
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IRISH WHISKEY

<i>Jameson, blended, County Cork - Ireland</i>	150	1,500
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JAPANESE WHISKY

<i>The Kurayoshi Pure Malt "Sherry Cask", blended, Tottori</i>	450	5,000
<i>The Matsui Sakura Cask, Single Malt, Kurayoshi</i>	600	6,000
<i>The Matsui The Peated, Single Malt, Kurayoshi</i>	600	6,000
<i>The Kurayoshi 12 YO Pure Malt, blended, Tottori</i>	700	7,000

FINNISH WHISKY

<i>Kyrö Malt Rye, Single Malt, Isokyrö - Finland</i>	800	7,000
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WHISKY



SCOTCH WHISKY

Blended Scotch

Chivas Regal 12 YO	200	2,000
Monkey Shoulder Blended Malt	250	2,500
Chivas Regal 18 YO Blue Signature	300	3,500
Johnnie Walker Blue Label	800	9,000

Single Malt

GlenAllachie 12 YO "Pedro Ximénez Sherry Wood Finish", Speyside	250	2,500
Glenfiddich 12 YO, Speyside	250	2,500
Glenfiddich 15YO, Speyside	300	3,500
Macallan 12 YO Double Cask, Speyside	350	4,000
Talisker 10 YO, Isle of Skye	350	3,700
The Balvenie 12 YO Double Wood, Speyside	350	3,700
Glenfiddich 18YO, Speyside	450	5,000
The Balvenie 14 YO Caribbean Cask, Speyside	500	6,000
The Balvenie 16 YO Triple Cask, Speyside	900	10,000
The Macallan 15 Years Old Double Cask, Speyside	900	10,000
Glenfiddich 21YO, Speyside	1000	13,000
Glenfiddich 23 YO Grand Cru, Speyside	1400	17,000
The Balvenie 21 YO Portwood, Speyside	1400	17,000
The Macallan 18 Years Old Double Cask, Speyside	1800	25,000

Islay Single Malt

Buichladdich The Classic Laddie	400	4,000
Buichladdich Port Charlotte 10 Years Old	400	5,000
Buichladdich Octomore 6.1 Scottish Barley	700	7,000

BEER

Draught

Edelweiss, Austria 150

Heineken Silver Draught, Netherlands 150

Bottle

Bia Viet, Vietnam 100

Saigon Special, Vietnam 130

Belgó Blond, Vietnam 150

Belgo Session IPA, Vietnam 170

Belgo Cherry, Vietnam 190

Chimay Bleu - Dark Trappist - Belgium 190

Chimay Triple - Tripel Trappist - Belgium 190

Duvel, Belgium 190

Erdinger Weissbier - Hefe-Weizen - Erdinger Weissbräu - Germany 190

SOFT DRINK

7up 100

Pepsi 100

Pepsi Zero 100

Soda 100

Ginger Ale 100

JUICE

Freshly Squeezed Orange 125

Berry Blended 125

Lime Soda 125

Pineapple 125

Pomegranate 125

Cranberry 125

COFFEE & TEA

Dilmah Tea 120

Espresso 100

Americano 100

Caffè Latte 120

Cappucino 120

WATER

Evian 330ml 160

Evian 750ml 200

Evian Sparkling 330ml 160

Evian Sparkling 750ml 200