vinabar



CÀ PHÊ ĐẶC BIỆT $27

Rich, bold and indulgent, with silky coffee, dark rum and tropical coconut sweetness.

Goslings dark rum, Tia Maria, Massenez coconut liqueur, Vietnamese coffee, coconut syrup & toasted egg foam.

Allergens: egg, milk.



GASLIGHTER $28

Bright citrus, delicate grape and a whisper of smoke. Clarified, refreshing and exceptionally smooth.

1800 Silver tequila, 400 Conejos mezcal, Cointreau, calamansi, grape makgeolli & milk clarification.

Allergens: milk.



MI-TEA-CHONDRIA $26

Bright lemon and delicate florals, with gentle Aperol bitterness and a dry black-tea finish.

Vodka, Aperol, lemon cordial, orange blossom & black tea lemonade. Rice-cracker garnish.

Allergens: wheat.

15% surcharge on public holidays
Classic cocktails available upon request

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YUZU SO CUKE $28

Fresh cucumber and vibrant yuzu give way to a subtle savoury finish from bonito flakes.

Lady Trieu gin, yuzu liqueur, Bianco vermouth, cucumber cordial & bonito flakes.

Allergens: dry fish.



SHII-TAKE MY HEART $27

Earthy umami and dark plum meet Japanese whisky. Rich, savoury and quietly complex.

Liquorice-root Nikka Days, Tio Pepe sherry, shiitake & salted black-plum syrup. Dry mushroom garnish.



GRASS FED COLA $28

Spiced rum, aromatic herbs and earthy grass jelly in a refreshing, lively highball.

Kraken spiced rum, green Chartreuse, herbal tea syrup, grass jelly, soda & finger lime.

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OLIVE A LITTLE $27

A savoury dirty martini with fragrant pandan, toasted rice and a lingering olive finish.

Pandan-infused Never Never vodka, toasted-rice & coriander seed Noilly Prat, olive brine.



LET THAT MANGO $27

Ripe mango and coconut tequila, rounded with citrus and a gently bitter herbal finish.

1800 Coconut tequila, Massenez mango, Amaro Nonino, mango cordial, vanilla & chilli salt.



SILK ROAD $28

An elegant floral journey, with osmanthus, citrus and sour mango foam.

Roku gin, osmanthus, Lillet Blanc, yellow Chartreuse, dry vermouth, grapefruit bitters & sour mango foam.



TOFULLY YOURS $29

Silky cognac and roasted soybean, warmed with ginger and inspired by tofu pudding.

Soybean-infused cognac, Cinzano Bianco vermouth, ginger cordial, soy milk & tofu pudding.

Allergens: soy.

15% surcharge on public holidays

Classic cocktails available upon request

SHOTS $13

DRAGON COOCHIE
f**k around and find out

SNACKS

BABY BANH MI **$12**
traditional pork roll with chili & coriander, served with a shot of vietnamese coffee

CUP NOODLES **$6**
hào hào hot & spicy shrimp
shin ramen

BEERS $13

hanoi beer
asahi

NON-ALCOHOLIC BEER $13

carlton zero

WINES $16

millon estate, shiraz
millon estate, cabernet sauvignon
millon estate, pinot gris
millon estate, sparkling wine

MOCKTAILS $16

Calamansi Ais Teh
Sounds of Summer (SOS)

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SPIRITS

TEQUILA

1800 Silver	$16
1800 Reposado	$18
1800 Añejo	$20
1800 Cristalino	$25
1800 Coconut	$17
Fortaleza Reposado	$29
Don Julio 1942	$50
Clase Azul	$60
Patron El Alto	$45

MEZCAL

400 Conejos	$17
Xaman Espadin	$18

JAPANESE WHISKEY

Suntory Toki	$20
Suntory Hakushu	$34
Suntory Yamazaki	$34
Suntory Hibiki	$50
Nikka Taketsuru	$23
Kujira 8	$24
Nikka Yoichi	$26

+ $1 for mixers

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SPIRITS

SCOTCH WHISKEY

Monkey Shoulder	$15
Glenmorangie 12	$18
Glenfiddich 12	$17
Glenfiddich 18	$36
The Macallan 12 Double Cask	$28
The Macallan 12 Sherry Cask	$31
Ardbeg Uigeadail	$40
Laphroaig Select Cask	$20
Balvenie 12 Doublewood	$25
Bruicladdich Laddie	$23

AMERICAN WHISKEY

Angels Envy	$17
Makers Mark	$15
Woodford Bourbon	$15
Woodford Rye	$19

IRISH WHISKEY

Jameson	$14

COGNAC

Martell VS	$17
Martell Blue Swift	$25
Martell XO	$65
Hennessy VS	$17
Hennessy VSOP	$23
Hennessy XO	$61

+ $1 for mixers

15% surcharge on public holidays
Classic cocktails available upon request

SPIRITS

GIN

Lady Trieu King Orange	$15
Lady Trieu Contemporary	$15
Bombay Dry	$12
Four Pillars Rare Dry	$15
Four Pillars Bloody Shiraz	$18
Monkey 47	$24
Hendricks	$18
Roku	$15
Tanqueray 10	$21

VODKA

Nhau Vietnamese	$13
Morita Chipotle Vodka	$14
Grey Goose	$18
Eristoff	$12

RUM

Bacardi White	$12
Bacardi Spiced	$10
Kraken Spiced	$15
Goslings Black Seal	$17
Outcask	$19

+ $1 for mixers

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