

White Wine

- Moulin de Gassac Figaro,
Terret & Vermentino, France ▶ 200/1,000
- Los Vascos,
Sauvignon Blanc, Chile ▶ 230/1,150
- Matua, Sauvignon Blanc,
New Zealand ▶ 260/1,300
- Banfi Le Rime,
Pinot Grigio, Italia ▶ 290/1,450
- Fritz, Riesling, Germany ▶ 310/1,550
- Chablis Laroche,
Chardonnay, France ▶ 390/1,950

Red Wine

- Moulin de Gassac Figaro,
Grenache, France ▶ 200/1,000
- Los Vascos,
Cabernet Sauvignon, Chile ▶ 230/1,150
- Amancaya Gran Reserva,
Malbec, Argentina ▶ 280/1,400
- EGuigal Cotes du Rhone,
GSM, France ▶ 310/1,550
- Matua, Pinot Noir,
New Zealand ▶ 330/1,650
- La Petite Lune,
Bordeaux Blend, France ▶ 380/1,900

Rose Wine

- Les Maitres,
Cinsault & Grenache ▶ 220/1,100

Champagne & Co.

- Bottega Prosecco, Italia ▶ 220/1,100
- Mumm Champagne, France ▶ 590/2,950
- Barons De Rothschild Brut ▶ 2,650
- Moet & Chandon Brut Imperial ▶ 3,950
- Taittinger Brut Reserve ▶ 2,800
- Taittinger Prelude Brut ▶ 3,000
- Taittinger Brut Prestige Rose ▶ 2,900
- 2009 Taittinger Millesime ▶ 3,100
- Laurent Perrier Brut ▶ 4,200
- Mumm Rose ▶ 7,100
- Perrier Jouet Grand Brut ▶ 7,250
- 2006 Dom Perignon Brut ▶ 8,600
- Laurent Perrier Rose ▶ 7,200
- Pol Roger Brut Reserve ▶ 4,000
- Louis Roederer Brut ▶ 4,150
- Cristal Louis Roederer ▶ 16,300

Rare Sparkling

- Luc Belaire Rare Brut ▶ 2,500
- Luc Belaire Rare Rose ▶ 2,600
- Luc Belaire Rare Rose 1.5L ▶ 4,700
- Luc Belaire Rare LUXE ▶ 2,700

Bottle Combo Sets

- 3 Luc Belaire Brut/Rose/LUXE ▶ 7,300
- 3 Luc Belaire Rare Rose 1.5L ▶ 12,500
- 6 Luc Belaire Brut/Rose/LUXE ▶ 12,800
- 10 Luc Belaire
Brut/Rose/LUXE ▶ 20,000

G & T

- Beefeater
Lemon and Orange Twist
190
- Tanqueray
Lime Wedge and Coriander
190
- Bombay Sapphire
Orange Peel and Fresh Mint
200
- Napue Gin
Orange Peel and Fresh Rosemary
210
- Botanist
Thyme and Lemon Twist
220
- Ferdinand's Saar
Lime twist and coriander
250
- NO.3 London Dry
Grapefruit peel and cardamom
250
- Hendrick's
Cucumber peel and rose bud
250
- Four Pillars Negroni Edition
Orange bitter and orange peel
260
- Tanqueray 10
Chamomile tea and grapefruit peel
270
- Koskue Gin
Lemon twist and fresh basil
290
- Monkey 47
Fresh berry and lime twist
360

SOCIAL CLUB
— ABOVE SAIGON —

I didn't text you,
"VODKA" did it!

- Absolut Flavored - 190/2,500
(Pear, Mandarin, Peach, Mango, Raspberry)
- Grey Goose - 210/2,900
- Belvedere - 230/3,100
- Absolut Elyx 11 - 240/3,200
- Absolut Elyx 1.5l - 4,800
- Absolut Elyx 31 - 9,900

I am "GIN"vincible

- Bombay Sapphire - 200/2,700
- Opihr - 200/2,700
- Botanist - 220/2,900
- Ferdinand's Saar Dry Gin - 250/3,000
- Hendrick's - 270/3,200
- Monkey 47 - 360/3,900

Time flies
when you're having "RUM"

- Havana 3 - 190/2,500
- Havana 7 - 230/3,200
- Zacapa 23 - 290/3,900
- Zacapa XO - 540/7,500

At least, you don't need
prescription for "TEQUILA"

- Olmecca - 190/2,400
- Patron Silver - 260/3,600
- Patron Reposado - 280/3,900
- Patron Anejo - 310/4,300

Soup of the Day: "WHISKY"
(Blended & American)

- Chivas 18 Blue Signature - 250/3,500
- Chivas 21 - 6,300
- Chivas Ultis - 8,300
- Chivas 25 - 15,900
- Johnnie Walker Blue - 540/7,400
- Jack Daniel's - 190/2,500
- Ballantine's 12 - 190/2,900
- Ballantine's 17 - 250/3,500
- Ballantine's 21 - 300/4,500

A world without COGNAC
would be a world of darkness and chaos

- Martell Noblige - 250/3,500
- Martell Cordon Bleu - 390/5,600
- Remy Martin XO - 700/8,400
- Remy Martin Louis XIII - 7,700/100,000

What to add in a good single malt?
... More SINGLE MALT!

- The Glenlivet 12 - 230/3,200
- The Glenlivet 15 - 290/4,100
- The Glenlivet 18 - 400/5,600
- The Macallan 12 Double Cask - 280/3,900
- The Macallan 15 - 800/9,900
- The Macallan 18 Sherry O.A.K - 1,400/18,400
- Glenmorangie Original - 250/3,500
- Glenmorangie 25 - 1,200/16,800
- Glenmorangie 18 - 400/5,600
- Dalwhinnie 15 - 280/3,900
- Bruichladdich Classic Laddie - 240/3,200

Bar Bites

- French Fries, Parmesan Sprinkled,
Black Pepper with Truffle Dip - 120
- Fried Phu Quoc Calamaris,
Bird's Eye Chili & Roasted Garlic - 150
- Wild Mushrooms, Marinated with
Soy Sauce & Rosemary Crumble - 170
- Chicken Wings Rosemary & Paprika - 190
- Premium Cold Cuts & Cheeses - 210
- Mini Black Angus Burgers,
Spicy Mayonnaise - 250
- Grilled Octopus, Chimichurri Sauce - 270
- Ocean Trout Tartare, Mango & Lemon,
Wasabi Aioli Dressing - 280

Beers & Ciders

- Hoegaarden Draft - 140
- Hoegaarden White/Rosée - 170/190
- Stella Artois - 200
- Budweiser Aluminium - 190
- Lefe Blonde/Brune - 200
- Corona - 170
- International Craft Beer - 200
- Strongbow Gold - 150
- Spritz Garden - 270
- Campari, Red Vermouth, Hoegaarden Rosee
- Pink Angel - 270
- Absolut Vodka, St German liqueur, citrus, fresh raspberry,
dash cranberry, top Hoegaarden Rosee

Social Club Collection

Inspired by  classic perfume collection

270

*Upgrade your liquid

Mon Paris

Absolut Vodka raspberry, fresh lime, fresh raspberry,
Social cinnamon syrup & top up Prosecco
*Absolut Elyx - 320

Black Opium

The Glenlivet 12Y, Martell VSOP, Chambord,
Social cold brew coffee, Liquor 43
*Glenlivet 15 - 390

La Nuit De L'Homme

Jim Beam Bourbon, fresh lime, Vietnamese mango puree,
pink & black pepper, ocean sea salt & star anise water,
pineapple juice, Madagascar vanilla syrup
*Bulleit - 290

Jolie Doll

Olmecca Tequila, fresh lime, pink pomelo syrup,
Cointreau top up with a Social salty smoked cream on the top
*Patron Reposado - 340

Yvresse

Beefeater Gin, fresh lime, blueberry & violet blended puree,
fresh lychee, orange bitter, egg white
*Monkey 47 - 420

Elle

Havana 3Y, fresh lime, Pimm's No1, Social Raspberry
balsamic, pineapple juice, simple syrup, egg white
*Havana 7Y - 310

L'Homme

Tanqueray gin, lemon juice, basil & white pepper infused
Bianco Vermouth, fresh ginger mashed, top up tonic water
*Monkey 47 - 420

Manifesto

Chivas 12Y, cherry brandy, Kahlua, coco milk, peanut
butter, cinnamon syrup
*Chivas 18Y Blue signature - 320